

Täglich von 8 bis 2 Uhr nachts
Küche von 8 bis 1 Uhr nachts
Sommergarten · Kinderspielplatz
Tischreservierungen
Tel. 34 35 16 90 · Fax 34 35 16 91
Web www.giraffe-berlin.de
10557 Berlin Klopstockstr. 2
Am S-Bhf. Tiergarten

The logo features a stylized giraffe with a long neck and a spotted pattern, standing on its hind legs. It is positioned to the right of the word 'GIRAFFE' in the main logo.
GIRAFFE CAFE
RESTAURANTKNEIPE

BEERS

	Euro
<u>German Pilsener</u>	
0,3 l Berliner Pilsner	2,00
0,4 l Berliner Pilsner	2,50
0,2 l Jubiläums Pilsener	1,80
0,3 l Jubiläums Pilsener	2,50
0,4 l Jubiläums Pilsener	3,00
0,2 l König-Pilsener	1,90
0,3 l König-Pilsener	2,60
0,4 l König-Pilsener	3,40

Dark Beer

0,3 l Märkischer Landmann	2,60
0,3 l Duckstein	2,60
0,2 l / 0,4 l Guinness	2,10 / 3,80

Wheat Beer from Paulaner

0,3 l Hefeweizen on tap	2,40
0,5 l Hefeweizen on tap	3,60
0,5 l Hefedunkel (dark)	3,20
0,5 l Kristallweizen (clear)	3,20
0,5 l Hefeweizen, non-alcoholic	3,20

0,2 l / 0,4 l Kölsch typical beer from Cologne	1,90 / 3,40
0,33 l Corona Mexican beer	4,00

Mixed Beer

0,3 l / 0,4 l Alsterwasser (beer with Mirinda)	
2,00 / 2,50	
0,3 l / 0,4 l Radler (beer with 7up)	2,00 / 2,50
0,3 l / 0,4 l Diesel (beer with Pepsi Cola)	2,00 / 2,50
0,33 l Berliner Weisse with raspberry- or sweet woodruff-syrup	2,60

Non-alcoholic Beer

0,33 l König-Pilsener alkoholfrei	2,50
0,33 l Clausthaler extraherb, alkoholfrei	2,50

APÉRITIF (5 cl)

Martini bianco, rosso oder d'oro	2,50
Sherry Dry Seco, Medium Dry or Rich Golden	2,80
Port wine red	3,50

SCHNAPS (2 cl)

Doppelkorn (typical German schnaps)	1,80
Fürst Bismarck (typical german schnaps)	1,80
German Wodka	2,00
Russian Wodka	2,30
Polish Wodka	2,10

COGNACS (2 cl)

Hennessy very special	3,70
Remy Martin	3,20

LIQUEURS (2 cl)

Gordon's Gin	2,00
Amaretto	2,00
Sambuca	2,00
Ouzo	2,00
Grappa "Spezial"	3,00
Southern Comfort	2,30
Bailey's	2,10
Campari	1,80
Tequila white	2,10
Tequila brown	2,50

Herbal Liqueur

Jägermeister	2,00
Mampe halb & halb (typical Berlin Schnaps)	2,00
Averna	2,20
Ramazzotti /5	2,20

WHISK(E)Y (2 cl)

Johnnie Walker (Scottish)	2,30
Ballantines (sc.)	2,30
Chivas Regal (sc.)	3,50
Talisker single malt (sc.)	4,00
Glenfiddich (sc.)	3,20
Jim Beam (American)	2,30
Jack Daniels (am.)	2,50
Tullamore Dew (Irish)	2,30

LONG -DRINKS

Whisky Cola	4,50
Gin Tonic	4,80
Vodka Lemon	4,80
Vodka Orange	4,50
Campari Orange	4,40
Tequila Sunrise	4,70

COCKTAILS

Caipirinha	6,50
Cuba Libre	6,50

SPARKLING WINE & CHAMPAGNE

glass = 0,1 l · piccolo = 0,2 l · 1/1 = 0,75 l

1 glass sparkling wine	3,50
Piccolo sparkling wine	7,50
1/1 sparkling wine	26,00
1 glass Prosecco	3,90
1/1 Prosecco	29,00
Piccolo Champagne	24,00
1/1 Champagne	65,00

