



FISCHERHAUS

BY BEYOĞLU



Welcome to the traditional fisherman's house!



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Aperitif

Hugo 0,2 l	8,50 €
Prosecco, mineral water, elderflower syrup, mint, lime	
Prosecco 0,15l	8,50 €
White wine spritzer 0,2 l	8,50 €
Aperol Spritz 0.2 l	11,00 €
Mineral water, Aperol & Prosecco served with orange	
Lillet Wildberry 0.2 l	11,00 €
With exotic fruits and mint	

Small starters

1 Oysters	Per piece	5,00 €
With mango and seaweed		
3 Salmon tartare	12,50 €	
With avocado		
4 Tuna tartare	14,50 €	
With avocado		

Soups

11 Fish soup	8,50 €
12 Soup of the day	7,50 €

Salads

20 Arugula salad 	14,50€
Tomatoes, red onions, olive oil and pomegranate syrup for 2 persons	
21 Salad with feta cheese & olives 	16,50 €
Tomatoes, cucumbers, red onions, parsley for 2 persons	
22 Salmon salad	21,00 €
Grilled with frisée, radicchio & endive	
23 Shrimp salad	24,00 €
Grilled with frisée, radicchio & endive	

Vegan dishes

24 Vegetable casserole	17,50 €
Baked in tomato sauce with vegan cheese (broccoli, beans, carrots, zucchini and peppers)	
25 Quinoa vegetable skillet	18,50 €
With chickpeas (broccoli, beans, carrots, zucchini, peppers and quinoa)	
26 Mushroom Bolognese	19,50 €
With vegan spaghetti, vegan tomato sauce and vegan cheese	

Vegetarian dishes

27 Tagliatelle	19,50 €
With green asparagus, cherry tomatoes in cream sauce and parmesan, basil sauce	
28 Porcini ravioli	19,50 €
In sage butter with parmesan garlic sauce	
29 Filled dumplings	14,90 €
Cheese and peppers, served with green	



vegan



vegetarisch



spicy



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Mezze / cold starters

Vegetarian

- | | | |
|-----|---|---------|
| 31 | Girit
Shepherd cheese, basil, parsley, walnuts, garlic | 8,50 € |
| 32 | Köpoğlu
Fried eggplant, hot peppers, yogurt, tomato sauce and garlic | 7,50 € |
| 33 | Mütebbel
Grilled eggplant, sesame paste and garlic yogurt | 7,50 € |
| 36 | Roasted eggplant / Grilled eggplant purée
Garlic, olive oil, lemon juice | 7,50 € |
| 37 | Atom  
Fried red peppers with garlic yogurt (spicy) | 8,50 € |
| 41 | Matjes
With red onions and pickles | 10,00 € |
| 200 | Shepherd cheese | 9,50 € |
| 201 | Fatty cheese (Ezine) | 14,00 € |

Mezze / cold starters

Vegan

- | | | |
|----|---|--------|
| 43 | Fava
Creamy broad bean purée with onions and carrots, refined with olive oil, served with red onions and dill | 7,50 € |
| 44 | Humus
Purée of chickpeas with sesame paste, garlic and lemon juice | 8,50 € |
| 46 | Roasted Kapia peppers / Grilled Kapia peppers
Garlic, olive oil, vinegar, chilli flakes, grape vinegar | 7,50 € |
| 47 | Şakşuka
Fried eggplant, peppers, potatoes, tomato sauce | 8,50 € |

Warm starters

- | | | |
|----|---|---------|
| 61 | Mushrooms 
Fried in butter with spices | 12,00 € |
| 62 | Gambas
6 pieces, fried in olive oil with garlic | 19,50 € |
| 63 | Octopus
With remoulade and grilled vegetables | 21,00 € |
| 64 | Sea Bass Rings
3 pieces
Coated with sesame on creamy spinach | 16,50 € |
| 65 | Calamari rings
Fried with garlic or remoulade sauce | 17,50 € |
| 66 | Spinach
With yogurt | 13,50 € |



vegan



vegetarian



spicy



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Fish from our fresh counter – (wild-caught), sold by weight

