

Our restaurant POTEMKIN was named after the famous silent movie "Bronenosec Potemkin" (pocket battleship Potemkin) by the Russian director Sergej Eisenstein: "Bronenosec Potemkin" is a movie classic from the year 1925, a film on revolution, the sailors' uprising on a war-ship of the Czarist fleet which was anchored at the Black Sea coast near the port-city of Odessa. This was the signal for the beginning of the Russian revolution of 1905. When the sailors got food rations with rotten meat full of worms, mutiny broke out.

Eisenstein's movie wrote film history not only because of its expressive way of filming, but also because of a rhythmic method of film editing which was never used before. Eisenstein created a movie masterpiece which praised the victory of the working class over the Czarist individual.

The film excited the movie fans in the 20ties. The reviews were overwhelming. "Potemkin a great film, a mere stroke of luck. The director is absolutely unafraid to deflower the arts", wrote the Berlin critic and philosopher Walter Benjamin after the movie's Berlin premiere 1926. But it also was controversial and was "off limits" for German soldiers and officers.

Obviously the film hit the nerve of a time full of revolutionary dreams and social unrest. It was seen as the ultimate avant-garde. According to Eisenstein, movies should no longer serve only as shallow entertainment, but also as a platform of a socially and aesthetically changing society.

Even today film historians count "Potemkin" among the best movies of all times and Eisenstein as one of the most important directors and movie theoreticians. The battleship "Potemkin" was named after a famous Russian state man, Prince Grigory Alexandrowich Potemkin who served under the famous Czar Cathrin the Great.

Breakfast

Yesenin	7,20
fresh roll, egg, vanilla almond flavoured curd, fruit salad, butter, honey	
Pravda	8,80
1 fresh roll, Croissant, egg, slices of cheese ¹ , fruit salad, butter, homemade jam, honey	
Aivazovsky	8,80
whole grain fresh roll, fresh roll, egg, italian salami ^{4,7} , fruit salad, butter, chocolate cream	
Peter the Great	9,20
whole grain fresh roll, fresh roll, egg, slices of cheese ¹ and italian salami ^{4,7} , fruit salad, butter, homemade jam	
Drushba	8,40
6 French toast corner with maple tree syrup and fruit salad	
Aurora	9,40
5 Syrniki (curd pancakes) with homemade red fruit jelly, vanilla almond flavoured curd and fruit salad	
Rasputin	13,90
assorted cheeses, Greyer cheese, tomatoes and mozzarella on a spit, olives, egg, fruit salad, bread basket, homemade jam, butter, honey	
Oistrach	13,20
scrambles egg with herbs, cheese-ham-tomato-toast, italian salami ^{4,7} , spanish serrano ham ^{4,7} , turkey breast ^{4,7} , olives, fruit salad, bread basket, butter	
El Lissitzky (vegetarian breakfast)	13,80
scrambled egg with mushrooms, cheese tomato eggplant toast, tomatoes and mozzarella on a spit, curd pancakes, fruit salad, bread basket, croissant, butter, honey, homemade jam, chocolate cream	

Breakfast

Alexander Nevskij	14,90
Spanish serrano ham ^{4,7} , italian salami ^{4,7} , turkey breast ^{4,7} , Greyer cheese ⁷ , assorted cheeses ¹ , egg, olives, fruit salad, bread basket, butter, honey	
Panzerkreuzer Potemkin	14,50
scrambled egg with prawns and herbs, smoked salmon, 2 potato pancakes, olives, horseradish ⁴ , fruit salad, bread basket, butter, homemade jam	
Dostoewskij	15,50
scrambled egg with herbs and fried sausages ^{4,7} , marinated chicken breast on toast with pineapple and cheese, french toast corners, maple tree syrup, fruit salad, curd pancakes, bread basket, butter, chocolate cream	
Eisenstein (for 2 persons)	28,50
potato pancakes, smoked salmon, olives, horseradish ⁴ , scrambled egg, spanish serrano ham ^{4,7} , assorted salami ^{4,7} and cheeses ^{1,7} , tomatoes and mozzarella on a spit, curd pancakes, vanilla almond flavoured curd, homemade red fruit jelly and jam, fruit salad, croissants, bread basket, butter, honey, chocolate cream	

Extras

Natural yogurt	4,00
Yogurt with fresh fruit	6,00
Yogurt with fresh fruit without apple	6,50
Yogurt with flakes	5,20
Yogurt with flakes and fresh fruit	6,00
Yogurt with flakes and fresh fruit without apple	7,00
Vanilla flavoured curd	5,00
Vanilla flavoured curd with fresh fruit	6,50
Vanilla flavoured curd with fresh fruit without apple	7,50

