

# "SO/ BERLIN DAS STUE IS A PLACE THAT OFFERS HIGH QUALITY, TRADITIONAL AND CONTEMPORARY DESIGN. IT CREATES A PARTICULAR ATMOSPHERE LIKE A FRIEND'S LUXURIOUS LIVING ROOM."

PATRICIA URQUIOLA

## SO/ BERLIN DAS STUE FACTS & FIGURES

78 rooms & suites Culinary direction Bel Etage Salon Designed to recall Historic Kudamm by Paco Pérez Shopping Street, with 65 m<sup>2</sup> meeting housed in the former the open spaces of Royal Danish Embassy space and private villa environments, Potsdamer Platz terrace 13 rooms with private and KaDeWe Cinco by Paco Pérez balcony or terrace department store just 10 minutes Built in 1939 by avant-garde gourmet restaurant with one Private Dining architect Johann walk Emil Schaudt; Salon (45 m²) full 80 m² Penthouse Michelin star inspired by Danish of daylight Suite with 30 m<sup>2</sup> classicism with one-of-a-kind terrace Exclusive entry to The Casual - dining Zoo views Zoo Berlin through with an inventive the hotel's terrace SPA by Susanne Interior design and twist on tapas artistic direction of Three-story historic Kaufmann with staircase with library public spaces by daylight treatment Brandenburg Gate on each floor 5 Minutes by car Patricia Urquiola Stue Bar rooms, indoor pool welcoming enchanting and Finnish sauna conversations Parquet flooring, Flexible rooming free Wi-Fi, rain options to cater for Airport: showers, Nespresso events with up to Luscious green 200 persons Berlin Tegel (TXL) machines, Ultra-HD courtyard terrace 10 km (20 minutes) entertainment service for dining and drinks Centrally located in between East and West Berlin in the Berlin Schönefeld Gym equipped with Embassy district 24-hour Room latest Technogym® (SXF) 23 km

machines

Rooms and suites with direct views on Zoo or Tiergarten Park (40 minutes)

by car

Condé Nast Traveller

Gold Liste 2016

Service

### BEL ETAGE SALON





Welcome your guests for cocktails or a private dinner in the Bel Etage Salon. The reception rooms of the former Danish legation still provide a noble flair and are ideal for prestigious occasions. Even today, the salon is illuminated with the original lamps of the 1940s.

With its almost five meter high ceilings, a 50m<sup>2</sup> terrace and contemporary photographs by André Rival, the Bel Etage Salon is both elegant and modern.

#### SIZE

Area 65 m<sup>2</sup>
Terrace 50 m<sup>2</sup>

Dimensions  $12m \times 4.25m \times 5m$ 

#### CAPACITY

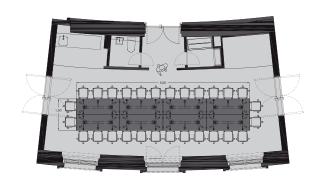
Cocktail

50 persons (+20 with Terrace) 40 persons

Theater 40 persons Boardroom 30 persons

#### **ROOM RENTAL**

1 day (up to 10 hours) 1/2 day (up to 4 hours) 1.000,00 € 650,00 €



## PRIVATE DINING SALON





Photographs by André Rival have an atmospheric effect on the Private Dining Salon, which covers a size of 45m<sup>2</sup>. It offers the perfect ambience for exclusive events and dinner for up to 30 guests.

With the unique view of the antelopes, ostriches and emus of the Zoo Berlin, the salon creates an extraordinary and intimate atmosphere for meetings, receptions and private lunches and dinners.

#### SIZE

Area  $45 \text{ m}^2$  Dimensions  $18.5 \text{m} \times 5.5 \text{m} \times 3.25 \text{m}$ 

#### CAPACITY

Cocktail25 personsTheater25 personsBoardroom20 personsL-shaped30 persons

#### **ROOM RENTAL**

1 day (up to 10 hours) 1/2 day (up to 4 hours) 650,00 € 400,00 €



## THE CASUAL RESTAURANT





In The Casual Restaurant selected ingredients meet honest craftsmanship to create the finest tapas. You can also enjoy them on the terrace in the green courtyard. In the restaurant, daylight is illuminating the venue through the the ceiling.

