



## G&T Special Serves

<b>Stay Gold G&amp;T</b>	€ 15,50
<i>Star of Bombay Gin, Goldstaub (gold dust), Tonic Water</i>	
<b>The Voyage G&amp;T (classic)</b>	€ 14,00
<i>The Voyage Gin, Tonic Water</i>	
<b>The Occasion G&amp;T (fruity)</b>	€ 14,00
<i>The Occasion Gin, Tonic Wasser</i>	
<b>Citrus G&amp;T</b>	€ 15,50
<i>Lonewolf Lime &amp; Kaktus, Yuzu, Tonic Water</i>	
<b>Mediterranean G&amp;T</b>	€ 15,50
<i>Humbold Gin, Rosmarin (rosemary), Tonic Water</i>	
<b>Herbal G&amp;T</b>	€ 14,50
<i>Birds Gin, Tonic Water</i>	
<b>Cucumber Szechuan</b>	€ 15,50
<i>Spree Gin, Gurke (cucumber), Szechuan, Tonic Water</i>	
<b>Purple Haze G&amp;T (CBD)</b>	€ 16,50
<i>Hansen Gin CBD, Butterfly Pea, Tonic Water</i>	

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## Alkoholfreie / non-alcoholic Cocktails

**Fusion** € 9,50

*Laori, Kamille, Matcha, Zucker, Limette*

*Laori, camomile, matcha, sugar, lime*

**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*

Entdecken Sie am Ende der Karte unsere Weihnachts- und Silvesterangebote.

*Discover our Christmas and New Year's Eve specials at the end of the menu.*



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## House of Gin DNA Cocktails

**HOG Bramble** €12,50

*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*

**Yuzu Blizzard** €14,00  
*Star of Bombay Gin, Yuzu, Szechuan, Grapefruit, Zitronengras, Zucker, Zitrone*

*Star of Bombay gin, Yuzu, Szechuan, grapefruit, lemongrass, sugar, lemon*

**Manila Mango Buck** € 13,50  
*Kukmirn-Pfefferminz Gin, Mango, Orange, Curry, Spicy Ginger*

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

**Nordic Mule** € 13,00  
*Meir Aquavit, Thymian, Zucker, Limette, Spicy Ginger*

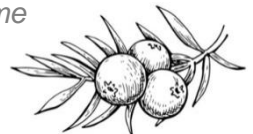
*Meir Aquavit, thyme, sugar, lime, spicy ginger*

**Blurry Illusion (CBD)** € 17,00  
*Elephant Gin, CBD, Kaktusfeige, Zitronengras, Vetiver, Zucker, Limette*

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

**Mad CBD-Martini** € 17,00  
*Freimeisterkollektiv Gin, CBD, Holunder, Vetiver, Limette*

*Freimeisterkollektiv gin, CBD, elder, Vetiver, lime*



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**Lemon & Thyme** € 15,50

*Niemand Gin, Mango, Thymian, Rosmarin, Zucker, Zitrone*

*Niemand gin, mango, thyme, rosemary, sugar, lemon*

**Urban Rose** € 14,50

*Berlin Urban Gin, Himbeere, Rose & Hagebutte, Patchouli, Zucker, Limette*

*Berlin Urban gin, raspberry, Rose & Hagebutte, patchouli, sugar, lime*

## 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 0,33l € 5,60  
(alkoholfrei/non-alcoholic)

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## **Weißwein / white wine**

Josef Ambs – Herz Über Kopf                      0,2l € 8,50  
Müller – Thurgau, Kaiserstuhl, Baden

La Perrière – La Petite                              0,2l € 9,00  
Sauvignon Blanc, France

## **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

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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

## 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

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## 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*

**Wachtel, Belugalinsen, Karotte, Sellerie** € 19

Geräucherte Wachtelbrust, süß-saure Belugalinsen, gepickelte Karotten, Selleriemousse

