

THE BIRD

CULINARY COMPOSITIONS · SIGNATURE SIPS · THE BIRD AFTER DARK

WELCOME TO THE BIRD

High above the rooftops of Magdeburg, THE BIRD is a place where food, drinks and atmosphere come together.

Our kitchen is inspired by fresh, regional and seasonal ingredients. We combine familiar flavours with new ideas and a modern, creative approach - always with attention to detail.

But THE BIRD is about more than dinner. It is about spending time together: sharing food, discovering new flavours, enjoying great drinks and watching the city from above.

Our BIRD'S STYLE SHARING reflects exactly that idea. A selection of dishes is served in the middle of the table for everyone to share, taste and enjoy together.

And when dinner slowly comes to an end, the evening does not have to. Drinks, music and our rooftop atmosphere make THE BIRD a place to stay a little longer.

STARTERS

BREAD TIME

Sourdough bread
Butter of the day, aubergine-herb dip,
beetroot-feta cream

14

SMOKED CAULIFLOWER

Avocado, quinoa, plum, shiso

18

BURRATA DI BUFALA

Colourful beetroot, lamb's lettuce, black walnut, cocoa

20

→ WINE RECOMMENDATION

La Grange "Classique Rosé" dry

Domaine La Grange, Languedoc, France

9

CURED FJORD TROUT

Frozen dill, pumpkin, buttermilk, trout caviar

22

→ WINE RECOMMENDATION

Studier "Campus" Organic D.Q.W dry

Müller-Thurgau, Riesling & Pinot Blanc

Weingut Studier, Pfalz, Germany

10

HAPPY FOIE DUCK LIVER

Quince, port wine, watercress, sourdough bread

23

IN BETWEEN

PEARL BARLEY & CRISPY ONION ARANCINO

Pumpkin, candied seeds, yoghurt

16

CRUNCHY POTATO PRALINE

Searched mushrooms, roasted pepper, spice infusion

18

TOMATO & SHELLFISH BISQUE

Confit langoustine tail, pea, olive oil

24

→ RECOMMENDATION

Remy Massin & Fils

Blanc de Noir Extra Brut · 0.1 l

16

LOADED FRIES

Truffle mayo, Parmigiano Reggiano, truffle

14

MAIN COURSES

BIRD'S STYLE MAULTASCHE · small / large

19 / 28

Blood sausage, caramelised onion, potato,
oxtail demi-glace

KÄSSPÄTZLE · small / large

19 / 28

Red onion, mountain cheese, lettuce, chives

→ WINE RECOMMENDATION

9

Côtes de Gascogne "Lulu" A.O.C. dry

DRY-AGED SECRETO OF NORDISH PORK

32

Sourdough-dark beer cream, parsley root, cherry

CORN-FED CHICKEN FRICASSEE

34

Stuffed leg, Taleggio, salsiccia, pea, wild broccoli,
capers, potato-chive purée

PAN-SEARED HALIBUT FILLET

38

Tramezzini, Treviso, cranberry, crema di bottarga,
black garlic beurre blanc

→ WINE RECOMMENDATION

12

Riesling Vini et Vita

Joachim Flick, Rheingau, Germany

TWO WAYS OF NORDISH BEEF

45

Braised shoulder, flank steak, pommes Macaire,
celeriac, savoy cabbage, truffle, oxtail demi-glace

→ WINE RECOMMENDATION

14

Senda de Leñadores "Vino de Pago" dry

Garnacha, Tempranillo, Merlot, Cabernet Sauvignon

Pago Aylès, Aragón, Spain

CHEF'S CHOICE MENU

82

THE CULINARY ESSENCE OF THE BIRD

SMOKED CAULIFLOWER

Avocado, quinoa, plum, shiso

TOMATO & SHELLFISH BISQUE

Confit langoustine tail, pea, olive oil

TWO WAYS OF NORDISH BEEF

Braised shoulder, flank steak, celeriac, savoy cabbage,
pommes Macaire, truffle, oxtail demi-glace

ROOFTOP ROOTS

Candied pumpnickel, sunflower seeds,
frozen cream cheese, carrot, pickled ginger

→ WINE RECOMMENDATION

53

Quinta de Aves Organic

Sauvignon Blanc & Moscatel

Campo de Calatrava, Spain

THE BIRD'S STYLE SHARING · FROM FOUR GUESTS

We bring a selection of our most popular dishes to the middle of the table. Share everything, taste your way through and enjoy the menu together.