Fish dishes

One side dish of your choice included

81	Dorade fillet	29,00 €
82	Jumbo prawns 4 pieces Butter sauce	35,50 €
83	Sea bass fillet	31,50 €
84	Redfish fillet	25,50 €
85	Fish Orly Redfish fillet in beer batter	26,00 €
86	Salmon fillet	29,00 €
87	Shrimp 8 pieces, with selected dip, (cocktail, garlic, aioli) 🌶️	32,00 €
88	Shrimp pan With tomatoes, hot peppers and bell peppers, topped with cheese	8 pieces 36,00 €
89	Anchovies fresh, only on Wednesdays	21,00 €
90	Baby squids with vegetables and remoulade	26,00 €
91	Tuna fillet with breaded onions	32,00 €
92	Plaice	26,00 €
93	Hamburg panfish (redfish, salmon, pollock) served with mustard sauce	24,00 €
95	Fischerhaus mixed platter Salmon, redfish, salmon, pollock, calamari and shrimp For 2 people 62,00 € For 3 people 90,00 € For 4 people 120,00 €	32,00 €
96	Fischerhaus seafood mixed platter Octopus, shrimp, calamari and scallops	36,00 €

97	Turbot fillet	48,00 €
98	Dover sole	66,00 €
99	Monkfish	39,00 €
100	Hamburg Labskaus Pickles, matjes herring, beetroot and fried egg	23,00 €

115	Monkfish vegetable pan	42,00 €
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Pasta

101	Tagliatelle with shrimp Broccoli, bell peppers, zucchini, carrots, tomato sauce, parmesan	26,00 €
102	Tagliatelle with salmon Broccoli, bell peppers, zucchini, carrots, tomato sauce, parmesan	27,00 €

For meat lovers

112	Rump steak (250 g) French fries and pepper cream sauce	34,50 €
113	Beef fillet (250 g) French fries and pepper cream sauce	37,00 €
114	Chateaubriand (approx. 1 kg) Two side dishes and pepper cream sauce	160,00 €

Side dishes

- Steamed vegetables	4,50 €
- Fried potatoes	4,50 €
- Mashed potatoes with truffle	4,50 €
- French fries	4,50 €
- Side salad	4,50 €
- Cucumber salad	4,50 €
- Potato salad	4,50 €
- Boiled potatoes	4,50 €

Kids menu

151	Salmon with French fries	13,00 €
152	Fish fingers 4 pieces with French fries	11,50 €
153	Penne pasta with tomato sauce	11,50 €
154	Robber's plate	0,00 €
155	Ice cream scoop (strawberry, chocolate, vanilla)	0,00 €



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Soft drinks

Coca-Cola, Coca-Cola Zero, Coca-Cola Light, Fanta, Sprite, Mezzo Mix 0.2 l	3,50 €
Vio Schorle 0,25 l (organic apple, rhubarb, blackcurrant)	4,50 €
Şalgam (fermented turnip juice) 0.2 l	4,00 €
Şalgam (fermented turnip juice) 0.5 l	8,00 €
Vio still water 0.25 l	3,50 €
Apollinaris mineral water 0.25 l	3,50 €
Apple juice, orange juice 0.2 l	4,00 €
Vio still water or Apollinaris mineral water 0.75 l	7,90 €
Schweppes Indian Tonic 0.2 l	4,00 €
Schweppes Bitter Lemon 0.2 l	4,00 €
Red Bull 0,25 l	5,00 €
28 Black (black can) 0.25 l	5,00 €

Non-alcoholic

König Ludwig non-alcoholic 0.5 l	6.00 €
Warsteiner non-alcoholic 0.33 l	5,00 €

Beer

Warsteiner Premium Pilsner (on tap) 0.3 l / 0.5 l	5,00 € 7,00 €
König Ludwig wheat beer (on tap) 0.3 l / 0.5 l	5,00 € 7,00 €
Efes Pilsen 0.3 l	5,00 €
Alsterwasser 0.3 l / 0.5 l	5,00 € 6,00 €

Hot Drinks

Espresso	3,50 €
Double espresso	5,00 €
Café Crème	4,50 €
Cappuccino	5,00 €
Latte Macchiato	5,50 €
Turkish coffee	4,00 €
Black tea (large)	3,50 €
Fresh mint lemon tea with honey	5,50 €
Irish coffee Hot coffee with Irish whiskey, brown sugar and cream	8,50 €
Baileys coffee Hot coffee with Baileys, brown sugar, coffee and cream	8,50 €



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Rakı

Rakı is a typical Anatolian product and a Turkish national drink.
The journey of rakı begins with grapes, anise, and the distillation process.
Its taste and appearance, which turns white when mixed with water, make rakı so special.