Patricia Urquiola arranged the luxurious interplay between the deep, soft carpet, furniture from Moroso and B&B Italia as well as Flos wall lights to a flawless room. Both restaurants, the All-Day-Dining Restaurant The Casual and the Fine-Dining Restaurant Cinco by Paco Pérez, can be booked exclusively can also be combined to create space for up to 75 people.

#### SIZE

 $\begin{array}{lll} \text{Area} & 85 \text{ m}^2 \\ \text{Dimensions} & 14 \text{m x } 9 \text{m x } 3.25 \text{m} \end{array}$ 

#### CAPACITY

Á la carte 1 - 8 persons Set menu 9 - 45 persons\*

\*40 persons with 3 block tables

#### **OPENING HOURS**

Breakfast

 Monday - Friday
 06:30 am - 12:00 am

 Á la carte
 11:00 am - 12:00 am

 Saturday & Sunday
 07:30 am - 12:00 am

 Bank holidays
 07:30 am - 12:00 am

Lunch

Monday - Friday 12:00 am - 3:00 pm Saturday & Sunday 12:30 pm - 5:00 pm

Dinner

Monday - Sunday 6:00 am - 11:00 am



### CINCO BY PACO PÉREZ





In the fine dining restaurant "Cinco by Paco Pérez", chef Paco Pérez, who was awarded a star for his avant-garde creations in 2013. The iconic collection of copper pots and pans is decorated with Tom Dixon lights on the ceiling and draped over the central table.

Guests have an insight into the open show kitchen and can observe the preparation of the food at the kitchen counter looking through cleverly positioned ceiling mirrors.

Together with selected contemporary photographs by André Rival, the entire interior promises a multisensory experience.

Both restaurants, the All-Day-Dining Restaurant The Casual and the Fine-Dining Restaurant Cinco by Paco Pérez, can be booked exclusively and can be combined to create a space for up to 75 people.

#### SIZE

Area Dimensions

#### CAPACITY

Á la carte Set menu 85 m<sup>2</sup>

11.5m x 7m x 3m

1 - 8 persons 9 - 35 persons

#### **OPENING HOURS**

Tuesday - Saturday

6:30 pm - 10:00 pm



## STUE BAR AND LOUNGE





In a familiar salon atmosphere you feel the glamour of the old Berlin, enjoy newly interpreted cocktail classics while having a good conversation. The Stue Bar is located on the ground floor and creates a casual living room atmosphere. During the day, you can see the zoo through expansive windows, at night they are covered with a screen and vintage films are shown, which makes the atmosphere even more intense.

The Stue Bar has a trapezoidal bar and a large terrace. The interior design is characterised by playful sequences of different textures. Carpets have the pattern of traditional Parquet floors, counters and columns are equipped with Copper clad.

#### SIZE

Bar & Lounge 160 m<sup>2</sup> Terrace 130 m<sup>2</sup>

#### CAPACITY

Cocktail 200 persons

#### LIVE MUSIC

Every Friday live bands



### STUE LIBRARIES





Inspiring creative meetings fit perfectly into our historical and contemporary library. An elegant, original parquet floor, French windows, restored elements and flowing light contrast with Patricia Urquiola's extravagant, comfortably designed seating. This results in library over three floors with books by Taschen Verlag on art, architecture, culture and - an ode to the zoo - animals. Arts and crafts, photographs and cajons from Panama fill the third floor with a refreshing splash of colour.

#### SIZE

Area Dimensions

#### CAPACITY

Cocktail

250 Personen

64 m<sup>2</sup>

8m x 3.5m





## CONFERENCE PACKAGES

### 1-DAY CONFERENCE PACKAGE

unlimited soft drinks and juices vitamin water Nespresso machine

### COFFEE BREAK IN THE MORNING

Coffee, tea and orange juice

Mini "Bocadillos" Spanish style mixed sandwiches: Tomato, Chorizo, & Olive Oil Tomato, Manchego Cheese & Olive Oil Tomato, Salad, Avocado & Olive Oil

Seasonal fruits
Selection of Handmade Cookies

#### 2-COURSE LUNCH

incl. water and coffee

### COFFEE BREAK IN THE AFTERNOON

Coffee, tea and fruit juice Homemade Cake Fruit Sticks Fruit mousse with berries

#### AUDIO VISUAL EQUIPMENT

LCD projector, screen, flipchart Additional equipment is available on request and for rent.

