



## ~ RESTAURANT KONGSNÆS ~

Tuesday till Sunday  
open from 12 a.m.  
Kitchen from 12 noon

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**Enjoy your visit  
with a wonderful view over  
lake Jungfernsee in Potsdam**

**Reservation & Information:**

*Tel. +49 (0)331 - 200 47 666  
E-Mail: [info@kongsnaes.de](mailto:info@kongsnaes.de)*

**Contact for private and business events:**

*Laggner Gruppe Eventmanagement  
Tel. +49 (0)30 - 20 29 54 16  
E-Mail: [k.oschmann@laggner-gruppe.de](mailto:k.oschmann@laggner-gruppe.de)*

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We accept EC- and Credit cards: MasterCard, VISA  
at a minimum charge of 25 € | all prices are incl. VAT (Tip is not included)

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# KONGSNAES

## AUTUMN RECOMMENDATIONS

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### CARROT - GINGER - SOUP

with coconut foam and vegetable chips  
10.50 €

### DUETT of BAKED PUMPKIN CUBES and BLACK BREAD

marinated with Styrian pumpkin seed oil  
on autumnal lamb's lettuce with balsamic vinaigrette  
16.50 €

### RISOTTO with regional PUMPKIN

oven baked Hokkaido pumpkin and peas sprouts  
26.00 €

### BREAST of MAIZE DUCK

with fresh fried mushrooms  
and truffled potato mash  
38.50 €

### GOULASH of homegrown VENISON

with homemade potato dumpling  
and jelly of wild cranberries  
31.50 €

### AUTUMNAL APPLE TARTE

with cinnamon roll ice-cream  
12.50 €

## Our Wine Recommendation

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**Aliestre „ONE“ vinho branco**

Winery Aliestre | Alentejano | Portugal

0,1 l 6.50 €

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## Salads

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**SEASONAL SALADS - fresh from market** 14.50 €

with cucumber, pepper, cherry tomatoes, nuts and seeds  
and marinated with classic vinaigrette dressing

- additional with stripes of guinea fowl breast + 10.50 €

- additional with Black Tiger prawns (4 pieces) + 16.50 €

- additional with stripes of Entrecôte + 19.50 €

**BREAD BASKET** - with different bread sorts 3.50 €

and homemade herb curd cheese



## Starters

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**PULPO and SCALLOP** - fried 22.50 €

on Wakamé and mixed leaf salads

**TARTARE of MEADOW BEEF** 100 g 22.50 €

for selfpreparing - with raw egg, onions and spices

served with roasted bread (available also as a large/double portion)



*For our guests with food intolerances we offer special menus and beverage lists with  
a separate concrete allergy identification marking. Please ask our team!*



## FROM RIVER AND SEA

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### OUR SPECIAL HOUSE DELICACY:

#### KONGSNÆS BOUILLABAISSE

with different finest fish fillets and seafood,  
confited vegetables, roasted bread and Rouille sauce

small 22.50 €

large 36.00 €

### FRESHLY CAUGHT

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#### FILLET of TURBOT - 160 g

on roasted potato cauliflower puree and  
sauteed black cabbage

38.00 €

#### FILLET of SCOTTISH SALMON

on lemon white wine sauce, with Beluga lentils  
and pak choi vegetable

32.00 €



## KONGSNÆS PRAWNS FESTIVAL

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### BEST BLACK TIGER PRAWNS

**1 whole kilogram** ~ fresh grilled

with Aioli, sweet chili sauce and Baguette bread

75.00 €

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or as a smaller portion - **half a kilogram**

served on a big plate

40.00 €

### HAND ROLLED LINGUINE

in a prawns white wine cream sauce

30.50 €

## From the Meadow

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<b>BREAST of GUINEA FOWL</b> - fried	34.00 €
with sauteed vegetables - wild broccoli, carrots and beans and truffled potato mash	
<b>MEDALLIONS of DEER SADDLE</b> - fried	38.00 €
with creamy Polenta and wild broccoli	
<b>ENTRECÔTE</b> - fried on fine port sauce	42.00 €
with yellow and green beans and rosemary potatoes	

## Vegetarian and Vegan

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<b>WHITE CABBAGE</b> - baked	26.50 €
with morellos and sweet potato mash	
<b>ARTICHOKES RAVIOLI</b> - filled	26.50 €
in fruity tomato sauce with half dried cherry tomatoes	

