

Beerliner

GERMAN BAR & RESTAURANT



PROST!

At Beerliner, we proudly embrace traditional German flavors and culture to create a place that brings friends and family together, enjoying the best of food, beverage and service.

As well as being Germany's political and cultural capital, Berlin has a rich history, and has now transformed itself into one of the fastest growing and most vibrant cities in Europe. Few cities have undergone as much change as Berlin, resulting in an amazing blend of diversity and cuisine.

Dining out in Berlin defines the city's social scene – meeting with family and friends, sharing great tasting German food, is one of the best ways to learn about German culture.

Known for its casual ambiance and mix of contemporary, stylish décor and old-world designs, Beerliner showcases traditional classics, combined with new world recipes to bring you a true slice of Berlin.

在Beerliner，我們自豪地擁抱傳統的德國風味和文化，以創造一個將朋友和家人聚在一起的地方，享受最好的食品、飲料和服務。

柏林不僅是德國的政治和文化之都，而且擁有悠久的歷史，現已轉變為歐洲發展最快，最具活力的城市之一。很少有城市發生過像柏林一樣多的變化，從而將多樣性和美食融為一體。

在柏林外出用餐定義了這座城市的社交氛圍-與家人和朋友聚會，分享美味的德國美食是了解德國文化的最佳方式之一。

Beerliner以休閒的氛圍以及現代，時尚的裝飾和舊世界的設計融合而聞名，它展示了傳統經典，並結合了新的世界食譜，為您帶來了柏林的真實魅力。



GIUTEN APPETIT!



Appetizers

前菜



**PRAWNS & MUSSELS
IN RIESLING** 175
with garlic and herb cream
德國白酒香草忌廉汁炒海蝦及青口



ROASTED BONE MARROW 108
topped with beef ragout and herb croutons
烤牛骨髓 配紅酒燴牛肉及香草麵包粒



**ASSORTED
COLD CUTS PLATTER** 198
German specialty meats,
cheese, pickles and crusty bread
德式凍肉芝士拼盤 配酸青瓜及多士



APPETIZER PLATTER 253
with pork sliders, smoked salmon on museli grain bread,
chicken wings, pork knuckle roll, deep fried onion rings
and grilled cauliflower with pulled chicken

前菜拼盤
豬腩小漢堡、煙三文魚黑麥多士、雞翼、
洋葱圈、手撕豬手卷及烤椰菜花伴手撕雞

PORK BELLY SLIDERS 74
slow braised pork belly, onion marmalade,
apple and herb dressing

香嫩豬腩小漢堡 甜洋葱醬、蘋果及香草汁

**SMOKED SALMON
ON MUSELI GRAIN BREAD** 94
cream cheese, honey mustard, dill,
red onion and capers

煙三文魚德國黑麥多士
伴忌廉芝士、蜂蜜芥末、蒔蘿、紅洋葱及西瓜榴

THE WING & RING 83
crusted chicken wings
with crispy onion rings and pepper pot dip

脆炸雞翼及洋葱圈 配甜椒醬

GRILLED CAULIFLOWER 72
with pulled chicken, smoked paprika,
lemon and herbs

烤椰菜花 配手撕雞，煙紅椒粉，檸檬及香草

Salad & Soup

沙律及湯



- ◀ ASSORTED HEIRLOOM TOMATOES SALAD 98
with quark cheese, capers and herbs
原生種番茄沙律 配德國芝士及水瓜榴



- HOUSE CHOPPED SALAD 98
lettuce, beetroot, onions, tomatoes, cucumber, pine nuts and shaved cheese
德式沙律 伴紅菜頭、洋蔥、番茄、青瓜、松子及芝士



- BLACK FOREST SALAD 108
with truffled egg, assorted mushrooms, arugula, pine nuts, radish and grilled herb apple
黑森林野菌沙律
配松露蛋、芝麻菜、松子及烤蘋果

- SUPER FOOD QUINOA SALAD 98
with roasted cauliflower, dried cranberries, kale and semi-dried tomatoes
羽衣甘藍藜麥沙律 紅莓乾及半乾番茄

- CLASSIC GOULASH 66
with paprika croutons
經典匈牙利牛肉濃湯

- LOBSTER BISQUE 66
with herb croutons
龍蝦忌廉濃湯

Thin Crusted Pizza

德式脆薄餅

- MIXED MUSHROOMS 155 ▶
pine nuts, arugula, speck ham and truffle oil
德式磨菇薄餅
伴松子、芝麻菜、風乾火腿及松露油



- GERMAN THIN CRUSTED PIZZA, FLAMMKUCHEN 155
traditional style with onions, bacon and spring onion
傳統德式薄餅 伴洋蔥、煙肉及青蔥

- VEGETARIAN 155
tomatoes, mushrooms, arugula, cauliflower and smoked cheddar
德式素菜薄餅
番茄、磨菇、芝麻菜、椰菜花及煙燻車打芝士




- SMOKED SALMON 155 ▶
capers, dill, arugula and avocado sauce
德式煙三文魚薄餅
伴水瓜榴、蒜蓉、芝麻菜及牛油果醬



