

JR ACE

.....Menu.....



Sind Sie von Allergien betroffen, fragen Sie nach unserer Allergen-/Zusatzstoff-Karte (QR-Code auf der Rückseite).
If you are affected by allergies, please ask for our allergen/additive menu (QR code on the back).



* APERO *

VEUVE CLICQUOT RESERVE BRUT 0,1 L / 20 €

VEUVE CLICQUOT ROSÉ 0,1 L / 22 €

KYOTO SBAGLIATO 19 €

Umeshu & Vermouth. Campari Bitter & Sparkling Sake

BELLINI 21 €

White Peach & Champagne

CLASSIC SOURS 17 – 19 €

(fresh lemon, eggwhites & bitters)

Makers Mark Bourbon / Bombay Premier Cru

Belvedere Vodka / Pisco Mal Paso / Eminente 7Y

„MARGARITA - VILLE“ 19 / 21 €

Volcan Tequila or Democrata Mezcal , fresh Lime & Agave

Classic / Spicy / Tommy's on the Rocks

POMELO SPRIZZ 14 €

Martini Vibrante. Pink Grapefruit & fresh Herbs

lovely liquids

* SIGNATURE *

prepared to be shared

TACOS „GRACE STYLE“

3 pieces minimum

Salmon **6,50 €** / Lobster **7,50 €** / Beef **5,50 €**
Kagoshima Beef Tatar **11 €** / Avocado **4,50 €**

SPICY EDAMAME 11 €

Chili & Panko

CRISPY RICE & SALMON TATAR 21 €

Scallions & Wasabi-Ponzu

PERUVIAN CEVICHE 21 €

Aji Amarillo, Shallots, Sweetcorn, Cucumber & Corn Nuts
Salmon 19 / White Fish 19 / Octopus 21