100,00 € per person

### 1/2-DAY CONFERENCE PACKAGE

unlimited soft drinks and juices vitamin water Nespresso machine

### COFFEE BREAK IN THE MORNING

Coffee, tea and orange juice

Mini "Bocadillos" Spanish style mixed sandwiches: Tomato, Chorizo, & Olive Oil Tomato, Manchego Cheese & Olive Oil Tomato, Salad, Avocado & Olive Oil

Seasonal fruits
Selection of Handmade Cookies

#### 2-COURSE LUNCH

incl. water and coffee

#### AUDIO VISUAL EQUIPMENT

LCD projector, screen, flipchart Additional equipment is available on request and for rent.

85,00 € per person



### COFFEE BREAK À LA CARTE SUGGESTIONS

#### CLASSIC COFFEE BREAK 18,00 € per person

coffee, tea selection and water Orange juice & Apple juice Seasonal marinated fruits Fresh herbal cheese and sourdough bread Chocolate mousse with berries "Streusselkuchen" Crumble Cake

#### HEALTHY & FIT COFFEE BREAK 22,00 € per person

Tea selection, coffee & flavored Water Orange juice & Anti-aging smoothie Vegetable Sticks with fresh herbal cheese Homemade cereal bars with dried fruits Seasonal Fruit Sticks Low-sugar fruit mousse Whole grain bread with salmon, cucumber & horseradish

#### SPANISH STYLE COFFEE BREAK 24,00 € per person

coffee, tea selection and water
Orange juice & Grapefruit juice
Coca bread with Tomato & Fuet
(dried cured sausage)
Olives, Peperoni & Manchego Cheese Skewer
"Tortilla de Patatas" Spanish potato omelet
"Tarta de Santiago" Almond Cake with Cinnamon
Fruit Salad
Crema Catalana" traditional custard cream

#### CLASSIC BREAKFAST

32,00 € per person

coffee, tea selection and water
Kombucha
2 fresh juices
Selection of Danish pastries
Yoghurt
Fresh fruit salad
Selection of rolls and bread
Butter and jam
Selection of cold cuts
Cheese selection
"Tortilla de Patatas" Spanish potato omelette
Bircher Muesli



## FINE DINING MENUS FROM 9 PERSONS

#### STARTER

Scallops, Parmentier,
"Jamón Ibérico" and Pedro Ximenez
Marinated Tuna Tartar, it's roasted

juice and Salmon caviar

#### SEASONAL SOUP

Summer - Strawberry Gazpacho with tiger prawns

Autumn - Cep Soup with truffle

Winter - Pumpkin Soup with coconut & ginger

Spring - Asparagus Soup with Béarnaise espuma

#### RICE

"Arroz Meloso de Jamón Ibérico" with mushrooms & "Chipirones"

Risotto

with seasonal mushrooms vegan or vegetarian option available upon request

#### FISH

Sea bass "Chipiron" with sea grass, sea cucumber, "Quisquillas", mussels & squid

Wild caught Fish and the Mediterranean Sea with puree, seasonal vegetables and herbs

#### MEAT

Wagyu Wellington

Lamb loin with beetroot and mashed potatoes

#### **DESSERT**

Game of Chocolates 2018 with Apricot Espuma, Coulis, Ganache and Sorbet

Carrot cake and pear with hazelnut & chocolate

Passion for coconut with white chocolate and basil

#### 5 COURSES MENU

starter, rice, fish, meat and dessert 130,00 € per person

#### 4 COURSES MENU

starter & rice or rice & fish or fish & meat and dessert 115,00 € per person

#### **3 COURSES MENU**

starter or rice and fish or meat and dessert

100,00 € per person

Including Tapas and Petit Fours. Our Chefs always gladly prepare a tailored saisonal menu.

