



Das Stue

HOTEL
BERLIN TIERGARTEN

EVENT BROCHURE
2017



» DAS STUE IS A PLACE WHERE QUALITY,
PROVENANCE AND CONTEMPORARY DESIGN COME
TOGETHER. IT EXUDES A REMARKABLY INTIMATE FEEL —
LIKE THE LUXURIOUS LIVING ROOM OF FRIENDS. «

PATRICIA URQUIOLA

DAS STUE FACTS & FIGURES

78 rooms & suites
housed in the former
Royal Danish Embassy

Built in 1939 by
architect Johann
Emil Schaudt;
inspired by Danish
classicism

Interior design and
artistic direction of
public spaces by
Patricia Urquiola

Parquet flooring,
free wifi, rain-
showers, iMac's and
complimentary Sky TV

Member of Design
Hotels, Hot list 2017
Conde Nast Traveler

Exclusive entrance to
Zoo Berlin

Culinary direction
by Paco Pérez

Cinco by Paco Pérez –
avant-garde gourmet
restaurant with one
Michelin star

The Casual – dining
with an inventive twist
on tapas

Das Stue Bar –
welcoming enchanting
conversations

Luscious green
courtyard terrace for
dining & drinks

24-hour
Room Service

Bel Etage Salon with
65 m² meeting space
for 30 persons, or
cocktail receptions for
up to 50 persons

50m² Bel Etage Salon
terrace with views
over Tiergarten Park

45 m² Private Dining
Salon full of daylight
with one-of-a-kind
Zoo views, rentable for
exclusive events

Three-story historic
staircase with library
on each floor

A unique urban
retreat nestled in the
lush Tiergarten with
main shopping, art &
entertainment hot
spots being a stone-
throw away

110 m² Bel Etage Suite
with 80m² terrace

Flexible rooming
options to cater for
events with up to
200 persons

Original Art & Fashion
photography collection
by Richard Avedon
Irving Penn, Helmut
Newton, and others.

Susanne Kaufmann
Spa with daylight,
featuring three
treatment rooms,
indoor pool and
Finnish Sauna

Gym with latest
Technogym equipment
& machines

Fitness, jogging
and yoga in the
Tiergarten Park

Bike and
e-bike rental

Centrally located in
between East and West
Berlin in the Embassy
District of Berlin

Kudamm Shopping
Street and KaDeWe
department store –
10 minutes walk

Brandenburger Tor –
5 minutes by car

Airports:

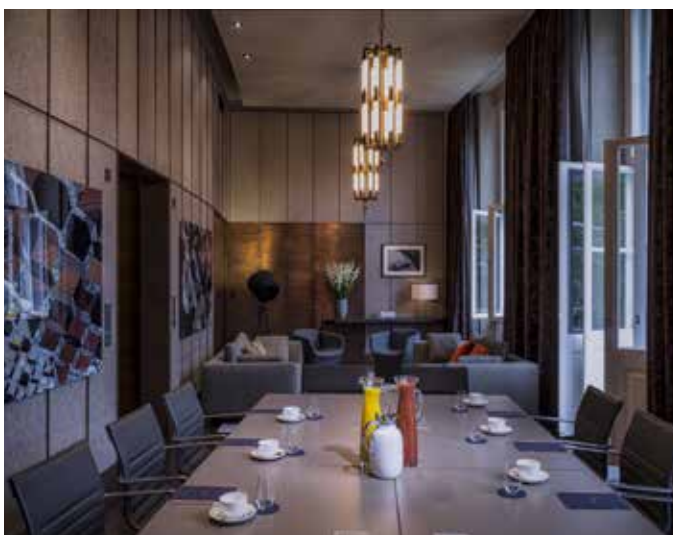
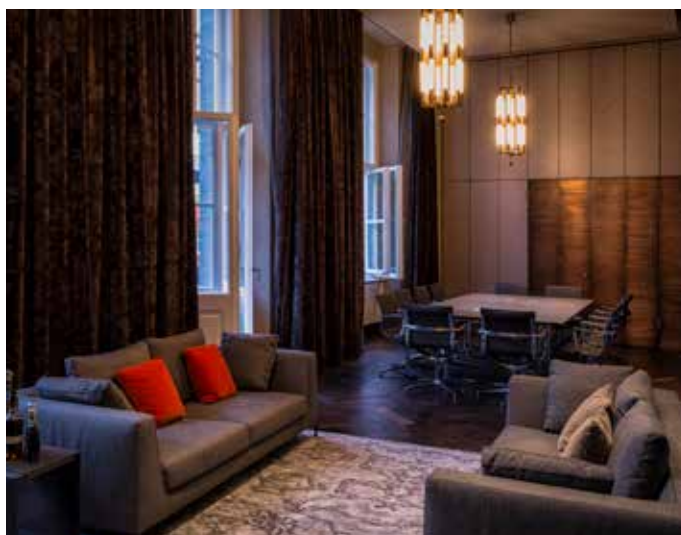
Tegel (TXL):
10 km (20 minutes)

