

A large, overflowing pile of gold and silver Christmas ornaments is arranged on a light-colored stone ledge. The ornaments vary in size and finish, including matte, metallic, and shimmering. To the right of the ornaments, a lit candle in a textured, copper-colored holder casts a warm glow. The background is a dark, textured wall.

SOYBERLIN *Das Stue*
FESTIVE SEASON 2022



CELEBRATE WITH US!

Either with your family, friends or colleagues or just by yourself – Christmas season is the time for special moments.

Whether you want to create unique memories, are looking for relaxation during the hustle of Christmas or simply want to gift a special time to someone you love, we at SO/Berlin Das Stue want to make Christmas wishes come true.

This' the season to be jolly!

SO/BERLIN *Das Stue*



TEATIME AT CHRISTMAS SEASON

2 TO 6 PM ON SUNDAYS AT CHRISTMAS SEASON

PRESENTED ON OUR BIG ETAGERE AT THE BAR

Take a break, calm down and consciously take your time -

This is how the Christmas season becomes the loveliest time of the year.

Have yourself a merry little Christmas.

SAVORY

smoked duck breast blackberry brown bread	4,50 €
smoked salmon wrap horseradish dill	4,50 €
cheese from Deich fig whole grain toast	4,50 €
avocado radish cream cheese pumpernickel	4,50 €

SWEET

apple cinnamon tart	4,50 €
New York Cheesecake in the jar orange white chocolate	6,00 €
2 sorts of homemade cakes	4,50 €
various Madeleines (3 pieces)	5,00 €
scones with homemade jam and whipped cream	12,00 €



BAKING CHRISTMAS COOKIES

DECEMBER 4TH FROM 2PM TO 5PM

On December 4th it will be especially Christmassy at SO/Berlin Das Stue:

While we are baking Christmas cookies with your kids and the anticipation of Christmas is growing, you can recover from the stress of the festive season and relax at our exclusive teatime.

The price includes hot chocolate and water for a child and scones with homemade jam and whipped cream and a pot of tea for an adult. Afterwards, the cookies can of course be taken away in our exclusive packaging.

65,00 €





CHRISTMAS DINNER 2022

24TH TO 26TH DECEMBER FROM 6PM

The heart of the holidays has always been the Christmas dinner. Coming together surrounded by his loved ones, in a relaxed atmosphere and enjoying culinary highlights is what makes these days extra special.

Focus on the essentials and celebrate your Christmas dinner without hectic and stress: we welcome you to enjoy our Christmassy 3-course-menu.

MENU 1

cod fillet | kale | salt egg | velout

breast from the Barbarie duck | red cabbage purree
glazed chestnuts | fig | jus

port wine pear | white chocolate crumble | nougat ice cream

80,00 €

MENU 2

potato mousse | kale | horseradish

potato Baumkuchen | red cabbage purree | glazed chestnuts | fig

port wine pear | white chocolate crumble | nougat ice cream

65,00 €

NEW YEAR'S EVE 2022



Cheers to a wonderful evening
and an even better New Year!

End the old year as wonderfully
as you want to start the new year.
We at SO/Berlin Das Stue want to
ensure that this evening is extra-
ordinary and give you the perfect
start for 2023.

Enjoy the evening with a special
dinner and celebrate the turn of
the year exclusively, but still in the
middle of the city.





NEW YEAR'S EVE MENU 2022

DECEMBER 31ST AT 7PM

AMUSE

curry waffle | smoked white halibut | pomelo | soy caramel

1ST COURSE

poached oyster | veal tartar | avocado | sea foam

2ND COURSE

backed praline from the Muscovy duck
potato rillettes | glazed carrot

3RD COURSE

scallop tartar | imperial caviar | organic yoghurt soup

4TH COURSE

lemon sorbet | hibiscus flower | Prosecco

5TH COURSE

souvide boiled fillet of Wagyu | truffle potato | glazed fig
raspberry | wild broccoli | jus

6TH COURSE

quince | pumpkin | ricotta | wheat | vanilla

PRALINES & COFFEE

222,00 €

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NEW YEAR'S EVE MENU 2022

VEGETARIAN ALTERNATIVE

AMUSE

curry waffle | beluga lentils | avocado cream | burnt feta

1ST COURSE

couscous | elderberry | celery | mint

2ND COURSE

potato rillettes | organic egg | baby spinach | truffle

3RD COURSE

white vine tomato soup | black seed oil | ginger

4TH COURSE

lemon sorbet | hibiscus flower | Prosecco

5TH COURSE

zucchini flower | truffle potato | roasted butternut pumpkin
glazed fig | raspberry

6TH COURSE

quince | pumpkin | ricotta | wheat | vanilla

PRALINES & COFFEE

222,00 €



CELEBRATE AS THE FESTIVITIES FALL

Laughing, talking, toasting and finally enjoying a wonderful Christmas dinner together again - nothing is as valuable as the time we can spend together.

While you can focus on the people who are close to your heart, we take care of the rest. Whether in a cozy, small group in the restaurant or exclusively in one of our stylish and comfortably furnished separate rooms, we will organize the perfect Christmas party for you.

A cozy mulled wine reception, an elegant dinner, a boisterous party or all together - there are no limits to the possibilities. All you have to do is celebrate!



CHRISTMAS MENU FROM 10 PERSONS

STARTING 20TH NOVEMBER 2022

3-COURSE-MENU

scallop | port wine spinach | verjuice
fillet of pasture-raised beef | two kinds of celery | truffle jus
deconstructed apple strudel

70,00 € PER PERSON

5-COURSE-MENU

smoked duck breast | blueberry | lamb's lettuce
scallop | port wine spinach | verjuice
blood orange sorbet | hibiscus flower | Prosecco
fillet of pasture-raised beef | two kinds of celery | truffle jus
deconstructed apple strudel

95,00 € PER PERSON

VEGETARIAN ALTERNATIVE

beetroot | radish | Granny Smith | Affila cress
braised beets | glazed fig | raspberry sponge | orange-rosemary-gel
blood orange sorbet | hibiscus flower | Prosecco
potato Baumkuchen | egg | truffle | wild herbs
deconstructed apple strudel

95,00 € PER PERSON

PLEASE CHOOSE ONE MEAL PER COURSE AND LET US KNOW YOUR CHOICE UP TO 7 DAYS BEFORE THE EVENT. AN OPTIONAL CHOICE ON THE EVENTDATE WILL BE CHARGED WITH ADDITIONAL 20€ PER PERSON.

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CHRISTMAS FLYING FINGERFOOD

STARTING FROM 10 PERSONS

smoked duck breast | fig | crème fraîche

goat cheese | salted caramel | apple jelly

pickled salmon | potato | horseradish

potato mushroom soup | chervil

blondie | almond | pear

3 PIECES AT 19 € PER PERSON

5 PIECES AT 28 € PER PERSON

PLEASE NOTE THE MINIMUM PURCHASE OF 10 PIECES PER DISH.
PLEASE LET US KNOW YOUR CHOICE 7 DAYS BEFORE THE EVENT.

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SO MERRY CHRISTMAS



A weekend trip, a day at the spa, an extraordinary culinary experience in the restaurant or just a short break in the bar: the SO feeling can not only sweeten your Christmas season.

Whether for yourself, for the advent calendar or as a perfect last-minute gift, you can bring extravagant moments home with you all year round with our vouchers.

Feel free to contact us for our wide range of voucher types or get an overview in our voucher shop:

[HTTPS://WWW.SO-BERLIN-DAS-STUE.COM/EN/VOUCHERS/](https://www.so-berlin-das-stue.com/en/vouchers/)



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