*quail, beluga lentils, carrot, celery*

*smoked quail breast, sweet-sour beluga lentils, pickled carrots, celery mousse*

**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*

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## Suppen / soups

**Petersilienwurzel, Trüffel, Enoki, Blattpetersilie € 11**  
getrübete Petersilienwurzelsuppe, Öl von Blattpetersilie,  
Enoki, Petersilienschwamm

*parsley root, truffle, enoki, leaf parsley*

*truffled parsley root soup, parsley oil, enoki, parsley sponge*

**Hummer, Garnele, Brioche € 15**

Hummeressenz, Tatar von der Garnele, Butterbrioche

*lobster, shrimp, brioche*

*lobster essence, shrimp tartare, butter brioche*

## Hauptgänge / main courses

**Steinbutt, Venere Reis, Rettich, Estragon € 31**

Steinbutt an der Gräte gebraten, Venere Reis mit  
Zitronenverbene, lauwarmen 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*

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**Involtini vom Perlhuhn, Wirsing, Rote Bete, € 29**  
**Blumenkohl, Pumpernickel**

Perlhuhnbrust, Wirsing, mini rote Bete, Blumenkohlpüree,  
Pumpernickel-Crunch

*guinea fowl involtini, savoy cabbage, beetroot,  
cauliflower, pumpernickel*

*guinea fowl breast, savoy cabbage, mini beetroot,  
cauliflower puree, pumpernickel crunch*

**Hirschkalbsrücken, Kürbis, Ube, Rosenkohl, € 33**  
**Kräuterseitlinge**

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*

**Schwarze Bohne, Kapern, Kartoffel, € 23**  
**gelbe Bete (vegan)**

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*

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**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*

**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*

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**Fritz Blomeyer Käseauswahl / *cheese selection***

Geräucherte Mandeln, Feigensenf, Beeren

*smoked almonds, fig mustard, berries*

3 Sorten

€ 12

5 Sorten

€ 18



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**Weihnachten & Silvester 2021 im  
Hotel Palace Berlin**

**Christmas & New Year's Eve 2021 @ Hotel  
Palace Berlin**

**Restaurant beef 45 Weihnachtsmenü**

24.12.: 4-Gang | 109 € p.P. | inkl. Aperitif |  
18.00-20.00 oder 20.30-22.30 Uhr

25.12. & 26.12.: 3-Gang 98 € p.P. oder 4-Gang 109 € p.P. |  
inkl. Aperitif | 12.00-14.30 Uhr | 4-Gang 109 € p.P. | inkl.  
Aperitif 18.00-22.30 Uhr

**Christmas menu @ restaurant beef 45**

24.12.: 4-course | 109 € p.p. | incl. aperitif |  
6 pm - 8 pm or 8.30 pm - 10.30 pm

25.12. & 26.12.: 3-course 98 € p.P. or 4-course 109 € p.P. |  
incl. aperitif | 12 pm-2.30 pm | 4-course 109 € p.P. | incl.  
aperitif 6 pm-10.30 pm



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**Silvester mit 6-Gang-Champagner-Menü im beef 45**

289 € pro Person inkl. 2 Gläser Champagner pro Gang  
370 € pro Person inkl. Free Flow Champagner

**New Year's Eve @ beef 45**

289 € per person incl. 2 glasses champagne per course |  
370 € per person incl. free flow champagne



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### **Silvester @ House of Gin - Golden Circus**

Wahrsager, Zauberer und Artisten | Live Musik & DJ |  
Circus Photobox

Angebot 1: Food & Drink Package: 179 € pro Person

Angebot 2: Drinks Only Package: 109 € pro Person

31.12. von 21.00 - 04.00 Uhr

### **New Year's Eve @ House of Gin - Golden Circus**

fortune tellers, magicians and artists | live music & DJ |  
circus photobox

offer 1: food & drink package: 179 € per person

offer 2: drinks only package: 109 € per person

31.12. 9 pm - 4 am



Mehr Informationen auf/ more information at [www.palace.de](http://www.palace.de)

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