

SO/ BERLIN *Das Stue*



FESTIVE SEASON

2023



THIS' THE SEASON TO BE JOLLY!

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.

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PETIT FOURS AT THE STUE BAR

AVAILABLE AT OUR BAR
DURING THE FESTIVE
SEASON.

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.

Bacio di Dama - hazelnut cookies

Opéra cake

Bigné Craquelin | pistachio cream

Chocolate sablé | white chocolate Namelaka
star anis | cardamom | cinnamon

14,00 €

Petit fours incl. one hot drink





BAKING CHRISTMAS COOKIES

DECEMBER 3RD FROM 2PM TO 5 PM

On December 3rd, Christmas season is started 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 bar with petit fours and mulled wine.

The price includes hot chocolate and water for one child and petit fours and mulled wine for two adults. Afterwards, the cookies can of course be taken home.

68,00 € per child

CHRISTMAS DINNER 2023

DECEMBER 24TH TO 26TH 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 Christmas dinner without hectic and stress: we welcome you to enjoy our Christmassy menu.

MENU 1

Eel | Jerusalem artichoke | Teriyaki

Turbot fish | truffle | pumpkin

Duck leg confit | raddicchio tardivo | potato tart | orange duck jus

Hazelnut mousse | chocolate variation

95,00 €

MENU 2

Potatoes | dike cheese | cabbage

Pumpkin variation | goat cheese | fermented mustard

Raddicchio tardivo | blood orange beurre blanc | macadamia | blue cheese

Hazelnut mousse | chocolate variation

80,00 €

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LAZY BREAKFAST ON CHRISTMAS

DECEMBER 25TH AND 26TH AND JANUARY 1ST FROM 12PM TO 3 PM

Holidays don't have to be stressful - that's why we offer you the possibility to start the day relaxed with our Lazy Breakfast on December 25th and 26th as well as on New Year's Day. Enjoy our varied breakfast buffet, unlimited coffee specialties, cava, juice and water and a wide selection of à la carte specialties.

CHOISE OF OUR SPECIALTIES:

Various egg dishes

Oyster | pomegranate | green tabasco

Roasted veal carpaccio | porcini mushrooms | Parmesan

Cardoncelli mushrooms | Pecorino | mint | pepper

Pumpkin variation: pumpkin soup | roasted pumpkin | pumpkin seeds | pumpkin seed oil

Mixed salad | pear | walnut | gorgonzola cheese

Beef tartare | caviar | goat cheese

Egg Royal: smoked salmon | sauce Hollandaise | wheat roll

Shakshuka: poached egg | asparagus | tomato | Labneh | Ciabatta

Dessert station with French toast and various cakes

90,00 €

incl. water, hot beverages and cava

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NEW YEAR'S EVE 2023

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 we want to help you have the perfect start for 2024.

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

DECEMBER 31ST AT 6.30 PM

1. COURSE

Pluma Iberico | fermented mustard | kale

2. COURSE

Scallop | Porcini mushrooms | parsley sauce

3. COURSE

Raviolo | truffle potato | Prosciutto consommé

4. COURSE

Sorbet | Sanguinello orange | champagne

5. COURSE

Rockfish | stem kale | fish soup

6. COURSE

Corn biscuit | red wine pear | eggnog
pistachio ice cream

230,00 €

incl. pralines and a hot drink



NEW YEAR'S EVE MENU

DECEMBER 31ST AT 6.30 PM
VEGETARIAN ALTERNATIVE

1. COURSE

Pumpkin variation

2. COURSE

Raw and cooked seasonal vegetables

3. COURSE

Egg | Pecorino | Jerusalem artichoke

4. COURSE

Sorbet | Sanguinello orange | champagne

5. COURSE

Raviolo | truffle potato | Parmesan

6. COURSE

Corn biscuit | red wine pear | eggnog
pistachio ice cream

230,00 €

incl. pralines and a hot drink

CELEBRATE AS THE FESTIVITIES FALL

Laughing, talking, toasting and enjoying a wonderful Christmas dinner together - 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!