Schönefeld (SXF):
23 km (40 minutes)
by car

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BEL ETAGE SALON



Located next to the historic stairwell and the library, the central Bel Etage Salon is the perfect location for cocktail receptions or private dinners, small meetings or press conferences. The reception rooms of the former Danish embassy were located here, and today original 1940's lights still remain.

It is a particularly elegant setting, with almost five-metre high ceilings, a 50m² terrace, and quaint details such as an original Man Ray photograph.

► SIZE

Area	65 m ²
Terrace	50 m ²
Dimensions	12m x 4.25m x 5m

► CAPACITY

Cocktail	50 persons (+20 with terrace)
Theatre	40 persons
Boardroom	30 persons

► ROOM RENTAL

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



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PRIVATE DINING SALON



The Private Dining Salon, with a size of 45m² adorned with original photographs by the likes of Horst P. Horst and Robert Mapplethorpe, is the perfect venue for exclusive events and dinners of up to 30 guests. With unique views of the ostriches, emus, and antelopes of the Berlin Zoo, this salon creates an extraordinary yet intimate atmosphere for private lunches, dinners and meetings.

► SIZE		
Area		45 m ²
Dimensions		8.5m x 5.5m x 3.25m
► CAPACITY		
Cocktail		30 persons
Theatre		25 persons
Boardroom		20 persons
L-shaped		30 persons

► **RENTAL**

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



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»THE CASUAL« RESTAURANT



In the all-day dining area »The Casual«, daylight streams into a triangular space from skylights above. Conceived by Patricia Urquiola, luxurious deep carpeting, black and white original photographs by fashion greats such as F.C. Gundlach and Melvin Sokolsky adorning the walls, furniture by Moroso and B&B Italia, as well as Flos wall lights, all combine to make this an immaculate space.

Both the all-day-dining restaurant »The Casual« and the fine-dining restaurant »Cinco by Paco Pérez« can be booked exclusively, or can also be connected to form one larger space for up to 80 persons.

► OPENING HOURS

Breakfast

Monday - Friday	06:30 am - 11:00 am
Saturday - Sunday	07:30 am - 12:00 pm
Bank holidays	07:30 am - 12:00 pm

Lunch

Monday - Friday	12:00 pm - 03:00 pm
Saturday - Sunday	12:30 pm - 03:00 pm

Dinner

Monday - Sunday	06:00 pm - 11:00 pm
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► SIZE

Area	85 m ²
Dimensions	14m x 9m x 3.25m

► CAPACITY

À la carte	1 - 8 persons
Set menu	9 - 45 persons*

* 45 persons with 3 block tables



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»CINCO BY PACO PÉREZ« FINE DINING



The fine-dining restaurant »Cinco by Paco Pérez« with its iconic copper pots, pans, and Tom Dixon lights tightly clustered above the central block table is an enthralling location for any intimate function. The golden light suffused by the central explosion of copper gives a uniquely opulent glow to the room, while details such as the unglazed porcelain stoneware tiles with a 3D pattern give texture, not to mention the views into the show kitchen. Ceiling mirrors cleverly positioned give views of dishes being prepared on the kitchen counters, and black and white photographs depicting a 1960's Italian diner and a Flamenco dancer's portrait all contribute to a multisensory experience.

