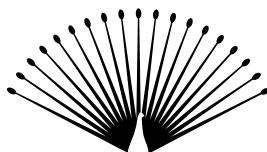




Prime daily Special

Campari Spritz
8.5



PRIME

Restaurant & Bar

Our cooking levels:

BLEU: The steak is seared to a light shade of gray. Inside it is cool, completely red and raw.

MEDIUM RARE: The steak is colored red in the middle.

MEDIUM: A hot, red core is surrounded by a pink layer. The crust is medium brown.

MEDIUM WELL: There is still a touch of pink in the center.

WELL DONE: The steak is brown inside and out and has an appetizing crust.



TARTE FLAMBÉE "CLASSIC" 10.5

Crème fraîche · onion greens · concassée
bacon · onions

TARTE FLAMBÉE "ASPARAGUS" 12.5

Crème fraîche · onion greens · concassée
asparagus · sauce hollandaise

Starters

PRIME CAESAR SALAD 10.0

Romanasalad · croûtons · bacon · parmesan
Caesar-dressing · anchovies · caper

PIMP YOUR CAESAR

with grilled chicken breast 16.5

SOUP OF ASPARAGUS 8.5



BAKED ASPARAGUS 14.5

pancaemic meal · bacon
melon

BEEF CARPACCIO 15.5

Rocket salad · balsamic · pine kernel
olive oil · parmesan

Regional

VEGETABLE STRUDEL

Spinach · feta cheese · wild garlic sauce · gnocchi

PRIME CLUB SANDWICH

Chicken · bacon · egg · cos lettuce · Prime sauce · fries

VEGETABLES POTPOURRI

Coconut sauce · broccoli · pak choi · edamame · rice

CORN FEEDED CHICKEN BREAS

Quinoa crust · peas · green asparagus · risotto

LAMB SHANK

Jus · carrots · gratinated potatoes

VIENNESE ESCALOPE

Potato salad · lingonberry

COD FISH

Seafood · wild garlic butter · mashed potatoes

17.5

ASPARAGUS 500g

SAUCE HOLLANDAISE

POTATOES

20.5

optionally with

22.5

SCRAMBLED EGG

+ 4.0

24.5

BACON

+ 4.5

16.5

16.5

VIENNESE ESCALOPE

+ 4.5

Grill

CORN FEEDED CHICKEN BREAST (160g)

13.5

SALMON STEAK (180g)

17.5

IBERICO PORK LOIN (250g)

20.5

ARGENTINIAN FLANKSTEAK (200g)

21.5

ARGENTINIAN RUMPSTEAK (200g)

23.5

DRY AGED PRIME CHEESEBURGER

21.5

Beef · bacon · red onions · tomato · pickled gherkin
cheddar · Prime sauce & french fries