We reserve the right to substitute certain dishes or ingredients depending on saisonal availability.

## THE CASUAL MENUS FROM 9 PERSONS

#### 01 MENU

65,00 € per person

### TO SHARE (1 portion for 4 persons)

Tuna Tataki & Wakame Salad, Avocado, Sesame & Ponzu Sauce

Grilled Octopus & mashed potatos, "Salsa Verde" & Chorizo crunch

"Jamón Ibérico"

from Arturo Sánchez with coca bread and tomato

"Croquetas de Jamón Ibérico"

Seasonal Tapas

#### MAIN COURSE

"Fish of the Day" Mediterranean style with seasonal vegetables, potatoes & herbs

with mashed potatoes & beetroot textures

Aubergine Tortelli with Ricotta cheese & black pepper

Beef Cheeks

#### 2 X MINI DESSERTS OR 1 X DESSERT

Ricotta & Pear, pear tart, Ricotta mousse & "Passito" sweet wine

"Lemontarte" with hazelnut crumbles, lemon cream, meringue and violet ice cream

Chocolat mousse cup with red fruits

PLEASE CHOOSE ONE OF THE MAIN COURSES IN ADVANCE. AN A LA CARTE CHOICE IS NO LONGER POSSIBLE ON SITE.

#### 02 MENU

85,00 € per person

### TO SHARE (1 portion for 4 persons)

Tuna Tataki & Wakame Salad, Avocado, Sesame & Ponzu Sauce

Grilled Octopus & mashed potatos, "Salsa Verde" & Chorio crunch

"Jamón Ibérico"

from Arturo Sánchez with coca bread and tomato

"Croquetas de Jamón Ibérico"

Seasonal Tapas

Ceviche

with Ají Amarillo, pickled red onion & coriander

Steak Tartar 150g of "Gallega" beef with truffle egg yolk, wasabi and yuzu skin

Quinoa Salad

with Goats cheese, beetroot & herbs emulsion

#### MAIN COURSE

"Fish of the Day" Mediterranean Style with seasonal vegetables, potatoes & herbs

Aubergine Tortelli

with Ricotta Cheese & Black Pepper

Beef Cheeks

with mashed potatoes & Betroot Textures

#### 3 X MINI DESSERTS OR 1 X DESSERT

Ricotta & Pear, pear tart, Ricotta mousse & "Passito" sweet wine

"Lemontarte" with hazelnut crumbles, lemon cream, meringue and violet ice cream

Chocolat mousse cup with red fruits

PLEASE CHOOSE ONE OF THE MAIN COURSES IN ADVANCE. AN A LA CARTE CHOICE IS NO LONGER POSSIBLE ON SITE.

### LUNCH MENUS FROM 9 PERSONS / MONDAY - SUNDAY

#### **3-COURSE MENU**

#### STARTER

64C° egg with green asparagus, parmesan and "Jamón Ibérico"

Quinoa Salad with goats cheese, beetroot & herbs emulsion

Seasonal Soup

Risotto with seasonal mushrooms (vegetarian)

#### MAIN COURSE

Cod fish confit with cauliflower & mariniere sauce

Veal Filet with potato gratin, onion petals & it's Sauce

Lamb Ioin "Escalivada" & pistachio

Aubergine Tortelli with Ricotta Cheese & Black Pepper

#### **DESSERT**

Lemon Tart
with hazelnut crumble, lemon cream and violet ice cream
Ricotta & pear, Ricotta tart,
ricotta mousse & Passito sweet wine

