



## The history of a corner

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.

In 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 and 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.

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 Sophienstrasse 30  
Instead of Sophienstrasse 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 the old ruins a new life and open a restaurant in them. And continue the history of a corner...

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## SALADS

Small salad with yogurt dressing  
5,10 €

Mixed salad with croutons  
yogurt dressing  
8,40 €

Mixed salad with roasted hazelnuts,  
sunflower and sesame seeds  
and balsamic-mustard dressing  
8,70 €

Mixed salad with feta cheese  
and balsamic-mustard dressing  
9,40 €

Mixed salad with crispy pieces  
of chicken breast  
and balsamic-mustard dressing  
9,60 €

Mixed salad with tuna  
and balsamic-mustard dressing  
10,90 €

Mixed salad with marinated salmon,  
with lemon-mustard dressing  
11,60 €

## 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 DISHERS

Warm onion quiche  
3,30 €

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  
5,10 €

## VEGETARIAN DISHERS & BAKES

Vegetable bake with courgette,  
tomatoes, peppers and onions  
covered with cheese  
8,30 €

Mixed vegetable-potato-bake  
with a herb sauce,  
covered with cheese  
7,30 €

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

Boiled potatoes with cucumbers  
with small salad  
8,10 €

Baked potato smothered  
with curd cheese served with  
a small salad  
7,90 €

3 Potato fritters with apple puree and  
vanilla sauce  
6,90 €

3 Potato fritters with different  
vegetables covered with cheese  
10,50 €

### MAIN COURSES WITH FISH

Pickled herring with roasted onion rings and fried potatoes  
7,20 €

“Rollmops” homemade style with fried potatoes  
7,90 €

Filets of herring with fried potatoes  
(The young herring comes from a small family business in northern Germany)  
8,60 €

Home marinated salmon with fried potatoes and a mustard-dill sauce with salad garnish  
11,20 €

Backed potato with home marinated salmon and curd cheese and a small salad  
12,90 €

### MAIN COURSES

“Bauernfrühstück”  
potato and bacon omelette  
7,80 €

Home-made jellied meat with fried potatoes and tatar sauce  
8,60 €

2 home-made Berliner meatballs with onion rings and bread  
6,10 €

with home-made potato salad  
7,40 €

with fried potatoes and pepper and tomato sauce  
9,50 €

or with cucumbers and parsley potatoes  
9,60 €

Sauerkraut bake with gammon covered with cheese  
6,70 €

“Thüringer Bratwurst”  
with sauerkraut and fried potatoes  
8,60 €,  
or with home-made potato salad  
7,80 €

“Tafelspitz”  
Thinly sliced boiled beef with horseradish sauce and parsley potatoes  
10,80 €

Thinly sliced rose-coloured roastbeef with tatar sauce and fried potatoes  
14,30 €

Chicken breast with mushrooms and potato wedges  
11,20 €

Medallions of pork with braised cucumbers and fried potatoes  
13,40 €

Medallions of pork with mushrooms and potato wedges  
13,80 €

Gammon steak with sauerkraut and fried potatoes  
8,70 €

“Haxe”  
Braised knuckle of pork (800g) with sauerkraut and parsley potatoes  
12,80 €

“Berliner Eisbein”  
Boiled knuckle of pork (1000g) with sauerkraut, puree of peas, potatoes  
12,80 €

Schnitzel “hunter’s style”  
Escalope of pork with mushrooms and fried potatoes/potato wedges  
12,00 €

Schnitzel “gypsy style”  
Escalope of pork with a tomato-peppersauce and potato wedges  
12,00 €

“Lamb Haxe” with vegetables  
and potato wedges  
14,10 €

“Kohlroulade”, beef wrapped in  
cabbage with cumin sauce and boiled  
potatoes  
8,60 €

Pork chops with fried onions and  
fried potatoes  
11,70 €

### KID'S DISHES

Rice pudding with cinnamon  
and sugar  
2,90 €

A potato pancake with apple puree  
2,90€

“Kaisergemüse“ (broccoli, cauliflower  
and carrots) with parsley potatoes, one  
fried egg and a herb sauce  
3,80 €

Small escalope of pork with Wedges  
and a mild pepper sauce  
4,10 €

### DESSERTS

“Rote Grütze” - Jelly fruits with  
vanilla sauce and whipped cream  
3,80 €

Pancake with apple puree  
and vanilla sauce  
5,80 €

Pancake with chocolate sauce and  
with a scoop of vanilla ice cream  
6,20 €

Warm apple strudel with  
whipped cream  
3,30 €

Warm apple strudel with vanilla  
Ice cream, vanilla sauce  
and whipped cream  
4,60 €

### SUNDAES

Mixed ice cream ( 3 scoops )  
with whipped cream  
3,40 €

“Blackforest Sundae”:  
3 scoops of chocolate ice-cream,  
cherry liqueur, chocolate sauce and  
whipped cream  
5,40 €

“Brittle Sundae”:  
chocolate-, hazelnut- and walnut ice-  
cream with brittle ships and whipped  
cream  
5,40 €

“Caramel-Vanilla Sundae”:  
3 scoops of vanilla ice-cream with  
caramel sauce and whipped cream  
5,40 €

1 scoop of ice cream  
(vanilla, chocolate, strawberry,  
yoghurt, hazelnut, walnut)  
1,00 €

Whipped cream  
0,70 €

### 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 sweets  
3,30 €

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Our recommendation:  
“Hiddenseer Sanddornschnaps”  
made from homepressed  
seabuckthorn:  
2 cl 1,80 € 4 cl 3,20 €