



G&T Special Serves

- Stay Gold G&T** € 16,00
Bombay Sapphire Premier Cru, Goldstaub (gold dust), Tonic Water
- The Voyage G&T (classic)** € 14,50
The Voyage Gin, Tonic Water
- The Occasion G&T (fruity)** € 15,00
The Occasion Gin, Tonic Wasser
- The Infinity G&T (citrus)** € 15,00
The Infinity Gin, Tonic Wasser
- Citrus G&T** € 15,50
Lonewolf Lime & Kaktus, Yuzu, Tonic Water
- Mediterranean G&T** € 15,50
Humbold Gin, Rosmarin (rosemary), Tonic Water
- Herbal G&T** € 14,50
Birds Gin, Tonic Water
- Cucumber Szechuan** € 15,50
Spree Gin, Gurke (cucumber), Szechuan, Tonic Water
- Purple Haze G&T (CBD)** € 16,50
Hanse Gin CBD, Butterfly Pea, Tonic Water

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Alkoholfreie / non-alcoholic Cocktails

Fruit Flash

€ 8,50

Laori, Maracuja, Himbeere, Limette, Zimt, Ginger Ale

Laori, passion fruit, raspberry, lime, cinammon, Ginger Ale

HOG ICE TEA

€ 7,50

Earl Grey, Zucker, Zitrone, Wasser still

Earl Grey, sugar, lemon, water still

TLGT (TASTES LIKE Gin & Tonic)

€ 9,50

Laori, Tonic Water

Frag uns gerne nach unseren Gin Tastings, schon ab € 45 pro Person.

Feel free to ask us about our gin tastings, from € 45 per person.



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House of Gin DNA Cocktails

HOG Bramble €13,50

Humboldt Gin, Himbeere, Vanille, Lavendel, Zucker, Limette

Humboldt gin, raspberry, vanilla, lavender, sugar, lime

Boar Eyyy! €16,00

Boar Gin, Boar Caliber 1844, Johannisbeere, Vanille, Patchouli, Limette, DOM Benedictine

Boar gin, Boar Caliber 1844, currant, vanilla, patchouli, lime, DOM Benedictine

Lemongrass €16,00

Bobby's Gin, Aprikose, Vanille, Zucker, Zitrone, Suze, Spicy Ginger

Bobby's gin, apricot, vanilla, sugar, lemon, Suze, spicy ginger

New York Popcorn € 15,00

Brooklyn Gin, Popcorn, Tonkabohne, Mandel, Zucker, Zitrone

Brooklyn gin, popcorn, tonka bean, almond, sugar, lemon

Brutally Finnish € 14,00

Kyrö Napue Gin, Italicus, Earl Grey Sirup, Zitrone, Passionsfrucht

Kyrö Napue gin, Italicus, Earl Grey syrup, lemon, passion fruit

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Aphrodite

€ 15,00

Haymans Peach & Rose, weißer Pfirsich, Rosé Wermut, Zitrone

Haymans Peach & Rose, white peach, Rosé Wermut, lemon

Manila Mango Buck

€ 13,50

Kukmirn-Pfefferminz Gin, Mango, Orange, Curry, Spicy Ginger

Kukmirn peppermint gin, mango, orange, curry, spicy ginger

Blurry Illusion (CBD)

€ 17,00

Elephant Gin, CBD, Kaktusfeige, Zitronengras, Vetiver, Zucker, Limette

Elephant gin, CBD, prickly pear, lemongrass, Vetiver, sugar, lime



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Bier / beer

Berliner Pilsner	0,33l € 4,90
BRLO Berliner Weisse	0,33l € 5,60
BRLO Helles	0,33l € 5,60
BRLO Pale Ale	0,33l € 5,60
BRLO NAKED (alkoholfrei/non-alcoholic)	0,33l € 5,60

Weißwein / white wine

Josef Ambs – Herz Über Kopf Müller – Thurgau, Kaiserstuhl, Baden	0,2l € 8,50
La Perrière – La Petite Sauvignon Blanc, France	0,2l € 9,00

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Rotwein / red wine

Krämer – Red Stuff Cabernet Sauvignon & Spätburgunder, Rheinhessen	0,2l € 10,50
Château le Boscq Cru Bourgeois, Médoc	0,2l € 16,00

Roséwein / rosé wine

Josef Ambs – Herz über Kopf Spätburgunder, Kaiserstuhl, Baden	0,2l € 8,50
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Prosecco & Champagne

Trenz Riesling, Brut Urgestein	0,1l € 8,50
Winzersekt, Rheingau	0,7l € 55,00
Champagne Pommery	0,1l € 15,00
Blanc de Blanc	0,7l € 95,00

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Soft Drinks & Wasser / softs and water

Coca-Cola / Zero	0,2l €	4,10
Sprite	0,2l €	4,10
Thomas Henry Ginger Ale / Bitter Lemon	0,2l €	4,10
SELTERS Classic Naturell	0,25l €	3,50
	0,75l €	8,50