HOW IT WORKS

Instead of individual plates, several components are served with each course - perfect for combining and discovering.

STARTERS	per person	20
MAIN COURSES	per person	32
DESSERTS	per person	18
SHARING MENU	per person	70

YOUNG BIRDS · UP TO 12 YEARS

CRISPY CHICKEN		14
Potato, wild broccoli		
CRISPY FISH		14
Potato, wild broccoli		

FOR TWO BIRDS · APPROX. 50 MIN PREPARATION TIME

DRY-AGED PORTERHOUSE STEAK · APPROX. 1,200 G		108
Potato-chive purée, wild broccoli, lettuce,		
Béarnaise sauce, whiskey-pepper cream		
→ WINE RECOMMENDATION		130
Tenet The Pundit Syrah		
Chateau Ste. Michelle, Washington, USA		

DESSERTS

GOLDEN AUTUMN

16

Quark, frozen sea buckthorn, hazelnut, buckwheat

CHOCOLATE CHEESECAKE "BIRD'S STYLE"

17

Butter biscuit, blueberry-tonka bean sorbet,
blueberry ragout

ROOFTOP ROOTS

20

Candied pumpernickel, sunflower seeds,
frozen cream cheese, carrot, pickled ginger

FROZEN BIRD

4.5

Selection of homemade ice creams

SPRITZ, FIZZ & APERITIFS

SUNNY APEROL SPRITZ Orange - fresh - Mediterranean. Aperol, Prosecco, grapefruit, soda, rosemary	10
VERMOUTH ROSATO SPRITZ Spicy - fruity - elegant. Red vermouth, Prosecco, soda, orange, thyme	11
PEACH GARDEN SPRITZ Fruity - floral - smooth. Peach liqueur, elderflower, Prosecco, soda, mint	10
BASIL SMASH SPRITZ Green - citrusy - modern. Gin, basil, lemon, Prosecco, soda	10
WATERMELON FIZZ Light - cool - summery. Watermelon, vodka, lime, soda, mint	10
AMALFI LEMON SPRITZ Citrusy - clean - elegant. Limoncello, white wine, soda, lemon, basil	10.5
ROSÉ PASSION SPRITZ Tropical - sparkling - gently bitter. Passion fruit, rosé Prosecco, soda, lime	10

SPARKLING

SPARKLING TEA ROSÉ · ALCOHOL-FREE · 0.75 L Kloss, Germany. Berries, herbs and delicate tannins.	41
FREITAG · ALCOHOL-FREE · 0.1 L / 0.75 L Germany. Apple, citrus and fine herbal notes.	4.5 / 29
SHICHIKEN SPARKLING DRY · 0.75 L Yamanashi, Japan, sake. Clear rice notes, fine bubbles, dry elegance.	95
REMY MASSIN & FILS BLANC DE NOIR EXTRA BRUT 0.1 l / 0.375 l / 0.75 l / 1.5 l	16 / 55 / 110 / 200
REMY MASSIN & FILS ROSÉ · 0.75 L Red berries, citrus and delicate brioche notes.	110
SPARKLING ROSÉ FRIZZANTE · 0.2 L / 0.75 L Salbanello, Italy. Strawberry, red berries, fine bubbles.	9 / 31
BALBINOT VINTAGE PROSECCO BRUT DOCG · 0.1 L / 0.75 L Le Manzane, Italy. Green apple, pear and citrus.	7 / 48

