

FESTIVE
SEASON
2024 //

SO/ BERLIN *Das Stue*



WISHING YOU SO MUCH JOY THIS HOLIDAY SEASON!

Whether you're celebrating with family, friends, colleagues, or enjoying some well-deserved time for yourself, the Christmas season is THE time for creating cherished memories. If you're seeking a peaceful retreat amidst the holiday hustle, or looking to gift a truly special experience to a loved one, we are here to help make your Christmas dreams a reality.

Join us for a magical holiday experience
at SO/ Berlin Das Stue!

SO/ BERLIN *Das Stue*



CHRISTMAS

COFFEE

SHOP

*DAILY
NOON - 5 PM*

Welcome to our festive Christmas coffee shop!
Indulge in our diverse selection of delicious
Christmas coffees and tempting cake treats. Enjoy
the cozy atmosphere and the sweet treats that
make the Christmas season so special!





BAKING

CHRISTMAS COOKIES

DECEMBER 1ST
2PM-4PM

On December 1st, we are hosting our annual Christmas cookie class.

We will bake with your kids and you can recover from the stress of the festive season and relax at our bar with petit fours and Cava.

The price includes an apron, the baked cookies and a hot chocolate and water per child and two petit fours and a glass of cava per adult.

Please contact yvonne.seelhoff@so-hotels.com for reservations.

68,00 € per child





CHRISTMAS MENU 2024

24th - 26th December // 6PM

Loch Duart salmon tartare
Char caviar | avocado | nori | cedri lemon

OR

Marinated beet & flamed goat's cheese
Wild herbs | hazelnut | raspberry vincotto

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Hokkaido pumpkin
Crispy guanciale | wild broccoli | pomegranate

OR

Winter cod
Saffron risotto | fennel | chili threads | mussel broth

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Roasted duck breast al orange
Glazed chestnuts | pretzel dumplings | apple red cabbage
Brussels sprout leaves

Or

Fläminger saddle of venison
Ricotta crêpe | spiced carrot | creamed savoy cabbage | long pepper

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Rosé champagne sorbet

-

Warm Manjari chocolate cake
Cherry-sour cream ice cream | speculoos

five-course-menu 119,00 € per person



CHRISTMAS MENU 2024

24th - 26th December // 6PM

VEGETARIAN

Avocado & cucumber tartare
Orange-olive caviar | dill crème fraîche

OR

Marinated beet & flamed goat's cheese
Wild herbs | hazelnut | raspberry vincotto

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Hokkaido pumpkin
Wild broccoli | amaretti crumble | pomegranate

OR

Golden saffron risotto
Radicchio di Treviso | stracciatella | pomegranate

-

Chestnut polenta
Spiced carrot | mushroom | parsley root | winter truffle

-

Rosé champagne sorbet

-

Warm Manjari chocolate cake
Cherry ice cream | speculoos

five-course-menu 90,00 € per person



SANTA'S NOT THE ONLY ONE SPREADING JOY THIS CHRISTMAS.

Laughing, chatting, toasting and enjoying a wonderful Christmas dinner together - nothing is more valuable than the time we spend together. While you concentrate on the people you care about, we take care of the rest. Whether in a cozy, small group in the restaurant or exclusively in one of our stylish event rooms - we will create the perfect Christmas party for you.

[Discover our event spaces in 360.](#)

From a cozy mulled wine reception to an elegant dinner to an exclusive celebration or even a combination of everything - there are no limits to your imagination.

For inquiries and bookings, please contact us at

sales.berlin@so-hotels.com.

SO/ BERLIN *Das Stue*



GROUPS & EVENTS

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 choice 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



CHRISTMAS FLYING FINGERFOOD

cold

- Iberico raspberry lolipop | 7
- Manchego and quinoa lolipop | 7
- Wild ham | Waldorf salad | walnut | 8
- Veal tartare | celeriac | truffle mayonnaise | 8
- Goose breast prosciutto | fig | brioche | 8
- Duck rillettes bruschetta | orange | pistachio | 7
- Smoked salmon crêpe | dill crème fraiche | seaweed caviar | 8
- Pumpkin variation | spiced bread | pomegranate | 7 (vegan)
- Beet | goat's cheese | hazelnut | orange | 7
- Beet falafel wrap | vegan yoghurt (vegan) | 7

warm

- Coconut and pumpkin soup (vegan) | 7
- Ricotta ravioli | spinach | truffle | 8
- Chestnut risotto | mushrooms | mascarpone | 8
- Crispy prawns | mango-chilli dip | 8
- Cod | potato snow | ginger savoy cabbage | grainy mustard | 9
- Pink saddle of venison | parsnip | almond Brussels sprouts | 10
- Baked brie | hazelnut | orange cranberries (vegan) | 6

sweet

- Tiramisu - spiced pear | 7
- Italian vanilla cream puffs | chocolate sauce | 5
- Mandarin sour cream cake | speculoos | 6
- Cinnamon chocolate mousse | orange | 6



CHRISTMAS MENU

FROM 10 PERSONS

Please select a standard menu in advance.