WINE

<u>White Wine</u>	0,1l	0,2 l	0,5 l	0,75l	1,0 l
German Riesling (smooth)	2,00	3,60	8,60		18,00
German Riesling (dry)	2,00	3,60	8,60		18,00
Italian Chardonnay (dry)	2,40	4,30	10,60	16,00	
<u>Rosé wine</u>	0,1l	0,2 l	0,5 l		1,0 l
German Rosé (dry)	2,40	4,20	10,50		20,50
<u>Red Wine</u>	0,1l	0,2 l	0,5 l	0,75 l	1,0 l
French red wine (dry)	1,90	3,40	8,00		16,00
German Ingelheimer (semi-dry)	2,00	3,60	8,60		18,00
German Dornfelder (dry)	2,40	4,20	10,40		20,50
Italian Montepulciano D'Abruzzo (dry)	2,40	4,20	10,40	15,50	
Italian Chianti (dry)	3,00	5,60	14,00	21,00	
French Merlot (dry)	2,40	4,20	10,40	15,50	
Spanish Rioja Tinto El Coto (Crianza) (dry)	3,80	6,50	16,20	24,00	

SOFT DRINKS

	0,2 l	0,4 l	
7up, Mirinda, Pepsi Cola,			
Pepsi Cola light	1,90	3,20	
Bitter Lemon	2,40		
Tonic Water	2,40		
Ginger Ale	2,40		
Soda Water	2,40		
Orangina 0,25 l			2,50
Orangina rouge 0,25 l			2,50
Selters (sparkling mineral water) 0,25 l			2,20
Selters (sparkling mineral water) 0,5 l			4,00
Badoit (natural sparkling mineral water) 0,33 l			2,70
Badoit (natural sparkling mineral water) 0,75 l			5,40
Evian (mineral water without gas) 0,33 l			2,70
Evian (mineral water without gas) 0,75 l			5,40

Juices

	0,2 l	0,4 l	
orange, grapefruit, tomato, apple, peach, cherry, mango, banana, red currant, pear juice	2,10	3,80	
Saftschorlen (juice mixed with sparkling water)	1,90	3,00	
Freshly squeezed orange juice 0,1 l / 0,2 l			2,50 / 3,90
Ice tea 0,3 l			2,50
Juice made of red grapes (straight from the winegrower) 0,2 l			2,80

COFFEE, HOT CHOCOLAT AND TEA

Café Crème (Cup of Italian coffee)	1,90
Decaffeinated Café Crème (decaffeinated cup of Italian coffee)	1,90
Milchkaffee (Cup of Italian coffee with milk)	2,80
Milchkaffee (Cup of Italian coffee with milk) and caramel syrup	3,10
Milchkaffee decaffeinated (cup of Italian coffee with milk)	2,90
Cappuccino	2,30
Espresso	1,70
Double Espresso	2,90
Latte Macchiato small (glass of Italian coffee with milk and milk froth)	2,10
Latte Macchiato large	3,30
Cup of coffee (American) (until 5pm)	1,70
Small can of American coffee (until 5pm)	3,40
Big cup of chocolate with whipped cream	2,80
Big cup of white chocolate	3,00

Tea (big glass) **2,50**

Black tea (Assam, Darjeeling, Earl Grey)	
Green tea (Gunpowder), Ginger Lemon (Bio, with green tea)	
Mint, Camomile, Fruit infusion	
Rooibos with the taste of caramel or lemongrass	
Indian Chai (black tea with ginger, cinnamon, pepper etc.) with milk and honey	2,80

Glass of tea with rum	4,40
Big glass of hot lemon water with honey	2,50
Big glass of hot milk with honey	2,40

BREAKFAST AND BRUNCH

from 8.00 a.m. to 2.00 p.m.

