

## Welcome to the “Die Berliner Republik“!

This memorable location with a wonderful view of the Spree has a lot to tell.

The name of the Spree was, originally named "Sprewa", which translates to the "sprayer". This can be traced back to the three different source locations, of the river regimes.

The right bank of the Spree already had many names and was shaped by many forms of rule. In the 17th century it was called the “Treckschuyten Damm”. This name was given to the river by the trekkers from Holland. With these, nobles were transported across the water by barge. For 30 years it was called “Dammstraße” until 1738 when it was rebuilt by King Frederick William I. In the course of this transformation, many shipbuilders settled and gave the road the present name "Schiffbauerdamm".

One of the shipbuilders was Martin Koepjohann, who inherited this building from his son Johan Friedrich Koepjohann. He lived here together with his wife. At the end of the 18th century, they founded the “Koepjohann Foundation”. Johan stated in his will that the Foundation purpose be to care for widows and orphans.

The building was demolished in 1883, should redesigned and built only 20 years later by the two most renowned architects of the time. After the end of World War II, Schiffbauerdamm was part of the Soviet zone of occupation and for a long time nothing happened to this building. After a long wait, the foundation was finally subsidized in the mid-70s, so that the war damage done to the roof and the chimney could be repaired.

In 1984, the building was added as a monument to the list of district monuments of the GDR.

Another 15 years were needed to completely repair all war damage. Since the 90s, a photo shop was run on the lower floor of Schiffbauer Damm 8. Until we arrived here first as “Broker's Bierbörse” and then as the BERLINER REPUBLIK !

## Informations about our dishes

Our kitchen workflows and processing methods have been designed to protect your safety and your health. Despite separate workflows and processing methods, we can't guarantee a 100% allergen-free environment or ingredients. Some of our products may contain traces of peanuts or nuts. Please ask our service staff for the allergen card, so you can get the most information.

### **The Hunger Tower in the “Berliner Republik”**

Since the end of the 19th century there have been multi-storey showcases made entirely of glass in Berlin pubs. These were designed for a small appetite. Prison buildings from the Middle Ages gave this their name.

Spreewälder Lümmel Dill pickle <sup>5</sup>	2,80 €
Snack platter with smoked sausage, boiled sausage, curdled milk cheese, Tilsit, Black Forest ham, black pudding, liver sausage, brawn of knuckle of pork, gherkin, mustard, bread & butter	13,50 €

## Salads fresh from the field

### Mixed salad

with seasonal leaf salad, tomatoes, cucumber, red onions  
croutons and our homemade dressing<sup>8</sup>

**small**

5,50 €

**large**

9,90 €

### Farmer Salad à la “Friedrich II“

12,80 €

seasonal leaf salad with chicken thigh, pan- fried potatoes  
sunflower- and pumpkin seeds and our homemade dressing<sup>8</sup>

## From the Berlin soup pot

Every real Berliner has their own potato soup recipe. Supposedly,  
this soothing stew was one of the favourite dishes of Kaiser Wilhelm II.  
There is also a vegetarian option available on request.

### Original Berlin potato soup à la “Kaiser Wilhelm”<sup>4</sup>

homemade potato soup with thin slices of boiled sausage  
and onion- sour cream<sup>8</sup>

**small**

5,90 €

**large**

9,50 €

### Homemade Soljanka “Russian Style”<sup>1,4</sup>

tomato- bell pepper- soup with stripes of sausages,  
gherkin<sup>5</sup>, onions and sour cream<sup>8</sup>

**small**

5,90 €

**large**

9,50 €

### **Tarte Flambee from the wooden board**

A kind of “French pizza” with a thinner dough.  
This speciality, originally from Alsace is a typical  
souvenir of the so called “newcomers”.

Just as the language “Berlinerisch” originated  
from a variety of cultures,  
this very variable dish is great for Berlin and its kitchen.

The Original	9,90 €
with onion- sour cream <sup>8</sup> , mozzarella <sup>8</sup> , bacon <sup>1</sup> and onions	
The Vegetarian	11,50 €
with tomato sauce <sup>4</sup> , mozzarella <sup>8</sup> , grilled vegetables, un- dried tomatoes cherry tomatoes, marinated rocket salad, parmesan cheese	
The Berliner	11,50 €
with curry- tomato- sour cream <sup>1,4,5,8</sup> , mozzarella <sup>8</sup> , curry sausage <sup>4</sup> , French fries	
The Italian	12,50 €
with tomato sauce <sup>4</sup> , mozzarella, sun- dried tomatoes, marinated rocket salad, Serrano ham and parmesan cheese	

### **Our sausage specialties**

As a starter, side dish or enjoyed with a beer,  
our typical German sausage always tastes good.  
Enjoy our specialty meats from all over Germany!  
Our sausages are sourced from the “Luckenwalde butchers shop”  
in Brandenburg.  
There they are traditionally prepared without  
**GLUTEN, LACTOSE,**  
**DYES or TASTE AMPLIFIERS.**

**Bockwurst (boiled), chili ham sausage (boiled), grilled knacker (smoked)  
knacker sausage (smoked), rostbratwurst (grilled)  
Bavarian veal sausage (white, boiled), Wiener sausage (boiled)  
Each sausage weighs 100 grams.**

