

mogg

f i n e f o o d s

bloody mary

a tasty bloody mary served on ice with a slice of pastrami & a pickle, 10

chicken liver brulee

smooth chicken liver parfait topped with a sweet caramelized crust served with grilled challah bread & pickles, 9

soup

peach & tomato gazpacho (v), 8
with cray fish tails, 9.5

french onion soup, 9.5

salads

golden beet & goat cheese salad (v)

golden beetroot, caramelized goat cheese, orange reduction, a slice of toasted challah and baby leaf salad.
10

watermelon & feta salad (v)

cubed watermelon, cucumber, feta cheese & vinaigrette, caramelized watermelon slice and baby leaf salad.
10

pastrami salad

sliced pastrami, pickles, tomato's, whole grain mustard and baby leaf salad.
12

caesar salad

*romaine lettuce dressed with our classic caesar dressing, parmesan & grilled challah bread, 10
served with crevettes, 12.5*

sandwiches

the pastrami

*our delicious tender pastrami served with mustard on a half rye bread
served with a side of coleslaw & a pickle.*
11/15.5

the reuben

*pastrami, swiss cheese, russian dressing & pickled cabbage toasted on a half rye bread
served with a side of coleslaw & a pickle.*
16

pulled pork

*slow cooked pulled pork smothered with bbq sauce on a half rye bread with avocado & chipotle mayo
served with a side of coleslaw & a pickle.*
11

beluga lentil (v)

*Beluga lentils, avocado, tomato & chipotle mayo on a half rye bread
served with a side of coleslaw & a pickle.*
11

plates

shakshuka (v)

a skillet of 2 eggs baked in a tomato-red pepper sauce spiced with cumin & served with grilled challah bread.

11

brioche with truffled mushrooms & egg (v)

toasted french brioche topped with truffled mushrooms, a poached egg and baby leaf salad.

12

balsamic lentils, caramelised goat cheese & baby leaf (v)

balsamic beluga lentils served in a popadom cone with caramelised goat cheese, tomato & baby leaf salad.

12

merguez sausages, charred aubergine & baby leaf

three grilled merguez sausages, charred aubergine, pickled lemon and baby leaf salad.

13.5

pan seared salmon with shaved fennel salad

a fresh pan seared salmon filet served with a shaved fennel salad and orange reduction.

14

sides

coleslaw. 3

potato salad. 4

baby leaf salad. 4.4

bread portion. 1.5

pickles. 3

sweet

ny cheese cake

classic creamy new york cheesecake served with a simple fruit sauce.

5.5

mousse au chocolat

5.5

seasonal crumble

tradition fruit crumble made from fresh seasonal fruit. Ask your service person for the days flavour.

5.5

if you have concerns regarding food allergies please consult our staff

we accept cash only

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mogg

f i n e f o o d s

sparkling white

2015 bouvet ladubay, la petite bulle. france. .75l, 28
fräulein hu. weingut wechsler. rheinhessen. deutschland. .2l, 6.5

white wine

2017 riesling. qba. weingut spiess. rheinhessen. deutschland. .1l 4.5 .75l 26
2017 pinot blanc. landwein rhein. balthasar ress. rheingau. deutschland. .1l, 4.5 .75l, 26

rose wine

2015 pinot noir, landwein rhein. balthasar ress, rheingau. deutschland. .1l, 4.5 .75l, 26

red wine

2016 merlot, d.q. heinrich gies. pfalz. deutschland. .1l, 4.5 .75l, 26
2016 gran passione rosso igt. casa vinicola botter. venetien. italy. .1l, 4.5 .75l, 26

cider

cidre ponpon. france, 6.5

beer

faust pils, 4
bayreuther hell, 4.5

long drinks

vodka or gin with soda/tonic/juice. aperol spritz, 8
bloody mary, 10

soda, juice & water

coconut water. fountain of youth. 520ml, 4.8
coca-cola, coca-cola diet, fanta orange, sprite, 3.5
orange, apple, rhubarb. juice/schorle, 3.7
water small. still/sparkling .25l, 3.5
water large. still/sparkling .75l, 6

coffee

cappuccino, 3.5. americano, 3
espresso, 2.5. double espresso, 3. espresso macchiato, 2.7
ice coffee, 4. hot chocolate, 4

tea pot

black english/fresh mint/thyme & lemon/ginger & lemon, 4