GROSSES GIRAFFE-FRÜHSTÜCK

Big breakfast "Giraffe"

Edam cheese, Emmental cheese, Italian salami, fine liver sausage, smoke-dried Italian ham, herbal curd cheese, jam, honey, butter and mixed bread

5,50

TIERGARTEN FRÜHSTÜCK

Breakfast "Tiergarten"

A croissant filled with smoke-dried Italian ham and Edam cheese, a boiled egg as well as Knuspermuesli with fresh fruits and milk

6,40

KLEINER VEGETARIER

Little vegetarian

Greek cream yogurt with mixed fresh fruits and honey, in addition a croissant covered with tomato slices and cheese au gratin

5,90

BERLINER TELLER

Berlin plate

Harzer cheese, freshly prepared minced meat (raw) with onions, meat-ball, fine liver sausage, gherkins, butter and spicy lard, in addition different kinds of bread

8,90

HANSA FRÜHSTÜCK

Hansa breakfast

Italian Salami, minced meat) with onions (raw), Edam cheese, Camembert cheese, jam, honey, butter as well as mixed bread

8,20

FRÜHSTÜCK NEUE MITTE

Breakfast New Middle

Slices of home-pickled salmon with horseradish, Italian salami, mozzarella-rocket-rolls, home-made curd cheese (cream cheese) with herbs, cocktail of shrimps, butter as well as mixed bread with jam and honey

9,90

ALPENLÄNDER

Alpine countries

Smoke-dried Italian ham, Emmental cheese, Tête de moine, Italian salami, Landjäger, horseradish on cream bed, in addition different kinds of bread with a lye bun as well as butter

9,90

KÄSEPLATTE TIERGARTEN

Cheeseboard Tiergarten

French goat cheese, Ewe´s cheese, curd cheese (cream cheese) with herbs, little roses of Tête de moine, Gorgonzola, Edam cheese, Emmental cheese, decorated with fresh fruit of the season, in addition butter and mixed bread

9,90

KOPENHAGEN

Buttered whole-meal bread, covered with two fried eggs and tomato slices 5,90

BIG BEN BREAKFAST

Roasted toast with butter, covered with tomato cubes with garlic, poached eggs, cooked ham and warm cheddar cream 7,20

AMERIKANISCHES FRÜHSTÜCK

American breakfast

A Hamburger roll covered with a juicy fried beef steak, cross roasted bacon, spicy barbecue sauce and salad, in addition French fries 8,90

SWEET BREAKFAST

A banana baked in pastry, one Crêpe filled with warm raspberries and vanilla icecream, sweet cream (curd) cheese with fresh fruits, Nutella, honey and mixed bread 8,90

CALIFORNIA BREAKFAST

Sandwich filled with ham and cheese, chicken nuggets with curry dip, scrambled eggs with herbs, roasted onion rings, jam, honey, butter and mixed bread 8,90

SEASIDE-TELLER

Seaside-Plate

Fettucine with pesto sauce, covered with slices of roasted salmon, baked cuttlefish on tomato rémoulade, grilled shrimps, home-pickled salmon, bread and butter, in addition Krupuk (fish crisps) 12,90

WELTENBUMMLER BRUNCH

Globetrotter brunch

Tramezzini with Italian ham, rocket and Parmesan Cheese, Sate spit (marinated chicken) with peanut gravy, nachos with guacamole, fillet of chicken in a covering of almond and cornflakes with curry-dip, mozzarella cheese with tomatoes and fresh basil 12,90

GIRAFFENSCHMAUS

Giraffe-feast

Fried chicken breast in almond-cornflake covering with curry-dip, mozzarella-rocket-rolls, medallions of pork covered with tomato-hollandaise-gravy, cocktail of shrimps, scrambled egg with herbs, home-pickled salmon, fresh fruits, butter as well as different kinds of bread 13,90