Additions

Butter, chocolate cream or honey	1,00
Homemade jam	1,50
Boiled egg	1,00
2 toast or fresh roll	0,80
Croissant	1,80
Bread basket	2,00
Portion of cheese ¹ (assorted cheeses)	3,00
Portion of salami ^{4,7} or ham ^{4,7} or Sucuk	3,00
2 crepes, with a hot cherry sauce and chocolate cream or apple sauce, with whipped cream	6,50
Portion of smoked salmon with horseradish ⁴	7,50
Portion of smoked salmon with horseradish ⁴ , toast and butter	9,00

Egg Dishes

Fried eggs / scrambled eggs / omelettes 3 eggs, served with 2 toasts and butter

Natural	8,00
with optional extras	
Bacon ^{4,7} or Sucuk	2,80
Fried potatoes	2,00
Feta cheese	2,00
Boiled ham ^{4,7} , turkey breast ^{4,7} or broiled cocktail sausages ^{4,7}	1,50
Cheese ¹ , mozzarella or mushrooms	1,50
Tomatoes or peppers	1,00
Onions, basil or chives	0,50
2 boiled eggs in a glass	4,00

Starters

Fried homemade dumplings

- filled with potatoes, served with cocktail sauce **7,50**
- filled with spinach, served with cocktail sauce **7,50**
- filled with chicken, served with cocktail sauce **8,50**
- filled with mushrooms, served with cocktail sauce **8,00**

Julien

fresh fried mushrooms in a herb cream sauce, topped with grated cheese

8,50

Caprese á la Potemkin

fresh mozzarella, served with tomatoes, basil, pesto, crema di balsamico, olive oil

9,90

Calamari and Prawns in tempura dough

with Cocktail sauce

10,90

Wineplate (for 2 persons)

mozzarella and feta on a spit, assorted cheeses¹ and brie cheeses¹ grapes and grissini

8,50

Hors-d'oeuvre plate (for 2 persons)

homemade potato pancakes, mozzarella, tomato, crema di balsamico, fried mushrooms, homemade fried dumplings with chicken, smoked salmon, horseradish, cocktail sauce, bread basket

25,90

For our little guests

Spaghetti Bambino

Small Portion of Spaghetti in Tomato sauce

6,00

Big childrens platter

chicken schnitzel with french fries, ketchup

9,90

Salads

Little tomato cucumber salad with onions, with homemade dressing or sour cream	7,50
Mitchurin mixed salad of the season	9,00
Tiflis Feta cheese salad with tomatoes, olives and onions	11,00
Gorkij warm garden vegetables on tossed salad, served with thin slices of parmesan cheese, fresh basil and mustard vinaigrette	12,00
Gorkij with baked goat-cheese	13,00
Gagarin Roman salad with broiled chicken breast, fried egg, parmesan cheese, cherry tomatoes, croutons and homemade dressing	14,90
Calamaretti, Rucola, Pomodorini Babycalamri, rocket salad, Cherry tomatoes	14,90
Caesarsalad mixed salad with broiled chicken breast, cherry tomatoes and homemade yogurt mustard garlic dressing, served with parmesan cheese and garlic croutons	14,90
Tarte flambee variations	
From Alsace with onions, smoked bacon and ham ^{4,7}	8,50
Vegetarian - with tomatoes, peppers, olives, onions and feta cheese	9,00
- with tomatoes, mozzarella and fresh basil	9,00
Mediterranean with tomatoes, cheese, zucchini, pepper, rocket (rucola), olives	12,90

All prices in Euro and include added sales taxes.

Soups

Borschtch (vegetarian)	sm 3,20
red beet soup with beans and sour cream	la 5,50
Borschtch	sm 4,00
red beet soup with slices of beef (black angus beef from argentina), beans and sour cream	la 6,90
Soljanka	sm 3,50
with smoked meat, sausages ^{4,7} , olives and sour cream	la 6,00
Ucha	sm 4,20
fish soup with salmon, Prawns and sea salmon	la 7,50

Pasta – noodle dishes

Spaghetti alla Bolognese	8,50
With tomato-meat sauce	
Spaghetti Aglio e Olio e Peperoncini (Spicy)	8,50
Spaghetti with garlic, olive oil and spicy	
Spaghetti Carbonara	9,50
with ham and egg in cream sauce	
Penne al Arrabbiata	9,90
macaroni with garlic in spicy tomato sauce	
Penne Pollo	10,90
macaroni with chicken breast fillet, vegetables and Parmesan, in cream sauce	
Tagiatelle all Chef	12,50
ribbon noodles with beef fillet tips and mushrooms in cream sauce	
Tagiatelle Scampi con Verdure	13,90
Ribbon noodles with king Prawns and fresh vegetables	