WHITE WINES

CÔTES DE GASCogne 'LULU' A.O.C. DRY	9 / 31
Sauvignon Blanc · Réunis Cébazan, Gascogne, France. Kiwi and gooseberry; fresh and light.	
PINOT GRIS Q.B.A. DRY	9 / 31
Weingut Schmitges, Mosel, Germany. Apple, almond and quince.	
ZIBIBBO 'MERIDIANO' ORGANIC DRY	38
Tenuta Gorgi Tondi, Sicily, Italy. Apricot, orange blossom and almond.	
LUGANA 'ROVEGLIA' D.O.C.G. DRY	44
Tenuta Rovaglia, Lake Garda, Italy. Peach and tropical freshness.	
HIBERNAL 'PIWI' OFF-DRY	9 / 31
Herrenberg Honigsäcke, Pfalz, Germany. Tropical fruit and fine acidity.	
RIESLING VINI ET VITA	12 / 42
Joachim Flick, Rheingau, Germany. Clear fruit, fine minerality, lively freshness.	
RIESLING VDP ERSTE LAGE KÖNIGIN VICTORIABERG	62
Joachim Flick, Rheingau, Germany. Pear, apricot and white peach.	
RIESLING MASTER ORGANIC QBA	72
Weingut Studier, Pfalz, Germany. Pineapple and green pepper notes.	
CANANARRAS VERDEJO	9 / 31
Bodegas Castellana, Rueda, Spain. Lemon and elderflower.	
STUDIER 'CAMPUS' ORGANIC D.Q.W DRY	10 / 38
Müller-Thurgau, Riesling & Pinot Blanc · Weingut Studier, Pfalz, Germany.	
PINOT GRIS 'MUSCHELKALK' D.Q.W	51
Weingut Fröhlich-Hake, Saale-Unstrut, Germany. Apple, pear, apricot and citrus.	
SAUVIGNON BLANC 500 DRY · 0.375 L / 0.75 L	56 / 105
Von Winning, Pfalz, Germany. Mango, passion fruit, grapefruit and lime.	
ALTÙRIS IGP	51
Sauvignon Blanc · Friuli, Italy. Grapefruit, lychee and mango.	
QUINTA DE AVES ORGANIC	53
Sauvignon Blanc & Moscatel · Campo de Calatrava, Spain. White flowers, citrus and tropical fruit.	
MARIENBURG 'FAHRLAY' RESERVE DRY	148
Clemens Busch, Mosel, Germany, Große Lage, 2018.	

Mirabelle, nectarine and orange peel.

MORILLON MUSCHELKALK DRY

66

Tement, South Styria, Austria. Citrus, salt and stone.

GELBER MUSKATELLER SAND & SCHIEFER DRY

61

Tement, South Styria, Austria. Orange blossom, mandarin, peach and apple.

MEURSAULT SOUS LA VELLE DRY

210

Rémi Jobard, Burgundy, France, 2021. Ripe fruit, toasted notes and nutty richness.

SABOTEUR WHITE DRY

150

Luddite, Bot River, South Africa. White peach, lychee, cinnamon and lemon candy.

ROSÉ

LA GRANGE 'CLASSIQUE ROSÉ' DRY

9 / 31

Domaine La Grange, Languedoc, France. Strawberry and berries.

MERLOT ROSÉ · ALCOHOL-FREE

9 / 31

Seebrich, Rheinhessen, Germany. Strawberry and raspberry, soft and harmonious.

QUINTA DE AVES ORGANIC

51

La Mancha, Spain. Citrus and rose aromas, velvety palate.

RED WINES

FINCA VALONGA TINTO JOVEN I.G.P DRY

10 / 35

Garnacha, Syrah, Merlot · Aragón, Spain. Dark berries, ripe cherry, silky tannins.

SENDA DE LEÑADORES 'VINO DE PAGO' DRY

14 / 51

Garnacha, Tempranillo, Merlot, Cabernet Sauvignon · Pago Aylès, Aragón, Spain.

MALBEC 'LA BELLE' PAYS D'OC DRY

10 / 35

Réunis Cébazan, Languedoc, France. Red and black fruit, chocolate and coffee.

SENTENCOSTAS TINTO 'CASA SANTOS' D.O.C DRY

11 / 39

Castelão, Camarate, Tinta Miúda · Lisboa, Portugal. Wild berries, dark cherry and mint.

PRIMITIVO PUGLIA DI CAMILLO

9.5 / 32

Di Camillo, Puglia, Italy. Full-bodied and fruit-driven.

FANOVA PRIMITIVO DRY

58

Terrecarsiche 1939, Puglia, Italy. Blackberry, cedar and vanilla.

