

FESTIVE SEASON 2025 //

SO/ BERLIN *Das Stue*



THE MOST WONDERFUL TIME OF THE YEAR

The Christmas season invites you to share special moments – whether with family, friends, or colleagues. Or perhaps you would like to treat yourself to a little break from the hustle and bustle and simply enjoy yourself. No matter how you want to spend the festive season, with us you will experience a festive atmosphere full of warmth and joy that will make your Christmas season unforgettable.

Whether you are looking for a quiet retreat or want to give your loved ones an extraordinary gift, we will make your Christmas wishes come true.

Let yourself be enchanted and celebrate a festive highlight with us at SO/ Berlin Das Stue!

For inquiries and bookings up to 10 people, please contact us at stay.berlin@so-hotels.com.

SO/ BERLIN *Das Stue*

CHRISTMAS

TEA

TIME

*Fridays/Saturdays/Sundays in
December
3:00 p.m. - 5:00 p.m.*

Welcome to the most exclusive tea time at Carte Blanche Salon! Enjoy a select range of the finest Althaus teas, accompanied by exquisite cakes and pastries. Let yourself be pampered by the harmonious atmosphere and experience the special elegance of this festive season.



TEA TIME

MENU

MINI SANDWICHES

Pastrami | Cornichon | Dijon mustard
Green cucumber | Lemon cream cheese | Cress
Smoked salmon | Dill crème fraîche | Trout caviar
Roasted turkey breast | Wild cranberries | Orange
Foie gras pâté | Onion jam | Brioche

SWEETS

Éclair
Opera cubes
Mini cheesecake
Macarons
Matcha pistachio madeleines
Chocolate mousse | Raspberry | Crunchy

Scones
Strawberry and orange jam
Clotted cream

Select teas
Coffee specialties

€49 PER PERSON

for a duration of 2 hours

ST. MARTINS

SPECIALS

NOVEMBER 11-15, 2025





ST. MARTINS SPECIAL

NOVEMBER 11-15, 2025

Picked lamb's lettuce & wild ham
Spiced pear | walnuts | cranberries | vinaigrette
25

Cream of mushroom soup
Fried mushrooms | cream cheese ravioli | autumn truffles
19

Classically roasted goose leg
Red cabbage with apples | Brussels sprouts | potato dumplings
goose sauce
40

Vanilla-tonka crème brûlée
Orange sorbet
18

TRADITIONALLY ROASTED GOOSE

carved at your table
approx. 3.5 - 4.0 kg for 4 - 6 people
with advance order by Monday, November 1, 2025, at the latest
Served with red cabbage with apples | Brussels sprouts | potato
dumplings | goose sauce
290 euros



DECORATING GINGERBREAD HOUSES



On December 7, we will once again transform our SO Studio into a Christmas bakery:

While we decorate gingerbread houses with your children and the anticipation for Christmas grows, you can relax and unwind from the stress of everyday life at the Stue Bar with petit fours and crémant.

The price includes an apron, cocoa, and water for one child, and two petit fours and a glass of crémant for up to two adults.

The gingerbread houses can of course be taken home afterwards.

For reservations, please contact
yvonne.seelhoff@so-hotels.com.

07.12.2025
2:00 p.m. - 4:00 p.m.
68,00 € per child



CHRISTMAS AT CARTE BLANCHE

24.12.-26.12.2025



CHRISTMAS MENU 2025

December 24–26 // 6:00 p.m.

Amuse Bouche
Compliments from the kitchen

Wolowina beef fillet tartare – hand-cut
Celery purée | wild herbs | quail egg | truffle balsamic vinegar | brioche

Butternut squash soup
Seared scallops | wild broccoli | pomegranate

Barbarie duck breast à l'orange
Glazed chestnuts | pretzel dumplings | red cabbage with apples
Vichy carrots

OR

Winter cod
Brandade de morue | fennel vegetables | saffron mussel broth

Warm spiced chocolate cake
Cherry ice cream | speculoos

Four-course menu €99.00 per person



CHRISTMAS MENU 2025

December 24–26 // 6:00 p.m.

