

# JW STEAKHOUSE

BERLIN

Our Signature Brioche and JW Garden Herb Butter <sup>(A,G)</sup> 

## RAW BAR BITES

<b>Oysters "Regal" (3 pcs)</b> Mignonette   Lemon   Tabasco <sup>(R)</sup> .....	18
<b>Ahi Yellowfin Tuna</b> Avocado   Ponzu   Citrus   Radish <sup>(D,F,N,O)</sup> .....	24
<b>Wagyu</b> Potato   Green onions   Cava dressing   Maldon salt <sup>(G,O)</sup> .....	22

## APPETIZERS

<b>Burrata</b> Heirloom tomato variations   Herb granita   Squash & ginger purée   Fennel pollen   Saffron oil <sup>(G,L,N,T)</sup> .....	22
<b>Foie Gras Brûlée</b> Foie gras   Bone marrow   Chestnut & mushroom   Port wine reduction Almond crumble   Bone marrow aioli   JW honey tulip <sup>(A,C,G,H,M,O,T)</sup> .....	33
<b>Salt-baked Beetroot (V)</b> Smoked beetroot purée   Beetroot chips   Chili-marinated orange Pear & mustard seed chutney   JW Garden dressing <sup>(M,O,V)</sup> .....	19
<b>Creamy Celeriac Soup (V)</b> Candied celeriac root   Pickled celery stalk Chive & celery emulsion   Dill <sup>(L,M,O,T,V)</sup> .....	16
<b>Seared Deep Sea Scallops</b> Shallots & pears   Lemon vinaigrette   Daikon scales Bacon jam   Shimeji   Fish velouté   Rice cracker <sup>(A,B,D,G,L,M,O)</sup> .....	32

## TABLE SIDE

<b>Beef Tartare</b> Beef tenderloin   Shallots   Gherkins   Chives   Capers   Egg yolk Old-style mustard   Truffle oil   Warm brioche toast <sup>(A,C,M)</sup> .....	29
<b>Caesar Salad</b> Mini romaine lettuce   Parmigiano Reggiano   Herb focaccia croutons   Anchovies   Egg yolk   Olive oil   Lemon juice <sup>(A,C,D,G,O)</sup> .....	21

## SALADS

<b>JW Steakhouse Salad</b> Mesclun leaves   Cherry tomatoes   Radish   Onion   Cabbage Apple cider dressing <sup>(M,O)</sup> .....	10
<b>Iceberg Salad</b> Iceberg wedges   Blue cheese   Crispy bacon   Tomato chips Pickled shallots   Dill <sup>(G,O)</sup> .....	15

## FROM THE JOSPER

### Beef Selection For Dry Ageing

Please Ask Our Chef For Today's Available Weights.  
Dry-aged over Himalayan pink salt bricks for a minimum  
of 30 days.

<b>Bone-in Striploin - Tomahawk</b> (Dry-aged German grass-fed, Schleswig-Holstein) .....	12 per 100g
<b>Beef Tenderloin</b> 200g / 400g Regional grass-fed, Schleswig-Holstein .....	46 / 78
<b>Rib Eye</b> 300g Cedar River US grain-fed .....	58
300g Supremo, Hereford Angus, Argentinean rib .....	46
<b>Striploin</b> 250g / 400g Norddeutsche Färsen .....	42 / 59
<b>Flat Iron Steak</b> 300g Polish heifer grain-fed .....	44
<b>Lamb Cutlets</b> 200g New Zealand grass-fed (Silver Fern Farms) <sup>(W)</sup> .....	44
<b>Market Catch</b> .....	Daily marked price
<b>Enhance Your Meal</b>	
<b>Black Tiger Prawns 100g <sup>(B)</sup></b> .....	12

## SAUCES

€3 each

Pepper sauce <sup>(G,O,L)</sup>	Bourbon BBQ sauce <sup>(A,F,M,O)</sup>
Red wine jus <sup>(G,O,L)</sup>	Honey apple mustard <sup>(M,O)</sup>
Mushroom sauce <sup>(A,C,G)</sup>	Pineapple chili chutney <sup>(O,V)</sup>
Chimichurri <sup>(V,O)</sup>	

## SIDE DISHES

Creamy spinach <sup>(A,G)</sup> .....	9
Char grilled seasonal vegetables <sup>(V)</sup> .....	9
Homemade fries   Sea salt <sup>(V)</sup> .....	9
Baked potato   Sour cream   Chives <sup>(G)</sup> .....	9
Sautéed baby potatoes   Rosemary   Garlic oil <sup>(V)</sup> .....	9
Sweet potato purée <sup>(G,L)</sup> .....	7
Roasted spiced cauliflower <sup>(F,V)</sup> .....	9



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.

