

SO/BERLIN *Das Stue*



SILVESTERMENÜ 2021

NEW YEAR'S EVE MENU 2021

31.12.2021

SILVESTERMENÜ | NEW YEAR'S EVE MENU

219,00 € pro Person (inkl. aller Speisen)

219,00 € per person (incl. all food)

SNACKS ZU BEGINN | SNACKS TO BEGIN WITH

Label Rouge Lachs | Schwarzer Knoblauch | Puffreis
Rindertatar | Geräucherte Paprika | Brunnenkresse
Rote Beete Creme Brulee | Pumpernickel

Label Rouge Salmon | Black Garlic | Puffed Rice
Beef Tatar | Smoked Paprika | Watercress
Beetroot Crème Brulee | Pumpernickel Bread

MENÜ | MENU

Thunfisch | Eingelegte Wassermelone | Frischkäse Schnee | Rucola
Tuna | Pickled Watermelon | Cream Cheese Snow | Rocket Lettuce

Marinierte Entenleber | Topinambur | Senf Chutney | Orange
Marinated Duck Liver | Jerusalem Artichoke | Mustard Chutney | Orange

Seezunge | Mangold | Kartoffel | Menton Zitrone | Kaviar
Sole | Mangold | Potato | Menton Lemon | Caviar

Gurken Granite | Verbene
Cucumber Granite | Lemon Verbene

Zweimal Kalb | Agnolotti | Geschmorte Möhren | Trüffel | Kardamom
Veal Twice | Agnolotti | Braised Carrots | Truffle | Cardamom

Manjari Donut | Haselnuss | Milchhaut | Lulo
Manjari Donut | Hazelnut | Milk Skin | Lulo

VEGETARISCH | VEGETARIAN

Trüffeltarte | Topinambur | Senf Chutney | Orange
Truffle Tarte | Jerusalem Artichoke | Mustard Chutney | Orange

Burratta | Löwenzahn | Gegrillte Weintrauben
Burratta | Dandelion | Grilled Grapes

Kartoffelrisotto | Basilikum | Konfierte Steinpilze
Potato Risotto | Basil | Cep Mushrooms Confit

Gurken Granite | Verbene
Cucumber Granite | Lemon Verbene

Artischocken | Agnolotti | Geschmorte Karotten | Kardamom | Papaya Pfeffer
Artichokes | Agnolotti | Braised Carrots | Cardamom | Papaya Pepper

Manjari Donut | Haselnuss | Milchhaut | Lulo
Manjari Donut | Hazelnut | Milk Skin | Lulo