MAKE IT DOUBLE

+ 5.0

Sides

each 4.5

SALAD BOWL
VEGETABLES
FRENCH FRIES
POTATO SALAD
GRATINATED POTATOES
BASMATI RICE



Sauces

each 2.5

CHIMICHURRI SAUCE
PEPPER SAUCE
THYME MUSHROOM SAUCE
SAUCE HOLLANDAISE

Butter

each 1.5

HERBS BUTTER

Dessert

each 8.5

CRÈME BRÛLÉE

Flambéd vanilla cream with brown sugar

RHUBARB CRUMBLE

Berries & mint

ADVOCAAT PANNA COTTA

Chocolate ice cream & blueberries



Frozen Strawberry Margarita

Tequila, triple sec, lemon juice, strawberries

MOJITO

White rum, sugar syrup, lemon, mint, soda

APEROL PALOMA

Tequila, Aperol, Thomas Henry pink grapefruit

SEX ON THE BEACH

Vodka, rum, pepino peach, cassis, lemon, orange, passion fruit

PINA COLADA

Dark rum, coconut syrup, cream, pineapple juice

TROPICAL GIN SOUR

Gin, sugar syrup, lemon juice, pineapple juice

SOLERO

Vodka, liqueur 43, lemon juice, mango juice, orange juice

Cocktails 12.0



Campari Sprizz

8.5

FROZEN MANGO DAIQUIRI

White rum, lemon juice, sugar syrup, mango

TEQUILA SUNRISE

Tequila, lemon juice, orange juice, grenadine

TOUCHDOWN

Vodka, lemon juice, apricot brandy, passion fruit juice, grenadine

WHISKEY SOUR

Whiskey, lemon juice, sugar syrup, protein

COSMOPOLITAN

Vodka, cointreau, lemon juice, cranberry juice

NEGRONI

Gin, Campari, Martini Rosso

MAI TAI

Dark rum, Bacardi, lime juice, pineapple juice, almond syrup

White Wine

Bründelmayer

Grüner Veltiner, Landwein 2023

8 / 35

Karl Pfaffmann

Grauburgunder Silberberg 2023

8 / 35

St. Antony

Riesling Rotschiefer 2022

8 / 35

Gérard Bertrand**Côteaux de Narbonne IGP**

Héritage 118 Sauvignon Blanc 2022

8 / 35

St. Antony

Chardonnay 2023

8 / 35

Zehn Morgan

Rosenheck Riesling Kabinett 2022

- / 40

WINE SELECTION

Glas 0.15l / Bottle 0.75l

Rosè & non-alcoholic

St. Antony

Wunderschön Rosé 2023

8 / 35

Torres Natureo blanco - alkoholfrei

Mascato d'Alexandria 2023

8 / 35

Torres Natureo tinto - alkoholfrei

Garnacha, Syrah 2023

8 / 35



Red Wine

Markus Pfaffmann

Spätburgunder QBA, 2022

8 / 35

Torres

Altos Ibéricos, Crianza 2019

8 / 35

Tormaresca

Neprica Primitivo, Puglia IGT, 2022

8 / 35

Gérard Bertrand**Côteaux de Narbonne IGP**

Héritage 118 Sauvignon Blanc 2022

8 / 35

Miguel Torres Valle del Itata

Andica Cabernet Sauvignon, 2021

8 / 35

Prunotto

Bansella Nizza DOCG

- / 76

sparkling wine

Glass 0.15l / Bottle 0.75l

ST.ANTONY BRUT NON ALCOHOLIC

8 / 35

KLOSTER EBERBACH**RIESLING SEKT BRUT**

12 / 5

LANGLOIS CHATEAU**CRÉMONT DE LOIRE, ROSÉ**

- / 65

Beer

Glass 0.3l / 0.5

RADEBERGER PILSNER

3.9 / 6.2

ALLGÄUER BÜBLE BEER

3.9 / 6.2

Flasche

SCHÖFFERHOFER WEIZEN

naturally/non-alcoholic/dark/crystal

6.2

RADEBERGER PILSNER

non-alcoholic

6.0

Soft Drinks

COCA COLA / COCA COLA ZERO / COCA COLA LIGHT / FANTA / SPRITE 0.2l

3.5

RAUCH JUICES

different flavours 0,2l

0.2l

3.5

different flavours 0,4l

0.4l

5.5

THOMAS HENRY 0.2l

Tonic Water / Ginger Ale / Bitter Lemon

6.0

HOMEMADE LEMONADE

Strawberry / Passionfruit / Mango

6.0

Mineral water

GEROLSTEINER GOURMET

Medium / still / 0.25l / 0.75l

3.3 / 7.5

Hot Drinks

CUP OF COFFEE

3.3

CAPPUCCINO

3.9

LATTE MACCHIATO

4.2

ESPRESSO

3.0

ESPRESSO "double"

5.0

MILK COFFE

3.9

HOT CHOCOLATE

3.8

CUP OF TEA

3.3



For questions about allergens and additives, our service staff has a folder with all the necessary information ready!!! All prices are in euros.

Great Hotels GmbH | Geschäftsführer: Juha Tolvanen Sitz der Gesellschaft Berlin | Amtsgericht Berlin Charlottenburg HRB 103757 B