

HAMLET

RESTAURANT · CAFÉ · BAR

Ludwigkirchstraße 6
10719 Berlin-Wilmersdorf

(030) 882 13 61

www.restaurant-hamlet.de

Breakfast from 8 a.m. to 3 p.m.
Cold and warm meals from 10 a.m. to 10.30 p.m.

Thank you for your visit and look forward to
To welcome you back with us

Your team from
Hamlet restaurant

We ask for your understanding that we only accept EC / card
payments with an amount of € 20 or more, thank you very much.

Explanations of the footnotes on the last page of the menu

Breakfast

daily from 8.00 a.m. to 3.00 p.m.

Sweet Breakfast	7,50 €
Croissant, Jam, Butter and Honey Curd with fresh Fruit	
Vegetarian Breakfast.....	13,50 €
Fried Zucchini, Paprika, Aubergine and Slices of Halloumi, Avocado Honey Curd with fresh Fruit, Jam and Butter	
English Breakfast.....	13,90 €
Fried Eggs with Bacon, fried Potatoes with white Mushrooms, Tomatoes, baked Beans, Marmelade, Honey Curd with fresh Fruit and Butter	
French Breakfast.....	13,90 €
Brie, Pont-l'Évêque, Gouda, Jam, Butter, boiled Egg, Honey Curd with fresh Fruit	
Salmon Breakfast.....	14,90 €
Homepickled Salmon with Horseradish Cream, Brie, Raspberry Jam, Butter and boiled Egg, Honey Curd with fresh Fruit	
Italian Breakfast.....	13,90 €
Salami Milanese, Parma Ham with Honey Curd, Mortadella, Bel Paese, Mozzarella, Jam, Butter, boiled Egg, Honey Curd with fresh Fruit	

Our Recommendation:

Breakfast "Hamlet" for 2 Persons.....	32,50 €
Roastbeef, Chicken Fillet with Almonds and Pine- apple, pickled Salmon, Salami, Mortadella, Halloumi, Brie, Mozzarella, fried Zucchini, Honey Curd with fresh Fruit, Nutella, Jam, Butter, boiled Egg, fresh Fruits	
Breakfast "Hamlet" for 2 Persons „without pork“	34,50 €
Roastbeef, Chicken Fillet with Almonds and Pine- apple, pickled Salmon, Pastirma, smoked turkey breast Halloumi, Brie, Mozzarella, fried Zucchini, Paprika, Aubergine, Honey Curd with fresh Fruit, Nutella, Jam, Butter, boiled Egg, fresh Fruits	

Egg Dishes ~ *each with butter and bread*

2 Eggs in a Glass.....	5,50 €
3 fried Eggs with Herbs	6,90 €
3 fried eggs on roasted potatoes with 2 merguez	14,50 €

3 scrambled Eggs

-natural or with Herbs	6,50 €
-with Scallions, Smoked Ham or Bacon	8,50 €
with Sheep's Cheese, Pepper and Tomatoes.....	8,50 €
with Merguez and Chili	9,50 €
with white Mushrooms, Cheese, Tomatoes and Herbs.....	8,50 €

Omelets

- with herbs	6,90 €
- with smoked ham.....	8,90 €
- with sheep's Cheese	8,90 €
- with mushrooms	8,90 €
- with avocado and spinach.....	10,50 €

Breakfast Extras

Small Honey Curd	4,50 €
Organic Muesli with seasonal Fruits, Milk or Yoghurt	6,90 €
Yoghurt Cream or quark with fresh Fruits and Honey	7,90 €
Fresh Fruit Salad with Almonds	7,90 €
Croissant Nature	2,20 €
Butter, Jam, Honey or Nutella, Portion.....	1,20 €
Salami, Portion	4,90 €
Pickled Salmon, Portion	9,50 €
Cheese, 3 types	9,50 €
Parma Ham, Portion.....	7,50 €
Parma Ham with honeydew melon.....	9,50 €
Bread basket extra.....	3,80 €

Aperitifs

Hamlet-Aperitif.....	0,1 l.....	5,80
Prosecco with spumed Guave Jus		
Prosecco Spumante DOC extra dry.....	0,1 l.....	4,90
Prosecco Valdo Spumante rosé.....	0,1 l.....	5,50
Prosecco Aperol ^(1, 5, 7)	0,2 l.....	6,50
Martini Bianco, Rosé or Extra Dry.....	5 cl.....	4,00
Hugo	0,2 l.....	6,50
Elderflower Sirup, Lime, Mint, Soda		
Port-o-Tonic.....	0,2 l.....	5,50
white Port, Tonic ⁽⁷⁾ , Mint, Ice		
Americano	0,2 l.....	7,00
Campari ⁽⁵⁾ , Sweet Vermouth, Soda		