Both the all-day-dining restaurant »The Casual« and the fine-dining restaurant »Cinco by Paco Pérez« can be booked exclusively or can also be connected to form one larger space for up to 80 persons.

► OPENING HOURS

Tuesday – Saturday 06:30 pm – 10:00 pm

► SIZE

Area 85 m²
Dimensions 11.5m x 7m x 3m

► CAPACITY

À la carte 1 – 8 persons
Set menu 9 – 35 persons



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STUE BAR & LOUNGE



Located on the ground floor, the bar and lounge overlook the zoo through expansive windows exuding an intimate, living-room-like atmosphere. By night, the atmosphere is intensified by black and white vintage films being projected upon a screen that is covering the windows. The lounge area features a trapezoidal bar in the rear zone and a large terrace.

The credo of classic bar culture is not only reflected in the selection of cocktails. Juxtapositions and depth of texture appear everywhere: carpets offset traditional wood flooring, and pillars burn bright in copper.

- **SIZE**

Bar & Lounge	160 m ²
Terrace	130 m ²
- **CAPACITY**

Cocktail	200 persons
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- **LIVE MUSIC**

seasonal Friday live bands and Thursday nights
»Kind of Stue: Finest Jazz Tunes« events



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STUE LIBRARIES



In the historical front building, each level has an expansive landing whose detailing reveals the building's grand history. Elegant original parquet floors, French doors, restored hardware and streaming light are contrasted with Patricia Urquiola's eye-catching, comfortable seating arrangements - making this a staircase-turned-three-story library featuring an array of books from Taschen Verlag on the topics of art, architecture, creative culture, and - a tribute to the zoo - animals. Craftwork, photos and Cajons from Panama give a definitive splash of vivid colours to the third floor.

- **SIZE**
 - Area 64 m²
 - Dimensions 8m x 3.5m
- **CAPACITY**
 - Cocktail 20 persons



SELECTION FOOD & DRINKS

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HOTEL
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CONFERENCE PACKAGES

1-DAY CONFERENCE PACKAGE

unlimited soft drinks and juices
vitamin water
Nespresso machine

COFFEE BREAK IN THE MORNING

unlimited coffee, tea and orange juice
mini pastry selection
seasonal fruits

2-COURSE LUNCH

incl. water and coffee

COFFEE BREAK IN THE AFTERNOON

unlimited coffee, tea and fruit juice
cookies
homemade cake
fruit salad

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

unlimited coffee, tea and orange juice
mini pastry selection
seasonal fruits

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





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COFFEE BREAK À LA CARTE SUGGESTIONS

COFFEEBREAK 01

IN THE MORNING

€ 18,00 per person

coffee, tea and water
fresh orange juice
seasonal fruits
mini pastry selection with jams
fruit mousse

IN THE AFTERNOON

€ 18,00 per person

coffee, tea and water
fresh orange juice
fruit salad
selection of cookies
seasonal homemade cake
cheese with savory jam and crispy bread

COFFEEBREAK 02

IN THE MORNING

€ 24,00 per person

coffee, tea and water
2 fresh juices
homemade cake
mini pastry selection with jams
filled savory cereal croissant
fresh cheese snack
Chia seed and coconut pudding
selection of seasonal fruits

IN THE AFTERNOON

€ 24,00 per person

coffee, tea and water
fresh orange juice
green smoothie
seasonal homemade cake
fruit salad
»Berliner« filled with jam
sandwich
Quinoa salad

