

Rauch's food and wine restaurant
Old Commercial Room

- the St. Michael church opposite -

The Original - Worldwide - Since 1795

„Here speaks the German lobscouse ambassador“

Captain's table - In memory of Paul Rauch and Willy Schlatermund

First Tobacco Smokers Club Hamburg r.a. from 2006

Traditional - Hanseatic - Secretive



Typical Hamburg
„The Menu“

First course - The matjesfillet

A,B,C,D,E,F,G,I,J - 1,2,3,5,11,14

**One pickled herring fillet, german matjes,
on black bread with onion and apple cream**

Second course - The interesting soup

A,D,G,I - 2,3,5,11

**Hamburg eelsoup sweet sour with smoked ham,
fresh cooked eel, dried fruit and flour dumplings**

Third course - Our lobscouse

A,C,D,F,G,H,I,J,L - 1,2,3,4,5,11,14

**Mixed salt meat of beef and mashed potatoes
with fried eggs, beetroot and pickled gherkin**

Fourth course - The absolute classic dessert

C,G - 1,2,11

**Hamburg red fruit jelly with strawberries,
vanilla sauce and one scoop of vanilla ice cream**

39.00 €

**For organizational reasons, we serve the menu
only by table.**

Dine, drinks and wine

Our kitchen is open daily until 22:30, the restaurant until 24:00 o'clock.

The event rooms can accommodate up to 50 people.

Allergenic and additives at the end of the menu card.

who where sitting in over 50 years - in the Rauch's

Food and wine restaurant - Old Commercial Room - Hamburg

The Original - Worldwide - Since 1795 - St. Michaelis Church opposite

Phone: 040 - 366319 Fax: 040 - 366814

<http://www.oldcommercialroom.de>

„Here speaks the lobscouse ambassador“

Captain's table - First Smokers Club e.V.

Englische Planke 10 20459 Hamburg

e-mail: info@oldcommercialroom.de

Helmut Schmidt table on the window front

Table no.2 for 4 persons

Federal Chancellor Helmut Schmidt
Alfons Pawelczyk - Hardy Krüger
Prof. Manfred Lahnstein - Jack White
„Two and a half Men“ Charlie Sheen
„Crocodile Dundee“ Paul Hogan
„Matula“ Claus Theo Gärtnner
Thomas Gottschalk - Gerit Kling
Neil Diamond - Jon Bon Jovi
Götz George - Wolfgang Windel
Franz Beckenbauer - Günter Netzer
Konsul H.H. Weyer - Michael Holm
Jackie Chan - Felicia Weathers
Uwe Drescher - Willy Millowitsch
Rudolph Mooshammer - Sting

and guests, friends and acquaintances

Table no.1 for 4 persons

Generalmajor Robert Bergmann
Rudolf Scharping - Yasmina Filali
„Beat Club“ Uschi Nerke
Right said Fred - Heinz Sielmann
Manfred Krug - Karlheinz Böhm
Georg Thomalla - Günther Tukay
Gotthilf Fischer - Klaas Akkermann
Uwe Friedrichsen - Ralf Arnie
Ida Ehre - Kessler Zwillinge
Reinhard Mey - Evelyn Künneke

and guests, friends and acquaintances

They all came to experience
the uncle Butsche

Bar

Beer from the barrel

Ratsherrn

Pilsener

JUST CRAFT
REAL TASTE

Big wines

Mouton Rothschild - Petrus
Masseto - Solaia - Ornellaia
Caymus Special Selection
Screaming Eagle - Opus One
Francis Ford Coppola