Soups

Tomato Ginger Soup6,50 €

Appetizers

Small Salad5,90 €

Hummus ~ homemade, with sesame sauce and olive oil 5,90 €

Baked feta cheese 11,50 €
with onions, garlic and cherry tomatoes

Curry ~ prawns on hummus 13,50 €
with rocket and olives

Mozzarella and avocado9,50 €

Salmon ~ Avocado ~ Tartare 13,50 €
with herb sour cream and mini-hash browns

Caravan of Delicacies24,50 €
8 Middle Eastern Starters for 2 Persons

Salads and other Delicacies

Leaf Salads with grilled Cheese served 3 ways with Halloumi, Sheep's and baked parmesan	14,50 €
Salad Variation with Chicken Breast Stripes with fresh Fruits and Almond Slices	13,50 €
Salad variation with grilled lamb fillet with eggplant, sheep cheese and pine nuts	17,90 €
Vegetarian plate with tabulé, falafel, hummus, tahini, smoked eggplant and red pepper	13,50 €
Chicken strips in an almond crust with sweet potato fries, cucumber salad and Sweet Chili Chutney	14,50 €
Vegetarian couscous With ratatouille and fresh vegetables and tomato-coriander sauce	13,50 €

Pasta

Linguine all'Arabiata	
- with garlic, chili and salat	13,50 €
- with garlic, chili, scampi and salat	19,50 €
Gnocchi in Gorgonzola sauce with salad	14,50 €
Gnocchi in basil ~ pesto, parmesan, with salad	14,50 €
Linguine with strips of beef sirloin with roasted garlic and salad	16,50 €

Main ~ dishes

Chicken "Oriental"	16,50 €
Marinated strips of chicken breast in curry sauce, with Cantaloupe melon, pineapple and vegetables, with basmati rice	
- Additionally with scampi	22,50 €
Roast beef "pink" fried / cold cut	17,90 €
With tartar sauce and fried potatoes	
Wiener Schnitzel	22,50 €
Traditionally from veal with lukewarm potato salad or fried potatoes, lemon and cranberries	
Zurich veal strips	19,50 €
Medium fried strips of veal loin in Mushroom cream sauce with homemade spaetzle	
Rumpsteak	23,50 €
Angus beef with Café de Paris ~ butter, colorful vegetables and french fries	
Lamb & Couscous	19,50 €
Braised lamb knuckle and merguez with couscous, Ratatouille and tomato coriander sauce	
Lamb "Nubia"	21,50 €
Lamb fillet in old date ~ balsamic vinegar with vegetables, pomegranate and basmati rice	

Fish ~ dishes

Grilled salmon fillet	22,50 €
with spinach risotto & saffron butter sauce	
Pikeperch fillet in sesame crust	21,50 €
on basil ~ risotto with peppers ~ zucchini ~ vegetables	

Desserts

Crème brûlée with lavender~aroma 6,90 €

Chocolate cakes with a liquid core
on vanilla~ice cream 7,90 €

Coffee ~ Specialties

Coffee al Scheik (Mocha with Cardamom) (2).....3,50 €

Coffee (2)2,70 €

Espresso (2)2,50 €

Espresso doppio (2)3,90 €

Espresso Macchiato (2)2,80 €

Cappuccino (2)3,20 €

Latte Macchiato (2)3,50 €

Latte Macchiato with Flavor (2)4,00 €

Caramel, French Vanilla, Hazelnut or Amaretto

Irish coffee 5,80 €

Double espresso, sweetened with Irish whiskey
and a hood made of lightly whipped cream

Hot Chocolate3,50 €

Hot Chocolate with Flavor4,20 €

Caramel, French Vanilla, Hazelnut or Amaretto

Milk with Honey2,90 €

Hot Lemon with Honey2,90 €

Hot Lime with Honey2,90 €

Tea ~ Specialties in the Pot

Earl Grey, Bergamotte Flavor.....	5,90 €
Darjeeling, Happy Valley	5,90 €
Assam, Hunval.....	5,90 €
Green Tea, Japan	5,90 €
Chamomile Blossom Tea.....	5,90 €
Fruit Tea.....	5,90 €
Moroccan green Tea with fresh Mint	5,90 €

Tea ~ Specialties in the Glass

Fresh Mint Tea.....	4,50 €
Fresh Mint with Orange.....	4,50 €
Fresh Mint with Ginger and Strawberries.....	5,90 €

Soft drinks

Water

Römerquelle, tingling / still	0.33 l bottle	3,20 €
	0.75 l bottle	6,90 €
Coca-Cola	0.2 l bottle	3,20 €
Coca-Cola light	0.2 l bottle	3,20 €
Sprite	0.2 l bottle	3,20 €
Fanta	0.2 l bottle	3,20 €
Schwepes Tonic Water	0.2 l bottle	3,50 €
Schwepes Bitter Lemon	0.2 l bottle	3,50 €
Schwepes Ginger Ale	0.2 l bottle	3,50 €