## Desserts and Cheese

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<b>PISTACCIO CREAM BRÛLÉE</b>	11.50 €
with homemade cassis sorbet	
<b>LIME CREAM TARTE</b>	10.50 €
with homemade raspberry sorbet and mixed berries	
<b>SMALL CHOCOLATE CAKE</b> - melted inside	12.00 €
on fine Bourbon vanilla ice-cream and fresh mixed berries	
<b>Selection of SOFT CHEESE and HARD CHEESE</b>	19.50 €
with fig mustard and different bread sorts	



## **BEVERAGE LIST**

<b>Lutter &amp; Wegner Sparkling Wine</b>	0,1 l	6.50 €
Our Private Label Premium Quality		
<b>Strawberry Punch</b>	0,2 l	10.50 €
filled with Lutter & Wegner Sparkling Wine		

## Aperitif

Moët Champagne Brut	0,1 l	16.50 €
Kir Royal - <i>Moët Champagne Brut, Cassis</i>	0,1 l	17.00 €
Bellini - <i>Peach Puree, Sparkling Wine</i>	0,2 l	10.50 €
Hugo - <i>Elderberry Syrup, Soda Water, Sparkling Wine, Mint</i>	0,2 l	10.50 €
Black Hugo - <i>Crème de Violette, Sparkling Wine, Soda Water, Blueberries, Mint</i>	0,2 l	10.50 €
Lillet Berry - <i>Lillet Rosé, Berries, Schweppes Wild Berry</i>	0,2 l	10.50 €
Lillet Tonic - <i>Lillet Blanc, Schweppes Tonic Water, Mint</i>	0,2 l	10.50 €
Lillet Blanc - Vermouth	4 cl	7.00 €
Lillet Rosé - Vermouth	4 cl	7.00 €
Aperol Spritz - <i>Aperol, Soda Water, Sparkling Wine, Orange</i>	0,2 l	10.50 €
Aperol	4 cl	7.00 €
Campari	4 cl	7.00 €
Sherry Fino Very Dry	5 cl	8.00 €
Sherry Cream	5 cl	8.00 €
Portwein Delaforce White	5 cl	8.00 €
Portwein Ruby Port	5 cl	8.00 €

## Open White Wines

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<b>House wine Kongsnaes</b>	0,2 l	7.00 €
<b>Riesling „Siegfried“</b> Winery Dr. Koehler, C. Dreissigacker & J. Laggner, Rheinhessen, Germany	0,1 l	5.50 €
<b>Grauburgunder „Brunhilde“</b> Winery Dr. Koehler, C. Dreissigacker & J. Laggner, Rheinhessen, Germany	0,1 l	5.50 €
<b>Weißburgunder</b> Winery Dreissigacker, Rheinhessen, Germany	0,1 l	6.50 €
<b>Sauvignon Blanc II</b> Winery von Winning, Pfalz, Germany	0,1 l	7.00 €
<b>Chablis AOC</b> Winery Lobouré-Roi, Bourgogne, France	0,1 l	6.50 €
<b>Aliestre „One“ Vinho Branco</b> Aliestre vineyards , Alentejano, Portugal	0,1 l	6.50 €
<b>White wine spritzer</b> - white or red	0,2 l	5.50 €

## Open Rosé Wines

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<b>Rosé „Isolde“</b> Winery Dr. Koehler, C. Dreissigacker & J. Laggner, Rheinhessen, Germany	0,1 l	5.50 €
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## Open Red Wines

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<b>House wine Kongsnaes</b>	0,2 l	7.00 €
<b>Cuvée „Tristan“</b> Winery Dr. Koehler, C. Dreissigacker & J. Laggner, Rheinhessen, Germany	0,1 l	5.50 €
<b>Spätburgunder</b> Winery Jean Stodden, Ahrtal, Germany	0,1 l	5.50 €
<b>Côtes du Rhône rouge</b> Winery E. Guigal, Rhône, France	0,1 l	6.50 €
<b>Cabernet Sauvignon „Gran Coronas“</b> Winery Torres, Penedès, Spain	0,1 l	6.50 €
<b>Red wine Cuvée „IMPÉRIAL“</b> Winery Cooperation Szemes/Laggner, Burgenland, Austria	0,1 l	8.00 €
<b>La Couronne de Marquis de Terme - Second Wine</b> Château Marquis de Terme, Margaux, France	0,1 l	8.50 €
<b>Aliestre „One“ Vinho Tinto</b> Aliestre vineyards, Alentejano, Portugal	0,1 l	7.50 €

