

SO/BERLIN *Das Stue*

THE CASUAL

by Paco Pérez

Vorspeisen

Starters

Grüne Tomaten-Gazpacho | Edamame | Cherrytomaten
Green tomato gazpacho | edamame beans | cherry tomatoes
13 €

Burrata | Feige | Kürbiskerne
Burrata | figs | pumpkin seeds
14 €

Oktopus a la Brasa | Avocado | Miso | Huitlacoche
Octopus a la brasa | avocado | miso | huitlacoche
17 €

Hamachi Crudo | Ponzu Sauce | Chili | Kaviar
Hamachi crudo | ponzu sauce | chili | caviar
21 €

Gegrillter Hummer | Zucchini & Zitronencreme | Basilikum
Grilled lobster | zucchini & lemon cream | basil
27 €

Hauptspeisen

Main dishes

Heirloom Tomaten Risotto | Gereifter Parmesan | Oregano
Heirloom tomato risotto | aged parmesan | oregano
19 €

Gebackener Kabeljau | Sardellen | Romesco | Wasserkresse Salat
Deep fried cod fish | anchovies | romesco | watercress salad
21 €

Black Angus Flank Steak | Chimichurri | Pfifferlinge
Black angus flank steak | chimichurri | chanterelles
27 €

Dessert

Hausgemachte Eiscreme & Sorbet
Homemade ice-cream & sorbet
3 €

Tarta de Queso
Gebackener Käsekuchen | Rote Früchte Sorbet
Baked cheesecake | red fruit sorbet
9 €

Buchweizen | Kirschen | Geräucherte Joghurt Eiscreme
Buckwheat | cherries | smoked yogurt ice cream
11 €

Käseauswahl | Konfitüre | Geröstetes Brot
Cheese selection | fruit jam | roasted bread
20 €