Rakı Varieties

Yeni Rakı

The classic rakı of Turkey. Since 1937, it has enjoyed great popularity not only in Turkey but also beyond. It is distilled from both raisins and grapes and refined with the finest anise, resulting in its distinctive character.

Glass 6 cl: €7.00

0,2 l : 30,00 €
(incl. 0.5 l water)

0,35 l : 50,00 €
(incl. 0.75 l water)

0,7 l : 90,00 €
(incl. 2 × 0.75 l water)

Yeni Rakı Yeni Seri

The Yeni Rakı family is a carefully crafted rakı obtained from the distillation of fresh and dried grapes. It is combined with alcohol derived from sugar beet molasses and distilled a second time in special copper stills. The result is a balanced flavor profile developed by experienced rakı masters.

Glass 6cl : 8,00 €

0,35 l : 55,00 €
(incl. 0.75 l water)

0,7 l : 100,00 €
(incl. 2 × 0.75 l water)

Tekirdağ Altın Serisi (Gold)

A masterpiece of distillation. Made exclusively from grapes from the Çeşme region, double-distilled and aged for 90 days in oak barrels, where it acquires its golden hue. A high proportion of essential oils contributes to its smooth taste and soft aroma.

Glass 6cl : 9,00 €

0,2 l : 35,00 €
(incl. 0.5 l water)

0,35 l : 60,00 €
(incl. 0.75 l water)

0,7 l : 110,00 €
(incl. 2 × 0.75 l water)



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Rakı

Tekirdag Göbek

Tekirdag Göbek Rakı is made 100% from fresh grapes and distilled using the so-called "heart cut" method (Göbek distillation), in which the purest part of the distillate is collected. It is sugar-free, has an alcohol content of 45%, and is characterized by intense anise and fresh grape aromas. With its full-bodied, oily and smooth mouthfeel, it offers a strong yet well-balanced character and is considered a premium rakı.

Glass 6cl : 9,00 €

0,35 l : 60,00 €
(incl. 0.75 l water)

0,7 l : 110,00 €
(incl. 2 × 0.75 l water)

Beylerbeyi Göbek Rakı

100% grape distillate – no added agricultural alcohol, no added sugar. A pure rakı that sets new standards. It is distilled from the finest hand-selected grapes of the Aegean region and Kalinkoz anise. The elaborate triple distillation gives it an exquisite aroma and an exceptionally smooth finish. After each distillation run, only the heart is selected, which is why it is called Göbek, meaning "belly".

Glass 6cl : 9,00 €

0,2 l : 35,00 €
(incl. 0.5 l water)

0,35 l : 60,00 €
(incl. 0.75 l water)

0,7 l : 110,00 €
(incl. 2 × 0.75 l water)

Tekirdag NO 10

The new pinnacle in the world of rakı. This rakı owes its name to the copper still in which it is distilled. The still was handcrafted by French artisans, making Tekirdag No. 10 the only rakı distilled in this unique still.

Glass 6cl : 11,00 €

0,7 l : 120,00 €
(incl. 2 × 0.75 l water)



White wine

Leichtigkeit des Seins Blanc, Grand C

Grand C – Chardonnay / Sauvignon Blanc

This lively white wine appears in a light summer yellow with green reflections. The cuvée captivates with a fruity aromatic blend: aromas of peach, passion fruit, pineapple and a hint of citrus delight not only the nose but linger pleasantly on the palate. The finely balanced interplay of carefully selected Chardonnay and Sauvignon Blanc grapes, initially fermented separately, is best enjoyed well chilled.