Juices

Apple juice	0.2 l	3,20 €
Orange juice	0.2 l	3,50 €
Pineapple juice	0.2 l	3,50 €
Tomato juice	0.2 l	3,50 €
Orange juice, freshly squeezed	0.2 l	4,90 €
Banana nectar	0.2 l	3,50 €
Cranberry nectar	0.2 l	3,50 €
Cherry nectar	0.2 l	3,50 €
Mango nectar	0.2 l	3,50 €
Passion fruit nectar	0.2 l	3,50 €
Juice spritzers	0.2 l	3,20 €
Juices and juice spritzers	0.4 l	5,90 €

Fresh drinks

Homemade lemonade with fresh mint	0.4 l	5,50 €
Homemade pomegranate lemonade	0.4 l	5,90 €
Mango Lassis	0.4 l	6,90 €
Iced tea with fresh mint, berries and lemons		4,50 €

Aperitifs

Hamlet ~ aperitif Prosecco with foamed guava jus	0.1 l	6,20 €
Prosecco Spumante “DOC” extra dry “Costaross”	0.1 l	5,50 €
Prosecco Valdo Spumante rosé	0.1 l	6,50 €
Prosecco Aperol	0.2 l	8,50 €
Hugo ~ Prosecco, elderflower syrup, lime Mint, soda	0.2 l	8,50 €
Hugo with pomegranate	0.2 l	8,80 €
Americano ~ Campari, Sweet Vermouth, Soda	0.2 l	7,90 €
Campari Soda / Tonic	4 cl	7,50 €
Campari Orange	4 cl	7,50 €
Aperol	2 cl	3,90 €
Martini Bianco, rosé, rosso or extra dry	5 cl	4,50 €
Port-o-Tonic white port, tonic, mint, ice cream	0.2 l	6,50 €

Beers

Warsteiner Pils on tap	0.3 l	3,80 €
Warsteiner Pils on tap	0.5 l	5,90 €
Warsteiner Pils non-alcoholic	0.33 fl.	3,60 €
König Ludwig light, dark, crystal or alcohol-free	0.5 fl.	5,50 €
Radler (Fanta) / Alster (Sprite) / Diesel (Cola)	0.3 l	3,80 €
Radler (Fanta) / Alster (Sprite) / Diesel (Cola)	0.5 l	5,90 €

Open wines

~ White wine

“Hamlet” house wine	0.2 l	5,50 €
	0.5 l	13,50 €
Wine spritzer	0.2 l	4,20 €
Pinot Gris QbA, dry	0.2 l	5,80 €
Weingarten winery, Baden	0.1 l	3,40 €
Grüner Veltliner, dry	0.2 l	5,80 €
Eschenhof Holzer winery, Wagram	0.1 l	3,40 €
Pinot Blanc QbA, dry	0.2 l	6,80 €
Winery Langenwalter, Pfalz	0.1 l	3,80 €

~ Rosé wine

Müller Rosé, QbA dry	0.2 l	6,80 €
Max Müller winery, Franconia	0.1 l	3,90 €

~ Red wine

“Hamlet” house wine	0.2 l	5,50 €
	0.5 l	13,50 €
Cabernet Sauvignon Vin de Pays	0.2 l	5,90 €
Villa des Pins, Languedoc	0.1 l	3,30 €
Merlot Vin de Pays d'Oc	0.2 l	5,90 €
Villa des Pins, Languedoc	0.1 l	3,30 €
Nero d'Ávola IGT	0.2 l	6,20 €
Cantina Cataldo, Sicily	0.1 l	3,70 €

Bottles of wines

~ White wine

Gavi del Comune di Gavi Rovereto. Fontanassa,	0.75 l fl.	29,00 €
Sauvignon blanc "Aufwind" QbA dry, Weingut Hensel, Pfalz	0.75 l fl.	29,50 €
Pinot Gris QbA, dry Siener winery, Pfalz	0.75 l fl.	29,50 €
Riesling, QbA dry, "Herrenberg". Weingut Künstler, Rheingau	0.75 l fl.	36,50 €

~ Rosé wine

Müller Rosé, QbA dry Dornfelder and Portuguese grapes Max Müller winery, Franconia	0.75 l fl.	24,50 €
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~ Red wine

