Marie.

Das Bistro im Bundestag

Our kitchen.
Our signature.

Four times a year, our kitchen team creates a new menu for you. Every dish is a team effort, developed, tasted and refined together until every detail is just right.

Everything we serve reflects our commitment to cooking from scratch. We make our own pasta, sauces, dips and mayonnaise. We ferment, roast and bake in our kitchen, and our desserts are handmade here too. Only the cakes and individual pâtisserie cakes in our display come from selected partners.

Our menu changes with the seasons, allowing us to make the most of seasonal ingredients and explore new ideas.

Enjoy discovering our new autumn and winter menu.

vegan vegetarian

Food

Marie meets Portugal

Eat in or take away.

Tosta Mista
Rosemary Ham | Cheese [1/7]
5 €

Tosta de Atum
Tuna | Arugula [1/3/4/7]
5 €

Tosta Queijo
Cheese [1/7]
vegan option available
5 €

Seasonal Sandwich
see the specials board

Pasteis de Nata
Puff Pastry | Vanilla Custard [1/3/7]
2,5 €

Soup/Stew

Cream of Celery Root Soup
Baked Egg Yolk | Parsley Oil [3/7]
7,5 €

Mushroom Stew
Croûtons | Yogurt [6/9]
8,5 €
+ Falafel [11]
6,5 €
+ Crispy Fried Chicken Strips [1/3/7]
6,5 €
+ Baked Egg Yolk
4 €

Small Appetite

French Fries
Ketchup | House-Made Mayonnaise [10]
5,5 €
vegan option available

Mâche Salad
Sautéed Mushrooms | Fermented Celery Root | Orange Segments | Crispy Potato [9/10]
12,5 €
+ Falafel [11]
6,5 €
+ Crispy Fried Chicken Strips [1/3/7]
6,5 €
+ Baked Egg Yolk
4 €

Goat Cheese Gratin
Fig Mustard | Lentil Salad |
Red Wine Butter [5/6/7]
17,5 €

Roasted Beets
Apple | Walnuts | Cream Cheese | Herbs [1/6/8]
16,5 €
+ Falafel [11]
6,5 €
+ Crispy Fried Chicken Strips [1/3/7]
6,5 €
+ Baked Egg Yolk
4 €

Small Side Salad [10]
6,5 €

Big Appetite

Bulette
Potato Salad | Bautz'ner Mustard [1/3/7/10]
9,5 €

Currywurst
French Fries [7]
vegan option available
13,5 €

Vanilla-Scented Parsnip Mousseline
Spinach Parcels | Winter Salad |
Spicy Tomato Dip [6/9/11]
16,5 €

Cauliflower Tempura
Cucumber Ribbons | Spicy Beet Ketchup |
Mustard Dip [1/10]
22 €

Creamy Veal Goulash
Hasselback Potato | Roasted Savoy
Cabbage | Crispy Celery Root Straws [7/9/10]
26 €

Beet Gnocchi
Spinach | Goat Cheese Crumble | Chives [1/7]
21,5 €

Small Appetite, Big Appetite and Desserts are served from noon.

Desserts

Poached Cheesecake
Plum Compote | Meringue [3/7]
7,5 €

Chocolate Mousse Dome [1/3/7]
6,5 €

Raspberry Mini Cake [1/3/7]
6,5 €

Mango Mini Cake [1/3/7]
6,5 €

Seasonal Sweet Special
from our display
from 4,5 €

Lunch Menu

Changes weekly

Three-Course Menu
- Soup or Salad
- Vegan or Vegetarian Main Course
- Cake or Mini Cake

23 €

Please ask our staff.

Drinks

Red Wine

Malbec du Clos
Dry | Famille Baldés, Cahors
0,1 l/0,75 l
5,5 €/36 €

Cuveé Ursprung Qualitätswein
Dry | Weingut Markus Schneider
0,1 l/0,75 l
4,9 €/34 €

White Wine

Sauvignon Blanc „Kaitui“ Qualitätswein
trocken | Weingut Markus Schneider
0,1 l/0,75 l
5,9 €/38 €

Rießling „Drache“ VDP Gutswein
Dry | Weingut Markus Schneider
0,1 l/0,75 l
4,9 €/29 €

Rosé

Rosé Qualitätswein
Dry | Weingut Markus Schneider
0,1 l/0,75 l
4,9 €/29 €

Please ask our staff for the available vintages.