Main Dishes

Vegetable platter (vegetarian)	12,90
with walnut pesto, carrots, zucchini, eggplant, peppers, potatoes, pine nuts and red beet, fried in olive oil	
Friendship	sm 6,50 la 10,50
homemade meat balls, fried eggs, served with mustard and ketchup, side dish of your choice (see down below)	
Veal escalopes in Crispy crumbs	10,90
with cranberry Dip side dish of your choice (see down below)	
Chickenstrips	9,90
with fresh mushrooms, side dish of your choice (see down below)	
Broiled chicken liver „a la Potemkin“	9,90
side dish of your choice (see down below)	
Fish dishes	
Potato pancakes	13,50
with smoked salmon and horseradish ⁴	
Matjes filet	11,50
mild smoked traditionally made, side dish of your choice (see down below)	
Roasted salmon filet	13,50
side dish of your choice (see down below)	
Scampi Diavola	16,90
King prawns in spicy tomato sauce side dish of your choice (see down below)	
<u>Side dish</u>	
2 potato pancakes	2,00
rice, mashed potatoes or boiled potatoes, also available with dill	2,50
fried potatoes or french fries	3,50

Specialties

Kreml (for 2 persons) 10 canapes with egg and salmon caviar, two glasses of Prosecco	24,50
Bliny (Crêpes) - served with salmon caviar and sour cream	17,00
- filled with spinach and cheese, served with sour cream	11,00
Pelmeni homemade dumplings with a chicken filling and sour cream	sm 8,90 la 13,90
Wareniki (vegetarian, homemade dumplings) - with a potato filling, roasted onions and sour cream	12,00
- with mushroom filling and sour cream	12,30
- with spinach filling and sour cream	12,00
Assorti Potemkin (for 2 persons, vegetarian) homemade dumplings with potato, mushroom and spinach filling, served with sour cream	24,00
Assorti Potemkin Extra (for 2 persons) homemade dumplings with potato, mushroom, spinach and chicken filling, served with sour cream	25,90

Specialties

Arbat

12,50

chicken breast, with a cheese herb filling baked in a bread coating, served with fried vegetables, side dish of your choice (see down below)

Boef Stroganoff

sm 10,90

la 14,50

slices of beef (black angus beef from argentina) with a mushroom cream sauce, side dish of your choice (see down below)

Chicken breast from grill, schaschlik style

12,50

marinated, roasted chicken breast, served with marinated onions and a pomegranate walnut sauce, a little spicy, side dish of your choice (see down below)

Side dish

2 potato pancakes

2,00

rice, mashed potatoes or boiled potatoes, also available with dill

2,50

fried potatoes or french fries

3,50

Desserts

Wareniki (sweet, homemade dumplings) 9,00
- filled with sour cherry, served with hot homemade cherry sauce and sour cream

Bliny (Crepes) 8,00
- filled with sweet cream cheese, served with hot homemade cherry sauce and sour cream

- 2 crepes, served with hot homemade cherry sauce or chocolate cream or apple purree with whipped cream 6,50

Crème brûlée 7,00

Homemade cakes and pies

You find our daily selection in the cake showcase near the counter.

Piece of cake/pie from 3,40

Soft Drinks

Table Water	0,2l	2,00
	0,5l	4,00
Vöslauer mineral water (carbonate or still)	0,25l	2,70
	0,75l	6,90
Coca Cola^{1,2} / -Light^{1,2,5,6} / Fanta / Sprite	0,2l	2,80
	0,4l	4,00
Spezi (Cola and Fanta Mix)^{1,2,4,6}	0,2l	2,60
	0,4l	3,80
Schweppes	0,2l	2,90
Bitter Lemon ^{3,4} , Tonic Water ³ or Ginger Ale ¹		
Wostok Tannenwald¹	0,33l	3,50
refreshment with a taste of herbs		
Vita Malz¹	0,33l	3,50
Juices (Niehoffs Vaihinger)	0,2l	2,90
apple naturally cloudy, orange, pineapple, tomato, sour cherry, banana	0,4l	4,90
Cherry banana juice (Kiba)	0,2l	2,90
	0,4l	4,90
Juice mixed with mineral water (Spritzer)	0,2l	2,40
	0,4l	4,00
Freshly squeezed juiced	0,2l	4,50
orange, carrot, apple, red beet, celery	0,4l	7,80