Glass (0,2 l) : 10,00 €

Bottle (0,75 l) : 36,00 €

Le Libertin, Domaine La Louvière

Sauvignon Blanc

This free spirit from Domaine La Louvière is a true aromatic explosion. Gooseberries, passion fruit, pears and citrus harmoniously combine into an expressive whole. Exotic and vibrant, with vegetal notes, excellent mouthfeel and well-balanced acidity. So typically Sauvignon Blanc and unmistakably French—simply elegant. Open, enjoy and apprécie la liberté.

Glass (0,2 l) : 11,50 €

Bottle (0,75 l) : 40,00 €

Weingut Julius Zotz, QBA

Chardonnay

This Chardonnay reveals aromas of honey, blossoms, pineapple and melon on the nose. On the palate it is refreshing and elegantly mineral, with fine acidity and a long-lasting finish. Ideal with fish, seafood, vegetable dishes such as quiche, poultry or various pasta dishes.

Glass (0,2 l) : 10,50 €

Bottle (0,75 l) : 37,00 €

Weingut Julius Zotz, QBA

Pinot Gris (Grauer Burgunder)

This exclusive dry Pinot Gris from Julius Zotz, grown in the Heitersheim Maltesergarten, delights the nose with floral aromas paired with notes of ripe pears and green almond.

Glass (0,2 l) : 10,50 €

Bottle (0,75 l) : 37,00 €

Weingut Julius Zotz, QBA

Pinot Blanc (Weißburgunder)

On the nose, this Pinot Blanc fascinates with floral aromas combined with citrus fruits, quince and almonds. On the palate it is refreshing and elegant, with lively acidity and a mineral finish. We particularly recommend this Pinot Blanc with asparagus as well as salads, fish, seafood, poultry or pasta with creamy sauces.

Glass (0,2 l) : 10,50 €

Bottle (0,75 l) : 37,00 €

Grands Vins d'Alsace, Grand C

Riesling RÉSERVE

The Grand C Riesling is fine and elegant, with delicate fruit aromas of lemon, grapefruit and pear, complemented by floral notes of linden and white blossoms. A dry, mineral Riesling with notes of white fruits, especially peach. This white wine pairs excellently with fish, white meat or the traditional choucroute.

Glass (0,2 l) : 11,50 €

Bottle (0,75 l) : 40,00 €



White wine

Tenuta del Melo Gavi DOCG 2021

Delightful notes of candied lemon and blossoms, lively, full-bodied and well balanced with fresh acidity. It also shows the unique smoothness that distinguishes an elegant Gavi from a simple Gavi and from many other Italian white wines.

Bottle (0,75 l) : 55,00 €

Peter Jakob Kühn – Riesling- Doosberg

The Peter Jakob Kühn Riesling Doosberg GG is one of the finest white wines of the Rheingau, perhaps even of Germany. Provided you do not like things too simple or too complicated. Its demanding core defines the wine. Two years of barrel aging, high extract and an exceptional vineyard site result in a wine that is concentrated and full-bodied, yet well structured and lively. Plenty of exotic stone fruit, a straight, invigorating acidity and pronounced minerality ensure excellent drinkability.

Bottle (0,75 l) : 145,00 €

Cesari Lugana – Cento Filari

Lugana is a name that by now should be familiar to every wine lover. For years, it has been one of the most popular white wines from Bella Italia. But what makes it so special? The Cento Filari from Cesari appears in a medium-bodied, bright lemon yellow with subtle green reflections. Typical aromas of acacia blossom, wild thyme, lime and green apple rise to the nose. On the palate, the crisp acidity typical of Lugana impresses, perfectly matching the citrus notes. Pronounced minerality and harmonious fruitiness—rightly a crowd favorite.

Bottle (0,75 l) : 55,00 €

Brandini – Langhe DOC Arneis

A finely fruity nose with nuances of white blossoms and lemon. On the palate, mineral with delicately balanced acidity and a very subtle, varietal bitterness—inviting, well balanced and very lively. An Arneis that amazes even seasoned fans of the variety.