All our sausages are served with bacon- sauerkraut <sup>1</sup> and boiled potatoes	
one sausage (any sausage)	10,40 €
two sausages (any combination)	12,50 €
three sausages (any combination)	15,90 €
Sausage platter for two	34,80 €
6 selected sausages + ½ curry sausage <sup>4</sup> + 2x Berliner Schnaps with gravy, bacon- sauerkraut <sup>1</sup> , boiled potatoes mustard and sweet mustard	
Large original Berliner curry sausage (180g) <sup>4</sup>	12,50 €
fried sausage with French fries and curry sauce (invented by Herta Heuwer 1949) <sup>1,4,5</sup>	
<b>With spicy hot onions, upon request</b>	0,90 €
Rixdorfer sausage salad	9,90 €
stripes of boiled sausage marinated with mustard dressing, gherkin <sup>5</sup> and onions served with egg sunny- side up and pan- fried potatoes with bacon	
“Proud Heinrich“ (180g)	14,80 €
Berlin-style fried sausage <sup>4</sup> in a dark beer sauce served with cassis red cabbage <sup>1</sup> and mashed potatoes <sup>8</sup>	

### **The Berlin cuisine in the “Republik”**

The Berlin cuisine is characterized by numerous immigrants in history, for example the Bohemians the Pomeranians and the Huguenots. Dishes were named after the use as the Berlin knuckle of pork (Eisbein) from which originally the bones of the tibia were used as ice skates.

“Berliner Boulette” grilled meatball with white cabbage pan-fried potatoes with bacon <sup>1</sup> and onions and mustard	12,50 €
“Königsberger Klopse” from veal boiled meatballs in a white caper sauce <sup>2,9</sup> with beet- root- salad and boiled potatoes	16,50 €
Veal liver “Berliner Art“ slices of veal liver, with gravy, glazed apple, braised onions and mashed potatoes <sup>8</sup>	17,90 €
Berliner Knuckle of Pork (boiled) <sup>3</sup> traditionally prepared with pease pudding, bacon- sauerkraut <sup>1</sup> boiled potatoes and mustard	15,90 €
Beef roulade braised rolled slice of beef stuffed with gherkin <sup>5</sup> , bacon <sup>1</sup> , onions and mustard served with gravy, cassis- red- cabbage <sup>1</sup> and boiled potatoes	17,90 €
Schnitzel breaded, fried in concentrated butter <sup>8</sup> served with pan-fried potatoes with bacon <sup>1</sup> and onions	
<b>Pork Schnitzel</b>	14,90 €
<b>Veal “Viennese Schnitzel” with cranberries</b>	18,90 €
BBQ- beef ribs with tomato- salsa, parsley- pesto and garlic bread	22,50 €
Paulaner wheat beer- steak in wheat beer marinated pork neck served with lecsó, braised onions and pan- fried potatoes with bacon <sup>1</sup>	14,90 €

### **Fishing & vegetarian**

From the lakes and canals you could live in Berlin for a long time by fishing.  
In the surrounding area you could do a lot of farming  
and provide many of the fruits and vegetables we have available.

Pickled herring “housewife style” (cold) young salted herring in a sauce of cream <sup>9</sup> , apples, gherkins <sup>5</sup> and onions served with boiled potatoes	12,50 €
Grilled plaice filet with potato-cucumber- salad and remouladen- dip <sup>8</sup>	17,90 €
Berliner Tofu-Currywurst with French fries and curry sauce	12,50 €
Vegetable Boulette with bell pepper sauce and mashed potatoes	13,90 €
Potatoes boiled in their jacket with herbaled curd cheese <sup>8</sup> , linseed oil and a small salad bouquet	8,60 €
The Vegetarian Tarte Flambee with tomato sauce <sup>4</sup> , mozzarella <sup>8</sup> , grilled vegetables, sun- dried tomatoes cherry tomatoes, marinated rocket salad, parmesan cheese	11,50 €

### **And for dessert something sweet**

Even the Prussians have always succeeded  
in creating fine dessert creations.  
Down- to- earth ingredients are often unexpectedly  
transformed into sweet treats.

Rice pudding <sup>8</sup> with apple-compote, melted butter <sup>8</sup> and sugar & cinnamon	
<b>small</b>	4,90 €
<b>large</b>	6,80 €
Vienna apple strudel	5,90 €
with vanilla sauce, whipped cream <sup>9</sup> and vanilla ice cream	
Homemade chocolate cake <sup>8</sup>	6,50 €
with cherry ragout and whipped cream <sup>9</sup>	

### **Side dishes & other little things**

Boiled potatoes	3,80 €
Mashed potatoes <sup>8</sup>	3,80 €
French fries	4,00 €
Pan-fried potatoes with bacon <sup>1</sup> and onions	3,80 €
Potato- cucumber- salad	3,80 €
White cabbage	3,50 €
Spicy hot onions	0,90 €
Sauerkraut with bacon <sup>1</sup>	3,80 €
Cassis- red- cabbage <sup>1</sup>	3,80 €
Garlic bread	4,00 €

list of additives:

- |                               |                 |                            |                              |
|-------------------------------|-----------------|----------------------------|------------------------------|
| 1) with preservative          | 2) with dye     | 3) with nitrit curing salt | 4) with flavor enhancer      |
| 5) with sweetener             | 6) ice cream    | 7) with phosphate          | 8) under application of milk |
| 9) under application of cream | 10) caffeinated | 11) containing quinine     |                              |