Montepulciano "Planoro" d 'Abruzzo Azienda Vinicola Bove, Abruzzo	0.75 l fl.	23,50 €
Rioja LA Vendimia, Palacios Remondo	0.75 l fl.	29,50 €
Regaliali "Nero d´Avola" Tasca d´Almerita, Silzilien	0.75 l fl.	32,50 €
Saint-Emillion Grand Cru Fagouet, Chateau Jean Voisin, Bordeaux	0.75 l fl.	36,00 €
Chianti Classico Riserva DOCG Rocca Guicciarda, Barone Ricasoli, Tuscany	0.75 l fl.	38,50 €

Bottles ~Sparkling wines

Prosecco Spumante DOC extra dry "Costaross	0.75 l fl.	34,90 €
Prosecco Valdo Spumante rosé	0.75 l fl.	39,90 €
Champagne Deutz brut	0.75 l fl.	75,00 €
Moët & Chandon rosé Impérial	0.75 l fl.	85,00 €
Moët & Chandon brut	0.75 l fl.	75,00 €

Digestif

Aquavit (line)	2 cl	3,90 €
	4 cl	7,50 €
Averna	2 cl	3,90 €
	4 cl	7,50 €
Fernet Branca	2 cl	3,90 €
	4 cl	7,50 €
Ramazotti	2 cl	3,90 €
	4 cl	7,50 €

Long drinks

Bacardi Cola ~ white rum, cola, lemon	4 cl	8,50 €
Cuba Libre ~ Bacardi Oro, Coca Cola, Lime	4 cl	8,50 €
Whiskey Cola ~ Jim Beam	4 cl	9,50 €
Vodka Lemon ~ Smirnoff Vodka, Bitter Lemon	4 cl	8,50 €
Vodka Energy ~ Smirnoff Vodka, Red Bull	4 cl	9,50 €
Gin Tonic ~ Gordon's Gin, Tonic Water	4 cl	9,50 €
Bombay Tonic ~ Bombay Gin, Tonic Water, Limes	4 cl	10,50 €
Hendrick's Tonic	4 cl	10,50 €

Famous cocktails

"Happy Hour" from 6pm to 9pm ... all cocktails Euro 6,50€

Mojito ~ Bacardi Razz, Lime juice, brown cane sugar, mint, soda	7,90 €
Cosmopolitan ~ Smirnoff Vodka, Cointreau, Lime Juice, Cranberry Juice	8,50 €
Moscow Mule ~ Smirnoff Vodka, Lime juice, ginger beer, cucumber	8,50 €
Margarita Classic ~ Tequila, Cointreau, lime juice	8,50 €

Non- alcoholic cocktails

Virgin Colada ~ Pina Colada, Pineapple juice, coconut	6,80 €
Ipanema Ginger ale, brown cane sugar, limes	5,90 €
Hugo ~ elderberry syrup, lime, mint, ginger ale	5,90 €

Brandy

Osborne veterano	2 cl	5,50 €
	4 cl	9,50 €

Cognac

Hennessy Fine de Champagne	2 cl	6,90 €
	4 cl	13,50 €

Remy Martin V.S.O.P.	2 cl	6,50 €
	4 cl	11,90 €

Grappa

Nonino Grappa Lo Chardonnay	2 cl	6,90 €
	4 cl	11,90 €

Liqueurs

Baileys	2 cl	3,90 €
	4 cl	7,50 €
Amaretto Disaronno	2 cl	3,90 €
	4 cl	7,50 €
Sambuca Molinari	2 cl	3,90 €
	4 cl	7,50 €

Fruit brandies

Framboise	2 cl	6,50 €
Mirabelle	2 cl	6,50 €
Williams pear	2 cl	6,50 €

Vodka

Smirnoff Red	2 cl	4,90 €
	4 cl	8,90 €

Absolutely	2 cl	5,50 €
	4 cl	9,50 €

Whiskey

Chivas Regal	2 cl	6,90 €
	4 cl	12,50 €

Jack Daniels	2 cl	6,90 €
	4 cl	12,50 €

Jim Beam	2 cl	5,90 €
	4 cl	11,90 €

Johnnie Walker Red Label	2 cl	5,90 €
	4 cl	11,90 €

Additives:

1 = with dye (s), 2 = with antioxidant, 3 = contains quinine, 4 = with sweetener, 5 = contains a source of phenylalanine, 6 = acidulants, 7 = containing caffeine, 8 = stabilizers,

No. 1 with preservative

No. 2 with dye

No. 3 with antioxidant

No. 4 with sweetener saccharin

No. 5 with sweetener cyclamate

No. 6 with sweetener aspartame, contains a source of phenylalanine

No. 7 with acesulfame sweetener

No. 8 with phosphate

No. 9 sulphurized

No. 10 contains quinine

No. 11 contains caffeine

No. 12 with flavor enhancer

No. 13 blackened

No. 14 waxed

No. 15 genetically modified