



APPLE PIE COOLER
Bullet Bourbon, Maple, Apple juice
 8,50



PRIME
 Restaurant & Bar

Unsere Garstufen:

BLEU: Das Steak ist in einem leichten Grauton angebraten. Innen ist es kühl, komplett rot und roh.

MEDIUM RARE: Das englische Steak ist in der Mitte rot gefärbt.

MEDIUM: Ein heißer, roter Kern ist umgeben von einer rosa Schicht. Die Kruste ist Mittelbraun.

MEDIUM WELL: In der Mitte befindet sich noch ein Hauch Rosa.

WELL DONE: Das Steak ist innen und außen braun und hat eine appetitliche Kruste.



SWEDE SOUP 8,50
coconut milk, ginger, sesame

PRIME BRIOCH SANDWICH 14,80
*fried corn-fed chicken breast, bacon, fried egg
 tomatoe, pickeld cucumber, steakhouse fries*

Staters

PRIME CAESAR SALAT 10,00
*romaine lettuce · Croûtons · bacon · Parmesan
 Caesar-Dressing*

EXTRAS
*with fired corn-fed chicken breast 13,50
 with fried king prawns 15,00*



CAPRESE SALAT 10,50
*cherry tomatoe · buffalo mozzarella
 basil pesto*

BEEF CARPACCIO 12,50
*rocket · Aceto Balsamico · olive oil
 Grana Padano*

Regional

- BERLIN-STYLE KETTLE GULASH 9,80**
mushrooms, bell pepper, black beer, baguette
- BERLIN CURRYWURST 9,80**
typical Currysauce, steakhouse fries
- BERLIN CALF LIVER 16,50**
mashed potatoes, port wine-shallots, roasted onions
- SPREEWÄLDER ZANDER FILLET 18,50**
Spreewälder potato-cucumber salad
- WIENER VEAL SCHNITZEL 23,50**
steakhose fries, cucumber salad, wild cranbeeries
- GNOCCHI ARRABIATA 12,00**
tomatoe, Chili, garlic
- LINGUINE AGLIO E OLIO 13,90**
garlic, olive oil, tomatoe, spring onion
- PIMP UP YOUR DISH: SURF' N' TURF 6,90**
3 king prawns on top

Saisonal

Duck & Pumpkin

*duck breast or leg
 with apple- red cabbage
 and chestnut puree
 22,90€*

*duck breast and leg
 32,90€*

*pumpkinsoup
 cocos, kalamansi, croutons
 8,50€*

*scallop
 pumpkin puree, lemon oil
 16,90 €*

From the Grill

- HOSIN CORN-FED CHICKEN BREAST 18,90**
- IBERICO PORK LION (250g) 19,90**
- DUROC PORK LOIN STEAK (180g) 18,80**
- ARGENTINIAN RUMPSTEAK (220g) 23,90**
- ARGENTINIAN ENTRECOTÉ 26,90**
- LEMON SALMON FILLET 21,50**
- POULLED BEEF PRIME BURGER 16,90**
*red onion, cole slaw
 BBQ sauce & steakhouse fries*
- DRY AGED PRIME CHEESEBURGER 16,90**
*bacon, red onion, tomatoe, pickeld cucumber
 cheddar cheese, Prime sauce & steakhouse fries*
- Vegeterian Prime Cheese Soy Burger 16,90**
- PIMP UP YOUR DISH: SURF' N' TURF OPTION 6,90**
3 king prawns on top

Sides

Je 4,50

- SMALL CAESARSALAT**
- POTATO-CUCUMBERSALAT**
- BEANS MUSHROOM VEGETABLES**
- LEAF SPINACH**
- MASHED POTATOES**
- BAKED POTATOE WITH SOUR CREME**
- STEAKHOUSE FRIES**
- PUMPKIN PUREE**



