



Schank- und Speisewirtschaft im historischen Zentrum Berlins

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The history of a corner

Here you can dive into the suburb Spandau which is full of history. Imagine a steam laundry at the turn of the century – the pounding, the smell, the heat.

After that, horses and wagons of a haulage contracting firm were put into the building. But that wasn't the end of it.

1924 Gertrud and Ernst Balzer came from West Prussia, purchased the back part of the „Sophieneck“ and from that point onwards ensured quiet sounds and lovely smells.

The married couple opened a bakery and, nine years later, had a daughter named Traudel Balzer.

So, about 1926 Ernst Balzer baked bread and right beside him, approximately, where the „hill“ next to the entry door is, was a shop selling coffins.

There was a little pub in the round window corner, owned by Mother Erdmann. Four tables, always covered with a white tablecloth. She offered meatballs, fish, eggs, cucumbers. Until the beginning of the forties, Mother Erdmann always wore blue dresses, had silver grey hair and stood endlessly behind the bar.

After Mother Erdmann, the room was used as a store room for the store selling.

This lasted until 1961. Then the wall came. The house was left unattended.

But family Balzer continued baking – Traudel Balzer, the daughter of Ernst and Gertrud Balzer took over the bakery from her parents. In 1984, she decided to relocate her bakery into Sophie Street 30 instead of Sophie Street 28. Why? This was because of the slow refurbishment of the whole street.

In 1986 after the end of the refurbishment, the restaurant „Sophieneck“ opened. It includes the rooms of Mother Erdmann, bakery Balzer and the coffin store.

In 1994, a new team took over the management of the „Sophieneck“.

These are people who love and know the area.

People who always wanted to give old ruins a new life and open a restaurant in them. And continue the history of a corner...

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SALADS

Mixed salad with croutons
Small 5,30 €
Big 6,60 €

Mixed salad with roasted hazelnuts,
sunflower and sesame seeds
Small 5,60 €
Big 7,20 €

Mixed salad with feta cheese
and olives
Small 5,80 €
Big 7,90 €

Mixed salad with crispy pieces
of chicken breast
Small 6,70 €
Big 8,20 €

Mixed salad with tuna and egg
Small 6,30 €
Big 7,90 €

Mixed salad with marinated salmon,
with lemon-mustard dressing
Small 7,30€
Big 8,70 €

SOUPS

Berliner potato soup with baked
Wiener sausage
4,20 €

Ukrainian Soljanka
with lemon and cream
4,10 €

Salmon creme soup with fresh herbs
3,90 €

STARTERS AND SMALL DISHES

Warm onion quiche
3,20 €

A portion of olives and baguette
3,20 €

Marinated feta cheese with olives and
baguette
4,30 €

A portion of fried potatoes
with 2 fried eggs
6,50 €

“Strammer Max”
2 fried eggs on grey bread and ham
5,90 €

2 Wiener sausages with home-made
potato salad
4,80 €

VEGETARIAN DISHES & BAKES

Potato and vegetable bake with
zucchini, tomatoes, peppers and
onions covered with cheese
7,20 €

Kohlrabi-carrots-potato-bake with a
herbal sauce, covered with cheese
7,30 €

A bake of broccoli, cauliflower,
carrots and potatoes with a herbal
sauce covered with cheese
7,30 €

Slices of mozzarella and tomatoes
with fresh basil, served with baguette
6,50 €

Baked potato smothered with curd
cheese served with a small salad
7,60 €

Potatoes boiled in their jackets
with curd cheese and linseed oil
7,10 €

Potato fritters with spinach,
mushrooms covered with cheese and
a small salad
7,20€

**Potato fritters with apple puree and
vanilla sauce**

6,90 €

MAIN COURSES WITH FISH

**Pickled herring with roasted onion
rings and fried potatoes**

7,20 €

Filets of herring with fried potatoes

(The young herring comes from a small
family business in northern Germany)

