

# *Lutter & Wegner*

WEINHANDLUNG

gegr. 1811

## *Restaurant*

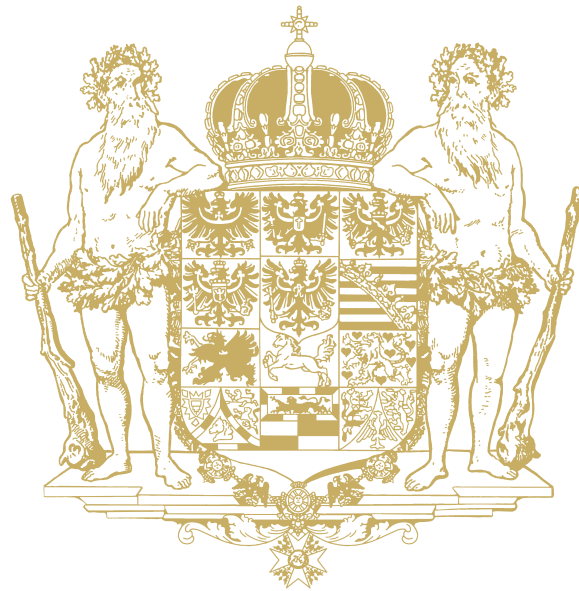
*open from Monday to Saturday / from 11 a.m.*

*Kitchen: from 11 a.m.*

*\*\*\* also for your private or business events \*\*\*  
out of usual opening hours of the KaDeWe  
Book our restaurants exclusively!*

## *Wine store*

*all wines are available to drink in our shop  
or for ,to go‘*



*Königlicher Hoflieferant  
seit 1851*

# Lutter & Wegner

WEINHANDLUNG

gegr. 1811



*G*

*ive me a cup of sack, rogue!" This phrase was coined in 1815 by Ludwig Devrient in the wine bar Lutter & Wegner. Hereby the current German expression "Sekt" came into fashion, replacing the word "Schaumwein" then used for sparkling wine. At the time, Devrient was a famous actor renowned for his portrayal of Sir John Falstaff, the hard drinking ruffian and womanizer in Henry IV. Shakespeare had written that his chief protagonist should have a portly figure act, 4th scene. At the time in England, sack was a vernacular term for dry white wine imported from Spain and the Canary Isles. After the performance in the "Schinckelsches Theater" at Gendarmenmarkt, Devrient visited his local wine bar. There, still in the role of Falstaff, he cried out the Shakespearean line: "Give me a cup of sack, rogue!" Everybody knew that Devrient loved sparkling wine and he was of course served his favourite tipple. The regular guests and admirers of the actor followed suit, and so the word "Sekt" soon became a synonym for sparkling wine.*



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



### Our aperitif recommendation:

#### *Strawberry punch - filled with*

*Lutter & Wegner sparkling wine<sup>a,m</sup> 0,1 l 7.50 €*

*Lutter & Wegner sparkling wine<sup>a,m</sup> 0,1 l 5.00 €*

*Lutter & Wegner sparkling wine<sup>a,m</sup> 0,75 l 35.00 €*

*Gratien & Meyer Crémant Brut Rosé<sup>a,m</sup> 0,1 l 6.50 €*

*Gratien & Meyer Crémant Brut Rosé<sup>a,m</sup> 0,75 l 45.00 €*



## *Aperitif*

*Pommery Champagne<sup>a,m</sup> 0,1 l 12.00 €*

*Aperol<sup>2,a</sup> 4 cl 6.00 €*

*Aperol Spritz<sup>2,a,m</sup> 0,2 l 8.50 €*  
*- Aperol<sup>2,a</sup>, soda water, sparkling wine<sup>m</sup> -*

*Campari<sup>2,a</sup> 4 cl 6.00 €*

*Campari<sup>2,a</sup> Orange 0,2 l 7.50 €*

*Campari<sup>2,a</sup> Soda 0,2 l 7.50 €*

1 preservative, 2 artificial colorings 3 caffeine/teain, 4 quinin, 5 artificial sweetener, 6 antioxidant, 7 flavour enhancers, 8 phenylalanin, 9 stabiliser, 10 blackened 11 phosphates

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



## *Our Sourdough Breads*

*- different sorts -*

*Take a look at our display case:*

<i>Sweet potato /maize / lentils - spread</i>	<i>2.35 €</i>
<i>Yellow lentils and curry - spread</i>	<i>2.35 €</i>
<i>Beetroot - spread</i>	<i>2.35 €</i>
<i>Sweet shalotts - cream</i>	<i>2.35 €</i>
<i>Peppadew, sweet and spicy pepper - spread</i>	<i>2.35 €</i>
<i>Coarse calf's liver sausage - spread</i>	<i>2.35 €</i>