On the gallery

for 35 persons

Karel Gott - Rocco Granata
Roy Black - Volker Lechtenbrink
Ilja Richter - Max Schautzer
Trude Herr - Peter Sebastian
Illo Schieder - Mona Baptiste
Jimmy Makulis - Willy Hagara
Fred Bertelmann - Otto Höpfner
Jaqueline Boyer - Karin Hübner
Jan & Kjeld - Wolfgang Sauer
Gerd Böttcher - Olivia Molina
Linsay de Paul & Mike Moran
Dieter Hallervorden - Helen Vita
Goombay Dance Band - Ivo Robic
Lou van Burg - Karin von Faber
Perus Präsident Alberto Fujimori

and guests, friends and acquaintances

Table no.3 for 6 persons

Freddy Quinn - Woody Allen - Rene Kollo
Otto Waalkes - Frank Zander - Kurt Masur
Bert Kaempfert - Heinz Rühmann
Familie Carlheinz Hollmann - Westbam
Chris Howland - Graham Bonney
„Mike Hammer“ Stacy Keach - Rick Parfitt
Elke Sommer - Ingrid Steeger - Nazareth
Norbert Blüm - Heiner Geißler - Bee Gees
Heidi Kabel - Henry Vahl - Gerd Kamps
Hans Werner Funke - Karsten Jahnke
Mathias Grajetzki - Lionel Hampton
Peggy March - Horst Frank - Mike Krüger
Herbert Müller - Kaape - Will Quadflieg
Marco Hölder - Reinhold Beckmann
Günter Jena - „Mopo“ Volker Bredenberg

and guests, friends and acquaintances

Table no.4 for 4 persons

Heinz Hoenig - Werner Staude
Wim Wenders - Hark Bohm - Martin Jente
Teddy Kollek - Fritz Muliar - Fats Domino
Peter Striebeck - Jacob Sisters
Jürgen Roland - Alfred Hause - Patricia
Margot Käßmann - Heinz Diego Leers
Wildeck Herzubben - Otfried Fischer
Francis Lai „Love Story“ - Judith & Mel
Günter Wewel - Karl Moik - Willy Julius
Christine Kaufmann - Evelyn Hamann
Wilhelm „Willi“ Bartels - Paul Kuhn

and guests, friends and acquaintances

Table no.5 for 4 Persons

Thomas Schaaff - Siegfried Rauch
Marika Röck - Christine Kaufmann
Isabel Varell - Margot Werner - Karin Baal
Harald Dietl - Karl-Heinz Vosgerau
Klausjürgen Wussow - Albert Fortell
Bernhard Langer - Lionel Hampton
Jürgen Marcus - Hans R. Beierlein
Dieter Kronzucker - Klaus Schwarzkopf

and guests, friends and acquaintances

Table no.7 for 5 persons

Steffi Graf - Kate Hudson - Lou Reed
Tom Jones - Engelbert Humperdinck
Carlo von Tiedemann - Werner Buttstädt
Uwe Kanthak - Nino de Angelo - Space
Rex Gildo - Robert Palmer - Peter Bartels
„Mr. Zigarre“ Zino Davidoff - Leo Sayer
Gebrüder Heinemann - Hape Kerkeling
Die fantastischen Vier - Werner Veigel
Wilhelm Wieben - Teddy Ritter
Helmut Zacharias - Georg Danzer
Clint Eastwood - Diether Krebs - Twiggy
Bill Wyman - Miriam Freislederer
Le Concierge „Die goldenen Schlüssel“

and guests, friends and acquaintances

Table no.8 for 5 persons

Barbara Wussow - Charles Aznavour
Ben & Rolf Becker - Alexander Klaws
Vitali & Wladimir Klitschko - Trini Lopez
Familie Klaus-Peter Kohl - Don King
Wladimir Putin - Münchener Freiheit
Ireen Sheer - Frank Otto - David Rienau
„Captain Picard“ Sir Patrick Stewart
Emil Zatopek - Spyder Murphy Gang
Drafi Deutscher - Jan Hofer - Gitte
Peter Schimmelpfennig - Fam. H.J. Vogt
Puhdys - Karat - Rattles - Claus Wilcke

and guests, friends and acquaintances

Entrance

Senate White Lounge

On the first floor for 17 persons

Federal Chancellor Willy Brandt
Federal Chancellor Helmut Schmidt
Minister of Defence Hans Apel
First Mayor Herbert Weichmann
First Mayor Peter Schulz
First Mayor Hans-Ulrich Klose
First Mayor Klaus von Dohnanyi
First Mayor Henning Voscherau
First Mayor Olaf Scholz
„Ben Wisch“ Hans-Jürgen Wischnewski
Anker Jørgensen
Kingdom of Denmark Premier Minister
Prince Feisal of Saudi Arabia
Lothar-Günther Buchheim „The Boat“
GSG 9 regulars and Dieter