Coffee

Espresso² (also caffeine free)	2,20
Long Espresso² (also caffeine free)	2,50
Espresso Macchiato²	2,90
Double Espresso²	4,00
Double Espresso Macchiato²	4,60
Coffee² (also as caro or caffeine free)	2,80
Double coffee²	4,60
Coffee with milk² (also as caro or caffeine free)	4,00
Cappucino²	3,00
Large Cappucino²	5,50
Latte Macchiato² (also as caro or caffeine free)	4,00
Latte Macchiato with a double Espresso²	5,50

Hot Drinks

Hot chocolate	kl 2,50 gr 3,80
Hot chocolate with whipped cream	4,00
Hot milk	2,00
Hot milk with honey	2,50

Tea

Pyramid tea bag of	3,60
Earl Grey, darjeeling, peppermint, green, herbs or fruit tea	
Fresh peppermint tea	4,80
Fresh ginger tea	4,80

Open white wines

Pinot Grigio Endrizzi dry	0,2l	4,90
Vigneti delle Dolomiti IGT- Italy	0,5l	10,00
A fruity wine, fresh and round.		
Riesling QbA dry	0,2l	4,80
Frank Brohl Reiler v.h. Stein – Germany	0,5l	9,80
An light, elegant Riesling.		
Chardonnay VdP d'Oc half dry	0,2l	4,80
Domaine Montrose – France	0,5l	9,80
A spicy and fully flavoured wine, smooth to the taste.		
Trebbiano D`Ábruzzo DOC dry	0,2l	4,00
Villa Rocca – Italy	0,5l	9,00
A good alternative to the Pinot, juicy and vitalizing.		
Scheurebe Spätlese fruity, smooth	0,2l	4,80
Weingut Gälweiler – Germany	0,5l	10,00
St. Kathariner Fels		
Aromatic wine with a delicious sweetness and elegant fruit acid.		
White wine with mineral water	0,2l	from 3,50
(white wine of choice)	0,5l	from 6,50

Open rosé wines

Spätburgunder rosé QbA dry	0,2l	4,80
Frank Brohl Mosel - Germany	0,5l	10,00

A tasty rosé with fresh acidity and strawberry flavours. A good wine for the summer time.

Open red wines

Trollinger / Lemberger QbA dry	0,2l	4,80
Heilbronner Wartberg - Germany	0,5l	9,80

A spicy wine, restrained acid and beautiful flavours of ripen fruits.

Montepulciano D'Abruzzo dry	0,2l	4,80
DOC Villa Rocca – Italy	0,5l	9,80

A fruity, rounded dark coloured red wine.

Cabernet Sauvignon dry	0,2l	4,80
Vina Marquez, Curcio Valley – Chile	0,5l	9,80

A good wine, full in taste, easy to drink and suitable to many dishes.

Merlot IGP Pays d'Òc dry	0,2l	4,80
Coste Canet – France	0,5l	9,80

Beautiful pomegrante red colour with an intense bouquet of blueberries and plums.

White bottled wines

Picpoul de Pinet AC dry 0,75l 28,00

Domaine Saint Peyre - France

A light summer wine, fresh and spicy, strong in fruit and flavour.

Riesling Kabinett dry 0,75l 29,90

Dr.Deinhard Deidesheim – Germany

Fresh and fruity flavours of peaches and lemongras. An elegant and aromatic Riesling.

Grauer Burgunder Kabinett dry 0,75l 32,50

Freiherr von Gleichenstein - Germany

A strong imperial taste, pear flavour, a little exotic in taste.

Red bottled wines

Nero d'Avola Nadaria IGT 0,75l 27,50

Nadaria, Cusumano, Sizilien – Italy

A warm and intensive body, strong flavours of fruits and mild tannins.

Rioja Herencia Remondo Crianca 0,75l 34,80

Bodegas Palacios, Remonde – Spain

A dry Rioja with a slim body, restrained acid and beautiful flavours of redcurrant, forest berries and plums.

Beer on tap

Warsteiner Premium Pilsener (pilsner beer)	0,3l 0,5l	3,30 4,50
Radler^{1,6} (beer with Fanta) / Alster⁶ (beer with Sprite)	0,3l 0,5l	3,30 4,50
König Ludwig Weißbier Hell (wheat/white beer)	0,3l 0,5l	3,30 4,50
König Ludwig Dunkel (dark beer)	0,3l 0,5l	3,30 4,50

Botteled beer

Warsteiner Pils alcohol free	0,33l	3,50
Berliner Weiße red or green¹ beer with raspberry or woodruff syrup	0,33l	3,50
König Ludwig Weißbier alcohol free / König Ludwig Weißbier dark / König Ludwig Weißbier crystal /	0,5l	4,20

