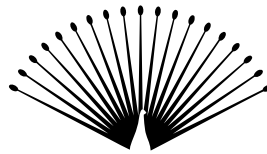




## PRIME DAILY SPECIAL

different tastes  
3.5 / 6.0



# PRIME

Restaurant & Bar

### Our cooking levels:

**BLEU:** The steak is seared to a light shade of gray. Inside it is cool, completely red and raw.

**MEDIUM RARE:** The steak is colored red in the middle.

**MEDIUM:** A hot, red core is surrounded by a pink layer. The crust is medium brown.

**MEDIUM WELL:** There is still a touch of pink in the center.

**WELL DONE:** The steak is brown inside and out and has an appetizing crust.



**PIZZA WITH HAM AND MUSHROOMS 12.5**

**PIZZA TONNO E CHIPOLLE 12.5**

**PIZZA MARGHARITA 11.5**

## Starters

**PRIME CAESAR SALAD 11.0**

romana salad · croûtons · bacon · parmesan  
caesar-dressing

### EXTRAS

with fried corn-fed chickenbreast 15.5

with fried king prawns 17.0

**GARLIC BAQUETTE 3.5**



**LAMB'S LETTUCE WITH GOAT CHEESE 13.9**

**PUMPKIN SOUP 7.9**

## International

### QUINOA-BOWL

spinach · avocado

### SEA BREAM WITH WEDGES

pumpkin puree · fennel · Salsa Verde

### SCHNITZEL "WIENER ART"

potatoe cucumber salad

### TORTILLA

potatoes · egg · onions · tomatoe · cucumber · sour cream

### DID YOU SPOT THIS SYMBOL

ON OUR MENU? **EARTH TIP** 

All the dishes with the "Earth Tip" are triple good:  
good for you, twice as good for the planet!

Every Earth Tip is an **extra tip for the earth!**

For each Earth Tip, Mercure Mannheim donates 1€ to  
**Project Wings** for environmental and educational projects.

13.9

19.9

23.9

10.2

## Earth Tip

### Do good

**EARTH TIP** 

### Rigatoni

spinach, cherry tomatoe,  
cream and pesto

**15.9**

+ steak strips 6.0

+ shrimp 6.0

## Grill

**PRIME SIRLOIN STEAK 250g**

**21.9**

**CORN-FED CHICKEN BREAST**

**14.9**

**DRY AGED PRIME CHEESEBURGER**

**13.9**

red onions · cheddar · tomato · pickled cucumber  
prime Sauce · french fries

**MAKE IT DOUBLE**

**+6.0**

**DRY AGED PRIME / VEGGIE BURGER**

**15.9**

red onions · tomato · pickled cucumber  
prime sauce · french fries

**MAKE IT DOUBLE**

**+6.0**

**PIMP UP YOUR DISH: SURF' N' TURF OPTION**

**+8.0**

3 king prawns on top

## Side Dishes

each 4.0

**LEAF LETTUCE SALAD**

**GRILLED VEGETABLES**

**FOILED POTATO WITH SOUR CREAM**

**STEAKHOUSE FRIES**



## Sauces

each 3.0

**PORT WINE SAUCE**

**PEPPER CREAM SAUCE**

**MUSHROOM CREAM SAUCE**

## Butter

each 1.5

**HERBAL BUTTER**

**BUTTER**

## Desserts

each 7.5

**CARAMELIZED KAISERSCHMARRN**

with vanilla cream and apple compote

**PANNA COTTA**

**DESSERT OF THE DAY**



If you have any questions about allergens and additives, our service staff has a folder with all the necessary information ready! All prices are in Euro and include the VAT.