Table no.9 for 6 persons

Paul, Reinhard, Anja & Christopher Rauch
Edith Meschkuleit & Fieta Wedemeier
Admiral Dieter Wellershoff - Jörn Berlau
Bundeskanzler Helmut Schmidt
Verteidigungsminister Volker Rühle
Roberto Blanco & Luzandra - James Last
Udo Lindenberg - Stephan Remmler
Dagmar Berghoff - Margot Eskens
Al Martino - John Denver - Horst Grewer
Art & James Garfunkel - Paul Simon
Rudi Carrell - Thomas Woitkewitsch
Vicky Leandros - Claus Biederstaedt
„Dallas Star“ Audrey Landers und ich
Gerhard Heimsath - Heinrich Kreyenberg
Carolin Reiber - Ivan Rebroff - Colle
Fam. Ulf Bichels - Björn & Wolfgang
Wolfgang Jakubek - Rolf Straeter

and guests, friends and acquaintances

Table no.10 for 8 persons

Udo Jürgens - Joe Cocker - Gert Fröbe
Nana Mouskouri - Mikis Theodorakis
Max Schmeling - Lotar Olias - Karl Dall
Peter Maffay - Heino - Katja Ebstein
Kristina Bach - Suzi Quatro
Christiane Hörbiger - Wolfgang Völz
Bill Ramsey - Johnny Hill - James Levine
Leonard Bernstein - Heinz Reincke
Mary Roos - Nadja Tiller & Walter Giller
Jenny Elvers - Ozzy Osbourne
„Onedin Line“ Peter Gilmore - Slade
Zarah Leander - Helena Vondrackova
Patricia Kaas - Danyel Gerard - Poco
John Patrick Leyba - Robert Vogel
„James Bond“ Pierce Brosnan
Dieter-Thomas Heck - Kevin Keegan
Peter Frankenfeld & Lonny Kellner
Dolly Buster - Domenica - Crazy Horst

and guests, friends and acquaintances

Table no.11 for 7 persons

David Hockney - Andy Warhol
Easy Rider Dennis Hopper - Otto Schily
Carolin Fortenbacher - Sophie Schütt
Helmut Berger - Corny Littmann
Markus Bommer - Kinks - Dennis Wilms
Patrick & Tatjana Loekman - Bucks Fizz
Wilhelm Martin Busch - Clown Fypsilon
Jermaine Jackson - Anja Schüte
Désirée Nosbusch - Petra Schürmann
Michel Sardou - Chieftains - Status Quo

