

# Soho House Berlin sample menu



## Smalls

- Cos salad, capers, parsley, lemon (plant based) €10
- Whole artichoke, sour cream, vinaigrette, cocktail sauce (plant based, gluten free) €11
- TFC fried chicken, hot sauce €10
- Shishito peppers, miso glaze (plant based) €10
- Aubergine dip, pomegranate, flat bread (plant based) €9
- TFC fried cauliflower, hot sauce (plant based) €10
- Guacamole, crudités, taro chips (plant based) €13

## Starters

- Zucchini fritti, spicy mayo (vegetarian) €12
- Beef tartare, egg yolk, sourdough or fries €17
- Meatballs, tomato sauce, parmesan €11
- Burrata, tomato, basil (vegetarian) €15
- Calamari fritti, chilli, lemon aioli (gluten free) €17
- Chilled Vichyssoise, burnt leeks (plant based) €9
- Grilled vegetables, romesco sauce, pumkin seeds (plant based, gluten free) €16

## Sandwiches and salads

- Caesar salad, soft boiled egg, croutons, parmesan €16
- Ahi tuna poke, avocado, cucumber, fresno, brown jasmine rice €19
- Club chicken wrap, bacon, lettuce, tomato, egg, chilli, dijonnaise, fries €19
- Summer chopped salad, asparagus, peas, tomatoes, radish, gem lettuce €17
- **CHOOSE ANY TWO:** grilled chicken, bacon, lardons, roast salmon, avocado
- **CHOOSE ONE:** honey & mustard dressing or balsamic vinaigrette
- Dirty burger, cheddar, mustard, iceberg, tomato, pickle, fries €18
- Avocado on toast, chilli, sourdough (plant based) €13
- Butter lettuce, avocado, sherry, vinaigrette (plant based, gluten free) €12
- Dirty vegan burger, secret sauce, iceberg, tomato, pickle, fries (plant based) €18

## Mains

- Rotisserie chicken, fries €21
- Veal schnitzel, potato cucumber salad €23
- Sea bass filet, fennel, tomato, lemon €27
- Sauteed veal, creamy mushrooms, rösti €27
- Mac and cheese, scamorza, parmesan €18
- Rigatoni, beef bolognese €19
- Salmon, spinach, aioli (gluten free) €24
- Ribeye, fries, bearnaise (gluten free) €31
- Miso cauliflower, carrots, purple shiso (plant based, gluten free) €16
- Roasted savoy cabbage, sweet potato hummus, black lentils (plant based) €17
- Turkish peppers, bulgur wheat, heritage tomato, pomegranate (plant based) €17

## Sides

- Mashed potato (vegetarian, gluten free) €5
- Broccoli (plant based, gluten free) €5
- Fries (plant based, ) €5
- Green salad (plant based, gluten free) €5
- Sautéed spinach (gluten free) €5

# Soho House Berlin sample wine list



## Sparkling and champagne

Prosecco treviso luna, brut nv	€9 glass	€39 bottle
Collet brut nv	€13 glass	€75 bottle
Collet brut rose nv	€15 glass	€90 bottle
Ruinart 'r' brut nv		€125 bottle
Bollinger special cuvee brut nv		€135 bottle
Ruinart blanc de blancs brut nv		€160 bottle
Ruinart rose brut nv		€165 bottle
Dom pérignon vintage 08		€320 bottle
Louis Roederer Cristal 12		€380 bottle

## White

Maison Vincent, Languedoc, France 19	€7 glass	€26 bottle
Chardonnay Fantini, igt, Italy 19	€8 glass	€30 bottle
Grauburgunder Stefan Winter, Rheinhessen, Germany 19	€8 glass	€32 bottle
Weissburgunder auf der Grenze, Pfalz 19	€9 glass	€35 bottle
Pinot Grigio Soligo, Veneto, Italy 18		€36 bottle
Riesling trocken St Anthony Rotschiefer, Rheinhessen 18	€10 glass	€40 bottle
Pinot blanc qba Markus Molitor, Mosel Germany 17		€40 bottle
Riesling Weingut Hamm, Rheingau 19		€44 bottle
Chardonnay Robert Mondavi Private selection, California, Usa	€13 glass	€48 bottle
Albarino pazo das bruxas, Rais baixas, Spain 19		€49 bottle
Il Lugana bio Pasini, Italy 19		€48 bottle
Sauvignon blanc, Mount Nelson, New Zealand 19	€14 glass	€50 bottle
Gavi "Minaia" Nicola Bergaglio, Italy 19		€53 bottle
Trebbiano D'Abruzzo, Marramiero, Italy 16		€57 bottle
Sancerre Pascal Jolivet Loire, France 18		€67 bottle
Grauburgunder "rotenberg", Weingut Klumpp, Baden Germany 16		€67 bottle
Chablis 1er cru 'montee tonnerre', Durup, France 18		€87 bottle
Chardonnay 's' wittmann, Rheinhessen Germany 17		€95 bottle
Riesling 'grosses gewachs' christmann, pfalz germany 16		€105 bottle
Chassagne Montrachet thomas morey, france 17		€125 bottle

## Rosé

Maison Vincent, Languedoc, France 19	€7 glass	€26 bottle
Lady A provence igp, France 18	€10 glass	€41 bottle
That's Neiss, weingut Ludi Neiss, Pfalz, 2020	€10,5 glass	€45 bottle
Lady K, Provence igp, France 20	€15 glass	€61 bottle
Lady A magnum Provence igp, France 18		€80 bottle
Rock Angel, Chateau D'Esclans, France 19		€85 bottle

## Red

Maison Vincent, Languedoc, France 19	€7 glass	€26 bottle
Rioja crianza Raiza, Spain 16	€8 glass	€28 bottle
Cabernet sauvignon las Abejas, Maipo valley, Chile 18		€30 bottle
Spätburgunder Pfaffman Pfalz, Germany 18		€31 bottle
Merlot qba Bender, Pfalz, Germany 18	€9,5 glass	€34 bottle
Montepulciano d'abruzzo 'barrique', Italy 17	€9 glass	€38 bottle
Cotes du Rhone reserve Perrin, France 18		€38 bottle
Malbec Kaiken reserva Mendoza, Argentina 18	€10 glass	€42 bottle
Cabernet Merlot 'ursprung' Schneider, pfalz Germany 17	€11,5 glass	€43 bottle
Spätburgunder 'h in h', Meyer-Näkel, Baden Germany 18		€48 bottle
Cabernet Sauvignon Chateau St Michelle, Washington, USA 15		€50 bottle
Saint Laurent Christmann, Pfalz Germany 14		€56 bottle
Pinot noir qba Markus Molitor, Mosel Germany 15		€57 bottle
Schneider 'black print', Pfalz Germany 18		€65 bottle
Saint Emilion, Chateau Rozier grand cru Bordeaux, France 18		€67 bottle
Vino Nobile de Montepulciano, La Bracesca, Tuscany, Italy 16		€71 bottle
Chianti Classico, Riserva Villa Antinori, Tuscany, Italy 15		€75 bottle
Priorat Salmos, Miguel Torres, Spain 16		€88 bottle
Brunello di Montalcino, Podere Caprili, Tuscany Italy 15		€125 bottle
Tignanello Antinori, Tuscany, Italy 17		€210 bottle
Tignanello Antinori, Tuscany, Italy 17		€451 bottle

Wine and vintages may vary upon availability.