For a choice on site, we charge a surcharge of €20.00 per person per course.

STARTERS

Vitello tonnato | veal | tuna sauce | capers | 26

Loch Duart salmon tartare | avocado | crispy nori | preserved lemon | 27

Winter salads | wild ham | red wine pear | walnuts | 24

Marinated beet & flamed goat's cheese | wild herbs | pistachio | raspberry vincotto | 25

INTERMEDIATE COURSE 1

Porcini and chestnut soup | ricotta | celery **VEGAN** | 22

Lobster soup | shellfish | fennel | chantilly pastis | 26

Grilled pumpkin soup | duck confit | amaretti crumble | 24

INTERMEDIATE COURSE 2

Champagne risotto | king prawn | radicchio | lemongrass | 29

Fried cod | beet gnocchi | savoy cabbage | green horseradish | 28

Ricotta ravioli | baby spinach | carrot | truffle **VEGAN** | 26

MAIN COURSE

Roast duck breast "al orange" | potato dumpling | red cabbage with apple | glazed chestnuts | 38

Salmon fillet | fennel risotto | chili threads | saffron mussel stock | 39

Veal saddle steak | herb crust | polenta | parsnips | truffle sauce | 42

Pink roasted saddle of venison | herb crêpe | spiced carrot | creamed savoy cabbage | long pepper | 47

Vegan almond polenta | mushrooms | primal carrot | truffle | rocket | 32

DESSERT

Tiramisù | cinnamon ice cream | 19

Chocolate-tonka bean strips | pickled cherries | 20

Cheese cake | orange | speculoos crumble | 19



NEW YEAR'S EVE 2024

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 2025.



NEW YEAR'S EVE MENU 2024

DECEMBER 31ST AT
19:30 PM

Oysters & pearls
Organic spinach | yuzu hollandaise | algae caviar

-

Balik style salmon
Flamed avocado | nori | cedri lemon

-

Golden saffron risotto
Raddichio | wild broccoli | chili threads | pomegranate

-

Dipped scallop
Cauliflower | fennel | orange | basil

-

Monkfish medallion
Capers | Niçoise olive | rocket | lemon-thyme

-

Pink-roasted saddle of venison
Gratin Dauphinois | Vichy carrot | truffle pointed cabbage | cassis

-

Champagne sorbet

-

Valrhona chocolate fondant
Cherry ice cream

seven-course-menu 199,00 € per person

NEW YEAR'S EVE MENU 2024

DECEMBER 31ST AT
19:30 PM

Champignon rose ragout
Organic spinach | yuzu hollandaise

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Preserved melon
Flamed avocado | nori | cedri lemon

-

Golden saffron risotto
Raddichio | wild broccoli | chili threads | pomegranate

-

Cauliflower
Baked & puree | egg | parsley | parmesan

-

Creamy almond polenta
Smoked almonds | capers | olives | rocket | lemon thyme

-

Wild mushroom crêpe
Gratin dauphinois | Vichy carrot | truffle pointed cabbage

-

Champagne sorbet

-

Valrhona chocolate fondant
Cherry ice cream

seven-course-menu 188,00 € per person

THE NEW
YEAR'S
EVE
PENTHOUSE
EXPERIENCE



NYE WITH A VIEW

Upgrade your New Year's Eve and start the new year in our Penthouse Suite with champagne and canapés.

We will welcome you at our Penthouse Suite from 11PM to 1AM in an intimate setting, from where you can oversee city west's skyline and the fireworks from the terrace.

As part of this exclusive package, we're delighted to include champagne and a selection of delectable canapés, such as a truffled currywurst.

Raise a toast to new beginnings
underneath the stars.

49,00 € per person



A GIFT THAT KEEPS ON GIVING

GIFT A VOUCHER

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/Berlin Das Stue 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.

VOUCHER SHOP:

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



CONTACT US

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Happy New Year!



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