and guests, friends and acquaintances

Windows front to the church

Red Lounge in the A-Deck

for 60 Personen - Second floor
and on the red Sofa

Inspector General Volker Wieker
U.S. Consul General D.C. Butcher
Captain Willy Schlatermund
Mario Adorf - Albert Darboven
Chris Andrews - Russ Ballard
Barry Ryan - Tony Christie
Boris Becker - Martin Grassl
Ralf Möller - Rolf Eden - Bernd Bönte
Mein Trauzeuge Dieter Becken
Mein Hausarzt Dr. Rolf D. Bethke
Ian Karan - Hadi Teherani - Fancy
Karl Märker - Dave Dee - Jörg Knör
Eugen Block - Jan Mewes - Victor DieI
Cornelia Poletto - Rüdiger Grube
Johannes Kahrs - Richard Mücke
Dr. Claus Stauder - Carsten Laade
Bernhard Brink - Tony Marshall
Claude-Oliver Rudolph - DJ Quick
Jürgen Drews - Uwe Ochsenknecht
„Mr. Sinalco“ Wilhelm Josten
Christmas party HSV anno 1980
Lasogga family - Marcell Jansen
Dieter Bohlen - Alain Langlois
Heinrich Villiger - Rudi Assauer
Ole von Beust - Michael Ammer
Carsten Maschmeyer - Liz Malraux
Wayne Morris - Lee Curtis - Pico
Klaus Laubrunn - Enno von Ruffin
Claudia Gülzow - Böhse Onkelz
Gunter Gabriel - Bernd P. Holst
Toni - Die Jungs - Fascher Familie
Manfred & Helga Goltz - Mirco Nowak
German russian commerce guild
Liedelt - Velta - Wirsbo - Uponor
VDKS - The Michaelis meal

and guests, friends and acquaintances

In the hall for 32 persons

Table no.12 for 5 personen

Cynthia Lennon - Patrick Lindner
Ben Witter - Medium Terzett
Caterina Valente - Hein Timm

Table no.13 for 5 persons

Jane Birkin „Je t'aime...moi non plus“
Vivi Bach - Dietmar Schönherr
Helga Feddersen - Witta Pohl

Table no.14 for 8 persons

George Clooney - Mark Wahlberg
Wolfgang Petersen - Henner Hoier
Bundeskanzler Helmut Schmidt
Inge & Gerhard Hildebrandt
Die 12 Zylinder aus dem Sauerland

Table no.15 for 2 Persons

Dorthe Kollo - Jack Coleman

Table no.16 for 6 persons

Jethro Tull - Babe - Trix - Luv'
Angelo Branduardi - Inga Rumpf
Ellen Schwiers - Annemarie Eifeld
„Stammtisch ehemaliger Walfänger“
- jeden dritten Dienstag im Monat -

Table no.17 für 6 Persons

Deep Purple - David Dundas
Manfred Mann - Searchers
Melanie Safka „Ruby Tuesday“
Tom Petty & the Heartbreakers
and friends, guests and acquaintances
Extracts fom our guest books

Welcome to the Old Commercial Room,

the restaurant between the
Elbe River, Elphi, St. Michaelis and Alster

You should offer something good to your body,
so that soul wants to live inside it.

Sir Winston Churchill 30.11.1874 - 24.01.1965

Appetizer of matjesfillets €

A, B, E, C, D, F, G, I, J - 1, 2, 3, 5, 11, 14

Two smoked young herring fillets
to buttered black bread, onion rings
and housewife sauce with apples 12.90

Appetizer of crabs cocktail

A, B, C, D, E, F, G, H, I, J, L, M - 1, 2, 3, 5, 11, 13, 14

Fresh North Sea crab cocktail
in scottish Bowmore cream sauce
with chicorée and butter croissant 14.90

Appetizer of smoked eel fillet

A, C, D, G, L - 1, 2, 3, 5

Delicate lukewarm smoked eel fillet
with chives scrambled eggs
and whole - grain bread 16.90

Appetizer of beef carpaccio

A, C, G, I, J, L - 2, 3, 4, 11

Carpaccio from black angus beef
with grana padano parmesan cheese,
rocket, fleur de sel, croissant
and a touch of truffle oil 14.90

Fresh salads €

A, C, G, J, M - 1, 2, 3, 11, 13

Green cucumber salad "Warszawa"
with dill, onions, fleur de sel and
yogurt cream dressing 5.90

A, C, G, H, I, J, L, M - 1, 2, 3, 11, 13

Mixed seasonal salad leaves with Croûtons,
tomatoes, cucumber, feta cheese,
kalamata olives and sylter dressing 7.90

C, G, J - 3, 11

Side salad coleslaw with white cabbage,
carrots, onions, egg, mayonnaise, sugar 4.90

Appetizer with lobscouse

- our mini lobscouse -

To get to know each other - served in a glass:

Helmut Schmidt & Mario Adorf became fans

A, B, F, G, H, I, J, L - 1, 2, 3, 5, 11, 14

€

After Butsche Idea with pepper cream 5.90

A, B, C, F, G, H, I, J, L - 1, 2, 3, 4, 5, 11, 14

After Mirco Idea with a curry quail egg 5.90

A, B, F, G, H, I, J, L - 1, 2, 3, 4, 5, 11, 14

After Anna with hot sriracha & a shrimp 5.90

and as a small tasting portion beforehand

A, C, F, G, H, I, J, L - 1, 2, 3, 4, 5, 11, 14

Lobscouse by Hanseatic sailor with
one fried egg, beetroot and gherkin 12.90

A, C, D, F, G, H, I, J, L - 1, 2, 4, 3, 5, 11, 14

and Lobscouse with a Plotz matjesfillet 15.90

Appetizer fingerfood shrimps

A, B, C, E, F, G, H, I, J, M - 1, 2, 3, 4, 11, 13

Six baked seawater shrimps €

wrapped in potato with spicy
wheat pastry and sweet chilli dip 14.90

The soups of the north

A, G, H, I, J, L

Old country tomato cream soup €

with crème fraîche, juniper
and regional spices 7.90

A, D, G, L - 2, 3, 5, 11

Hamburger eel soup sweet - sour
with fresh cooked eel, dried fruit,
smoked ham cubes and flour dumplings 9.90

A, B, D, G, I, J, L, M, N - 1, 4, 14

Altona lobster bisque
with fresh North Sea crabs and a little
bit Luis Felipe gran reserva brandy 9.90



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Allergenic and addertives at the end of the menu card.

Fish and Seafood dishes

A, C, D, F, G, I, J - 1, 2, 3, 4, 5, 11, 13

Drei zarte Glückstädter Matjesfilets €
Three slightly salted young herring fillets with green beans, boiled potatoes and apple & onion sauce **18.90**

A, B, C, D, E, F, G, H, L, M, N - 1, 2, 3, 4, 11, 13, 14

Garnelen auf Spaghetti alla Carbonara
North Sea prawns on spaghetti alla carbonara with Kalamata olives, tomatoes, basil and parmesan **18.90**

A, D, G, I, J, L - 1, 2, 3, 4, 5, 11, 13

Hamburger "Pannfisch" von feinen Filets
Hamburg noble fried fish trilogy with catfish, cod and pike - perch on creamed spinach with pan - fried potatoes, lemon and Pommery mustard sauce **24.90**

A, D, G, J, L - 2, 3, 4, 13

Große Nordsee - Scholle, frisch vom Kutter
Fried plaice "Finkenwerder style" with bacon bits, potato salad and lemon **24.90**

A, C, D, G, J, L - 2, 3, 4, 13

Nordsee Schollenfilets in Eihülle
Fresh plaice fillet without bones, fried in egg shells with mushy peas, mashed potatoes and hollandaise sauce **24.90**

A, C, D, G, I, J - 4, 13

Gegrilltes schottischen Orkney Lachsfilet
Fried scottish salmon fillet, skinned & boned, with creamed spinach, pepper sauce, mashed potatoes and salad bouquet **26.90**

A, D, I, G - 13

Gegrillter Langustenschwanz aus der Karibik
Grilled crayfish tail from the caribbean with garlic, paprika, mushrooms, fried baguette **59.00**

The Queen of the North Sea

A, D, I, G - 13

Große Nordsee - Seezunge 1000g
Large Dover sole "meuniere" fried in butter, boiled dill potatoes and lemon slices **55.00**

Beef and veal dishes

A, C, G, H, I, J, L, M - 1, 2, 3, 11, 13

Rinderfiletspitzen auf Mix - Salate €
Beef fillet tips on mixed salad, coleslaw, tomatoes, feta, cucumber, croutons, dressing **19,90**