*Please find out about more wine assortment from our separate wine list.*





## Champagne-Selection

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Pommery Champagne Brut	0,75 l	89.00 €
Pommery Champagne Brut Rosé	0,75 l	98.00 €
Pommery Champagne ‚Cuvée Louise‘ 1999	0,75 l	240.00 €
Ruinart Champagne Brut	0,75 l	145.00 €
Ruinart Champagne Brut Rosé	0,75 l	165.00 €
Ruinart Champagne Blanc de Blanc	0,75 l	180.00 €
Moet & Chandon Champagne Brut	0,75 l	119.00 €
Moet & Chandon Champagne Brut Rosé	0,75 l	125.00 €
Dom Perignon Champagne ‚Vintage‘	0,75 l	400.00 €
Louis Roederer Champagne Cristal Brut	0,75 l	550.00 €

## Sparkling Wine

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**Lutter & Wegner Riesling Sparkling Wine** - extra dry 0,75 l 43.00 €

*~ Our Private Label Premium Quality / Gold Edition ~*



## Beer

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Berliner Pilsener from barrel	0,3 l	5.00 €
Clausthaler non-alcoholic	btl. 0,33 l	5.00 €

## Refreshments

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San Pellegrino „light sparkling“	0,25 l	4.50 €
	0,75 l	9.50 €
Acqua Panna „still“	0,25 l	4.50 €
	0,75 l	9.50 €
Coca Cola <sup>1,2,3,5,7</sup>	0,2 l	4.50 €
Coca Cola light <sup>1,2,3,5,7</sup>	0,2 l	4.50 €
Apple juice naturally cloudy	0,2 l	4.50 €
Orange juice	0,2 l	4.50 €
Rhubarb juice	0,2 l	4.50 €
All juices are also available as spritzer	0,4 l	5.50 €
Bitter Lemon <sup>1,2,4,5,7</sup>	0,2 l	4.50 €
Ginger Ale <sup>1,2,4,5,7</sup>	0,2 l	4.50 €

## Coffee

### from our own Roasting House Laggner Berlin

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Coffee <sup>3</sup>	4.00 €
Espresso <sup>3</sup>	3.50 €
Double Espresso <sup>3</sup>	5.50 €
as Macchiato (with hot milk)	+ 1.00 €
Cappuccino <sup>3</sup>	5.00 €
Tea <sup>3</sup> - different sorts at your choice	4.50 €

## Liqueur & Bitters

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Amaretto Disaronno	4 cl	7.00 €
Sambuca Molinari Extra	4 cl	7.00 €
Licör 43	4 cl	7.00 €
Chambord	4 cl	7.00 €
Baileys	4 cl	7.00 €
Ramazotti	4 cl	7.00 €
Jägermeister	4 cl	7.00 €
Branca Menta	4 cl	7.00 €

## Cognac & Brandy

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Remy Martin VSOP	4 cl	9.00 €
Cardenal Mendoza	4 cl	9.00 €
Lepanto Gran Reserva	4 cl	9.00 €
Hennessy XO	4 cl	19.50 €

## Fruit Brandy & Spirits

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Reisetbauer Fruit Cuvée	4 cl	8.50 €
Reisetbauer Plum	4 cl	12.50 €
Reisetbauer Williams Pear	4 cl	14.50 €
Reisetbauer Apricot	4 cl	14.50 €
Calvados Papidoux VSOP	4 cl	9.00 €
Grappa Nardini Bianca / Riserva	4 cl	10.00 €
Linie Aquavit	4 cl	7.50 €
Malteserkreuz Aquavit	4 cl	7.50 €

# ~ Drinks and Spirits from our Bar ~

## Longdrinks

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<b>Vesper Martini</b> Beefeater Gin, Absolut Vodka, Lillet Blanc	12.50 €
<b>Hemmingway Daiquiri</b> Havana Club 3y, Maraschino Liqueur, Pink Grapefruit Juice, Lime Juice, Sugar Syrup	12.50 €
<b>Tommy's Margarita</b> Olmecca Reposado, Agaven Syrup, Lime Juice	12.50 €
<b>Bramble</b> Beefeater Gin, Sugar, Lemon, Chambord	12.00 €
<b>Aperol Sour</b> Aperol, Lemon Juice, Sugar	12.00 €
<b>Cuba Libre</b> Havana Club 3y, Coke, Lime	12.50 €
<b>Dark and Stormy</b> Gosslings Rum, Ginger Beer, Lime	13.00 €
<b>Moscow Mule</b> Absolut Vodka, Ginger Beer, Cucumber, Lime	12.50 €

