

BERLIN

HAUS DE GOURMET





WINTER MENU

VEG STARTERS

Smoked Shiitake & Lotus Stem Crisps ₹445
Crispy lotus stems tossed with smoked shiitake glaze, burnt garlic, chilli oil and sesame.

Korean Sweet Potato & Nori Dumplings ₹465
Dumplings filled with roasted sweet potato, scallions, ginger and nori, served with honey-gochujang drizzle.

VEG MAINS

Lacquered Tofu & Chestnut Pepper Fry ₹645
Crispy tofu stir-fried with winter chestnuts, peppers, broccoli and black-bean chilli sauce.

Creamy Coconut & Winter Greens Udon ₹675
Udon noodles in coconut-lemongrass cream with bok choy, spinach and shiitake, topped with chilli-oil crumbs.

NON-VEG STARTERS

Dark-Egg Soy Glazed Chicken Yakitori ₹525
Charcoal-grilled chicken skewers brushed with soy tare, topped with braised dark egg slices and sesame.

Mutton Bulgogi Money Bags ₹575
Crispy filo potlis filled with bulgogi-style mutton mince, caramelised onions and garlic-soy, served with black-sesame yoghurt.

NON-VEG MAINS

Prawns in Black Pepper Caramel ₹795
Crisp prawns glazed in Vietnamese black pepper -caramel with burnt pineapple and scallion.

Roasted Chicken Katsu in Hot Curry Cream ₹725
Crispy chicken katsu over jasmine rice with steaming curry cream and chilli oil.

WE LEVY 10% STAFF CONTRIBUTION. GOVERNMENT TAXES AS APPLICABLE. STAFF CONTRIBUTION IS DISCRETIONAL.
*PLEASE BE SURE TO INFORM OUR ASSOCIATES IF YOU ARE ALLERGIC TO ANY INGREDIENTS.

WINTER COCKTAILS

STRAWBERRY MULLED WINE

(RED WINE, BRANDY, STRAWBERRY, WHOLE SPICES, ORANGE)

Warm up with our autumnal blend combines the warmth of red wine, the sweetness of strawberries, and the tanginess of apple cider, all infused with the comforting aromas of whole spices and the subtle zest of orange peel.

HOT TODDY

(DARK RUM, APPLE, GINGER, WHOLE SPICES, HONEY, HOT WATER & CITRUS)

A soothing blend of dark rum, apple juice, fresh ginger, whole spices, and honey, topped with hot water. This warming drink offers a perfect balance of sweet, spicy, and aromatic flavours, ideal for relaxing and unwinding on a cold day.

NORTHERN BREW

(WHISKEY, COFFEE, HOT WATER, SUGAR SYRUP, WHIPPED CREAM)

A cozy blend of hot coffee, smooth whiskey, and a hint of sugar, topped with a creamy layer of fresh whipped cream, offers a comforting balance of bold flavours and soothing warmth.

HOT CHOCOLATE

(VODKA, CACAO NIBS, DARK CHOCOLATE, MILK & CREAM)

A cozy, indulgent blend of vodka, dark chocolate, creamy milk, and a touch of cream, with cacao nibs adding depth and flavor. Perfect for a warm, sophisticated treat on a chilly evening.

FROSTY GOBLET

(GIN, FALERNUM, APPLE, TONIC & CITRUS)

A crisp and refreshing cocktail made with gin, falernum, apple, citrus, and a splash of tonic. This vibrant drink offers a perfect balance of sweet, tart, and herbal flavors, ideal for a refreshing winter sip.

@ ₹749/-

GOVERNMENT TAXES AS APPLICABLE. WE LEVY 10% STAFF CONTRIBUTION.
STANDARD POURING OF SPIRIT IN COCKTAIL IS 60 ML & WINE IS 150 ML.