*All sourdough breads we serve with a garnish:  
radish, gherkin, cress and pumpkin seeds*

*\*\*\**

*Small Antipasti plates with different sorts of  
pickled vegetables from our display case to your glass of wine:*

*green / violet / black olives  
dried tomatoes  
filled mini pumpkins  
artichokes, mini gherkins, mushrooms  
large caper berries  
(prize per bowl 4.70 €)*

*ANTIPASTI PLATE additional with cheese (for 2 person) p.P. 16.50 €*

*Or taste the thin sliced ham and salami sausages  
from our Berkel machine (price per portion)*



☞ *Our Best: Sardines* ☞

---

*- taste it... -*

***Los Peperetes \*\*\*\*\****  
***Jesus Lorenzo, Pontevedra España***  
***Sardinas en aceite de oliva***

*additional we serve roasted bread      tin 22.50 €*

☞ ☞

*Salads*

---

***Green salad*** **8.50 €**

*with roasted kernels, bread croutons, radishes,  
cherry tomatoes and garden cress*

*additional with our ‚Lutter & Wegner‘ herb vinaigrette*

***Sausage salad of fresh Regensburg sausage with***

*red onions and pickled gherkins* **8.50 €**

*additional with Allgäu mountain cheese* **10.00 €**

*Soup*

---

***Potato soup ‚Berlin style‘*** **6.50 €**

*with fresh marjoram and Wiener sausage*

## *From our Sausage Kitchen*

---

**Original Berlin curry sausage** 9.50 €

*with French fries and our homemade special sauce*

**Coarse fried sausages** 9.50 €

*2 pieces with barrel cabbage*

*(additional side dishes to your choice from the separate list / price in addition)*

**Original Nuremberg sausages** 9.50 €

*6 pieces with barrel cabbage*

*(additional side dishes to your choice from the separate list / price in addition)*

## *Side Dishes*

*- to our Main Courses -*

---

<i>Fresh baked pretzel</i>	2.00 €	<i>Potato salad</i>	3.50 €
<i>Sourdough bread - slice</i>	0.50 €	<i>Potato corn salad</i>	4.50 €
<i>Portion of butter</i>	1.00 €	<i>Mashed potatoes</i>	3.50 €
<i>Portion of cranberries</i>	2.00 €	<i>Small potatoes</i>	3.50 €
<i>Green salad - small</i>	4.00 €	<i>Fried potatoes</i>	3.50 €
<i>Cabbage salad</i>	3.50 €	<i>French fries</i>	3.50 €
<i>Sauerkraut</i>	3.50 €	<i>Potato dumplings - 2 pieces</i>	3.50 €
<i>Bavarian cabbage</i>	3.50 €	<i>Bread dumplings - 2 pieces</i>	3.50 €

---

*Please note: Every additional empty plate for separated main courses will be charged extra with:*

7.50 €

## *Lutter & Wegner Classics*

---

***Pan fried crisp BREADED CHICKEN*** – boneless 12.50 €  
***of the German region Paderborn***  
*„Styrian style‘ with deep-fried parsley*  
*(additional side dishes to your choice from the separate list / price in addition)*

---

*prized in the New York Times:*  
***„The best Schnitzel outside of Vienna“***

***Pan fried SCHNITZEL OF VEAL*** *„Vienna style‘* 18.50 €  
*with a very crispy and loosely breadcrumb coating*  
*(additional side dishes to your choice from the separate list / price in addition)*

---

*Winner of the German Sauerbraten championship:*

***„Lutter & Wegner‘ SAUERBRATEN*** – *marinated pot roast* 22.50 €  
*with red cabbage and mashed potatoes*

---

***The best: TAFELSPITZ*** – *prime boiled beef in vinegar* 22.50 €  
*with Bouillon vegetables, horseradish apple sauce and*  
*fresh horseradish*

---

***STEAK FRITES*** 200 g – *classic* 20.50 €  
*Flank steak of Irish meadow beef with French fries*

---

***Crisp KNUCKLE of VEAL ... from our Rotisserie Grill***

***The largest: 1,8 - 2 kg!***

*piece 49.00 €*

*Please order in advance to your table booking*  
*or: as long as stocks last!*

*(additional side dishes to your choice from the separate list / price in addition)*