## Gin

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<b>Monkey 47 Gin</b> - <i>Germany</i>	4 cl	10.50 €
<b>Blue Gin</b> - <i>Austria</i>	4 cl	9.50 €
<b>Citadelle Gin</b> - <i>France</i>	4 cl	10.50 €
<b>Beefeater Gin</b> - <i>England</i>	4 cl	9.50 €
<b>Bombay Sapphire</b> - <i>England</i>	4 cl	9.50 €
<b>Tanqueray No.10</b> - <i>England</i>	4 cl	10.50 €
<b>Sipsmith Gin</b> - <i>England</i>	4 cl	13.50 €
<b>Hendrick's Gin</b> - <i>Scotland</i>	4 cl	10.50 €
<b>Cadenheads Old Raj Gin</b> - <i>Scotland</i>	4 cl	14.50 €
<b>The Botanist Gin</b> - <i>Islay / Scotland</i>	4 cl	9.50 €
<b>Gin Mare</b> - <i>Spain</i>	4 cl	14.50 €
<b>Junipero Gin</b> - <i>USA</i>	4 cl	14.50 €

## Tonic

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Thomas Henry	0,2 l	4.50 €
Schweppes Dry Tonic Water	0,2 l	4.50 €
Fentimanns light	0,2 l	5.50 €
Fever Tree Indian Tonic Water	0,2 l	5.50 €

## Rum

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<b>Havana Club 3 years</b> - <i>Cuba</i>	4 cl	9.50 €
<b>Havana Club 7 years</b> - <i>Cuba</i>	4 cl	11.50 €
<b>Havana Club Seleccion de Maestro</b> - <i>Cuba</i>	4 cl	12.50 €
<b>Ron Vacilion 15 years</b> - <i>Cuba</i>	4 cl	15.50 €
<b>Bacardi 8 years</b> - <i>Puerto Rico</i>	4 cl	9.50 €
<b>Brugal Extra Viejo</b> - <i>Dominican Republic</i>	4 cl	11.50 €
<b>Pampero Anniversario</b> - <i>Venezuela</i>	4 cl	13.50 €
<b>El Dorado 15 years</b> - <i>Guayana</i>	4 cl	16.50 €
<b>Pyrat XO</b> - <i>Anguilla</i>	4 cl	19.50 €
<b>Ron Zacapa 23 years</b> - <i>Guatemala</i>	4 cl	23.50 €

## Vodka

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<b>Absolut Vodka</b> - <i>Sweden</i>	4 cl	9.50 €
<b>Absolut Elyx Vodka</b> - <i>Sweden</i>	4 cl	13.50 €
<b>Russian Standard</b> - <i>Russia</i>	4 cl	9.50 €
<b>Ketel One</b> - <i>Netherlands</i>	4 cl	9.50 €
<b>Grey Goose</b> - <i>France</i>	4 cl	11.50 €

## Tequila

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<b>Olmecca Altos Reposado</b> - <i>Mexico</i>	4 cl	10.50 €
<b>Olmecca Altos Plata</b> - <i>Mexico</i>	4 cl	10.50 €

## Whisk(e)y

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<b>Oban 14 years</b> - <i>Highland</i>	4 cl	13.50 €
<b>Glenmorangie 10 years</b> - <i>Highland</i>	4 cl	12.50 €
<b>Chivas Regal 12 years</b> - <i>blended Scotch</i>	4 cl	12.50 €
<b>Redbreast 12 years</b> - <i>Irish</i>	4 cl	12.50 €
<b>Talisker 10 years</b> - <i>Skye</i>	4 cl	14.50 €
<b>Jack Daniels Gentleman Jack</b> - <i>American</i>	4 cl	11.50 €
<b>Lagavulin 16 years</b> - <i>Islay</i>	4 cl	18.50 €
<b>Nikka from the Barrel</b> - <i>Japan</i>	4 cl	14.50 €