



## G&T Special Serves

- Stay Gold G&T** € 16,00  
*Bombay Sapphire Premier Cru, Goldstaub (gold dust), Tonic Water*
- 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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**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*

**Cocktail of the Day** € 13,50



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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 NAKED (alkoholfrei/non-alcoholic)	0,33l € 5,60
BRLO Pale Ale Special	€ 4,50

## Weißwein / white wine

Josef Ambs – Herz Über Kopf Müller – Thurgau, Kaiserstuhl, Baden	0,2l € 8,50
Krämer – Straight Sauvignon Blanc, Rheinhessen	0,2l € 9,50

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## Rotwein / red wine

Krämer – Red Stuff 0,2l € 10,50  
Cabernet Sauvignon & Spätburgunder, Rheinhessen

Château le Boscq 0,2l € 16,00  
Cru Bourgeois, Médoc

## Roséwein / rosé wine

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

## Prosecco & Champagne

Trenz Riesling, Brut Urgestein 0,1l € 8,50  
Winzersekt, Rheingau 0,7l € 55,00

Champagne Pommery 0,1l € 15,00  
Blanc de Noir 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

**Tatar vom Charolais Rinderfilet (100g)** € 21  
Schnittlauch, Kapern, Wachtel-Ei, Schalotten, schwarzer Knoblauch

*Charolais beef fillet tartare (100g)*  
*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*

**Aubergine (vegan)** € 17

Tomate, Knoblauch, Eisberg, Estragon  
*tomato, garlic, iceberg, tarragon*

*Küche bis 22.30 / dishes until 10.30 pm*

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## Hauptgänge / main courses

### **Clubsandwich** € 22

Bacon, Romanasalat, Hähnchenbrust, Spiegelei, Gurke, Tomate und 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*

### **Skrei, Kartoffeln, Pommerysenf, Bacon, Senfsaat** € 30

Kabeljau gebraten, Kartoffel-Bacon-Stampf, Pommerysenf Schaum, sautierter Mangold

*skrei, potatoes, pommery mustard, bacon, mustard seeds*

*roasted cod, mashed potato with bacon, pommery mustard foam, sauteed chard*

*Küche bis 22.30 / dishes until 10.30 pm*

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**Filet vom Charolais Rind (200g) € 42**  
Süßkartoffel, Austernpilze, confierte Kirschtomaten, grüner Spargel  
*Filet from Charolais beef fillet (200g)*  
*sweet potatoes, oyster mushrooms, confit cherry tomatoes, green asparagus*

**Kartoffel (vegan) € 24**  
Liebstöckel, Kaiserschoten, Apfel, Baby Leaf  
*potato (vegan)*  
*lovage, snow peas, apple, baby leaf*

**Portion Trüffel Pommes € 13,50**  
Wasabi Mayo & Trüffel-Dip  
*truffled french fries*  
*wasabi mayonnaise & truffle dip*

*Küche bis 22.30 / dishes until 10.30 pm*

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## Dessert

**Ananas, Kokos, Mandel** € 12

Kokos Panna cotta, Kokoscreme, karamellierte Ananasscheibe, Ananasegel, Ananas Sorbet, Mandelschwammkuchen

***pineapple, coconut, almond***

*coconut panna cotta, coconut cream, caramelized pineapple slice, pineapple gel, pineapple sorbet, almond spongecake*

**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 € 15

5 Sorten € 21

*Küche bis 22.30 / dishes until 10.30 pm*

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