**Our recommendation:**

**VAUX 'TRÄUBLEIN'** 0,1 l 4.50 €  
*BIO grape sparkling wine / non-alcoholic*



## *Refreshments*

---

*San Pellegrino* 0,75 l 6.90 €

- *Mineral water sparkling* - 0,25 l 3.50 €

*Acqua Panna* 0,75 l 6.90 €

- *Mineral water still* - 0,25 l 3.50 €

*Apple juice* 0,2 l 3.00 €

*Apple juice spritzer* 0,5 l 4.50 €

*Orange juice* 0,2 l 3.00 €

*Black currant juice* 0,2 l 3.00 €

*Coca Cola*<sup>2,3,6</sup> 0,2 l 3.00 €

*Coca Cola light*<sup>2,3,5,6</sup> 0,2 l 3.00 €

*Sprite*<sup>5</sup> 0,3 l 3.00 €

*Tonic Water*<sup>4,5</sup> 0,2 l 3.90 €

*Bitter Lemon*<sup>4,5,6</sup> 0,2 l 3.90 €

*Ginger Ale*<sup>2,5,6</sup> 0,2 l 3.90 €

# Open White Wines <sup>™</sup>



## Germany

---

<b>Grauburgunder „Brunhilde“</b>	<i>Dreissigacker/Laggner, Rheinhessen</i>	<i>0,1 l</i>	<i>4.50 €</i>
<b>Riesling „Siegfried“</b>	<i>Dreissigacker/Laggner, Rheinhessen</i>	<i>0,1 l</i>	<i>4.50 €</i>
<b>Chardonnay</b>	<i>Winery Dreissigacker, Rheinhessen</i>	<i>0,1 l</i>	<i>5.20 €</i>
<b>Riesling „Gelblack“</b>	<i>Schloss Johannisberg, Rheingau</i>	<i>0,1 l</i>	<i>5.00 €</i>
<b>Scheurebe</b>	<i>Schloss Proschwitz, Sachsen</i>	<i>0,1 l</i>	<i>5.30 €</i>
<b>Sauvignon blanc II</b>	<i>Winery von Winning, Pfalz</i>	<i>0,1 l</i>	<i>5.10 €</i>
<b>Silvaner</b>	<i>Winery Am Stein, Würzburg, Franken</i>	<i>0,1 l</i>	<i>5.20 €</i>

## Austria

---

<b>Weißwein Cuvée</b>	<i>Winery Bernhard Ott, Wagram,</i>	<i>0,1 l</i>	<i>4.70 €</i>
<b>Grüner Veltliner „Am Berg“</b>	<i>Winery Bernhard Ott, Wagram</i>	<i>0,1 l</i>	<i>5.00 €</i>

---

**Wine spritzer** – white / red / rosé *0,2 l* *4.00 €*

	<b>Rosé</b>	
	<b>Rosé „Isolde“</b>	<i>0,1 l</i> <i>4.50 €</i>
	<i>Winery Dreissigacker/Laggner, Rheinhessen, Germany</i>	
		

# Open Red Wines™



## Germany

---

<b>Red wine Cuvée „Tristan“</b>	<i>Dreissigacker/Laggner, Rheinbessen</i>	0,1 l	4.60 €
<b>Spätburgunder</b>	<i>Winery Salwey, Kaiserstuhl, Baden</i>	0,1 l	6.50 €

## France

---

<b>Côtes du Rhône A.C.</b>	<i>Domaine Etienne Guigal, Rhône</i>	0,1 l	6.30 €
----------------------------	--------------------------------------	-------	--------

## Italy

---

<b>Chianti Classico</b> <b>Ruffino Riserva Ducale</b>	<i>Winery Ruffino, Firenze, Toskana</i>	0,1 l	7.70 €
--	---	-------	--------

## Austria

---

<b>Zweigelt</b>	<i>Winery Umathum, Burgenland</i>	0,1 l	6.50 €
-----------------	-----------------------------------	-------	--------

## Spain

---

<b>Rioja</b>	<i>Bodega Barón de Ley</i>	0,1 l	5.90 €
<b>Cabernet Sauvignon Reserva</b> <b>Gran Coronas</b>	<i>Bodega Miguel Torres, Penedes</i>	0,1 l	7.00 €



### **Our wine recommendation:**

<b>Krongut Impérial Cuvée</b>	0,1 l	8.00 €
<i>Burgenland, Austria</i>	0,75 l	54.00 €



More than 140 further wines for priority European countries  
you can find in our separate large wine list.