BREAKFASTBREAK

€ 32,00 per person

coffee, tea, water
Kombucha
2 fresh juices
selection of Danish pastry
yogurt
fruit salad
selection of bread rolls and bread
butter and jam
selection of cold cuts
selection of cheese
Tortilla
Bircher Müsli





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FINE DINING MENUS FROM 9 PERSONS

STARTER

Scallops, Parmentier,
»Jamón Ibérico« and Pedro Ximenez

Tuna
with »umami« shades

SEASONAL SOUP

Summer – Strawberry Gazpacho
with red prawns

Autumn – Cep Soup
with truffle

Winter – Pumpkin Soup
with coconut & ginger

Spring – Asparagus Soup
with Béarnaise espuma

RICE

Risotto
with seasonal mushrooms
vegan or vegetarian option available upon request

»Arroz Melosos de Jamón Ibérico«
with mushrooms & »chipirones«

FISH

Sea Bass »Chipiron«
with seaweed velvet, sea cucumber,
»quisquillas«, mussels & squid

Wild-Caught Fish »Donostiarra Style«
with puree, seasonal vegetables and herbs

MEAT

Wagyu Wellington

Duck Magret
with pears in wine, rosemary & cellery

»Secreto de Cerdo Ibérico Puro«
Iberian pork with mashed potatoes

DESSERT

Chocolate 2016 Mousse, Ganache and Sorbet

Apple Cake in Texture

Passion for Coco

5 COURSES MENU

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

4 COURSES MENU

starter or rice and rice or fish and
fish or 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 WILL ALSO GLADLY PREPARE A
TAILORED SEASONAL MENU.

WE RESERVE THE RIGHT TO SUBSTITUTE
CERTAIN DISHES OR INGREDIENTS DEPENDING
ON SEASONAL AVAILABILITY.





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»THE CASUAL« MENUS FROM 9 PERSONS

01 MENU

€ 60,00 per person

TO SHARE (1 PORTION FOR 4 PERSONS)

Tuna Tataki

with Japanese vegetables

Grilled Octopus

with oven potato, mayonnaise and spicy emulsion

»Jamón Ibérico«

from Arturo Sánchez with coca bread and tomato

»Croquetas de Jamón Ibérico«

Seasonal Tapas

MAIN COURSE

Fish of the Day »Donostiarra Style«

with puree, seasonal vegetables and herbs

Risotto of the Season

Slow cooked Wagyu shoulder

with parsnip, beetroot and red fruits

Gnocchi

with tomato, mozzarella & basil

2 X MINI DESSERTS OR

1 X DESSERT

Panna Cotta

with quince jelly and pear in anise osmosis

Lemon Tart

with hazelnut crumble, lemon cream
and violet ice cream

Chocolate and Raspberry Cup

with chocolate mousse, raspberry cream and coulis

02 MENU

€ 80,00 per person

TO SHARE (1 PORTION FOR 4 PERSONS)

Tuna Tataki

with Japanese vegetables

Grilled Octopus

with oven potato, mayonnaise and spicy emulsion

»Jamón Ibérico«

from Arturo Sánchez with coca bread and tomato

»Croquetas de Jamón Ibérico«

Seasonal Tapas

Anchovies

with »Piparras« and olives

Steak Tartar 150g

of »Gallega« beef with truffle egg yolk,
wasabi and yuzu skin

»Tortilla de Patata«

Spanish potato omelette with »Gilda«
vegetarian option available upon request

MAIN COURSE

Fish of the Day »Donostiarra Style«

with puree, seasonal vegetables and herbs

Risotto of the Season

Slow cooked Wagyu shoulder

with parsnip, beetroot and red fruits

Gnocchi

with tomato, mozzarella & basil

3 X MINI DESSERTS OR

1 X DESSERT

Panna Cotta

with quince jelly and pear in anise osmosis

Lemon Tart

with hazelnut crumble, lemon cream
and violet ice cream

Chocolate and Raspberry Cup

with chocolate mousse, raspberry cream and coulis





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LUNCH MENUS FROM 9 PERSONS / MONDAY – FRIDAY