Bottle (0,75 l) : 65,00 €

Goulley – Chablis

The distinction from Petit Chablis remains clear, and Philippe Goulley stays true to his style: a very pure, straightforward Chablis without embellishment, almost purist. Flinty notes on the nose and great intensity on the palate, with racy yet ripe acidity. The perfect companion to everything from the sea.

Bottle (0,75 l) : 85,00 €



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Maison Tardieu Laurent Cotes Du Rhone

On the nose, ripe apple, quince and a hint of smoky aromas. On the palate, a pleasantly ripe note with mango and grapefruit. Herbs, chamomile and mint add complexity, creating an overall impression full of tension and depth. Once again, an impressive representative of its kind.

Bottle (0,75 l) : 75,00 €

Sancerre Blanc

A complex wine with a distinctive nose and a long finish, made from 100% Sauvignon Blanc. Its fresh, mineral character pairs excellently with (not only) everything delicious from the sea.

Bottle (0,75 l) : 65,00 €

Pinot Grigio delle Venezie

The elegant Pigio Pinot Grigio delle Venezie by Fasoli Gino shines bright golden yellow in the glass. On the nose, this white wine reveals aromas of lemon, pear and peach. On the palate, the Pigio Pinot Grigio delle Venezie by Fasoli Gino opens pleasantly aromatic, fruit-driven and well balanced.

Glass (0,2 l) : 10,90 €

Bottle (0,75 l) : 38,00 €



Rose wine

Leichtigkeit des Seins Rose

Grand C – Grenache

A finely fruity rosé wine from the south of France. Leichtigkeit des Seins Rosé offers pleasant aromas of raspberries, strawberries and melon. The vines grow in the Béziers region, producing a sun-ripened, vibrant rosé.

Glass (0,2 l) : 10,50 €

Bottle (0,75 l) : 37,00 €

Martinsthaler Rose, Weingut Faust

Spätburgunder Rose

In the renowned Rheingau vineyard site Martinsthaler Wildsau, the grapes are pampered by the sun until the evening thanks to the southwest exposure. You can taste it!

Glass (0,2 l) : 10,50 €

Bottle (0,75 l) : 35,00 €

Minoj Rose, Vinkara

Kalecik Karasi

Minoj Rosé Kalecik Karasi is a flavorful, fresh rosé wine made from the indigenous Kalecik Karasi grape from the heart of Anatolia. The Turkish grape shows delicate hints of wild berries and floral aromas on the palate. A fresh wine with moderate acidity and a light body. Vinkara Minoj Rosé can be enjoyed immediately or aged for 2–4 years. We recommend this wine with light pasta dishes, pizzas or mildly sweet desserts.

Glass (0,2 l) : 10,50 €

Bottle (0,75 l) : 36,00 €

Tina Pfaffmann Pink St. Laurent Rosé

This light, fruity rosé clearly shows its typical red wine character. A rosé for every occasion that is simply enjoyable—berry-forward, fresh and well balanced.

Glass (0,2 l) : 10,90 €

Bottle (0,75 l) : 34,00 €

Red wine

Châteauneuf-du-Pape Maison Tardieu-Laurent

Grenache Noir, Syrah - AOP

Silky and smooth, with a pleasant mouthfeel and enormous intensity. In typical Tardieu style, this Châteauneuf-du-Pape does not rely solely on its abundant power but impresses with its elegance. Vinified from 75% Grenache, 15% Syrah and 10% Mourvèdre. Shaped by the red fruit character of Grenache, with flinty notes and ethereal aromas such as eucalyptus and mint on the nose. On the palate, darker and riper notes emerge, alongside red fruits like currant and strawberry, with a hint of blackberry. A particularly noble representative of this time-honored appellation.

Bottle (0,75 l) : 110,00 €

La Maîtresse, Domaine La Louviere

Cabernet Franc, Merlot, Malbec

Powerful and demanding, La Maîtresse is a skillful blend of Merlot, Cabernet Franc and Malbec. This distinctive wine is shaped by the rugged Malepère region, which gives it its spicy, edgy character. Its varietal aromas recall strawberries and wild berries with a hint of pepper—a wine that demands to be mastered.