## FROM THE KITCHEN



### 12-hour Pressed Beef Shorts Ribs

Carrot-thyme purée | Baby leek | Red wine chocolate sauce <sup>(G,L,O,PT)</sup> .....

38

### Free-range Chicken Kebab

Teriyaki glaze | Kohlrabi apple salad <sup>(A,F,L,N,M,O)</sup> .....

34

### Confit Halibut Steak

Parsnip purée | Red paprika nage | Baby fennel  
Toasted buckwheat <sup>(D,G,O)</sup> .....

45

### Tortellini Filled with Osso Buco & Porcini\*

Sage lemon butter | Truffle shavings | Pecorino | Fresh herbs <sup>(A,C,G)</sup> .....

28

### Crisp Fried Buttermilk Chicken Burger

Boneless chicken thighs | Brioche bun | Spiced tonkatsu sauce  
Mesclun leaves | Red cabbage & apple slaw <sup>(A,C,F,G,N,O,T)</sup> .....

30



### JW Steakhouse Cheeseburger

Brioche bun | Tomato | Mesclun leaves | Gherkin | Sweet mustard pickles  
Steakhouse fries <sup>(A,G,M)</sup> .....

32

### Cauliflower Steak (V)

Caramelized cauliflower purée | Berry ketchup | Mesclun leaves <sup>(V)</sup> .....

26

### Watermelon Tataki (V)

Grilled watermelon | Dates purée | Yuzu gel | Ajoblanco  
Glyko Karpouzi | Granita <sup>(H,V)</sup> .....

28

## DESSERTS

### Vegan Double Chocolate Raspberry Slice (V)

Orange gel | Orange salad | Pecan brittle | Mint dust <sup>(A,E,H,V)</sup> .....

16

### JW Cheesecake

Classic from the JW Steakhouse <sup>(A,C,E,G,H)</sup> .....

18

### Berry Tartlet

Short crust tartlet | Vanilla cream | Cointreau glaze  
Seasonal berries <sup>(A,C,E,G,H)</sup> .....

17

### Lavender Crème Brûlée

Caramelized sugar | Bourbon vanilla ice cream | Fresh berries  
Mint dust <sup>(E,G)</sup> .....

15

### Selection of Ice Creams & Sorbets <sup>(C,G)</sup>

5 per  
scoop

Step into a world of unforgettable moments at JW Marriott Berlin.

Follow us on Instagram @jwsteakhouseberlin



All prices in euro (€) including VAT. Please inform our staff about possible allergies and food intolerances.

ALLERGENS LIST (A) Cereals Containing Gluten, (B) Crustaceans, (C) Egg, (D) Fish, (E) Peanut, (F) Soy, (G) Milk & Lactose, (H) Edible Nuts, (L) Celery, (M) Mustard, (N) Sesame, (O) Sulfite, (P) Lupines, (R) Molluscs, (T) Local product, (U) Organic, (VE) Vegetarian, (V) Vegan, (W) Halal, (1) with preservative, (2) with colorant, (3) with antioxidants, (4) with phosphate, (5) Sulphurated, (6) with quinine, (7) with caffeine, (8) with flavor enhancer, (9) blackened, (10) waxed, (11) genetically modified, (12) with sweetener,  JW Chef's Signature Dish.

## DRAFT BEER

Berliner Kindl Pilsener.....	0,3l	6
	0,5l	9
Hacker-Pschorr Helles .....	0,3l	6
	0,5l	9

## BOTTLE BEER

Lemke 030 Berlin Pale Ale .....	0,33l	7
Lemke Spree Coast IPA .....	0,33l	7
Jever Fun alcohol-free .....	0,33l	6
Paulaner Hefe alcohol-free .....	0,5l	8.5
Paulaner Hefe Naturtrüb .....	0,5l	8.5

## SOFT DRINKS & JUICES

<b>Granini juices</b> .....	0,2l	6
<small>Apple 1,2,12   Orange 1,2,12   Tomato 1,2,12</small>		
<b>Soft drinks</b> .....	0,2l	6
<small>Pepsi 1,2,4,10,12   Pepsi Max 1,2,4,10,12   7Up 2,4,12   Schwipp-Schwapp</small>		
<b>Thomas Henry</b> .....	0,2l	6
<small>Tonic 2,4,5,11   Ginger Ale 1,2,4   Ginger Beer 1,2,4   Bitter Lemon 1,2,4</small>		
<b>Fever Tree</b> .....	0,2l	6.5
<small>Indian Tonic Water 2,4,5,11   Mediterranean Tonic Water</small>		
<b>Proviant</b> .....	0,33l	6
<small>Lemon   Rhubarb   Apple</small>		
<b>Paulaner Spezi</b> 1,2,4,10,12 .....	0,33l	6.5