Okocha Hotel Betriebs GmbH, Lietzenburger Straße 93-95, 10719 Berlin, HRB 167773 B, Geschäftsführer: Dirk Alexander Rehanek

## Cocktails/ Longdrinks

### RUM & COKE

Havana Rum · Coca Cola 0,2l

### DARK DREAMS

Tequila Gold · Cassis · Ginger Beer 0,3l

### RED BREEZER

Vodka · Apfeltae · Cranberryjuice · Ginger Ale

### PINKY & THE BRAIN

Gordon's Pink Gin · Tonic Water

### GIN & TONIC

Gordon's Gin · Tonic Water

### NEGRONI

Gordon's Gin · Aperol · Belsazar Wermuth

### MEXICAN FIRING SQUAD

Tequila · Grenadine · Lime Juice · Angostura

each 9.0



## PRIME FROZEN Daiquiri

8.0

### OLD FASHIONED

Jim Beam · Ahornsirup · Angostura

### HOLY RHAB

Jim Beam · Holunderblütensirup · Rhabarber

### KENTUCKY CIDER

Jim Beam · Apfelsaft · Ginger Ale

### RUM REBEL

Pampero dark · Myer's Rum · Zitronensaft · Rotweinsirup

### PINAPPLE COOLER

Pampero dark · Ananassaft · Zitronensaft · Ginger Ale

### SMOKY CLOUDS

Pampero Dark · Talisker Whisky · Rotweinsirup · Angostura

### TEQUILA OLD FASHIONED

Tequila · Ahornsirup · Angostura

## White Wine

### Bründlmayer

Grüner Veltiner, Landwein 2024 **9 / 38**

### Karl Pfaffmann

Grauburgunder Silberberg 2024 **9 / 38**

### St. Antony

Riesling Rotschiefer 2024 **9 / 38**

### Gérard Bertrand

Côteaux de Narbonne IGP  
Héritage 118 Sauvignon Blanc 2024 **9 / 38**

### St. Antony

Chardonnay 2024 **9 / 38**

### Zehn Morgen

Rosenheck Riesling Kabinett 2022 **- / 40**

## Wine Selection

Glass 0.15l / Bottle 0.75l

### Rosé & non-alcoholic Wine

### St. Antony

Wunderschön Rosé 2024 **9 / 38**

### Kolonne Null Riesling

non-alcoholic **9 / 38**

### Kolonne Null Cuvée Rouge No. 02

non-alcoholic **9 / 38**



## Red Wine

### Markus Pfaffmann

Spätburgunder QBA, 2023 **9 / 38**

### Torres

Altos Ibéricos, Crianza 2020 **9 / 38**

### Tormaresca

Neprica Primitivo, Puglia IGT, 2024 **9 / 38**

### Gérard Bertrand

Cité de Carcassonne IGP  
Héritage 1130 Rouge Merlot 2022 **9 / 38**

### Miguel Torres Valle del Itata

Andica Cabernet Sauvignon, 2021 **9 / 38**

### Prunotto

Bansella Nizza DOCG, 2019 **- / 76**

## Sparkling Wine

Glass 0.15l / Bottle 0.75l

**KOLONNE NULL BLANC SPARKLING NON-ALCOHOLIC** **8 / 35**

**KLOSTER EBERBACH RIESLING SPARKLING WINE BRUT** **12 / 50**

**LANGLOIS CHATEAU CRÉMANT DE LOIRE, ROSÉ** **- / 65**

## Draft Beer

glass 0.3l / 0.5l

**RADEBERGER PILSNER** **4.2 / 6.0**

Beer by bottle

**SCHÖFFERHOFER WEIZEN 0.5l** **6.0**  
light, crystal, dark or non-alcoholic

**RADEBERGER 0.33l** **4.2**  
non-alcoholic

## Soft Drinks

**PEPSI / PEPSI ZERO / SCHWIPP SCHWAP ORANGE / 7UP 0.2l** **3.0**

**RAUCH JUICES**  
different variations bottle 0.2l **3.0**  
as "spritzer" glass 0.4l **4.5**

**THOMAS HENRY**  
Premium Tonic / Ginger Ale / Bitter Lemon / Spicy Ginger **4.0**

## Mineral Water

**GEROLSTEINER GOURMET**  
sparkling / still / 0,25l / 0,75l bottle **3.0 / 7.0**

## Hot Drinks

**CAFÉ CREMA** **3.5**

**CAPPUCCINO** **4.5**

**LATTE MACCHIATO** **5.0**

**ESPRESSO SINGLE / DOUBLE** **3.5 / 5.0**

**ESPRESSO MACCHIATO** **4.0**

**MILK COFFEE** **5.0**

**HOT CHOCOLATE** **5.0**

**GLASS TEA DIFFERENT VARIATIONS** **3.5**