Glass (0,2 l) : 13,00 €

Bottle (0,75 l) : 48,50 €

Vinkara

Öküzgözü/Bogazkere

Doruk Öküzgözü Boğazkere is a dry red wine made from Boğazkere and Öküzgözü grapes from Anatolia. A full-bodied wine with medium tannins, slightly spicy notes, and a long finish. We recommend pairing this wine with grilled meats, pasta with tomato sauce, pizzas, or strong cheeses.

Glass (0,2 l) : 11,00 €

Bottle (0,75 l) : 37,00 €

RUMINAT Primitivo Terre di Chieti IGP 2021 Lunaria

The Primitivo perfectly complements the Lunaria range. Dark in color, with deep and concentrated berry fruit, notes of prunes, dried fruit and a touch of chocolate. Extremely approachable, complex and long on the finish.

Glass (0,2 l) : 10,50 €

Bottle (0,75 l) : 37,00



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Spirits

Vodka

	0,7 l	5 cl
Absolute	120,00 €	10,00 €
Grey Goose	150,00 €	12,00 €
Belvedere	170,00 €	14,00 €

Rum

Bacardi Carta Blanca	120,00 €	10,00 €
Havana Club	120,00 €	10,00 €

Gin

Bombay Sapphire	120,00 €	10,00 €
Hendricks Gin	150,00 €	12,00 €
Gin Sul (0,5 l)	150,00 €	12,00 €
Roku Gin	150,00 €	12,00 €
Gin Mare	150,00 €	12,00 €

Korn

	2cl
Fürst Bismarck	5,00 €
Helbing Kümmel	5,00 €

Shots

Jägermeister	5,00 €
Molinari Sambuca	5,00 €
Frangelico	5,00 €
Ramazotti	5,00 €
Grappa Nonino	5,00 €
Tequila	5,00 €

Whisky

	0,7 l	5 cl
Jack Daniels	120,00 €	10,00 €
Gentleman Jack	150,00 €	12,00 €
Chivas Regal 12years	150,00 €	12,00 €
Chivas Regal 18years	190,00 €	15,00 €
Chivas Regal 21years	270,00 €	
Chivas Regal 25years	450,00 €	
Blue Label	400,00 €	

Japanese Whisky

	0,5 l	
Nikka from the Barrel	180,00 €	18,00 €

Irish Whisky

Jameson Black Barrel	12,50 €
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Malt Whisky

	0,7 l	
Glenfiddich 12 years	150,00 €	12,00 €
Dalmore 12 years	200,00 €	
Dalmore 15 years	280,00 €	
Dalmore 18 years	400,00 €	

Brandy

Osborne Veterano	4 cl
	11,50 €



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Champagne

Moët & Chandon Brut Impérial	0,75 l	140,00 €
Moët & Chandon Impérial Rosé	0,75 l	160,00 €
Moët & Chandon Ice Impérial	0,75 l	170,00 €

Crémants

Cremant D ´ Alsace, Grand C	0,75 l	70,00 €
Cremant Brut Rose- Grand C	0,75 l	80,00 €



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TUZDA BALIK

FISH IN SALT CRUST



Sea bass baked in a sea salt crust for a fresh and aromatic flavor.

A true ocean experience!

Served at the table with a fire show.

220,00 €

for 4 persons,

including 4 side dishes



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Cocktails

Alcoholic cocktails

Mojito

14,00 €

2 cl Bacardi, mint, lime, lime syrup, brown sugar, soda

Caipirinha

14,00 €

2 cl Bacardi, lime, brown sugar, lime syrup, soda

Tom Collins

14,00 €

2 cl gin, lime syrup, brown sugar, soda

Whisky Sour

14,00 €

2 cl whisky, fresh lemon juice, egg white

Non-alcoholic cocktails

Cinderella

8,00 €

Orange juice, pineapple juice, lime syrup, pomegranate syrup

Virgin Mojito

8,00 €

Mint, lime, brown sugar, Sprite

Coco Choco

8,00 €

Coconut syrup, chocolate milk, cream