German Style Sausages

德式香腸

◀ ASSORTED SAUSAGE PLATTER 238

 bratwurst, spiced cheese krauter, nürnberg, cervelat

德式香腸拼盤 配燒薯及酸椰菜
圖林根香腸、香辣佳拿芝士腸、
紐倫堡腸及塞爾維拉特香腸

NÜRNBERGER 142

with mashed potatoes and sauerkraut

香煎紐倫堡腸 配薯蓉及酸椰菜

◀ ROASTED BERLINER SAUSAGE PINWHEEL 162

with roasted potatoes and braised onions

烤德式香腸卷 配香草薯仔及燴洋葱



Pasta & Risotto 意粉及燴飯



01




02




03

01 SLOW BRAISED PORK CHEEKS CAVATELLI 165

 bacon, crackling, semi-dried tomatoes, olives and egg yolk

慢燴豬面頰肉巨殼粉
伴脆煙肉、半乾番茄、橄欖及蛋黃

02 HOUSE PASTA POCKETS 165

 filled with wild mushrooms, brown butter cream, pulled duck, duck crackling and roasted pine nuts

德式野菌雲吞
伴手撕鴨肉、鴨脆及松子 配牛油忌廉汁

TIGER PRAWNS LINGUINE 175

with basil pesto, roasted garlic, semi-dried tomatoes and olives

虎蝦扁意粉 伴羅勒青醬、烤蒜、
半乾番茄及橄欖

03 VEAL MEAT BALLS AND CAPERS CREAM RISOTTO 165

with mushrooms

蘑菇忌廉汁牛仔肉丸伴芝士燴飯

GRILLED SCALLOPS RISOTTO 175

with asparagus and hearts of palm

帶子蘆筍芝士燴飯 伴棕櫚芯



Beerliner Fat Aged Beef

牛脂熟成黑安格斯肉眼扒



HOUSE FAT AGED BONE-IN BLACK ANGUS RIB EYE 370

house potato, roasted garlic and chimichurri

牛脂熟成黑安格斯肉眼扒 配烤薯仔，烤蒜及香草醬



We introduce to you our Black Angus rib eye steak - dry aged for 10 days, and then fat aged for a further 10 days in a fat shell, giving it a very unique flavour and texture. As beef dry ages, the water content evaporates, enzymes break down, and the meat forms a crust that needs to be finely trimmed; making the whole procedure expensive.

By submerging the steak in melted fat, it stops the crusting process and the fat penetrates into the soft flesh, adding an intense natural flavor to your steak. This procedure takes time and understanding but is well worth the effort, and offers our diners an opportunity to experience and taste incomparable richness and flavor.

我們的安格斯肉眼牛扒是先進行10天的乾式熟成，再用獨特的牛脂肪封存技術保存10天，使牛扒肉質變得更鮮嫩，肉味更濃郁，在熟成過程中水份從肌肉組織內蒸發，使牛肉的風味更集中，牛肉本身的天然醇素和其外在的微生物交互作用改進了牛肉的嫩度和風味。熟成過程中水份蒸發會損失很多的重量，真菌令牛肉表面形成一層外殼硬皮，而這一部份在烹調食用前會切除掉，使整個過程變得昂貴，完成熟成後再通過將牛排浸入融化的脂肪中，它可以停止結皮過程，脂肪會滲透到柔軟的牛肉中，為牛排增添強烈的自然風味。這個過程是需要時和專業處理，但為我們的用餐者提供了體驗和品嚐無與倫比的豐富和風味的機會，是值得付出努力的。



Main

主菜



ROASTED TRIPLE A GRADE PORK KNUCKLE

mashed potatoes and sauerkraut

秘製德國頂級鹹豬手 伴酸椰菜及薯蓉

238



SLOW BRAISED PORK KNUCKLE 238

in red wine and herbs, pesto mashed potatoes, green peas and lettuce

紅酒慢煮豬手 伴香草薯蓉、青豆及生菜



HOLSTEIN SCHNITZEL 175

with fried egg, anchovies and lemon

德式脆炸薄豬扒 伴煎蛋、銀魚柳及檸檬

HOUSE PORK SCHNITZEL 178

with ham, mushrooms and cheese

招牌脆炸薄豬扒 伴火腿、蘑菇和芝士



GRILLED PRIME BEEF BURGER 160

smoked cheddar, bacon, lettuce, tomato and pickle

原始德國頂級牛肉漢堡

伴煙燻車打芝士、煙肉、生菜、番茄及酸青瓜



CEDAR WOOD PLANK BAKED SALMON 188

citrus herb slaw, potatoes and green goddess aioli

雪松木板烤三文魚 伴柑橘沙律、薯仔及香草蛋黃醬

ROASTED FREE RANGE CHICKEN 175

lemon, assorted vegetables and roasted potatoes

烤走地雞伴檸檬 伴季節蔬菜及香草烤薯仔

THE ORIGINAL HAMBURGER,
from Germany's second largest city Hamburg
漢堡包始源於德國第二大城市漢堡

Desserts

甜品



04



06



05



07

04 APPLE STRUDEL 68

vanilla sauce, fresh berries and vanilla gelato

維也納蘋果卷

伴新鮮草莓配雲呢拿意大利雪糕

06 BLACK FOREST MOUSSE 68

cherries mousse, meringue and chocolate sponge cake

黑森林慕絲

伴車厘子慕絲、脆蛋白餅及朱古力海綿蛋糕

05 CHOCOLATE MOLTEN CAKE 68

chocolate crunch and mochi gelato

朱古力心太軟蛋糕

伴脆朱古力配麻糬意大利雪糕

07 BAKED CHEESE CAKE 68

lemon curd, honeycomb and praline gelato

焗芝士檸檬撻

伴蜂巢脆糖，榛子意大利雪糕