

FRANCE

Marcel

## - SPARKLING STARTERS -

	BY THE GLASS	BOTTLE 0,75
CHANDON GARDEN SPRITZ	18	85
VEUVE CLICQUOT RESERVE BRUT	20	130
VEUVE CLICQUOT ROSÉ	22	145

## - GRACE SPECIALTIES -

### TACOS „GRACE STYLE“

min. order 3 pcs.

Tuna 5, Lobster 7, Beef 5, Kagoshima Wagyu 9, Avocado 4

OYSTERS ON THE ROCKS	38	69
„Irish Oisri Salty & Rough“ Lemon & Vinegar	6 Pcs.	12 Pcs.

PATÉ DE FOIE GRAS		21
Pretzel Brioche, Teriyaki & Pecan Nut		3 Pcs.

PERUVIAN CEVICHE	18	23
Salmon or Tuna	Salmon	Tuna
Aji Amarillo, Onion, Sweetcorn & Cucumber		

ASIA BURRATA		19
Zucchini, Cherrytomato, Yuzu & Smoked Almond		

GRACE SASHIMI		48
Tuna, Salmon, Scallop, Octopus & Prawn		

CREAMY ROCK SHRIMPS		23
Chili Mayonnaise, Green Papaya, Cilantro & Cashews		

CRISPY RICE & TUNA TATAR		23
Scallions & Wasabi Ponzu		

food is served from 6pm - 10pm

## - GARDEN & GRILL -

<b>TRUFFLED GREEN LEAF SALAD</b>	17
Spinach, Mizuna & Truffle-Yuzu-Dressing	
<b>THAI STYLE PAPAYA SALAD</b>	13
Lime-Chili-Dressing, Peanuts & Coriander	

### CHOOSE YOUR BBQ TOPPING

#### SKEWERS

<b>IRISH HEREFORD BEEF TENDERLOIN</b>	100g	17
<b>SPRING CHICKEN KOREAN BBQ</b>		14
<b>SEA WATER KING PRAWNS</b>		15
<b>JAPANESE SCALLOPS „SALT &amp; PEPPER“</b>	3 pcs.	18
<b>SALMON FILET TERIYAKI</b>		13
<b>GREEN ASPARAGUS &amp; CHIMICHURRI</b>		10

## - GRACE GARDEN DISHES -

<b>THÜRINGER BRATWURST &amp; TOGARASHI</b>	14	
Pretzel Brioche Roll & Coleslaw		
<b>CRISPY ATLANTIC OCTOPUS</b>	18	
Tabbouleh, Basil & Black Olive		
<b>LOBSTER FOIE GRAS BURGER</b>	69	
Black Truffle & Tomato Little Gem		
<b>1/2 MAINE LOBSTER</b>	42	
Avocado, Crispy Wan Tan & Chili Mayonnaise		
<b>KAGOSHIMA A5 WAGYU BEEF</b>	87	123
Black Truffle Soy & Sesame	120g	170g
<b>US PRIME BEEF 500g</b>		123
Rib Eye & Crispy Garlic, Yuzu Mayonnaise		