VEGETARIAN

Amuse Bouche
Compliments from the kitchen

Goat cheese brûlée & marinated beetroot
Wild herb salad | Pistachio | Raspberry balsamic vinegar

Hokkaido pumpkin cream soup
Roasted king oyster mushrooms | wild broccoli | pomegranate

Champagne chestnut risotto
Green asparagus | Vichy carrots | truffle burrata

Warm spiced chocolate cake
Cherry ice cream | speculoos

Four-course menu €89.00 per person



GROUPS & EVENTS

CHRISTMAS CELEBRATION WITH STYLE

Laughing, chatting, toasting, and enjoying a wonderful Christmas dinner together—nothing is more valuable than the time we spend with each other. While you focus on the people who are important to you, 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 organize the perfect Christmas party for you.

[Discover our event rooms in our virtual tour.](#)

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

Please click [here](#) to discover our groups and events offerings.

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SO/ BERLIN *Das Stue*



NYE 2025 //

End the old year as wonderfully as you want to start the new year.
We at SO/ Berlin Das Stue want to make sure that this evening is extraordinary and we
want to help you have the perfect start to 2026.



NEW YEAR'S EVE MENU

December 31, 2025, starting at 7:00 p.m.

Amuse Bouche
Compliments from the kitchen

Salmon Carpaccio - Label Rouge
Sea asparagus | flamed avocado | cucumber | lime

Porcini Cream
Purple potato | mushroom salad | duck ham

Steamed Halibut
Saffron risotto | spinach | red chicory | lemon thyme

Grilled beef filet mignon
Potato gratin | vichy carrots | beans | port wine sauce | truffle béarnaise

Valrhona chocolate
Pickled cherries | cherry ice cream | pistachios

Five-course menu €199.00 per person Includes a glass of champagne as a welcome drink.
Carte Blanche opens at 7:00 p.m. As a welcome drink, we serve a selection of brioche and flatbread,
accompanied by whipped sea salt butter and a herb cream cheese dip.
The menu is served from 8:00 p.m.



NEW YEAR'S EVE MENU VEGETARIAN

Amuse Bouche
Compliments from the kitchen

Goat cheese brûlée
Wild herb salad | pickled melon | raspberry balsamic vinegar

Porcini mushroom cream
Purple potatoes | mushroom salad | crispy Parmesan

Golden saffron risotto
Buffalo mozzarella | spinach | red chicory | lemon thyme

Roasted romanesco
Vichy carrots | egg | parsley salad | truffle béarnaise

Valrhona chocolate
Pickled cherries | cherry ice cream | pistachios

Five-course menu €188.00 per person Includes a glass of champagne as a welcome drink
Carte Blanche opens at 7:00 p.m. As a welcome drink, we serve a selection of brioche and flatbread,
accompanied by whipped sea salt butter and a herb cream cheese dip.
The menu is served from 8:00 p.m.



NEW YEAR'S EVE AT OUR BEL ETAGE

*December 31, 2025
11:00 p.m. - 1:00 a.m. UHR*

Upgrade your New Year's Eve and welcome the new year in style at our Bel Etage with champagne, Berliners, and currywurst – enjoy the fireworks from our terrace and toast to 2026 with us.

89,00 € per person



A GIFT THAT KEEPS ON GIVING



VOUCHERS

A weekend getaway, a day at the spa, an extraordinary culinary experience at the restaurant, or simply a short break at the bar: the SO/ Berlin Das Stue feeling can sweeten more than just the Christmas season.

Whether for yourself, for an Advent calendar, or as the perfect last-minute gift, with our vouchers you can give the gift of extravagant moments all year round.

Voucher shop:

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

CONTACT

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Groups & Events: sales.berlin@so-hotels.com
Restaurant or room reservations: stay.berlin@so-hotels.com

Happy New Year!



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