## WATER

Tanusquelle still / sparkling .....	0,25l	5.5
	0,75l	10.5

## COFFEE

Espresso 10 .....	4.5
Espresso Doppio 10 .....	6.5
Cappuccino 9,10 .....	6.5
Latte Macchiato 9,10 .....	6.5
Café Crème 10 .....	5.5
Hot Chocolate 9,10 .....	6.5
Milk Coffee 9,10 .....	6.5

## APERITIF

<b>Lillet Wild Berry</b> .....	15
<small>Lillet Blanc   Schweppes Wild Berry</small>	
<b>Aperol Spritz</b> .....	15
<small>Sparkling Wine   Aperol   Soda</small>	
<b>Hugo</b> .....	15
<small>Sparkling Wine   Elderflower Syrup   Lime Juice   Soda</small>	
<b>Limoncello Spritz</b> .....	15
<small>Sparkling Wine   Limoncello   Soda</small>	

## MARTINI COCKTAILS

<b>Gibson Martini</b> .....	14
<small>Beefeater Gin   Belsazar White</small>	
<b>Monkey Martini</b> .....	14
<small>Monkey 47   Belsazar White</small>	
<b>Vesper Martini</b> .....	14
<small>Beefeater Gin   Absolut Vodka   Lillet Blanc</small>	
<b>Dirty Martini</b> .....	14
<small>Beefeater Gin   Belsazar White   Olive Brine</small>	
<b>Belvedere Martini</b> .....	14
<small>Belvedere Vodka   Belsazar White</small>	



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## SIGNATURE DRINKS

<b>Lavender Seduction</b> .....	16
<small>Lavender Gin   Lychee Kwahfee   Lime Juice   Homemade Lavender Syrup   Egg-White</small>	
<b>Lavender G&amp;T</b> .....	16
<small>The Illusionist   Thomas Henry Botanical Tonic</small>	
<b>Purple Negroni</b> .....	16
<small>Belsazar White   Lavender Gin   Geldermann Carte Blanche   Homemade Lavender Syrup</small>	
<b>Sparkling Lavender</b> .....	16
<small>Homemade Lavender Syrup   Lime Juice   Geldermann Carte Blanche</small>	

## ALCOHOL-FREE COCKTAILS

<b>Thymonic</b> .....	12
<small>Thyme Syrup   Apple Juice   Lime Juice   Thomas Henry Tonic Water</small>	
<b>Red Lady</b> .....	12
<small>Fruit Tea Syrup   Lemon Juice   Cranberry Juice   Dash Angostura   Thomas Henry Tonic Water</small>	
<b>Lavender 0,0%</b> .....	12
<small>The Illusionist 0,0%   Thomas Henry Botanical Tonic</small>	

## WHISKEY COCKTAILS

<b>Whiskey Sour</b> .....	15
<small>Maker's Mark   Homemade Sugar Syrup   Lemon Juice</small>	
<b>Old Fashioned</b> .....	15
<small>Maker's Mark   Dash Angostura   Homemade Sugar Syrup</small>	
<b>Manhattan</b> .....	15
<small>Maker's Mark   Antica Formula   Angostura</small>	

## RUM COCKTAILS

<b>Mojito</b> .....	15
<small>Rum   Sugar   Lime   Mint Leaves   Soda</small>	
<b>Rum Old Fashioned</b> .....	15
<small>Rum   Homemade Sugar Syrup   Dash of Orange Bitters</small>	
<b>Rum Sour</b> .....	15
<small>Rum   Homemade Sugar Syrup   Angostura</small>	

## THE BOURBON BAR

### SINGLE BARREL

Jack Daniel's .....	4cl	15
Blanton's Straight.....	4cl	29

### STRAIGHT

BuFFalo Trace .....	4cl	10
Maker's Mark .....	4cl	11
Ezra Brooks 7 years .....	4cl	17
Four Roses .....	4cl	18

### TENNESSE

Jack Daniel's .....	4cl	10
George Dickel No. 12 .....	4cl	28

### RYE

Rittenhouse .....	4cl	14
Michter's Rye .....	4cl	18
Whistlepig .....	4cl	22
Very Olde St. Nick .....	2cl	41

### SMALL BATCH

Woodford Reserve .....	4cl	10
Bulleit .....	4cl	12
Elijah Craig .....	4cl	13

## DIGESTIF

Ziegler Alte Zwetschge .....	2cl	14
Ziegler Sauerkirschbrand .....	2cl	14
Ziegler Waldhimbeergeist .....	2cl	14
Ziegler Williamsbirnenbrand.....	2cl	14
Ziegler Marillenbrand .....	2cl	14
Hennessy VS .....	2cl	12.5
	4cl	14
STORK CLUB Rye Whiskey .....	4cl	12
STORK CLUB Full Proof .....	4cl	18

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