Heißgetränke / hot drinks

Kaffee/coffee	€	4,50
Cappuccino	€	4,90
Espresso	€	4,10

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Vorspeisen / starters

Lachs, Gurke, Wasabi, Buchweizen € 19

Lachs geräuchert, gebeizt, Terrine, Wasabi-Gurken,
Keta-Kaviar, Blini

salmon, cucumber, wasabi, buckwheat

*smoked salmon, pickled, terrine, wasabi cucumber, keta
caviar, blini*

Tatar vom Charolais Rinderfilet € 18

Schnittlauch, Kapern, Wachtel-Ei, Schalotten, schwarzer
Knoblauch

Charolais beef fillet tartare

chives, capers, quail eggs, shallots, black garlic

Caesar Salad € 17

Romanasalat, Kapernbeeren, Garnelen,
Petersilienemulsion, Parmesan, Oliven, rote Zwiebel

Caesar Salad

*Romaine lettuce, caper berries, prawns, parsley emulsion,
parmesan, olives, red onion*

Kürbis (vegan) € 15

Kürbis -Ingwer Creme, Kürbis gegrillt und eingelegt, Kürbis
Chutney, Kürbis-Olivenerde

pumpkin (vegan)

*pumpkin-ginger cream, pumpkin grilled and pickled,
pumpkin chutney, pumpkin-olive soil*

Küche bis 22.30 / dishes until 10.30 pm

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Suppen / soups

Belugalinsensuppe, Trüffel, Blattpetersilie € 11
getrübelt Belugalinsensuppe, Öl von Blattpetersilie,
Senfsaatkaviar
belugal lentil soup, truffle, leaf parsley
truffled belugal lentil soup, parsley oil, mustard seed caviar

Hauptgänge / main courses

Clubsandwich € 25
Bacon, Romansalat, Hähnchenbrust, Spiegelei, Gurke,
Tomate-Kartoffelecken
bacon, romaine lettuce, chicken breast, fried egg,
cucumber, tomato and potato wedges

HPB Burger € 25
180g reines Rindfleisch
Cheddar Käse, Gewürzgurke, rote Zwiebel, Romansalat,
Tomaten, Kartoffelecken
180g pure beef
cheddar cheese, pickled cucumber, red onion, novel salad,
tomato, potato wedges

Küche bis 22.30 / dishes until 10.30 pm

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Steinbutt, Venere Reis, Rettich, Estragon € 31

Steinbutt an der Gräte gebraten, Venere Reis mit Zitronenverbene, lauwarmer Salat vom Rettich, Estragon – Pernod Schaum, Passionsfruchtgel

turbot, venere rice, radish, tarragon

turbot roasted on the bone, venere rice with lemon verbena, lukewarm salad from radish, tarragon - Pernod foam, passion fruit gel

Hirschkalbsrücken, Kürbis, Ube, Rosenkohl, Kräuterseitlinge € 33

rosa Hirschkalbsrücken, Kürbiskernkruste, Kürbischutney, Püree von Yamswurzel, Kräuterseitling á la crème, gebratener Rosenkohl

saddle of venison, pumpkin, ube, Brussels sprouts, herb charring

pink saddle of venison, pumpkin seed crust, pumpkin chutney, yam puree, king oyster mushrooms á la crème, fried Brussels sprouts

Surf & Turf vom Charolais Rind € 45
200 g

Kichererbse, Süßkartoffel, Austernpilze, confierte Kirschtomaten

Surf & turf from Charolais beef fillet

200g

chick-pea, sweet potatoes, oyster mushrooms, confit cherry tomatoes

Küche bis 22.30 / dishes until 10.30 pm

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**Schwarze Bohne, Kapern, Kartoffel,
gelbe Bete** (vegan) € 23
gebackene Schwarze Bohne, Kapernsauce, Salat von Bete
und Meerrettich
black bean, capers, potato, yellow beetroot (vegan)
*baked black bean, caper sauce, beetroot and horseradish
salad*

Portion Trüffel Pommes € 11,50
Wasabi Mayo & Trüffel-Dip
truffled french fries
wasabi mayonnaise & truffle dip

Dessert

Ananas, Kokos, Mandel € 12
Kokos Panna cotta, Kokoscreme, karamellisierte
Ananasscheibe, Ananasgel, Ananas Sorbet,
Mandelschwammkuchen
pineapple, coconut, almond
*coconut panna cotta, coconut cream, caramelized
pineapple slice, pineapple gel, pineapple sorbet, almond
spongecake*

Küche bis 22.30 / dishes until 10.30 pm

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Schoko, Nuss, Cassis (Vegan) € 12
Schokolade-Nusstörtchen, Schokoladencreme (zartbitter),
Hafernuss Granola, Cassis Sorbet, Cassis
chocolate, nut, cassis (Vegan)
*chocolate nut cakes, chocolate cream (dark), oat-nut
granola, cassis sorbet, cassis*

Fritz Blomeyer Käseauswahl / cheese selection
Geräucherte Mandeln, Feigensenf, Beeren
smoked almonds, fig mustard, berries
3 Sorten € 12
5 Sorten € 18



Küche bis 22.30 / dishes until 10.30 pm

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