SHIRAZ RESERVE EAGLES NEST Constantia, South Africa. Pepper and red berries.	120
SYRAH 'VELVET TOUCH' DRY Languedoc, France. Blackberry, vanilla and oak.	9.5 / 32
SPASSOSO ORGANIC D.O.C. DRY Tenuta Gorgi Tondi, Sicily, Italy. Sour cherry, mulberry and plum.	45
SAPERAVI DRY Koncho & Co, Kakheti, Georgia. Black cherry and cassis.	37
TENET THE PUNDIT SYRAH Chateau Ste Michelle, Washington, USA. Black berries, pepper and toasted notes.	130
AMARONE DELLA VALPOLICELLA DOCG Latium Morini, Veneto, Italy. Cherry, red berries, vanilla and spice.	145

HOMEMADE LEMONADES

SUNSET PEACH Sunny - gently bitter - smooth and fruity. Peach, lemon, rosemary, soda, mint	7
MELON THYME Light - cool - summery. Watermelon, lime, thyme, soda	7
TROPIC GINGER Exotic - fresh - pleasantly dry. Passion fruit, pineapple, ginger, lime, soda	7

BEER

BODENSTEINER DRAUGHT · 0.25 L / 0.5 L	3 / 5
ERDINGER WHEAT BEER · 0.5 L	5.5
ERDINGER ALCOHOL-FREE WHEAT BEER · 0.5 L	5.5
HEINEKEN 0.0% · 0.33 L	3.5

FRESH & FREE

WATER · STILL OR SPARKLING, FILTERED · 0.2 L / 0.5 L	3 / 5
FRITZ · 0.33 L	4.5

Cola / sugar-free cola / orange / lemon

MIXERS · 0.2 L	3.5
Tonic Water / Ginger Ale / Ginger Beer	

JUICES · 0.2 L / 0.4 L	3.5 / 5
Orange / rhubarb / passion fruit / banana / cherry / cloudy apple · also available as spritzer	

HOT SELECTION

ESPRESSO	3.5
-----------------	------------

CAFÉ CRÈME	3.5
-------------------	------------

CAPPUCCINO	4.5
-------------------	------------

FLAT WHITE	4
-------------------	----------

LATTE MACCHIATO	5
------------------------	----------

HOT CHOCOLATE · CAOTINA	4
Choice of dairy or plant-based milk	

FRESH MINT	4
Invigorating & clean	

LIME & GINGER	4
Fresh & warming	

TURMERIC & KUMQUAT	4
Aromatic & gently spicy	

EARL GREY	4
Classic & elegant	

GREEN TEA	4
Fine & balanced	

HERBAL TEA	4
Mild & harmonious	

GIN & TONIC

TANQUERAY NO. TEN	12
Classic London Dry with grapefruit, lime and orange.	

GIN MARE	12
Mediterranean gin with rosemary, thyme, basil and olive.	

MONKEY 47 Black Forest gin with 47 botanicals; complex, aromatic and fresh.	14
MALFY GIN Italian premium gin from the Amalfi Coast; fresh and fruity.	12
BROCKMANS GIN Modern English gin with blackberry, blueberry and citrus.	13
STORK CLUB GIN German gin from Brandenburg with rye spirit, citrus and herbs.	12.5

SIGNATURE COCKTAILS

WHITE COFFEE NEGRONI Elegant Negroni twist with coffee notes, white vermouth and Italicus.	15
COLD BREW ESPRESSO MARTINI Cold brew coffee, vanilla vodka, Frangelico and coffee liqueur.	13
PORNSTAR MARTINI Passion fruit, vanilla and lime with sparkling Prosecco.	13
CARAJILO Coffee liqueur, Licor 43, Cognac and rye whiskey.	15
TROPICAL BERRY BLOOM Pineapple, raspberry and Tanqueray No. Ten.	12
LICENSE TO DILL Tequila Reposado, dill and pink grapefruit.	10
HAVIN' A GOOD THYME Gin Mare, grapefruit, herbs and Prosecco.	13
BASIL STRAWBERRY CLOUD Gin, strawberry and lemon beneath airy basil foam.	13
SCARLET COSMO A floral Cosmopolitan twist with hibiscus and lime.	12
VANILLA PEACH MILK PUNCH Vanilla, peach and rum - clear, silky and smooth.	14

SOUR BIRDS

APEROL SOUR Aperol, lemon and vodka - bittersweet and silky.	13
AMARETTO SOUR	13

Amaretto, lemon and sugar - sweet, nutty and balanced.

