

JW STEAKHOUSE

BERLIN

Our Signature House-Made Brioche and JW Garden Herb Butter ^(A,G) 

APPETIZERS

Oysters “Regal” by Famille Boutrais 3pcs Mignonette Lemon Tabasco ^(R)	18
Burrata Heirloom tomato variations Squash & ginger Herb granita Fennel pollen Saffron Açaí ^(G,L,N,T)	21
Watermelon Tataki (V) Tare dip Cauliflower Broccolini Glyco Karpouzi Shiso	19
Free-Range Chicken Kebab Teriyaki glaze Kohlrabi apple salad ^(A,F,L,N,M,O)	22
Seared Deep Sea Scallops Cucumber & Daikon Green asparagus Elderberry beurre blanc Black German caviar Orange blossom ^(A,B,D,G,L,M,O)	27
Brandenburg Carrot Soup (V) Coconut milk Limes Ginger Carrot leaves	16

TABLE SIDE

Beef Tartare Beef tenderloin Shallots Gherkins Chives Capers Egg yolk Old-style mustard Truffle oil Warm brioche toast ^(A,C,M)	29
Caesar Salad Mini romaine lettuce Parmigiano Reggiano Herb focaccia croutons Anchovies Egg yolk Olive oil Lemon juice ^(A,C,D,G,O)	21

SALADS

JW Steakhouse Salad Mesclun leaves Cherry tomatoes Radish Onion Cabbage Apple cider dressing ^(M,O)	10
Rocket Salad Avocado Oranges Walnuts Edamame Pomegranates Balsamic dressing ^(G,O)	14

FROM THE JOSPER

“Grilled over Wood and Charcoal”

Tomahawk (Dry-aged German grass-fed, Schleswig-Holstein) *Please check with your host for available weights	14 per 100g
Beef Tenderloin 200g / 400g Regional grass-fed, Schleswig-Holstein	48 / 82
Rib Eye 300g Cedar River, US, grain-fed 300g Supremo, Hereford Angus, Argentinean rib	58 46
Striploin 250g / 400g Norddeutsche Färsen	42 / 59
Flat Iron Steak 300g Polish heifer grain-fed	42
Lamb Cutlets 200g New Zealand grass-fed (Silver Fern Farms) ^(W)	45
Veal Cutlet 450g Regionally sourced milk-fed veal	48

SAUCES

€3 each

Pepper sauce ^(G,O,L)	Chimichurri ^(V,O)
Red wine jus ^(G,O,L)	Bourbon BBQ sauce ^(A,F,M,O)
Mushroom sauce ^(A,C,G)	

SIDE DISHES

Cream spinach ^(A,G)	9
Char grilled vegetables ^(V)	10
Homemade fries Sea salt ^(V)	9
Baked potato Sour cream Chives ^(G)	8
Sautéed baby potatoes Rosemary Garlic oil ^(V)	8
Sweet potato purée ^(G,L)	7
Roasted spiced cauliflower ^(FV)	7

FROM THE KITCHEN

12-hour Pressed Beef Shorts Ribs Carrot-thyme purée Red wine chocolate sauce ^(G,L,O,PT)	39
Tortellini Filled with Osso Buco & Porcini* Sage lemon butter Truffle shavings Pecorino Fresh herbs ^(A,C,G) *Vegetarian option available upon request: Tortellini filled with Porcini	29
Cauliflower Steak (V) Caramelized cauliflower purée Berry ketchup Mesclun leaves ^(V)	28
Müritzer Char Fillet Grilled char Silky potato puree Fish roe Fennel Shallots Scallions	38

BURGERS

JW Steakhouse Cheeseburger Homemade beef patties Tomato Mesclun leaves Gherkin Steakhouse fries ^(A,M,G)	32
Crispy Fried Buttermilk Chicken Burger Boneless chicken thighs Brioche bun Spiced tonkatsu sauce Mesclun leaves Red cabbage and apple slaw ^(A,C,F,G,N,O,T)	30

DESSERTS

Double Chocolate Raspberry Slice (V) Orange gel Orange salad Pecan brittle Mint dust Milk chocolate ganache with Cointreau ^(A,E,H,V)	16
JW Cheesecake Classic from the JW Steakhouse ^(A,C,E,G,H)	18
Berry Tartlet Short crust tartlet Vanilla cream Cointreau glaze Seasonal berries ^(A,C,E,G,H)	17
Lavender Crème Brûlée Caramelized sugar Bourbon vanilla ice cream Fresh berries Mint dust ^(E,G)	15
Selection of Ice Creams & Sorbets ^(C,G)	5 per scoop



Inspired by the JW Garden, we bring you the flavors of our rooftop garden. On the 7th floor, our garden flourishes with home-grown herbs and 560,000 bees diligently producing our own honey.

Step into a world of unforgettable moments at JW Marriott Berlin.

Follow us on Instagram @jwsteakhouseberlin



All prices in euro (€) including VAT. Please inform our staff about possible allergies and food intolerances.
ALLERGENS LIST (A) Cereals Containing Gluten, (B) Crustaceans, (C) Egg, (D) Fish, (E) Peanut, (F) Soy, (G) Milk & Lactose, (H) Edible Nuts, (L) Celery, (M) Mustard, (N) Sesame, (O) Sulfite, (P) Lupines, (R) Molluscs, (T) Local product, (U) Organic, (VE) Vegetarian, (V) Vegan, (W) Halal, (1) with preservative, (2) with colorant, (3) with antioxidants, (4) with phosphate, (5) Sulphurated, (6) with quinine, (7) with caffeine, (8) with flavor enhancer, (9) blackened, (10) waxed, (11) genetically modified, (12) with sweetener,  JW Chef's Signature Dish.