



The history of a corner

If you can imagine a steam laundry at the turn of the century – the pounding, the smell, the heat, this was what this building was originally used for. After that, horses and wagons of a haulage contracting firm were put into the building. But that wasn't the end of it.

In 1924 Gertrud and Ernst Balzer who 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 opened a store to sell bread and right beside this, approximately, where the “hill” next to the entry door is, was Otto Berg Burials, 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 storeroom for the funeral parlour.

This lasted until 1961. Then the wall came. The house was left unattended due to bad public housing management.

But family Balzer continued baking – Traudel Balzer, the daughter of Ernst and Gertrud Balzer inherited 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 funeral home.

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...

Sophieneck

Große Hamburger Strasse 37 / 10115 Berlin
www.sophieneck-berlin.de info@sophieneck-berlin.de



SOFT DRINKS

Coca Cola ^{1/3}	0,2 l	2,80 €
Coca Cola zero ^{1/3}	0,2 l	2,80 €
Fanta ³	0,2 l	2,80 €
Sprite	0,2 l	2,80 €
Spezi ^{1/3}	0,2 l	2,80 €
	each 0,5 l	4,70 €
Bitter Lemon ²	0,25 l	2,90 €
Tonic ²	0,25 l	2,90 €
Ginger Ale ³	0,25 l	2,90 €

WATER

Fizzy table water	0,2 l	2,40 €
	0,5 l	3,80 €
	1,0 l	5,40 €
Fizzy table water	0,2 l	2,40 €
<i>still</i>	0,5 l	3,80 €
	1,0 l	5,40 €
Loona Mineral water		
<i>Lightly Sparkling</i>		
	bottle 0,25 l	2,90 €
	bottle 0,75 l	5,90 €
Loona Mineral water / <i>Still</i>		
	bottle 0,25 l	2,90 €
	bottle 0,75 l	5,90 €

FRUIT JUICES

Apple, clear or cloudy		
Orange,		
Banana,		
Peach,		
Cherry,		
Pineapple	0,2 l	2,90 €
	0,5 l	4,90 €
Tomato	btl. 0,2 l	3,10 €
Rhubarb spritzer	0,33 l	3,40 €
Apple Spritzer	0,2 l	2,70 €
	0,5 l	4,40 €

DRAFT BEER

Berliner Pilsner	0,3 l	3,40 €
	0,5 l	4,40 €
Dingslebener Pilsner		
	0,3 l	3,30 €
	0,5 l	4,30 €
Dingslebener Wheat Beer		
	0,3 l	3,40 €
	0,5 l	4,40 €
Dingslebener Lava/Dark Beer		
	0,3 l	3,40 €
	0,5 l	4,40 €
Jever Pilsener	0,3 l	3,70 €
	0,5 l	4,70 €
Landmann	0,3 l	3,50 €
(Dark)	0,5 l	4,50 €
Ratsherren	0,3 l	3,60 €
Zwickel (Ale)	0,5 l	4,60 €
Murphys	0,3 l	4,20 €
Irish Stout	0,5 l	5,20 €
Murphys	0,3 l	4,20 €
Irish Red	0,5 l	5,20 €

BEER MIXES

Alster (Beer shandy)		
Diesel (Beer with coke)		
Krefelder (Dark beer with coke)		
	0,3 l	3,30 €
	0,5 l	4,30 €

BOTTLED BEER

Schöfferhofer - blond / dark / clear		
<i>wheatbeer</i>	0,5 l	4,60 €
Störtebeker Bernsteinweizen		
<i>wheatbeer, organic</i>	0,5 l	4,80 €
Störtebeker Bernsteinweizen		
<i>wheat beer, alcohol-free</i>	0,5 l	4,80 €
Störtebeker Bernsteinweizen		
<i>wheatbeer, malt</i>	0,5 l	4,80 €
Jever Fun, <i>alcohol-free</i>		
	0,33 l	3,50 €
„Berliner Weisse“ with raspberry- or woodruff flavour ³	0,33 l	3,70 €



Our recommendation :

Weingut Friedrich Kiefer / Kaiserstuhl

Due to the excellently produced burgundy wines. Baden, Germany's most southern wine-growing region, is often described as a "Burgundy Oasis". The heart of the region, the "Kaiserstuhl", is located in the Rhine Lowlands between the Black Forest and the Vosges Mountains, approximately 15 km west of Freiburg.