3-COURSE MENU

STARTER

Caesar Salad »Alex Cardini«*
with Romaine lettuce, parmesan and »Pancetta«
and chicken or tofu and asparagus

Quinoa Salad *
with avocado, mozzarella & yellow aji vinaigrette

Seasonal Soup

Risotto*
with seasonal mushrooms

MAIN COURSE

Gnocchi*
with tomato, mozzarella & basil

Fish of the Day
with carrots, orange & radish

»Secreto de Cerdo Ibérico Puro«
Iberian pork with mashed potatoes

Slow cooked Wagyu shoulder
with parsnip, beetroot and red fruits

Filet of Veal
with its sauce, padron peppers & potato gratin

DESSERT

Lemon Tart
with hazelnut crumble, lemon cream,
Meringue and violet ice cream

»Crema Catalana«

PRICE

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

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

**available as vegetarian or vegan option*





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FLYING TAPAS

FROM THE MOUNTAIN

	per piece
»Jamón Ibérico« from Arturo Sánchez with »pan con tomate«	€ 5,00
Chicken Caesar Salad Romain lettuce salad with Caesar dressing served on crispy chicken skin	€ 4,00
Steak Tartar of »Gallega« beef with egg yolk sphere	€ 6,00
»Croquetas de Jamón Ibérico« (2 pieces)	€ 5,00
Cod Croquetas (2 pieces) with kalamata olives & grapes	€ 5,00
Mini Schnitzel with pickled cucumber and jam	€ 6,00
Iberian Pork Rib »BAO« with thyme mayonnaise	€ 6,00
Mini Cheese Burger of »Gallega« beef	€ 6,00
Mini Hot Dog with curry sauce	€ 6,00

FROM THE SEA

	per piece
Oyster with Ponzu sauce & pickled vegetables	€ 6,00
Cod Fish »Brandade« cod fish cream served on crispy cod fish skin	€ 5,00
Prawn Summer Roll with Thai grapefruit & spicy sauce	€ 5,00
Salmon »Mollet« cured salmon with honey & »Mato« cheese	€ 5,00
Grilled Octopus with oven potatoes, mayonnaise & spicy emulsion	€ 5,00
Arroz Seco »La Boqueria« our small paella	€ 7,00
»Andalusian Style Romana« (2 pieces) with yuzu mayonnaise	€ 5,00
Salmon Tartar with smoked and fresh salmon	€ 5,00

FROM THE GARDEN

	per piece
Seasonal Soup Summer – Gazpacho Fall – Mushroom Soup Winter – Pumpkin Soup Spring – White Asparagus Soup	€ 5,00
Quinoa Salad with avocado, mozzarella & yellow aji vinaigrette	€ 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 Guacamole	€ 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

	per person
<i>when booking the bar exclusively</i>	
BBQ Skewer* with chicken yakitori, tuna and pimiento del padrón	€ 15,00
Jamón Ibérico set up € 300,00	€ 5,00
Roast Beef hummus, horseradish emulsion & seasonal fruit	€ 8,00
Seafood* prawn and mussels	€ 10,00
Oysters with vinegar and plain	€ 15,00

*AVAILABILITY ACCORDING TO SEASON





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FLYING TAPAS

SWEET EXPERIENCE CORNETTO

	per piece
Coconut & Mango sesam cornetto, savory mango, coconut espuma, basil and passion seeds	€ 4,00
Black Forest chocolate cornetto, dark chocolate ganache, marinated cherry, vanilla cream and cranberries	€ 5,00
Milk Rice milk rice, physalis, cinnamon and pomegranade	€ 4,00
Blue Cheese Cabrales cream, marinated pear, port wine jelly, peachips	€ 5,00
Berries mixed berries, merengue, yoghurt cream and mint	€ 5,00