#### **PREIS**

45,00 € per person for 1 starter, 1 main course, 1 dessert

+ 10,00 € per person 2 main courses to choose on the spot

per piece

### SO'BERLIN Das Stue

## FLYING TAPAS

	.
"Jamón Ibérico" from Arturo Sanchéz with "Pan con Toma	5,00 € ate"
Chicken Caesar Salad Romain lettuce salad with Caesar dressir served on crispy chicken skin	4,00 € ng
Steak Tartar of "Gallega" beef with egg yolk sphere	6,00€
Mini Schnitzel with pickled cucumber and jam	6,00€
Iberian Pork Rib "BAO" with thyme mayonnaise	6,00€
"Croquetas de Jamón Ibérico"	5,00€
Mini Cheese Burger of "Gallega" beef	6,00€
Mini Hot Dog with curry sauce	6,00€
Roast beef "Vaca Gallega" with hummus, cherry emulsion & horseradish on bread	
FROM THE SEA	er piece
	6,00€
Oyster with Ponzu sauce & pickled vegetables	0,00 €
Tuna Tataki with Wakame Salad, Avocado, Sesame & Ponzu Sauce	6,00 €
Cod Fish "Brandade" cod fish cream served on crisp cod fish s	5,00 € skin
Prawn Summer Roll with Thai grapefruit & spicy sauce	5,00 €
Grilled Octopus with mashed potatos, "Salsa Verde" & Chorizo crunch	5,00 €
Arroz seco "La Boqueria" our small Paella	7,00 €
"Calamar Andaluisian style" (2 pieces) with yuzu mayonnaise	5,00 €
Salmon Tartar	5,00€
with smoked and fresh salmon	
Sea bass Ceviche with Ají amarillo, pickled red onion & coriander	5,00€

FROM THE MOUNTAIN per piece

Seasonal soup Summer - Gazpacho Fall - Mushroom soup Winter - Pumpkin Soup Spring - White asparagus soup	5,00 €
Quinoa salad with goat cheese, beetroot & herb emulsion	5,00 €
Thai Salad green papaya, coconut & vegetables in Thai Sauce	5,00 €
Curry Nuts "Garrapinyades" 4 different nuts crusted with 4 different types of curry	4,00 €
Nachos with Guacomole	4,00€
Risotto with seasonal mushrooms	5,00 €
"Pisto Bao" with vegetables and Feta cheese	5,00 €
Passion Fruit Ceviche (2 pieces) with onion petal and passion fruit	5,00 €
LIVE STATION when booking the bar exclusively	per piece
Bao Station Iberian pork rib with thyme mayonna Pisto Bao with vegetables and feta o	
Jamón Ibérico set up € 350,00	5,00 €
Roast beef "Vaca Gallega" with humr beetroot & horseradish on bread chip	
Seafood* prawns, Ceviche	12,00 €
Oysters with vinegar or naturell	10,00 €
*	

\*availablity according to the season

FROM THE GARDEN

### FLYING TAPAS

### SWEET EXPERIENCE per piece "CORNETTOS"

Coconut & Mango Sesame waffle, spicy mango, Coconut Espuma, Basil and passion fruit kernels	4,00 €
Black Forest Chocolate wafer, dark ganache Chocolate, marinated cherries, Vanilla cream and cranberries	5,00 €
Blue cheese Cabrales cream, marinated pear, Port wine jelly, pear chips	5,00 €
Berries mixed berries, meringue, yoghurt cream	4,00 € & mint

PETIT FOURS	per piece
Whisky truffle Passion Fruit bonbon	2,00 € 2,00 €
Strawberry Granité with mint	2,00 €
Orange & Chocolate Tartellets	2,00 €
Marshmallow (2 pieces) Pisco Sour or orange or raspberry or coconut	2,00 €
Macarons in various flavours	2,00 €

DESSERT	per piece
"Crema Catalana" fresh strawberry, Catalana espuma and tomato ice cream	5,00 €
Chocolate & woody aromas mousse with red fruits & crumbles	6,00€
Ricotta & pear, Ricotta cake, ricotta mousse & Passito sweet wine	5,00 €
Lemon tartelette with hazelnut crumble, lemon cream, meringue and violet ice cream	5,00 €
"Piña Colada" pineapple chip, coconut, rum and pea	5,00 € nut
ICE with different toppings	per piece
6 flavors	9,00 €
LIVE STATION for bookings of 100 or more persons	per piece
"Black Forest Interpretation" chocolate-spuma, cream, cocoa biscui & cherry emulsion	ts 8,00€
Cheese variation 6 different cheeses, choice of bread, jams & grapes	11,00 €
CHEESE each piece 15 gr. served with toasted bread & tomato confiture	per piece
"Gruyére d'Alpage" cured cheese of raw sheep milk	4,50 €
"Tommette de Svoie" semi cured cheese of pasteurized goa	4,50 € t milk
"Saint Marcellin" creamy cheese of raw sheep milk	4,50 €
"Selle sur Cher" creamy cheese of raw sheep milk	4,50 €
"Bleu d'Auvergne"	4,50 €