The small volcanic mountain range is covered by fertile sandy soil which settled here thousands of years ago. The easily warmed sandy soil and the almost Mediterranean climate - featuring the warmest average temperatures in Germany - offer ideal growing conditions for the grapes.

In 1851, Friedrich Kiefer established his wine estate. The founder's great-grandson and present owner, Lutz Grafahrend, is continuing this long wine-growing tradition with love and enjoyment. The Kiefer Estate carefully cultivates its own vineyards, as well as those of the neighbouring winegrower's cooperative. Thanks to the regular grape pruning, yields of 40 – 60 litres per hectare are achieved. Low yields are a vital requirement

in producing excellent wine. Over the past few years, the Kiefer Wine Estate has significantly grown in size in order to occupy the best hillside reaches of Eichstetten. For the Kiefer Wine Estate, the ecological-friendly soil cultivation is important. The predominantly old grapevines produce limited yields and wines rich in extracts.

German White Wine

Riesling

QBA dry / Herrenbuck / spicy and invigorating with a fine acidity
0,11 3,20 € 0,21 6,20 € Carafe 0,5 l 12,60 € 1,0 25,20 €

White Burgundy

QBA dry / Herrenbuck / pleasant and finely fruity
0,11 3,30 € 0,21 6,20 € Carafe 0,5 l 12,60 € 1,0 l 25,20 €

Grey Burgundy

QBA dry / Herrenbuck / robust in flavor
0,11 3,30 € 0,21 6,20 € Carafe 0,5 l 12,60 € 1,0 l 25,20 €

German Red Wine

Late Burgundy

QBA dry / Eichstetter
Cherry aroma, delicately spiced, subtle remaining sweetness
0,11 3,20 € 0,21 6,20 € Carafe 0,5 l 12,60 € 1,0 l 25,20 €

Open White Wine and Rose

	0,2 l	0,5 l	1,0 l
Müller-Thurgau QbA Half Dry	5,60 €	12,70 €	23,90 €
D-Markgräflerland, Hügelland For lovers of slightly milder wines: Very delicate with elegant sweetness. Very tasty and not too heavy. Fits well-flavored dishes.			
Grüner Veltliner Dry	5,60 €	12,70 €	23,90 €
Austria - Burgenland, Winery KROISS Bright green yellow. Scent of green apple and peach. On the palate juicy, fresh. Easy drinking.			
Chardonnay Les Jamelles	5,70 €	12,90 €	25,30 €
South of France, Baden Clement Fine nose, some wood and apricot. Juicy with well integrated acidity And fruity finish. For years the Les Jamelles wines have been among the best of their price class and region.			
Sauvignon Blanc Dry	5,90 €	12,80 €	(0,75l) 19,20 €
South of France, Clément Bosquet Light, fresh and very fruity, this Sauvignon Blanc is suitable for this reason Ideal for fish dishes or for solo enjoyment.			
Weißweinschorle	4,30 €		
Heitlinger Rosé Dry	5,70 €	12,70 €	23,90 €
D-Baden, VDP Weingut Heitlinger From the grape varieties of Lemberger, Schwarzriesling and Spätburgunder is this Delicious fresh and fruity, pleasantly dry rosé. Fruity & powerful bouquet of strawberry and red fruits. On the palate Piquant - sparkling with harmonious fruit and freshness.			

Open Red Wine

Dornfelder Dry	5,60 €	12,60 €	23,70 €
D-Pfalz, WG Weinbiet Dark deep red, with accented aromas of berry fruits in the scent. Powerful, full-bodied and soft with a dense body. These Properties make it one of the most popular German red wines and Ideal companion to German-Alpine dishes.			
Dornfelder Half Dry	5,60 €	12,60 €	23,70 €
D-Pfalz, WG Weinbiet The subtle fruitiness creates a popular, pleasant finish In addition to its excellent taste, the wine convinces through its Intense red-violet color. A very tasty wine!			
Zweigelt Dry	5,80 €	12,70 €	23,90 €
Austrian – Burgenland, KROISS Light red wine, dark ruby red, violet reflections. In the nose intense Sour cherry, pleasant after taste of sweet cherries on the palate Elegant and juicy. The classic from Austria.			