Saucen

Je 2,50

- SALSA VERDE**
- CHIMICHURRI**
- PEPPER SAUCE**
- WHITE WINE BUTTER SAUCE**
- PORT WINE SHALLOT SAUCE**

Butter

Je 1,50

- Herb butter**
- Garlic butter**
- Lemon butter**

Dessert

Je 7,50

CHOCOLATE CAKE
freshly baked with Vanilla ice cream

GRILLED BANANA SPLIT
Caffe Macchiato Ice, mocha sauce

CRÈME BRÛLÉE



MIKES MULE

Smirnoff, cranberry-nectar, Ginger Beer

SECRET GARDEN GIMLET

Smirnoff, Elderflower syrup, Lime Juice

FLYING DUTCHMANN

Smirnoff, lemon juice, red wine syrup

NEGRONI

Gordons Gin, Aperol, Belszar Rouge

TTTT

Tanqueray, Talisker, Tonic

ELDERFLOWER GIMLET

Gordons Gin, Lime Juice, lemon juice, Elderflower syrup

TALISKER SKEYE-RIDER

Talisker, maple syrup, Ginger Beer

Cocktails

je 8,50



Prime
Black
Hugo

6,90

SCOTTICH MAN IN NY

Johnnie Walker, lemon juice, red wine syrup

SMOKERS CHOIS

Lagavulin, Elderflower syrup

STORMY DARKNES

Myer`s Rum, Ginger Beer

RUM REBEL

Pampero Dark Rum, Myer`s Rum, lemon juice, red wine syrup

APPLE PIE DELUX

Pampero Dark Rum, maple syrup, apple juice

TEQUILA OLID FASHION

Gold Tequila, maple syrup, Bitter

TEGRONI

Gold Tequila, Aperol, Belsazar Red

Red Wine

SPÄTBURGUNDER

Tag für Tag

Weinkontor Frankhof / Pfalz

6,90

NERO `d AVOLA

Costadune

Mandrarosse / Sizilien

6,90

MERLOT

Le Cocchonnet

Languedoc / France

6,90

SHIRAZ CABERNET

Wildcard

Peter Lehmann / South Australia

6,90

PRIMITIVO

Albiononi

*Villa Albinoni / Apulien

6,90

PRIMITIVO SALENTO

Lifili

A6 Mani / Apulien

FLASCHE 0,75l 25,90

Wine (dry)

Glass 0,2 €6,90 / Bottle 0,75 €25,90

Rosé wine

HORGELUS ROSÉ MERLOT

Cabernet Savignon Tannat

Domaine Horgelus / France

6,90



White Wine

RIESLING

Weinkontor Frankenhof / Pfalz

6,90

CHARDONNAY Pays Doc

Baron de Rothschild / Languedoc

6,90

GRAUBURGUNDER

Weingut Grohe / Rheinhessen

6,90

SILVANER

Muschelkalk

Weingut Theo Luckert / Franken

6,90

VERMENTINO DI SARDEGNA

Sella & Mosca / Sardinien

6,90

SCHEUREBE

Tag für Tag

Weinkontor Frankenhof 7 Pfalz

6,90

CHENIN BLANC

Laborie / Western Cape

6,90

Sekt

Glass 0,2l / Bottle 0,75l

ALLENDORF PRIVAT

6,50

GELDERMANN SUPERB ROSÉ

dry, harmonious

6,50

CRÉMANT DE BOURGOGNE RESERVE

balanced, bodied

6,90

Beer

Glas 0,3l / 0,5l

RADEBERGER / BERLINER KINDL

3,8/5,2

SCHÖFFERHOFER WEIZEN

3,7/5,1

Bottle

BERLINER KINDL WEISSE 0,33l

various flavors

3,70

SCHÖFFERHOFER 0,5l

crystal wheat, dark wheat, non-alcoholic

5,10

Soft Drinks

COCA COLA / COCA COLA ZERO /

COCA COLA LIGHT / FANTA /

SPRITE / MEZZO MIX 0,33l

3,50

RAUCH SÄFTE

different sorts 0,2l

as a spritzer 0,4l

3,10

4,50

GINGER BEER

3,10

THOMAS HENNRY

Bitter Lemon / Tonic / Ginger Ale 0,2l

3,10

Mineral water

ACQUA PANNA / SAN PELLEGRINO

Medium / Still / 0,25l / 0,75l

3,30 / 6,90

Hot Drinks

CUP CAFÉ CREMA

3,00

CAPPUCCINO

3,30

LATTE MACCHIATO

3,60

ESPRESSO

2,80

ESPRESSO "double"

4,80

MILK COFFE

3,60

HOT CHOCOLATE

3,50

GLASS TEA DIFFERENT SORTS

3,00