Aperitif

Prosecco	0,1l 0,75l	5,50 30,00
Kir Royal Prosecco with Creme de Cassis	0,1l	6,50
Mimose Prosecco with fresh orange juice	0,1	7,00
Campari¹		
- on ice	4cl	5,50
- with orange juice	0,2l	6,50
- with fresh orange juice	0,2l	7,50
Martini^{1,7,10,11} Bianco	5cl	4,50

Party like a Russian

Champagne Moet & Chandon Brut Imperial	0,75l	119,00
Moskovskaya, Stolitschnaya, Absolut, Russkij Standart	4cl	6,20
Сто грам (100 ml Vodka)	0,1l	12,50

Spirits (4cl)

Hennessy Fine de Cognac		9,90
Ararat (armenian Brandy)		7,50
Vecchia Romagha		6,50
Gin		5,50
Pitu		5,50
Aperol¹		5,50
Pernod		5,50
Averna		5,50
Ramazzotti		6,50
Glenfiddich¹		8,00
Jack Daniel's		7,50
Johnnie Walker Red Label¹		7,00

Spirits (4cl)

Tullamore Dew¹	7,00
Bailey's Irish Cream^{1,7,11}	6,50
Amaretto di Saronno	6,00
Cointreau	6,50
Sambuca Molinari	6,50
Bacardi	6,50
Myer's Rum¹	6,50
Havana Club¹	6,50
Linie Aquavit	7,00
Tequila¹	7,00
Grappa	7,00

Long Drinks

Jack Daniels Cola^{1,2}	8,50
Gin Tonic³	6,50
Myer's Rum Cola^{1,2}	7,50
Cuba Libre^{1,2}	8,00
Wodka Lemon^{3,4}	7,00

Alcohol free cocktails

Virgin Pina Colada 6,50

coconut syrup¹, pineapple juice, cream

Florida 6,50

pineapple, orange and grape juice, grenadine syrup^{1,7}

Ipanema (alcohol free Caipirinha) 6,50

limes, cane sugar, Ginger Ale¹

Cocktails

Long Island Ice Tea 9,90

vodka, tequila, gin, white rum¹, Coca-Cola^{1,2}

Sergej's Comfort 9,00

brown rum¹, Southern Comfort¹, pineapple juice, lime juice¹

Pina Colada 8,50

white and brown rum¹, coconut syrup¹, pineapple juice, cream

Strawberry Daiquiri 8,50

white rum¹, strawberries, strawberry syrup¹

Mojito 7,50

white rum¹, mint, lime, cane sugar

Caipirinha 7,50

Pitu, lime, cane sugar

Caipiroschka 7,50

vodka, lime, cane sugar

Bloody Mary 7,50

vodka, tomato juice

Labelling

1 – with dye

2 – caffeinated

3 – with quinine

4 – with antioxidation

5 – with sweetener

6 – source of phenylalanine

7 – with preservatives

8 – ice cream

9 – with phosphate

All prices in Euro and include added sales taxes.

Our recommendations of the week

Tarte Flambee Sicily

17,90

with creme fraiche, tomatoes, eggplants, mushrooms, parmesan and in garlic fried prawns

Dear Guests!

Our restaurant accepts electronic cash cards as well as credit cards. Paying with credit cards is only possible for payments above 25 €.

Out of respect for other guests and the employees of the restaurant, we please you not to smoke **cigars or cigarillos in the near environment of the restaurant!**

Our restaurant is not build with childrens safety in mind and can be dangerous. We please you to supervise your children at any time, especially childrens under 5 years of age.

For hygienic reasons we please you not to feed the birds.

Thank you for your understanding and your patience.

Business Lunch

(05.08.2019 – 16.08.2019)

**Monday to Friday from 12:00 p.m. till 5:00 p.m.
(Except on holidays)**

**Spaghetti Aglio e Olio e
Peperoncini (Spicy)** 7,90
Spaghetti with garlic, olive oil and
spicy

Penne al Arrabbiata 7,90
macaroni with garlic in spicy
tomato sauce

Homemade meatballs 8,90
served with mashed potatoes

Matjesfilet 8,90
mild smoked traditionally made
with mashed potatoes

Ciabatta Mozzarella 7,50
Ciabatta with Mozzarella

Ciabatta Odessa 8,90
Ciabatta with salmon,
horseradish⁴, cucumber and oak
leaf salad

Aperol Sprizz 7,00
Prosecco and Aperol

Aperol Sprizz-„Spezial“ 7,50
mit Schuss frisch gepresstem
Orangensaft