8,60 €

**Herring “home-made style”
with an apple-onion cream sauce
and fried potatoes**

8,10 €

**Home marinated salmon with fried
potatoes and a mustard-dill sauce
with salad garnish**

8,90 €

**Baked potato smothered with curd
cheese and smoked salmon,
served with a small salad**

8,40 €

MAIN COURSES

**“Bauernfrühstück”
potato and bacon omlete**

7,20 €

**Home-made jellied meat with fried
potatoes and tatar sauce**

8,20 €

**2 home-made Berliner meatballs
with onion rings and bread**

5,30 €

**with home-made potato salad
6,90 €**

**with fried potatoes and pepper sauce
8,40 €**

**or with “Kaisergemüse”
(broccoli, cauliflower, carrots)
and parsley potatoes
8,70 €**

**Argentinean beefsteak (200g) with
pepper-sauce, potato wedges, a small**

salad

15,60 €

**“Thüringer Bratwurst”
with sauerkraut and fried potatoes**

7,60 €,

**or with home-made potato salad
6,70 €**

**Thinly sliced rose-coloured roastbeef
with tartar sauce and fried potatoes**

10,30 €

**Chicken breast in a sesame crust with
mushrooms and potato wedges**

10,20 €

**Medallions of pork with braised
cucumbers and fried potatoes**

12,10 €

**Medallions of pork with mushrooms
and potato wedges**

12,30 €

**Grilled marinated pork with fried
onions and fried potatoes**

10,70 €

**Gammon steak with sauerkraut
and fried potatoes**

8,70 €

“Haxe”

**Braised knuckle of pork (800g) with
sauerkraut and potatoes**

10,40 €

“Berliner Eisbein”

**Boiled knuckle of pork (1000g) with
sauerkraut, puree of peas, potatoes**

12,10 €

**Schnitzel “hunter’s style”
Escalope of pork with mushrooms
and fried potatoes/potato wedges**

9,80 €

**Schnitzel “gypsy style”
Escalope of pork with a tomato-
peppers-sauce and Spätzle**

9,80 €

**5 Lamb chops with tomato-balsamic
salad and baguette**

9,90 €

**Beef Olive with cumin sauce and
boiled potatoes**

8,60 €

**Sauerkraut bake with ham
covered with cheese**

6,40 €

KID'S DISHES

**Rice pudding with cinnamon
and sugar**

2,90 €

One potato pancake with apple puree

2,90€

**“Kaisergemüse“ (broccoli, cauliflower
and carrots) with parsley potatoes, one
fried egg and a herbal sauce**

3,80 €

**Small escalope of pork with Spätzle
(pasta) and a mild pepper sauce**

4,10 €

DESSERTS

**“Kaiserschmarr'n” - Scrambled
pancake *with* raisins, vanilla sauce**

5,20 €

***with* one scoop of vanilla ice cream**

5,60 €

**“Rote Grütze” – red jelly fruits with
vanilla sauce and whipping cream**

3,80 €

**Warm apple strudel with
whipping cream**

3,20 €

**Warm apple strudel with vanilla
Ice cream, vanilla sauce
and whipping cream**

4,70 €

SUNDAES

“Schwarzwälder Sundaee”:

**3 scoops of chocolate ice-cream,
cherry liqueur, chocolate sauce and
whipping cream**

5,40 €

“Brittle Sundaee”:

**chocolate-, hazelnut- and walnut ice-
cream with brittle ships and whipping
cream**

5,40 €

“Caramel-Vanilla Sundaee”:

**3 scoops of vanilla ice-cream with
caramel sauce and whipping cream**

5,60 €

SUNDAES FOR CHILDREN

“Pumukel”:

**vanilla and yoghurt ice cream with
yoghurt jelly gum**

3,10 €

“Pitti Platsch”:

**vanilla and strawberry ice cream with
whipping cream and smarties**

3,10 €

“Max and Moritz”:

**vanilla and chocolate ice cream with
jelly fruits and jelly babies**

3,30 €

**Mixed ice cream (3 scoops)
with whipping cream**

3,70 €

**1 scoop of ice cream
(vanilla, chocolate, strawberry,
yoghurt, hazelnut, walnut)**

0,90 €

Whipping cream

0,70 €

**Our recommendation: “Hiddenseer
Sanddornschnaps”
made from homepressed sea buckthorn:**

2 cl 1,70 €

4 cl 2,90 €