Beer

Bitburger on Tap
0,3 l/0,5 l
3,8 €/5,5 €

Radler
0,3 l/0,5 l
3,8 €/5,5 €

Erdinger Wheat Beer / Crystal Wheat
0,5 l
5,5 €

Erdinger Non-Alcoholic Wheat Beer
0,5 l
5,5 €

Bitburger Non-Alcoholic
0,33 l
3,8 €

Spirits

Vodka
0,02 l
3,8 €

Pomace Brandy | Fruit Brandy
0,02 l
3,9 €

Whisky
0,02 l
5,9 €

Brandy
0,02 l
4,9 €

Coffee

Espresso
2,7 €

Espresso Macchiato
2,9 €

Kaffee
3,5 €

Cappuccino
4,2 €

Latte Macchiato
4,8 €

Coffee with Milk
4,8 €

Hot Chocolate
4,8 €

Tea

Pot of Tea
English Breakfast | Earl Grey | Chamomile | Jasmine | Vanilla Rooibos | Green Tea
5,5 €

Fresh Tea served in a Glass
Ginger | Peppermint
4,9 €

Chai Latte
4,8 €

Extra Honey
0,5 €

Syrup
Vanilla | Caramel
1 €

All coffee drinks are available with soy, oat or lactose-free milk at no extra charge.

House-Made Drinks

Red Iced Tea
with Mediterranean Herbs
4,8 €

Lime Lemonade
with Lemon Balm
4,8 €

Soft Drinks

Rheinsberger Preußenquelle
with/without carbonation
0,275 l
3,3 €

Rheinsberger Preußenquelle
with/without carbonation
0,75 l
7 €

Fritz
Lemon | Cola | Mischmasch | Cola Zero
0,2 l
3,5 €

Thomas Henry
Bitter Lemon | Ginger Ale | Tonic Water
0,2 l
3,5 €

Voelkel Juices

Passion Fruit | Unfiltered Apple | Orange | Rhubarb | Currant
0,3 l
4,2 €

Voelkel Juice Spritzers

Passion Fruit | Unfiltered Apple | Orange | Rhubarb | Currant
0,3 l/0,5 l
3,9 €/6,9 €

Sparkling Non-Alcoholic

Gin Tonic
8,5 €

Vermouth Tonic
8,5 €

Sparkling

White Wine Spritzer
5,5 €

Aperol Spritz | Sarti Spritz | Campari Spritz | Hugo
8,5 €

Gin Tonic | Vodka Tonic | Vodka Lemon
9,5 €

Secco
0,1 l
4,9 €

Estate Sparkling Wine
Strauch Sekt Brut
0,1 l/0,75 l
6,5 €/38 €

Champagne
Alfred Gratien Brut Classique
0,375 l
35 €

All drinks are also available to go in a reusable RECUP cup.

Allergens

1 **Cereals containing gluten**
e.g. wheat, rye, barley, oats, spelt, kamut, emmer, einkorn, green spelt; contained for example in flour, beer, sausages, cakes

2 **Crustaceans**
e.g. crab, shrimp, prawns; contained for example in soups, sauces, seasoning pastes

3 **Eggs**
e.g. liquid egg, lecithin, (ov-)albumin; may be contained for example in mayonnaise, breading, dressing

4 **Fish**
all types of fish; contained for example in fish extracts, seasoning pastes, sauces, etc.

5 **Peanuts**
e.g. peanut oil, peanut butter; found in pastries, chocolate, etc.

6 **Soy**
e.g. miso, soy sauce, soybean oil; contained for example in pastries, marinades, coffee whitener

7 **Milk**
products such as butter, cheese, lactose, whey protein; contained for example in sausages, sauces, croquettes

8 **Tree nuts**
almond, hazelnut, walnut, cashew nut, pecan nut, Brazil nut, pistachio, macadamia nut; contained for example in cakes, chocolate, pesto

9 **Celery**
pale celery, celeriac, and stalk celery; contained for example in sausages, broths, seasoning mixes

10 **Mustard**
e.g. mustard seeds or powder in dressings, ketchup, seasoning mixes

11 **Sesame seeds**
e.g. sesame oil, tahini, gomasio; may be contained in pastries, falafel, marinades, etc.

12 **Lupin**
e.g. lupin flour, lupin protein found in vegetarian and gluten-free products

13 **Sulphur dioxide and sulphites**
at concentrations of more than 10 mg/kg or 10 ml/l, E 220–E 228; contained for example in dried fruits, wine, vinegar

14 **Molluscs**
e.g. snails, squid, oysters; may be contained in sauces, Asian specialties, etc.

Our staff will be happy to provide you with information about allergens.

Marie.
Das Bistro im Bundestag
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by
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