A, E, F, G, H, I, J, K, L - 1, 2, 3, 4, 14

Scharfer Curryreis mit Rinderfiletspitzen
Spicy beef fillet tips with curry rice, paprika, cocos cream and young porcini mushrooms **23,90**

A, C, G, I, J - 2, 3, 4, 13

Großes Wiener Kalbsschnitzel
Large Vienna veal escalope with fried potatoes, peppered sauce and cranberries **24,90**

A, E, F, G, I, J, L, M - 1, 2, 3, 5, 9, 14 Preparation time up to 30 minutes

Große Rinder - Roulade vom Black Angus
Large beef roulade 400g on red cabbage, Barolo sauce and potato dumplings **26,90**

A, C, G, H, L - 2

We fry our filets all medium

Filetsteak 250g vom Black Angus €
Grilled beef fillet steak with chanterelles, potato wedges, fried onions and cream sauce **34,90**

Rauch`s Hamburger Lobscouse Original Chancellor Portion

A, C, F, G, H, I, J, L - 1, 2, 3, 5, 11, 14

Mixed salt meat of beef, onions and mashed potatoes.
Served with two fried eggs, beetroot and pickled gherkin **16.90**

- your wish with a german vip certificate -

A, C, D, F, G, H, I, J, L - 1, 2, 3, 5, 11, 14

Lobscouse with one fillet of herring **19,90**

Delicious from the pig

A, C, E, F, G, H, I, J, M - 1, 2, 3, 4, 5, 7, 11, 14

Hamburger Currybratwurst €
Curried sausage with pommes frites, coleslaw, mayonnaise and spicy madras curry sauce **14,90**

A, G, I, J, L - 1, 2, 3, 4, 5, 7, 11, 14 Preparation time up to 30 minutes

Gepökelttes Eisbein, das Größte der Stadt
Cooked and salted knuckle of pork with pickled cabbage, mushy peas and parsley potatoes **24,90**

A, G, I, J, L - 1, 2, 3, 4, 5, 7, 11, 14 Preparation time up to 30 minutes

Große kross gegrillte Schweinshaxe
Roasted pork knuckle with crispy skin, pickled cabbage and potato dumplings **26,90**

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Only 1 Vegetarian - Vegan

Gluten free - Lactosefree - G, I, L, M

Gefüllte Paprika mit Basmati Reis, €
Baked stuffed paprika with spicy rice, garlic,
broccoli, cauliflower, zucchini in olive oil **16,90**

A, G, L - 2, 5

Französische Barbarie Entenbrust
Roasted Barbarie duck breast with nutmeg,
Brussels sprouts, cream mashed potatoes,
porcini mushrooms and orange sauce **29,90**

Cold season classics

- From october to the end of march -

A, F, G, I, J - 1, 2, 3, 4, 7, 11

Hamburger Grünkohl mit Röstkartoffeln
Hamburg curly kale with gammon steak,
streaky smoked bacon, 2 sausages
and fried potatoes **22,90**



From 11.11. until the end of Dezember
! for Prof. Dr. Manfred Goltz every day !

A, F, G, H, J, L - 2, 5

Rockin` goose! Eine zarte, krosche Gänsekeule
A leg of goose with honey - flavoured red cabbage,
baked apples with marzipan filling
and potato dumplings **29,90**



History in german

Old Commercial Room - Echt kultiges Restaurant in Hamburg. 1795 gegründet, im selben Jahr wie der Jim Beam Bourbon, liegt der **OCRoom** heute an der Englischen Planke 10, nicht zu verwechseln mit der Londoner Downing Street No.10, mitten im Herzen Hamburgs, dem Michel gegenüber und nur ein paar Schritte vom Hafen und der Elphi entfernt.