FRÜHSTÜCK VARIABLE

Variable breakfast

- Your personal taste decides
Create your breakfast yourself -

White bread roll, rye-bread, wholemeal bread, toast, each	0,30
Multigrain roll, lye bun	0,50
Croissant	1,30
butter, jam, honey, nutella, each	0,70
boiled egg	1,00
fried egg	1,40
scrambled egg with herbs (of two eggs)	3,50
2 slices of:	
- Bacon	1,40
- Italian salami	1,50
- Italian smokedried ham	2,20
- ham	1,40
- liver sausage	1,40
- home-pickled salmon	3,00
- Edam cheese	1,20
- Camembert (white) cheese	1,50
- Gorgonzola	2,00
- Harzer cheese	1,30
- goat cheese	2,40
- Tête de moine	3,00
- Ewe's cheese	2,60
- Emmental cheese	1,70
Italian rocket salad rolled in slices of mozzarella-cheese (2 pieces)	2,20
Cocktail of shrimps with toast and butter	6,20
Chicken breast in almond and cornflakes covering with curry dip	3,00
Saté-Spite with peanut dip	3,20
Curd cheese (cream cheese) with herbs	1,20
Fresh fruit	3,00
Baked mozzarella sticks	1,80
Chilli poppers stuffed with mozzarella	2,20
Baked onion rings	1,50
Dip on your choice	1,20

CREMIGES MIT VIEL FRISCHEM OBST:

Creamy with lots of fresh fruit:

Sweet cream (curd) cheese with fresh fruit and honey	4,50
Low-fat yogurt with fresh fruit and honey	4,20
Greek cream yogurt with fresh fruit and honey	4,70
Muesli with fresh fruit and milk	4,50

EIERSPEISEN

Eggs from 8.00 a.m. to 5.00 p.m.
with butter and toast

SCRAMBLED OR FRIED EGG – of three eggs

- plain	4,40
- with fresh herbs	4,80
- with roasted bacon, mushrooms, tomatoes and onions	5,80
- with cubes of boiled ham, mushrooms, tomatoes and onions	5,80

FRIED EGG SUNNY SIDE OVER – three double baked fried eggs 4,40

PLAIN OMELETTE 4,40

MOZZARELLA OMELETTE stuffed with basil, tomato cubes and mozzarella 7,50

FLORENTINE OMELETTE with spinach, goat cheese and dried tomatoes 8,50

In all our meals we only use bio-eggs!

FINGERFOOD

BRUSCHETTA ^{/L}

Four slices of roasted white bread with tomato-garlic-chutney 4,20

EIN PAAR LANDJÄGER

A couple of Landjäger (a special kind of sausage)
with creamy horseradish, rye bread and butter 5,60

EINE KLEINE KÄSEPLATTE

Small Cheese Plate

Emmental cheese, sheeps milk cheese, Italian rocket salad rolled
in slices of mozzarella-cheese, curd cheese (cream cheese) with herbs,
butter as well as a mixed bread-basket 7,20

AMERIKANISCHER SNACK ^{/G/L}

American Snack

Four crispy baked chicken wings in chilli marinade, served with barbecue dip 5,20

SINGAPORE DIP ^{/L}

Eight small vegetarian spring rolls with mellow-spicy soy sauce 5,20

CHICKEN SNACK

Three chicken breast fillets baked in almond-cornflake covering,
served with curry dip 6,90

NACHOS

Mexican crisps baked with cheddar mozzarella cheese and jalapenos,
in addition guacamole, sour cream and barbecue dip 5,90

FINGERFOOD TELLER

Two chicken wings baked in honey-chilli-sauce, Nachos baked with cheddar-
mozzarella, chili-poppers stuffed with cheddar and mozzarella, breaded onion rings,
mozzarella sticks, little vegetable spring rolls, in addition guacamole, California
dip and barbecue dip 11,90

SUPPEN

Soups

TOMATENSUPPE

Tomato soup

Mashed tomatoes with rocket pesto, garlic croûtons and cream 4,60

TOM KHA A GAI (scharf) ^{/L}

Tom Khaa Gai (hot)

Thai chicken broth with lemon grass and coconut milk 5,20

SALATE

Salads

KLEINER GEMISCHTER SALAT /L/G

Small mixed salad

Fresh leaf salads of the season, with tomatoes, cucumber, pepperoni and black olives

4,90

GROSSER GEMISCHTER SALAT /L/G

Big mixed salad

Fresh leaf salads of the season, with tomatoes, cucumber, pepperoni and black olives

7,50

ZUM KLEINEN ODER GROSSEN GEMISCHTEN SALAT:

In addition to the small or big salad:

Ewe's cheese	2,00
Tuna with onions	2,00
Fried lamb fillet	5,50
Fried pork fillet	4,20
Fried chicken breast	4,00
Mixed fried fillet tips	5,00

