



### **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!



### 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
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 extraordinary 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



#### 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

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-rasied 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-rasied beef | two kinds of celery | truffle jus deconstructed apple strudel

95,00 € PER PERSON

#### VEGETARIAN ALTERNATIVE

beet | 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.



### 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.



### 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/





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