* All Wines contain Sulfites

Merlot Les Jamelles Dry	5,60 €	12,30 €	23,60 €
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South of France, Badet Clement

Les Jamelles Merlot is a round, spicy and complex, as well elegant wine, which adapts particularly well to many dishes. Dark red color. Aroma of blueberries, cassis and cherries, as well as jam and Boiled fruits, but also smoky parts such as peat, cinnamon and thyme. discreet Wood note in the finish. Very elegant, complex, with velvety, soft length and Balanced tannins.

Cabernet Sauvignon Palorino Dry	5,60 €	12,30 €	23,60 €
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Italian – Venetian, Coli Vicentini

Strong, with good structure but not too heavy. Dark violet color. Fine scent of blackberry and other black fruits. Pleasantly dry With the typical finesse of the Cabernet. Fits well with meat or pasta.

Wine by the Bottle

Grauer Burgunder Kabinett QbA Dry (White)			0,75 l
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0,75 l

24,90 €

D-Baden, Weingut Michel vom Kaiserstuhl

Clear fruity intense nose, creamy with beautiful fruit aromas, slightly nutty, juicy, dry. The winery Michel belongs to the aspiring winemakers of the last years, which among other things their Production in the Gault Millau and in the renowned Eichelmann (-> world class winery). Best Grauburgunder producer from the Kaiserstuhl.

Primitivo del Salento Soltema IGP (Red)			29,20 €
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Italian – Apulien, Jorche Antica Masseria

A very special discovery is this delicious red wine from Puglia. The small family-run winery Jorche produces this 5th generation high-quality wine Apulian wine. The Primitivo Soltema presents itself dense, fruity, distinctive and yet velvety. Very harmonious and balanced, but also rustic and powerful with a touch of sweetness. A completely successful, full-bodied, characteristic wine, which inspires.

For solo enjoyment or strong meat and game dishes.

Sparkling Wine

Prosecco Frizzante Santo Stefano Dry		0,1 l	0,75 l
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0,1 l

0,75 l

3,60 €

22,70 €

Italian – Venetian, Agricola De Stefano

Lively, fresh and with an incredibly fine and elegant fruitiness, dry. This prosecco, produced by a small winemaker, is characterized by a characterful and surprising body for a frizzante.

0,2 l

Piccolo Blanc de Blanc Brut (French Sekt) Dry			6,60 €
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6,60 €

French – Loire, Henri Grandin

Grape varieties: Chardonnay & Pinot Blanc

Fresh, fruity, delicate scent of almonds, a hint of hazelnut and fine lemon. Soft and typical style of this French family. Made according to the traditional method.

0,75 l

Blanc de Blanc Crémant Brut Tradition (French Sekt)			30,40 €
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30,40 €

French – Burgundy, De Perriere

Grape varieties: Chardonnay, Ugni Blanc, Colombard

Very elegant, fresh and dry Blanc de Blanc sparkling wine from Burgundy, produced by the traditional method (bottle fermentation). The flavors of this pale, golden wine are fruity and floral with mineral notes and a touch of biscuit. The palate is fresh, elegant and refined. The "cheaper" alternative to champagne.

COFFEE

Cup of coffee ¹	2,30 €
Large cup of coffee ¹	3,60 €
Café Latte ¹	3,10 €
Latte Macchiato	3,20 €
Cappuccino ¹	2,40 €
Single espresso ¹	2,20 €
Double espresso ¹	3,50 €
Decaffeinated coffee	2,10 €
Dutch coffee ¹	4,60 €
with 2 cl advocate & cream	
French coffee ¹	4,60 €
with 2cl Napoleon (cognac)	
Irish Coffee ¹	4,60 €
with 2cl Paddy & cream	
Pharisäer	4,60 €
with 2 cl Rum & cream	

MILK, CACAO & CHOCOLATE

Hot chocolate (mug)	2,80 €
with cream	3,10 €
with 2 cl amaretto	4,10 €
with 2 cl amaretto & cream	4,40 €
with 2 cl rum	4,10 €
with 2 cl rum & cream	4,40 €
with 2 cl vodka	4,10 €
with 2 cl vodka & cream	4,40 €
Hot milk with honey	2,90 €
Hot or cold milk	2,20 €

HOT SPECIALITIES

Hot lemon	2,70 €
Grog (with 4cl rum)	4,80 €

TEA SPECIALITIES

by Eilis

Darjeeling Royal	2,70 €
Black tea - First quality tea from the foothills of the Himalayas.	
Earl Grey	2,70 €
Black tea flavoured bergamot.	
Peppermint	2,70 €
Herbal tea – Delightfully refreshing.	
Chamomile	2,70 €
Herbal tea – Fine cut chamomile blossoms, pleasantly mild.	
Herbal Garden	2,70 €
Herbal tea – a carefully selected blend of beneficial herbs. Refreshing taste.	