PETIT FOURS

	per piece
Whisky Truffle	€ 2,00
Passion Fruit Bonbon	€ 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
Mango and Coconut Shot with dark chocolate	€ 2,00
Rasperry »Cotton Candy«	€ 3,00

DESSERT

	per piece
»Crema Catalana« fresh strawberry, Catalana espuma and tomato ice cream	€ 5,00
Chocolate and Raspberry Cup chocolate mousse, raspberry cream, chocolate chips and cacao biscuit	€ 6,00
Apple apple jelly, apple espuma, marinated apple and crumble	€ 5,00
Lemon Tart with hazelnut crumble, lemon cream, meringue and violet ice cream	€ 5,00
»Pina Colada« pineapple chip, coconut, rum and peanut	€ 5,00

ICECREAM

	per person
<i>with different toppings</i>	
3 flavors	€ 6,00
6 flavors	€ 9,00

CHEESE

	per person
<i>each piece 15 gr. served with toasted bread & tomato confiture</i>	
»Gruyère d'Alpage« cured cheese made of raw cow milk	€ 4,50
»Tommette de Savoie« semi-hard cheese made of raw cow milk	€ 4,50
»Saint-Marcellin« soft cheese made of raw cow milk	€ 4,50
»Sainte-Maure« soft cheese made of raw goat milk	€ 4,50
»Bleu d'Auvergne« soft cheese made of raw cow milk	€ 4,50





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WINE SELECTION

SPARKLING WINE CHAMPAGNE	0.75l	RED	0.75l
2014 Riesling Brut, Weingut Reichsrat von Buhl, Pfalz	€ 45,00	2014 Freinsheimer Spätburgunder Weingut Jürgen Krebs, Pfalz <i>freshly picked cherries, black tea, intense cherry aroma, elegant, vivid, young</i>	€ 48,00
2014 Spätburgunder Brut, Weingut Reichsrat von Buhl, Pfalz	€ 67,00	2013 Blaufränkisch Kalk und Schiefer Weingut Nittnaus, Burgenland <i>moderate strength, fruity, dark berries, black berries, heart cherries, black currant, sweet spices, soft, rounded tannin, harmonic</i>	€ 48,00
Champagne Laurent Perrier Brut	€ 110,00	2012 Sentits Negres Bodegas Puiggrós, Catalunya <i>strong but refreshing, complex, fruit aromas like sloe, currant leaves, laurel, sweet wood, oriental spices, fine structured tannin</i>	€ 76,00
Champagne Laurent Perrier Rosé	€ 145,00	2013 St. Laurent Kaliber 16 Weingut Simone Adams, Rheinhessen <i>moderate strength, delicate, elegant, red berries, cool herbal spices, tobacco, smokey, earthy, pine needles, complex, fine tannin</i>	€ 54,00
2012 Cava »Relats« Brut nature, Bodegas Recaredo, Penedes	€ 55,00	2013 Sierra Cantabria Selección Bodegas Sierra Cantabria, Rioja <i>moderate strength, spicy notes, fine fruity aromas like dark cherries, plums, black currant, melting on the tongue, silky feeling, soft tannin, balanced</i>	€ 38,00
WHITE	0.75l	2014 Ombra Barrica Bodegas La Cova dels Vins, Catalunya <i>strong, sweet spices like vanilla, cedar wood, dark, spicy chocolate, ripe dark berries, rounded, harmonic, complex, light, balanced tannin</i>	€ 44,00
2015 Rheingau Riesling Weingut Bibo & Runge, Rheingau <i>intense, fruity aroma of peach, apricot and apple, juicy with a fresh and vivid balance</i>	€ 36,00	ROSÉ WINE	0.75l
2015 Grüner Veltliner Rosensteig Weingut Geyerhof, Kremstal <i>animating, moderate strength, structured, tangy, creamy, light fruity flavor like yellow pears, ripe fall apples and white pepper</i>	€ 42,00	2014 Clot dels Oms Rosado Bodegas Can E' stella, Penedes <i>moderate strength, fruit flavors like ripe cherries, wild berries, raspberry, blueberry, soft, animating, spice of white caramel, complex</i>	€ 35,00
2016 Albarino Xion Attis Bodegas y Viñedos, Rias Baixas <i>fresh, exotic, light, animating, tangy, a fruity flavor like kiwi, pineapple, gooseberry</i>	€ 42,00	2016 Spätburgunder Rosé Weingut Salwey, Baden <i>fresh, elegant, fruity aromas like raspberry and strawberry, mineral</i>	€ 42,00
2014 Sentits Blancs Bodegas Puiggrós, Catalunya <i>strong, burgundy, complex and balanced, tangy similar to soft fired almonds and tonka beans, ripe stone fruits and creamy</i>	€ 68,00	DESSERT WINE	0.75l
2015 Sauvignon Blanc Weingut Weedenborn, Rheinhessen <i>fresh light, animating, very exotic, lots of fruity flavors like elderflower, gooseberry, light spiciness of green bell peppers and green grass</i>	€ 42,00	2011 Gewürztraminer Auslese Weingut Sven Leiner, Pfalz <i>süß und mild, trotzdem erfrischend schlank, duftig, exotisch, blumig sweet and mild, still refreshing, slender, aromatic, exotic, floral like violets, rose petals, honey melon, lychee, orange peels and lavender</i>	€ 62,00
2015 Weisser Burgunder Weingut Ziereisen, Baden <i>fruity, powerful, complex, like apricot, white peach and redcurrant, mild acid, like William's pear, walnut</i>	€ 42,00		