blue cheese made of raw cow milk

lively, red berries, tempting

### SO'BERLIN Das Stue

# WINE SEFECTION

CHAMPAGNE	0.751	RED	0.751
Champagne Laurent Perrier "La Cuvée" brut	110,00 €	2016 Spätburgunder Kaiserstuhl Weingut Franz Keller, Baden, Germany puristic, earthy, elegant	46,00€
Champagne Laurent Perrier Rosé brut	145,00 €	2013 Marqués de Cáceres Rioja Crianza	58.00 €
2012 Cava "Relats" Gran Reserva brut nature Bodegas Recaredo, Penedes, Spain	58,00 €	Marqués de Cáceres Rioja, Spain medium body, dark fruits, spicy	30,00
2013 Rosé brut Bodegas Recaredo, Penedes, Spain	67,00 €	2015 Finca Rableros Tempranillo & Cabernet Sauvignon Bodega Otto Bestué, Somontano, Spair full bodied, sweet fruit, soft tannins	39,00 €
WHITE	0.751	2012 Château Le Boscq Cru Bourgeois	78,00 €
2016 Xión Albariño Attis Bodegas y Viñedos, Rías Baixas, Spain fresh, exotic, light	42,00 €	Château Le Boscq, Bordeaux, France elegant, smokey, powerful tannins	70,000
2016 Riesling trocken Weingut Hexamer, Nahe, Germany bright, ripe fruit, harmonious	45,00 €		
2016 Sauvignon Blanc trocken Weingut Groh, Rheinhessen, Germany fruity, green, very refreshing	38,00 €		
2015 Bourgogne Chardonnay Alain Geoffroy, Burgund, France full bodied, barrique, balanced	68,00 €		
ROSÉ	0.751		
2016 Rosé dry Weingut Anette Closheim, Nahe, Germany	42,00 €		



## COLD & WARM BEVERAGES

#### COLD

#### WATER

Vöslauer non-carbonated	0,751 / 8,00 €
Vöslauer low-carbonated	0,751 / 8,00 €

#### NON-ALCOHOLIC BEVERAGES & JUICES

Apple Spritzer naturally cloudy	0,331 / 4,50 €
Rhubarb Spritzer	0,331 / 4,50 €
Apple Juice	0,331 / 4,50 €
Coca Cola / Light / Zero	0,2l / 4,50 €
Fanta, Sprite	0,2l / 4,50 €
ACAO Energy	0,25l / 4,50 €
Vitaminwasser	0,2l / 6,50 €
Tonic Water	0,251 / 4,50 €
Soda Water	0,251 / 4,50 €
Bitter Lemon	0,251 / 4,50 €
Spicy Ginger	0,251 / 4,50 €
Ginger Ale	0,251 / 4,50 €
Cucumber lemonade	0,331 / 4,00 €
Lavender lemonade	0,331 / 4,00 €

#### **BEER**

Rollberg hell Lager	0,31 / 6,00 €
BRLO Pale Ale	0,31 / 6,00 €
Rothaus Tannenzäpfle	0,331 / 6,00 €
BRLO "Berliner Weisse"	0,31 / 6,00 €
Maisels wheat beer	0,51 / 7,00 €
Maisels alcohol-free	0,31 / 6,00 €

#### WARM

#### COFFEE

Filter coffee	11 / 9,00 €
Espresso / Macchiato	3,00 €
Espresso double/ Macchiato	5,00 €
Cappuccino	6,00 €
Latte Macchiato	7,00 €
Cafe Latte	6,00€
Nespresso-Machine	Pad / 2,50 €

#### TEA SELECTION

White Tea	cup / 8,00 €
Green Tea	cup / 8,00 €
Black Tea	cup / 8,00 €
Herb Tea	cup / 8,00 €
Fruit Tea	cup / 8,00 €



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