#### SIDES & DIPS

<b>SWEET POTATO FRIES</b>	7
<b>POTATO FRIES</b>	7
<b>TRUFFLE MAYONNAISE</b>	6

food is served from 6pm - 10pm

## **- BOTTLES & BUCKETS -**

### **THE SPIRITS BUCKET**

**your choice of 0,7l**

**Grey Goose, Belvedere, Hendrick's Gin,**

**Gin Mare, Jack Daniel's Single Barrel,**

**Ron Eminente, Patron Silver**

**excl. filler**

**250**

### **SPECIALS**

**Volcon X.A. Tequilla 0,7 600**

**Grey Goose 1,5l 450**

**Belvedere 1,75l 500**

**Belvedere 3,0l 950**

### **MAGNUM & MAGNUM**

**V.C.P. Luminous Rosé Magnum**

**Grey Goose Magnum**

**10x filler**

**950**

### **SUGAR MOMMY**

**Armand de Brignac -Ace of Spades- Rosé 0,75l**

**Belvedere Vodka 0,7l**

**5x filler**

**1100**

### **SUGAR DADDY**

**Armand de Brignac -Ace of Spades- Rosé Magnum**

**Belvedere Night Sabre 1,75l**

**10x filler**

**2600**

## **- DRINKS -**

### **NEGRONI ANEJO**

Eminente 7Y, Arabica Roast & Bitter Balance

18

### **GREY GOOSE or BELVEDERE VODKA**

& TH fillers / red bull / fever tree / moscow mule

19 – 20.5

### **HENDRICKS / GIN MARE**

MALFI „ARANCIA“

& TH tonic / fever tree

19.5 – 21

### **BACARDI 8Y CUBA LIBRE /**

PIMMS no.1 CUP

16

### **WILD BERRY MASHED**

GIN OR VODKA

Hendricks „flora Adora“ or Belvedere Vodka

19

### **VOLCAN SLUSHY RITA**

Berry Frozen or Pineapple & Coriander

19

### **BANYAN MULE**

fig falernum. fresh lime & ginger beer

17

## **- HOLD THE BOOZE -**

**non alcoholics**

### **WILD BERRY PUNCH**

wild berries, lychee & cranberry

13

### **POMELO SPRIZZ**

grapefruit, martini vibrante & fizzes

14

**Full selection of softdrinks & non alcoholics can be found in the GRACE ROOF – Drinks Menu.**

## - SWEETS -

<b>STRAWBERRIES &amp; SWEET CREAM</b>	11
<b>GRACE CHEESE CAKE</b> Strawberry Lychee Salad & Lime	13
<b>PECAN CHOCOLATE CAKE</b> Tonka Bean Vanilla Ice Cream & Passion Fruit	15
<b>MINI GUANAJA CHOCOLATE MOUSSE</b> Fuji Apple & Blueberry	7
<b>MINI COCOS PANNA COTTA</b> Caramelized Pineapple	6
<b>ICE CREME &amp; SORBET</b> Tonka Bean & Vanilla, Lemon Sorbet, Raspberry, Apple & Coriander	scoop 4

food is served from 6pm - 10pm



## - WINES -

<b>WHITE</b>	0,2l	0,75l	1,5l
<b>Riesling</b> Gebrüder Ludwig / Rhenish Hesse, Germany	<b>14</b>		
<b>Chardonnay</b> Salmon Creek / Sonoma County, USA	<b>16</b>		
<b>2016 – Sauvignon Blanc</b> Honig / Napa Valley, USA		<b>72</b>	
<b>2019 – Lugana Superiore DOC</b> Bulgarini „010“ / Italy		<b>67</b>	
<b>2014 – W...ere Dreams</b> Silvio Jermann / Friaul, Italy		<b>141</b>	
<b>ROSÉ</b>	0,2l	0,75l	1,5l
<b>The Pale</b> Château d'Esclans / Provence, France	<b>15</b>		
<b>2017 – Rock Angel</b> Château d'Esclans / Provence, France		<b>98</b>	<b>198</b>
<b>2020 – 281 Grand Cru</b> Château Minuty / France		<b>179</b>	
<b>RED</b>	0,2l	0,75l	1,5l
<b>Merlot</b> Salmon Creek / Sonoma County, USA	<b>15</b>		
<b>2016 – Zinfandel Diamond Collection</b> Francis Ford Coppola / California, USA		<b>74</b>	
<b>2016 – Amarone della Valpolicella DOCG</b> Bulgarini / Italy		<b>145</b>	
<b>2019 – Tignanello</b> Antinori / Tuscany, Italy		<b>290</b>	

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[WWW.GRACE-BERLIN.COM](http://WWW.GRACE-BERLIN.COM)



FOOD ADDITIVES: 1 with colorant, 2 with preservative, 3 with curing salts, 4 with nitrite, 5 with curing salts and nitrite, 6 with antioxidant, 7 with flavor enhancer, 8 fumigated, 9 blackened, 10 waxed, 11 with phosphate, 12 with sweetener, 13 with some kind of sugar, 14 with phenylalanine, 15 with quinine, 16 with caffeine

ALLERGENIC ADDITIVES: G1 Gluten Grain, G11 Wheat, G12 Rye, G13 Barley, G14 Oats, G15 Spelt, G16 Kamut, Kr Crustaceans, Kr1 Shrimps, Kr2 Lobster, Ei Eggs, Fi Fish Fi1 Tuna, Fi2 Salmon, Fi3 Caviar, Er Peanuts, So Soy, Mi Milk, Nut Nuts, Nut1 Pine, Nut2 Almonds, Nut3 Pumpkin Seed, Nut4 Walnuts, Sel Celery, Sen Mustard, Ses Sesame Seeds, Sw Sulfur dioxide, Lu Lupins, We Molluscs, We1 Oysters, We2 Scallop