


JW STEAKHOUSE

B E R L I N

APPETIZERS

Sylter Royal Oysters Mignonette ^(F,O,R,T)	3pcs	18
.....	6pcs	36
Beef Tartare 		
Pickled Mustard Seeds, Egg Yolk, Wild Thyme, Sourdough Crostini ^(A,C,D,G,M,O,P)		20.5
BuFFalo Burrata		
Heirloom Tomatoes Textures, Olive Powder, Basil Oil ^(G,O,T,S,W)		18
Gold Perch Ceviche		
Sweetcorn, Fennel, Red Onion ^(B,D,L,O,S,W)		22
Roasted Beetroot Tartare		
Red Beetroot and Herb Gel ^(L,M,O,S,T,W)		15.5
JW Steakhouse Beef Carpaccio		
Herb Gel, Dried Cherries, Parmesan ^(G,M,O,S,T,W)		20.5
Soup du Jour		9

SALADS

Rucola Salad with Freshwater		
Cray Fish From the Müritz		
Leek, Cucumber, Red Chili ^(B,D,F,N,O,R,W)		19
Quinoa Salad		
Pomegranate, Grapefruit, White Radish, Fermented Grapes ^(M,O,V,W)		15.5
Caesar Salad		
Crostini, Anchovies, Parmesan ^(A,D,G,O,P)		17
with Marinated Breast of Chicken ^(T,W)	+ 12	
with Grilled Prawns ^(B,D,W)	+ 15	
with 63° Egg ^(C,T,W)	+ 3.5	

GRILL

Our Josper oven, created in 1970 by Josep Armangué and Pere Juli, ensures precise cooking control at temperatures up to 350 degrees for juicy, tender cuts of meat and an array of culinary delights.

T-Bone, Liese & Töchter, Aubrac, 45 Days Dry Aged (Grass Fed) ^(S,T,W)	per 100g	15
New York Strip, Chiemgauer Fleckvieh (Grass Fed) ^(S,T,W)	per 100g	14
Beef Fillet, Chiemgauer Fleckvieh (Grass Fed) ^(S,T,W)	per 100g	24
Rib Eye, Jacks Creek, Australian Black Angus (240 days Grain Fed) ^(S,W)	per 100g	20
Rib Eye, 1881 USDA Top Choice (Grass Fed) ^(S,W)	per 100g	23
Tomahawk, John Stone, 45 Days Dry Aged (Grass Fed) ^(S,W)	per 100g	17
Lamb Cutlets, Ovation, New Zealand (Grass Fed) ^(S,W)	per 100g	18

SIDES

Mashed Potato ^(G,S,W)	7
JW Steakhouse Homemade Fries ^(A,S,V,W)	7
Golden Fries Tossed in Grated Parmesan and Truffle Oil ^(A,G,O,S,W)	8
Grilled Seasonal Vegetables ^(L,S,T,V,W)	8
JW Steakhouse Salad ^(M,O)	8
Sauces (each)	4
Red Wine Sauce ^(L,O,P,S)	
Peppercorn Sauce ^(G,L,O,P,S)	
Sauce Béarnaise ^(C,G,O,S)	
Mushroom Sauce ^(G,L,O,S)	

MAIN COURSES

Grilled Baby Chicken, Kohlrabi Slaw ^(O,T,S,W)	26
Sous Vide Duck Breast 	
Sweet Potato Puree, Berry Lavender Glaze ^(G,L,O,S)	31
Josper Grilled Gold Perch	
Fermented Chicory ^(D,G,O,S)	42
SeaFood Risotto	
Scallops, Prawns, Fish, Lemon Aioli, Crispy Fish Skin ^(A,B,D,G,L,O,P,R,S)	35
Marinated Compressed Watermelon Steak	
Shallots, Pistachio Mint, Coriander, Chili, Red Onions ^(F,H,O,N,V,W)	24

BURGERS

JW Steakhouse Burger	
Black Angus Grainfed Patty, Cheddar Cheese, JW Steakhouse Mayonnaise, Poultry Bacon Jam, Tomato, Salad and our Homemade Steakhouse Fries ^(A,C,F,G,H,N,O,P,S,T)	28
Pulled Pork Burger	
Pork Shoulder, BBQ Sauce, Cabbage Slaw, Pickled Onion, Salad and our Homemade Steakhouse Fries ^(A,C,F,G,H,N,O,P,S)	26
Chicken Burger	
Buttermilk Chicken Thigh, Honey Mustard Sauce, Radicchio, Gherkins and our Homemade Steakhouse Fries ^(A,C,F,G,H,M,N,O,P,W)	26



Inspired by JW Garden, we bring you the flavors of our rooftop garden. On the 7th floor, our garden flourishes with home-grown herbs and 560,000 bees diligently producing our own honey.

Earn Points While Dining.

Join Now as a Marriott Bonvoy® Member.

Follow us on Instagram @jwsteakhouseberlin