For inquiries and bookings please contact us at sales.berlin@so-hotels.com.



CHRISTMAS MENU

FROM 10 PERSONS

3 COURSE MENU

Saffron risotto | Ossobuco | Gremolata

Duck confit | potato tart | endive | Bigarade sauce
or

Monkfish | Dashi Beurre blanc | chard | anchovies

Mascarpone cream | ladyfingers | coffee | hazelnut | cocoa

70,00 € per person



4 COURSE MENU

Veal tartare | goat cheese | hazelnut | oyster cress

Saffron risotto | Ossobuco | Gremolata

Duck confit | potato tart | endive | Bigarade sauce
or

Monkfish | Dashi Beurre blanc | chard | anchovies

Mascarpone cream | ladyfingers | coffee | hazelnut | cocoa

85,00 € per person

5 COURSE MENU

Veal tartare | goat cheese | hazelnut | oyster cress

Saffron risotto | Ossobuco | Gremolata

Orange sorbet | champagne

Duck confit | potato tart | endive | Bigarade sauce
or

Monkfish | Dashi Beurre blanc | chard | anchovies

Mascarpone cream | ladyfingers | coffee | hazelnut | cocoa

95,00 € per person



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CHRISTMAS MENU

FROM 10 PERSONS - VEGETARIAN ALTERNATIVE

3 COURSE MENU

Stracciatella cheese | Puttanesca sauce | blanched tomato | Parmesan biscuit | olive tapenade

Fried radicchio with red wine syrup | blood orange | blue cheese | macadamia

Mascarpone cream | ladyfingers | coffee | hazelnut | cocoa

70,00 € pro Person



4 COURSE MENU

Stracciatella cheese | Puttanesca sauce | blanched tomato | Parmesan biscuit | olive tapenade

Orzo pasta | pumpkin | pumpkin seed | rosemary

Fried radicchio with red wine syrup | blood orange | blue cheese | macadamia

Mascarpone cream | ladyfingers | coffee | hazelnut | cocoa

85,00 € pro Person

5 COURSE MENU

Stracciatella cheese | Puttanesca sauce | blanched tomato | Parmesan biscuit | olive tapenade

Orzo pasta | pumpkin | pumpkin seed | rosemary

Orange sorbet | champagne

Fried radicchio with red wine syrup | blood orange | blue cheese | macadamia

Mascarpone cream | ladyfingers | coffee | hazelnut | cocoa

95,00 € pro Person



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CHRISTMAS FLYING FINGERFOOD

FROM 10 PERSONS

Veal tartar | tapioca | truffle mayonnaise | watercress

Pork neck | Pecorino | smoked pork belly

Tuna | Ricotta | Ponzu sauce

Octopus | Teriyaki | Kimchi mayonnaise | sea asparagus

Eggplant croquette | tomato chili cream

Pumpkin variation

Tiramisu

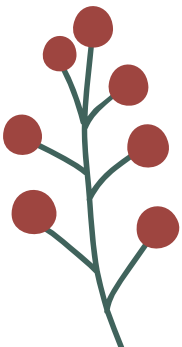
Praliné cream puff | whipped cream | hazelnut paste

3 pieces 20,00 € per person

5 pieces 31,00 € 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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MULLED WINE RECEPTION

FROM 10 PERSONS

Our mulled wine reception can either be an optimal night cap or a perfect start to the Christmas party.

On our terrace or in the outdoor area of the hotel you can toast to the evening. The offer includes 2 glasses of mulled wine and 3 canapés of the chef`s coice per person.

With a cozy mulled wine reception, you can not only get into the right Christmas spirit, but also give your evening that certain something.

18,00 € per person



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 at our voucher shop:

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

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DRAKESTRASSE 1
D-10787 BERLIN

TEL +49 - 30 311 722 0
FAX +49 - 30 311 722 90
STAY@DAS-STUE.COM



so-berlin-das-stue.com