VINTAGES MAY VARY BASED ON AVAILABILITY





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COLD & WARM BEVERAGES

COLD

WATER

Vöslauer non-carbonated	0,75l / € 8,00
Vöslauer low-carbonated	0,75l / € 8,00

SOFTS & JUICES

Ostmost Apple Spritzer	0,33l / € 4,50
Ostmost Apple-Mint Spritzer	0,33l / € 4,50
Ostmost Apple-Redcurrant Spritzer	0,33l / € 4,50
Apple Juice	0,25l / € 6,00

Coca Cola / Light / Zero	0,2l / € 4,50
Fanta, Sprite	0,2l / € 4,50
Lemon Aid	0,33l / € 5,00
Mate Tea	0,33l / € 5,00
Cucumber Lemonade	0,33l / € 5,50
Lavender Lemonade	0,33l / € 5,50
Vitamin Water	0,2l / € 6,50
ACÁO-100% natural, bio, vegan	0,25l / € 5,00

Tonic Water	0,25l / € 4,50
Soda Water	0,25l / € 4,50
Bitter Lemon	0,25l / € 4,50
Spicy Ginger	0,25l / € 4,50
Ginger Ale	0,25l / € 4,50

Kombucha	0,33l / € 5,00
Kombucha Quince	0,33l / € 5,00
Kombucha Cranberry	0,33l / € 5,00

BEER

Meckatzer Weiss-Gold Draft Beer	0,3l / € 6,00
Pilsner Urquell	0,33l / € 5,00
Rothaus Tannenzäpfle	0,33l / € 5,00
Peroni	0,33l / € 5,00
Wheat Beer	0,5l / € 6,00
Wheat Beer non alcoholic	0,5l / € 6,00

WARM

COFFEE

Filter coffee	1l / € 9,00
Espresso / Macchiato	€ 3,00
Espresso double/ Macchiato	€ 5,00
Cappuccino	€ 5,00
Latte Macchiato	€ 6,00
Cafe Latte	€ 5,00
Nespresso-Machine	pad / € 2,50

TWG TEA SELECTION

White Tea	0,3l / € 9,00
Green Tea	0,3l / € 9,00
Black Tea	0,3l / € 9,00
Herb Tea	0,3l / € 9,00





DAS STUE CONTACT DETAILS

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