RUCOLASALAT /L

Rocket salad

Fine Italian rocket salad with roasted croutons, pine nuts, slices of fresh mushrooms, tomatoes and Parmesan cheese, additional balsamic-honey-vinaigrette

8,90

SALAT GIRAFFE /L

"Giraffe" salad

Fine Italian rocket salad, with slices of fresh mushrooms, pine nuts, tomatoes and grilled chicken breast fillet, covered with fresh Parmesan cheese, with balsamic-honey-vinaigrette

11,90

MOZZARELLA CAPRESE /G

Mozzarella cheese with tomatoes and fresh basil

4,90

For all of these salads you can choose between the following dressings:

yogurt-herb-dressing, curry-ginger-dressing, olive oil-balsamic-vinaigrette, yogurt-garlic-dressing

PASTAKREATIONEN

Creations of pasta

PENNE "ARRABBIATA"

Italian noodles with garlic-chili-tomato chutney, black olives, small sticks of zucchini, bell pepper and eggplants, covered with fresh Parmesan cheese, in addition a small mixed salad 9,20

PESTO NUDELN

Pesto Pasta

Penne in black olive pesto, ewe's cheese and small cubes of courgette and tomatoes 9,80

RUCOLA PENNE

Rocket penne

Italian noodles turned in goat's cheese-cream, streaked with fresh rocket, dried tomatoes and basil pesto covered with fresh Parmesan cheese 9,90

PENNE BOLOGNESE

Pasta with tomato sauce with fried minced meat (a la Bolognese) and parmesan 8,90

PENNE SCAMPI

Pasta served with fried scampi with small tomato cubes stewed in a light chili-white-wine-gravy with garlic and fresh basil 11,90

BANDNUDELN LACHS

Pasta salmon

Noodles turned in a white wine dill-sauce with stripes of home-pickled salmon, tomatoes and spring onions 11,90

OFENKARTOFFEL-VARIATIONEN

Variations of baked jacket potatoes

KRÄUTER-KARTOFFEL /6

Herb potato

Stuffed with home-made curd cheese (cream cheese) with herbs, in addition a little variation of salad 6,40

SCHLEMMER-KARTOFFEL /6

Gourmet potato

Baked potato, stuffed with curd cheese (cream cheese) with herbs and covered with slices of home-pickled salmon 7,90

HÄHNCHEN-KARTOFFEL

Chicken potato

Big baked potato filleded with a warm ragout of chicken, fried green onions, fresh fried mushrooms and cream sauce 8,90

MAIN DISHES

ORIGINAL BERLINER CURRYWURST

Original Curry Sausage from Berlin

with French fries and homemade curry sauce

7,50

GEBACKENER CAMEMBERT 🌸

Baked camembert

Two halves of camembert baked in beer pastry with fried parsley, cranberry jam and mushroom-tomato-salad on Dijon-Mustard-Vinaigrette

8,20

KÄSESPÄTZLE 🌸

Cheese Spätzle (typical noodles in south-western Germany)

Spätzle turned in cheese cream sauce, with baked onion rings and a small mixed salad

8,90

ALTDORFER SPÄTZLE 🌸

Spätzle in a creamy sauce with herbs and variation of fresh vegetables

8,90

PROVENCIALISCHE GEMÜSETARTE 🌸

Vegetable pie à la Provence

Oven baked puff pastry stuffed with vegetable a la Provence and covered with cheese, in addition curd cheese (cream cheese) with herbs and a little variation of salad

8,90

FRÜHLINGSROLLE 🌸 /L

Spring roll

Home-made, big spring roll, filled with fresh vegetable sticks cooked in soy sauce, served on Basmati rice and coriander-soy-gravy

9,90

HACKEPETER

Minced Meat (raw)

Freshly prepared raw minced meat, with anchovy, caper, onions, pepper and one egg yolk, in addition a mixed bread-basket and butter

9,20

SCHWEIZER WURSTSALAT /G

Swiss sausage salad

with stripes of Emmental cheese, onions and gherkins served with fried potatoes

8,20

BAUERNOMELETT /L/G

Farmer's omelette

baked with fried potatoes, bacon, tomatoes, mushrooms and onions, in addition sour side-dish