Reinhard Paul Rauch, von seinen Freunden liebevoll Butsche genannt, umorgt seit fast 50 Jahren seine Gäste mit dem Flair feiner hanseatischer Gastronomie. Ich bin der **Labskaus - Botschafter** weltweit, sagt der Genießer kraftvoller Rotweine und Habanos Zigarren. Der sich nicht verbiegen lassende Spross einer Gastro Familie, **Heckel Reeperbahn, Fährhaus Kösterburg, Rauchcheck** und **Old Commercial Room**, denkt noch lange nicht an's aufhören. Bleibe ich halbwegs fit, wird es auch den **OCRoom** geben, sagt Onkel Butsche, schon auf die 75 zugehend, und ist stolz darauf zu sagen, alles was ich kann habe ich von meinem Vater gelernt.

„Der Wirt mit dem großen Herzen“

Und so soll es bleiben. Und so denken seine Gäste.
Old Commercial - eine Hamburger Institution. Forever.

last but not least.....

Für Events, Veranstaltungen oder Brunch steht Ihnen unsere **Red Lounge** für bis zu **50 Personen** mit unserem Buffet oder einem gemeinsamen Menü zur Verfügung.

Dessert & Cheese



C, G, H, L - 1, 5, 9, 11

Crème Brûlée with Ron Zacapa Royal €
and caramelized mauritius sugar **7,90**

C, G - 1, 2, 11

Hamburg red fruit jelly with vanilla sauce
and one scoop of vanilla ice cream **8,90**

A, C, F, G, H, L - 1, 9, 11

Panna Cotta Ice cream with whipped cream,
chocolate meringue and hot raspberries **9,90**

A, C, F, G, H, K, L - 1, 9, 11

Apple strudel with one scoop of vanilla ice
cream served in a chocolate cup and cream **9,90**

A, C, G, I, L - 1, 9, 11

Auch zum Naschen beim Wein!

Reypenaer Hart Cheese V.S.O.P. 2 years old
from Holland with fig mustard, grapes,
olive oil and butter croissant **12,90**

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Beverage list - Old Commercial Room

Cava, Prosecco and Champagner €

Cava de Vilarnau and Prosecco rosé... 0,1 l... 6.50
Piccolo Champagner Moët & Chandon 0,2 l. 25.00

Aperitive 5 cl

Tio Pepe sherry dry..... 6.50
Harveys Bristol cream sweet sherry..... 6.50
Dry Sack medium especial sherry.....7.50
Martini bianco, dry or rosso.....5.50
Noilly Prat original french dry.....5.50
Royal Oporto extra dry white port wine.....5.50
Delaforce vintage red port wine.....6.50
Turbin oil with williams pear..... 5.50

Long drinks with and without alcohol

Lioko Bloody Mary with vodka..... 0,1 l.....6.50
Martini Cocktail with gin and olive.. 0,05 l.....6.50
Pina Colada without alcohol..... 0,2 l.....6.50

Soft drinks

Coca Cola ^{1, 2, 3, 9} 0,2 l..... 2.90
Coca Cola Light ^{1, 2, 3, 4, 5, 9, 11, 12, 13} 0,2 l..... 2.90
Coca Cola Zero ^{1, 2, 3, 9, 11, 13} 0,2 l..... 2.90
Spezi - Mix, Coca Cola with orange.. 0,33 l.....3.20
Vio Bio apple spritzer..... 0,3 l.....3.90
Vio Bio currant schorle..... 0,3 l.....3.90
Vio Bio rhubarb spritzer..... 0,3 l.....3.90
Sinalco orange and lemons lemonade 0,2 l.....2.90
Bionade elder..... 0,33 l.....3.90
Granini apple juice, currant juice..... 0,2 l.....3.20
Granini cherry juice, banana juice.....0,2 l.....3.20
Granini Orange juice, tomato juice....0,2 l.....3.20
Magnus mineral water still..... 0,25 l.....2.90
Magnus mineral water still..... 0,75 l.....6.90
Magnus mineral water sparkling..... 0,25 l.....2.90
Magnus mineral water sparkling..... 0,75 l.....6.90
Acqua Morelli Naturale..... 0,75 l.....7.50
Acqua Morelli Frizzante..... 0,75 l.....7.50
Schweppes Tonic Water..... 0,2 l.....3.80
Bitter Lemon, Ginger Ale..... 0,2 l.....3.80
Red Bull Energy Drink..... 0,25 l.....3.90