BICKBEERE SOUR 13
OKEN Bickbeere, lemon juice, pear juice and Fee Foam.

WHISKEY SOUR 13
STORK rye whiskey, lemon, sugar and Fee Foam.

NO WHISKEY SOUR 11
Alcohol-free UNDONE 'Not Whiskey', Fee Foam and lemon.

SMOKEY BLOODY MARY 'BIRD'S STYLE' 12
Tomato juice, lemon, vodka, Worcestershire sauce, celery, caper berry.

GRAPPA & FRUIT BRANDIES · 4 CL

MARZADRO LE DICIOTTO LUNE GRAPPA STRAVECCHIA 9
18 months in oak, cherry, acacia and ash barrels.

SCHEIBEL PREMIUM MOOR-BIRNE 8
Williams pear spirit refined in oak.

BRANDY XIMENEZ SPINOLA · SPAIN 18
Up to 75 years matured; chestnut, plum and fine wood.

WHISK(E)YS · 4 CL

LAGAVULIN 16 YEARS SINGLE MALT 12
Intense Islay peat, smoke and salinity.

GLENKINCHIE 12 YEARS LOWLAND WHISKY 9
Soft, floral and gentle.

STRAIGHT WHISKEY · GERMANY 8
100% German rye; caramel, vanilla and coconut.

TRIPLE WOOD WHISKEY · GERMANY 8
Three rye malts, American, German and sherry oak.

SMOKY RYE WHISKEY · GERMANY 9
Partly matured in ex-Islay casks; smoky with honeyed sweetness.

TEQUILA · 4 CL

PATRÓN TEQUILA SILVER 10
100% Blue Weber agave; fresh, clean and smooth.

PATRÓN TEQUILA AÑEJO 11
100% agave, oak-aged; full-bodied and elegant.

RUM · 4 CL

BUMBU THE ORIGINAL

Spiced rum; vanilla, caramel, banana, cinnamon and nuts.

9

OLD MAN VANILLA CANE 13 YEARS

Caribbean rum; vanilla, caramel, toffee, chocolate and roasted nuts.

11

OLIVER & OLIVER OPHYUM 23 YEARS GRAND PREMIERE RUM

Vanilla, caramel, oak and dried fruit.

14

LIQUEURS & SPECIALITIES · 4 CL

ADRIATICO AMARETTO ROASTED ALMONDS

Roasted Apulian almonds, vanilla, cocoa, coffee and sea salt.

7

OKEN BERNSTEIN

Premium acorn spirit; pear, apple and wood.

8

CUCUMBER SPIRIT · SPREEWALD

Distilled from fresh Spreewald cucumbers.

7

GRANDMA'S APPLE CAKE LIQUEUR

Cloudy apple juice, cinnamon and vanilla.

6.5

COCOA HAZELNUT LIQUEUR

Fine cocoa and roasted hazelnuts; creamy and full-bodied.

6

IMPERIAL HERBAL LIQUEUR

Traditional recipe since 1848; wormwood, liquorice and gentian.

7

OUR CONCEPT

DINNER · MON-THU 17:00-23:00 · FRI-SAT 17:00-00:00

When the day slows down, things at THE BIRD are only getting started. Dinner means sitting together, sharing, enjoying and simply having a good time. We work with regional and seasonal products to create dishes that may feel familiar or surprising, but are always made with attention to detail. The kitchen is generally open until around 21:00.

THE BIRD AFTER DARK · MON-THU 21:00-23:00 · FRI-SAT 21:00-00:00

When the sun goes down, THE BIRD becomes an exclusive meeting place. Culinary compositions meet signature sips - served with style, passion and a rooftop view over Magdeburg.

BIRD CLUB

Share first. Celebrate later. On selected Saturdays, THE BIRD becomes more than a restaurant and bar. From 18:00 to 21:00 we serve our Sharing Menu: eat together, share, raise a glass and enjoy the evening. From around 21:00 / 22:00 the lights go down, the music turns up and THE BIRD transforms into the BIRD CLUB.

INSTAGRAM: @THE_BIRD_ROOFTOP · WEB: THEBIRD.LIFE

Allergen information is available from our service team upon request.