7,90

BAYERISCHER LEBERKÄSE

Bavarian meat loaf

One slice of Bavarian grilled meat loaf on fried potatoes, covered with a fried egg, in addition sour side-dish

8,90

SPÄTZLE FILET

Spätzle with fillet tips

Spätzle on brandy-pepper-sauce, served with stripes of fried fillet of beef and pork, green onions and fresh mushrooms

11,90

FILETPFANNE GIRAFFE

Fillet pan "Giraffe"

Three grilled fillets of beef, lamb and pork on fried potatoes and fresh vegetables, covered with a fried egg 14,90

OCHSENFETZEN

Ox

Tender slices of beef fillet grilled in herb butter, in addition warm roasted garlic baguette and a little variation of salad 15,90

LAMMFILET

Lamb fillet

Pink grilled lamb fillet at thyme-gravy, served with potato gratin and green string beans 15,90

HÜHNERCURRY GESCHNETZELTES ^{/L/G}

Sliced chicken curry

Fried sliced chicken with pineapple and banana, rice and salad as side dish 9,90

INDISCHE CURRYREIS-PFANNE ^{/L/G}

Indian curry rice pan

Rice with tomato sauce, chicken, fresh vegetable and Indian curry 9,90

GREEN CURRY ^{/L/G}

Green curry

Thai green curry with fresh vegetable and slices of fried chicken breast in coconut milk, in addition Basmati rice 9,90

PANÄNG CURRY ^{/L}

Slices of fried chicken breast fillet in hot, red Thai curry coconut milk sauce, served with fresh vegetable stewed in the wok and peanuts, in addition Basmati rice 9,90

SATÉ ^{/L}

Grilled marinated chicken breast spits, served on slightly hot peanut sauce, in addition Basmati rice and a small mixed salad 9,90

SPARE RIBS ^{/L/G}

Juicy grilled spare ribs marinated in a home-made honey-barbecue-sauce, served with coleslaw salad, potato-wedges and barbecue dip 9,90

GORGONZOLA-HÄHNCHEN

Gorgonzola chicken

Tender chicken breast fillet au gratin with gorgonzola, served on mediterranean tomato-olives-vegetable with home-made gnocchi 11,90

TELLER DER MITTE

Plate of the middle

Chicken breast fillet baked in almond-cornflake covering with curry dip, baked broccoli roses covered with Ewe's cheese and Sauce Hollandaise garnished with fresh fruit 10,90

LACHS LIMONE ^{/G}

Lemon salmon

In lemon sauce braised salmon filled with mango and basil with orange-butter-sauce, additional fried rocket and rice 14,90

EXTRA BEILAGEN Portion

Extra dishes (additional to main dishes), each

French fries, fried or oven potatoes, wedges, potatoes au gratin, Basmati rice, salad 2,20

SÜSSES FÜR DEN GAUMEN kalt und warm

Sweets and desserts cold and warm

HAUSGEMACHTER APFELSTRUDEL

Home-made apple strudel

with vanilla sauce and cream 4,90

EIERPFANNKUCHEN

Pancakes

filled with warm cherries and vanilla ice-cream 5,60

ROTE GRÜTZE

Red fruit jelly

with vanilla-sauce 5,00

MÖVENPICKEIS

Mövenpick-Ice-cream

Various kinds of ice-cream, per bowl 1,40

MILCHSHAKES

Milkshakes

Banana, chocolate, vanilla, each 4,00

MANGO LASSI

Indian yogurt-shake with Mango

4,20

EISKAFFEE (nur im Sommer)

Coffee cream sundae (only in the summer)

2 bowls of vanilla ice-cream with cold coffee and cream 4,40

EISSCHOKOLADE

Chocolate cream sundae

2 bowls of vanilla ice-cream with cocoa and cream 4,40

Mövenpick-tarts and cakes daily fresh in our glass case**VEGETARIAN****HOT****L= lactose-free****G= gluten-free**

All prices in €, incl. VAT and service – Additional substances: 1) with anti-oxidant, 2) with preservatives, 3) with sweetener, 4) contains phenyl, 5) with colouring, 6) with artificial flavour, 7) with sulphur, 8) with caffeine, 9) with quinine