ORGANIC TEAS by „Eilis“

Bio Rooibos Pure	3,30 €
South African rooibos in purest condition, delicate with a copper cup.	
Bio Fruit	3,30 €
Natural infusion with a full-bodied taste.	
Bio Darjeeling Green	3,30 €
A green tea from the highlands of Darjeeling full of character with a soft-tart note.	
Extra honey	0,70 €
Mulled wine	
Red	3,90 €

All prices include VAT

¹ Caffeine, ² Quinine, ³ Colouring and sweetener

WHISKY 2 cl**SCOTCH**Jonny Walker Red label³ 2,60 €**IRISH**Bushmills Malt³ 3,60 €Paddy³ 2,60 €

Jameson 2,80 €

BOURBON

Jack Daniel 's 2,90 €

Makers Mark 2,90 €

Jim Beam 2,40 €

Woodford Reserve 4,10 €

See also our Single Malt Whiskey
List.

COGNAC & BRANDY

Remy Martin V.S.O.P. 3,80 €

Napoleon V.S.O.P. 2,60 €

Jacobi 1880 V.S.O.P. 2,60 €

Metaxa³ 2,40 €

Goldkrone 2,10 €

GRAIN WHISKY & KÜMMEL

Nordhäuser Doppelkorn 2,70 €

Fürst Bismarck 2,60 €

Kümmel 2,30 €

Malteser Kreuz Aquavit 2,60 €

VODKA

Moskowskaja 2,70 €

Gorbatschow 2,60 €

**HERB-FLAVOURED LIQUEURS
& BITTERS**

Jägermeister 2,30 €

Kümmerling 2,30 €

Ramazotti 2,30 €

Fernet Branca 2,30 €

Branca Menta 2,20 €

Karlsbader Becher 2,30 €

TEQUILA & RUM 2cl

Sierra white or brown 2,30 €

Bacardi light 2,50 €

Havana Club 3-year-old 2,30 €

Havana Club 7-year-old 3,60 €

Havana Club

Selection Maestro 4,10 €

Metusalem Gran Reserva

15-year-old 4,10 €

Zacapa / Guatemala

23-year-old 4,60 €

LIQUEURS

Baileys 2,50 €

Batida de Coco 2,10 €

Advocate 2,10 €

Cherry liqueurs 2,10 €

Amaretto 2,10 €

Berliner Luft 2,60 €

GIN, CALVADOS &**FRUIT BRANDY**

Gin 2,30 €

Calvados 2,30 €

Obstler 2,40 €

Williams Christ 2,40 €

Zwetschgenwasser 2,40 €

Grappa 2,70 €

Cointreau 2,30 €

ANISEED-BASED SPIRITS

Ouzo 2,40 €

Sambuca 2,30 €

Pernod³ 2,30 €**APERITIVE** 5CLMartini bianco,
extra dry or rosso³ 3,50 €Sherry Sandemann *Fino* 3,40 €

Royal O' Porto 3,60 €

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Cocktails

<u>Tequila Sunrise</u> Tequila, Orange Juice and Grenadine	7,00 €
<u>Apple Whiskey sour</u> Bourbon, Lemon Juice, Apple Juice and Brown Sugar	7,00 €
<u>Sophieneck (Moscow) Mule</u> Vodka, Ginger Ale and Lime Juice	7,00 €
<u>Aperol Spritzer</u> Aperol, Prosecco and Mineral water	5,60 €

Cocktails without Alcohol

<u>Pink Lady</u> Orange Juice, Pineapple Juice, Lemon Juice and Grenadine	5,50 €
<u>Ginger Twist</u> Ginger Ale, Vanilla Sirup, Lime Juice	5,50 €

Long drinks

Cuba Libre ^{1,3}	6,00 €
Gin Tonic ² with Finsbury	6,00 €
Gin Tonic ² with Tanqueray	7,00 €
Whisky Cola ^{1,3}	6,00 €
Campari Orange ³	6,00 €
Batida Orange	6,00 €
Batida Cherry	6,00 €
Bacardi Cola	6,00 €
Brandy Cola ^{1,3}	5,00 €
Vodka Lemon ²	6,00 €