Coffee, tea, rum grog und hot

Cup of coffee arabica from Darboven..... 2.90
Cup of coffee decaffeinated.....2.90
Espresso classico..... 2.40
Double espresso..... 3.90
Cappuccino..... 3.20
Cup of chocolate..... 3.80
Latte macchiato or cafe au lait.....3.80
Glass of tea friesen, darjeeling, greentea2.50
Glass of tea peppermint, earl grey..... 2.50
Mulled wine.....3.80
Strong hot grog with rum..... 5.50
Red wine with rum..... 6.00
Irish Coffee - Whisky with whipped cream....8.50

Beer from the barrel and in bottles €

Hamburger Ratsherrn Pilsener.....0,3 l.....3.50
Hamburger Ratsherrn red beer.....0,3 l.....3.80
Jever Pils.....0,3 l.....3.50
Guinness stout beer..... 0,3 l.....4.20
Alsterwasser shandy with Sinalco ...0.3 l.....3.50
Bottle of Paulaner wheat beer..... 0.33 l.....3.80
Bottle of Weissbier no alcohol..... 0.33 l.....3.80
Bottle of Jever Fun no alcohol.....0.33 l.....3.80
Bottle of vita malt beer no alcohol. 0.33 l.....3.80

Exquisite sparkling wine in 0.2 l

1. Germany: **Robert Weil** - Rheingau dry
Wine grape: **Riesling white**.....7.50
3. Germany: **Kallfelz** - Mosel dry
Wine grape: **Riesling white**..... 7.50
5. Germany: **Juliuspital** - Franken dry
Wine grape: **Müller Thurgau white**..... 7.50
7. Germany: **Hensel** - Pfalz dry
Wine grape: **Grauburgunder white**..... 7.50
9. Germany: **Zimmerlin** - Baden lovely
Wine: **Spätburgunder Weißherbst**..... 7.50
11. Germany: **Studier Matura** - Pfalz dry
Wine grapes: **Merlot, Cabernet red**.....7.50
13. France: **Guigal** - Cotes du Rhone dry
Wine grapes: **Syrah, Grenache etc. red**.7.50
15. France: **Laroche** - Languedoc dry
Wine grape: **Chardonnay white**..... 7.50

All wines contain sulfites.

Spirits 2cl

Helbing, Hamburg`s oldest caraway brandy 2.50
Bommerlunder, Doornkaat, Bismarck Korn. 3.00
Malteser, Jubi, Linie Aquavit, Steinhäger.... 3.50
Deicht Emmerkorn, the best..... 4.50
Asbach, Scharlachberg, Dujardin..... 3.50
Jägermeister, 4cl Underberg & Kümmerling 3.50
Fernet Branca, Menta, Gammel Dansk..... 3.50
Escorial grün, Chartreuse, Ratzeputz..... 4.00

Spirits 4 cl

Ramazzotti, Averna, Cynar, Campari.....6.00
Pernod, Ouzo, Raki, Absinth, Aperol.....6.00
Baileys, Amaretto, Sambuca, Metaxa..... 6.00
Frangelico, Tia Maria, Slivovica..... 6.00
Calvados, Drambuie, Vodka Alpha Nobel....7.00
Hendricks Gin, Bombay Gin, Gin Sul.....8.00
Grand Marnier, Cointreau, Botucal rum.... 8.00
Remy Martin, Hennessy, Courvoisier.....8.00
Chivas Regal, Dimple, Johnnie Walker.....8.00
Ardmore, Glenmorangie, Talisker.....9.00

All prices are in € EUR inclusive VAT.

Please accept only the electronic invoice amount.

Bills written by hand are not allowed.

Allergenic and additives at the end of the menu card.