

TELLER

BERLIN

Our Bread & Butter / EVOO Garlic Confit **3.5** (A, G) • VE / VG
Fermented Potato Bread, Labneh, Wild Herbs Oil **5** (A,G) • VE
Potato & Leek Croquette, Potato Skin Mayo **5** (A, M, F) • VG
Rarebit Croquette, Fermented Chili Mayo, Chives **5** (A, G, D, M, F) • VE
Feta & Chili Crème Brûlée , Grilled House Bread **7** (A, G) • VE
Chicken Rillettes, Green Mustard, Pickled Radish **8** (L, M)

Burrata, Beetroot & Pickled Pearl Onion **13** (G) • VE
Tuna Tartar, Fermáno's Soy Sauce from Wedding **17** (A, D, F)
Bitter Leaves Salad, Citrus, Caramelised Nuts, Friesisch Blue **14** (G, H, M) • VE/VG
Jerusalem Artichoke Trio **12** • VG
Carpaccio Bavarian Shrimp, Almond, Sumac **17** (B, H)
Lima Beans, Preserved Lemon & Chilli, Cabbage Reduction **13** • VG
Onion Soup, Gruyère, Cognac **14** (A, G, L, M)
Pearl Barley Risotto, Wild Mushrooms, Mushroom Cream **15** (A, G, L) • VE/VG
Grilled Atlantic Cod, Rainbow Chard, Spring Onion Ponzu **19** (D, F, L)
Teller's Pommes, Plum Ketchup **7** (M, F) • VG

'Alte Milch' Cheese Selection

Bread Crisps, Candied Kiwi Berry **13** (A,G, N) • VE

Labneh & Olive Oil **8** (G) • VE
Frozen Lemon Cream, Meringue, Cranberries **8** (C,G)
Apple & Sesame **8** (F, N) • VG

A (Cereals containing gluten) • **B** (Crustaceans) • **C** (Eggs) • **D** (Fish) • **E** (Peanuts)
F (Soja) • **G** (Milk and/or lactose) • **H** (Nuts) • **L** (Celery) • **M** (Mustard)
N (Sesame seed) • **O** (Sulphur dioxide and Sulphites) • **P** (Lupins) • **R** (Molluscs)

VE (Vegetarian) • **VG** (Vegan)

TELLER

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Brot & Butter / EVOO Knoblauchconfit **3.5** (A, G) • VE / VG
Kartoffelbrot, Labneh, Wildkräuteröl **5** (A,G) • VE
Kartoffel & Porree Croquette, Kartoffelschalen Mayo **5** (A, F, M) • VG
Chadder Käse Croquette, Chili-Mayo, Schnittlauch **5** (A, G, D, M, F) • VE
Feta & Chili Crème Brûlée , Gegrillte Haus Brot **7** (A, G) • VE
Hähnchen Rillettes, Grüne Senf, Rettich **8** (L, M)

Burrata, Rote Beete & Eingelegte Perlzwiebeln **13** (G) • VE
Tuna Tartar, Fermáno Sojasoße aus Wedding **17** (A, D, F)
Bitter Blätter Salat, Zitrus, Karamellisieren Nüssen, Friesisch Blue **14** (G, H, M) • VE/VG
Topinambur Trio **12** • VG
Carpaccio Bayerische Garnele, Mandel, Sumac **17** (B, H)
Limabohnen, Fermentierte Chili, Weißkohl Reduktion **13** • VG
Französisch Zwiebelsuppe, Gruyère, Cognac **14** (A, G, L, M)
Graupen Risotto, Wilde Pilze, Pilzcreme **15** (A, G, L) • VE/VG
Gegrillter Skrei, Mangold, Frühlingzwiebeln Ponzu **19** (D, F, L)
Teller's Pommes, Pflaumen Ketchup **7** (M, F) • VG

Käse Von 'Alte Milch'

Kandierte Kiwibeeren, Brotchips **13** (A,G, N) • VE

Labneh & Olivenöl **8** (G) • VE
Zitronen, Cranberries, Meringue • (C,G) **8**
Apfel & Sesam **8** (F, N) • VG

A (Glutenhaltiges Getreide) • **B** (Krebstiere) • **C** (Eier) • **D** (Fisch) • **E** (Erdnuss)
F (Soja) • **G** (Milch und/oder Laktose) • **H** (Nüsse) • **L** (Sellerie) • **M** (Senf)
N (Sesamsamen) • **O** (Schwefeldioxid und Sulfite) • **P** (Lupinen) • **R** (Weichtiere)

VE (Vegetarisches Gericht) • **VG** (Vegan Gericht)