## *Fine Fruit Schnapps<sup>m</sup>*

---

<i>Reisetbauer Fruit Cuvée</i>	<i>4 cl</i>	<i>6.00 €</i>
<i>Reisetbauer Plum</i>	<i>4 cl</i>	<i>5.60 €</i>
<i>Reisetbauer Apple</i>	<i>4 cl</i>	<i>6.00 €</i>
<i>Reisetbauer Pear</i>	<i>4 cl</i>	<i>6.00 €</i>
<i>Reisetbauer Apricot</i>	<i>4 cl</i>	<i>6.60 €</i>
<i>Reisetbauer Williams Pear</i>	<i>4 cl</i>	<i>6.70 €</i>
<i>Reisetbauer Carrot</i>	<i>4 cl</i>	<i>6.70 €</i>
<i>Reisetbauer Cherry</i>	<i>4 cl</i>	<i>6.90 €</i>
<i>Reisetbauer Black Currant</i>	<i>4 cl</i>	<i>10.90 €</i>
<i>Reisetbauer Rowanberry</i>	<i>4 cl</i>	<i>10.90 €</i>
<i>Reisetbauer Raspberry</i>	<i>4 cl</i>	<i>11.40 €</i>

## *Aquavit*

---

<i>Jubiläums Aquavit</i>	<i>4 cl</i>	<i>7.00 €</i>
<i>Malteser Kreuz Aquavit</i>	<i>4 cl</i>	<i>7.00 €</i>

## *Herb Bitters*

---

<i>Underberg<sup>2,5</sup></i>	<i>2 cl</i>	<i>4.00 €</i>
<i>Jägermeister</i>	<i>4 cl</i>	<i>6.00 €</i>
<i>Ramazotti<sup>2,5</sup></i>	<i>4 cl</i>	<i>6.00 €</i>

## Cognac

---

<i>Hennessy V.S.O.P.</i>	<i>4 cl 12.00 €</i>
<i>Hennessy X.O.</i>	<i>4 cl 22.00 €</i>

## Vodka

---

<i>Absolut Vodka</i>	<i>4 cl 9.00 €</i>
<i>Belvedere Vodka</i>	<i>4 cl 11.00 €</i>

## Gin

---

<i>Beefeater 24</i>	<i>4 cl 10.00 €</i>
<i>Reisetbauer Blue Gin</i>	<i>4 cl 9.00 €</i>

## Rum

---

<i>Bacardi „Carta Blanca“</i>	<i>4 cl 8.00 €</i>
<i>Havana Club „Pacto Navio“</i>	<i>4 cl 10.00 €</i>

## Scotch Whiskey

---

<i>Ballantine's Finest</i>	<i>4 cl</i>	<i>9.00 €</i>
<i>Chivas Regal, 12 Jahre</i>	<i>4 cl</i>	<i>12.00 €</i>

## Bourbon Whiskey

---

<i>Four Roses - Single Barrel</i>	<i>4 cl</i>	<i>14.00 €</i>
<i>Jack Daniel's Old No. 7</i>	<i>4 cl</i>	<i>9.00 €</i>

## Irish Whiskey

---

<i>Tullamore Dew</i>	<i>4 cl</i>	<i>8.50 €</i>
<i>Jameson - Black Barrel</i>	<i>4 cl</i>	<i>9.00 €</i>

## Single Malt

---

<i>Glenmorangie The Original</i>	<i>4 cl</i>	<i>12.00 €</i>
<i>Talisker Isle of Skye, 10 Jahre</i>	<i>4 cl</i>	<i>14.00 €</i>
<i>Lagavulin Isle, 16 Jahre</i>	<i>4 cl</i>	<i>17.00 €</i>
<i>Ardbeg, 10 Jahre</i>	<i>4 cl</i>	<i>14.00 €</i>
<i>Reisetbauer &amp; Son, 12 Jahre</i>	<i>4 cl</i>	<i>7.80 €</i>

*Our dishes and beverages contain natural to labelling ingredients.*

*For our guests with food intolerances we offer special menus and beverage lists with a separate concretely allergy identification marking.*

*All wines and spirits on our drinks list contain alcohol.*

## *Additives Chart*

---

- 1) *preservative*
- 2) *artificial colorings*
- 3) *caffein / teain*
- 4) *quinin*
- 5) *artificial sweetener*
- 6) *antioxidant*
- 7) *flavour enhancers*
- 8) *phenylalanin*
- 9) *excipient stabiliser*
- 10) *blackened*
- 11) *phosphates*

## *Natural Ingredients / Allergy*

---

- a) *contains alcohol*
- b) *cereals / gluten*
- c) *crustaceans/shellfishes*
- d) *eggs*
- e) *fish*
- f) *peanuts*
- g) *soya*
- h) *milk / lactose*
- i) *nuts*
- j) *celery*
- k) *mustard*
- l) *sesame seeds*
- m) *sulfur dioxide / sulphite*
- n) *lupine*
- o) *molluscs*