ASIA BURRATA 21 €

Zucchini, Cherry Tomato, Fig, Yuzu & Smoked Almond

PORK BELLY 21 €

Spicy Miso, Ginger & Lime

CREAMY ROCK SHRIMPS 23 €

Chili-Mayonnaise, Green Papaya, Cilantro & Cashew Nuts

K2 KAGOSHIMA A5 WAGYU BEEF

120g / 170g **95 €** / **+39 €**

Truffle, Soy & Sesame

MISO BLACK COD 42 €

Daikon & Cucumber



* STARTERS *

COOL

SALMON ABURI 24 €

AVOCADO & PONZU

OYSTERS ON THE ROCKS 43 € / 78 €

6 pieces / 12 pieces

choose your style

Oysri Scotland, Lemon & Red Wine Vinegar Shallots
or

Yuzu Vinaigrette & Cornnuts

ROYAL CAVIAR 50g / 125g 210 € / 440 €

SCHxDAU, Classic Condiments

CARPACCIO 19 €

Shimeji, Wasabi & Mizuna

BEEF TATAR 23 €

Smoked Bellpepper, Capers & Craft Miso

+20g Royal Caviar 50 €

HOT

CRISPY ATLANTIC OCTOPUS 23 €

Tabbouleh, Basil & Black Olives

MAINE LOBSTER 1/2 42 €

Avocado, Crispy Wan Tan & Chili-Mayonnaise

BLACK COD TEMPURA 24 €

Ponzu & Wasabi Mayo

NEW ZEALAND LANGOSTINO 19/st €

Jalapeno-Dressing, Salt & Pepper

PAK CHOI & KIMCHI 16 €

Carrots & Peanuts

YUM YUM TOMATO BISQUE 15 €

Prawns, Coconut & Lime Leaf Pesto

* SALAD *

BEET ROOT 16 €

Green Tomato, Black Walnut & Belperlump

TRUFFLED GREEN CAESAR SALAD 19 €

Truffle- Yuzu- Dressing & Manchego

choose your Add Ons

+ ½ MAINE LOBSTER 34 €

+ KING PRAWNS (SEA WATER) 17 €

+ ½ SPRING CHICKEN 16 €



* MAIN DISHES *

SINGAPORE SALMON 34 €

Kampot Pepper, Cream Cheese & Winged Beans

ICELAND COD 34 €

Cauliflower, Capers, Tomato, Sancho Pepper

CHEESY BAKED MAINE LOBSTER 85 €

Manchego, Mizuna & Yuzu-Dressing

US PRIME BEEF 500g 109 €

Rib Eye, Togarashi-Mayonnaise & Crispy Garlic

DUCK BREAST 34 €

Pak Choi, Aji Panca & Ginger

LEMONGRASS SPRING CHICKEN 29 / 39 €

Winged Beans, Coconut & Thai Basil

CRISPY TOFU & GREEN CURRY 28 €

Roasted Vegetables, Basil & Coconut

BEEF TENDERLOIN STEAK

IRISH HEREFORD 180g / 250g 49 € / 68 €

choose your style

TOBAN YAKI

Sautéed Mushrooms, Bimi & Chimichurri

CLASSIC CHOICE

Potato Fries & Sauce Béarnaise

BEEF & REEF + 34 €

1/2 Lobster, Potato Fries & Lobster Béarnaise

TRUFFLED CHINESE PASTA 27 €

Zucchini, Manchego

+ ½ MAINE LOBSTER + 34 €

+ KING PRAWNS (SEA WATER) + 17 €

+ BURRATA + 11 €

* SIDE DISHES *

BREAD BASKET, BUTTER & DIP 5 € / AVOCADO & CREAMY MISO 8 € / SMALL AVOCADO SALAD 9 €

BIMI BROCCOLINI & MACADAMIA 9 € / CAULIFLOWER & CRISPY PANKO 9 €

GREEN ASPARAGUS & CRISPY PANKO 8 € / WINGED BEANS & COCONUT 7 €

PAK CHOI, SOY & SESAME 7 € / SWEET POTATO FRIES 8 € / POTATO FRIES 7 € / JASMIN RICE 5 €

POTATO GRATIN, MANCHEGO 11 € / SPICY BÉARNAISE 5 € / TOBANJAKI SAUCE 5 €

HERBAL BUTTER 4 € / TRUFFLE MAYONNAISE 6 € / KETCHUP / MAYONNAISE 1 €



* SWEETS & CHEESE *

PECAN CHOCOLATE CAKE 15 €

Tonka Bean Vanilla Ice Cream & Passion Fruit

STRAWBERRIES & CREAM 11 €

Berry Sorbet, Lime

GRACE CHEESE CAKE 13 €

Strawberry Lychee Salad, Lime & Ghoo Cress

CA PHE VIETNAM 13 €

Coffee Ice Cream, Sour Cherry & Dulce de Leche

GRACE DESSERT BOWL *Minimum of two people* 38 €

Chocolate, Sorbet, Cake & Fruits

SORBET & MOCHI ICE CREAM 4 € - *each scoop*

Lemon, Raspberry, Pear, Yoghurt, Tonka Bean-Vanilla Ice Cream & White Chocolate

CHEESE PLATE 19 €

Various Raw-Milk Cheeses & Fruit Bread

* DRINKS PAIRING *

GRACE PORNSTAR BOWL 25 €

Infused Vodka, fresh Passionfruit & splash of champagne

ESPRESSO MARTINI 17 €

Belvedere Vodka, Espresso, & touch of Vanilla

WILD BERRY PUNCH 13 €

Wild Berries, Lychee & Cranberry

joyful treats

* PURIFIED *

BELVEDERE 4cl / 14 €
GREY GOOSE 4cl / 14 €
STOLICHNAYA ELIT 4cl / 18 €
NEWODKA 4cl / 16 €

MALFI DI ITALIA 4cl / 14 €
HENDRICK'S 4cl / 14 €
GIN MARE 4cl / 14 €
BOMBAY MURCIAN LEMON 4cl / 14 €

* TEQUILA TIME *

VOLCAN BLANCO 4cl / 14 €
VOLCAN CRISTALINO 4cl / 19 €
VOLCAN XTRA ANEJO (XA) 4cl / 42 €
PATRON SILVER BLANCO 4cl / 15 €
PATRON ANEJO 4cl / 22 €

* RUM & WHISKY *

RON EMINENTE 7Y 4cl / 15 €
BOTUCAL 12Y 4cl / 15 €
FLOR DE CANA CENTENARIO 18Y 4cl / 19 €
ZACAPA XO 4cl / 30 €

JACK DANIEL'S SINGLE BARREL 4cl / 14 €
JOHNNY WALKER DOUBLE BLACK 4cl / 16 €
WHISTLE PIG RYE 10Y 4cl / 21 €
YAMAZAKI 12Y 4cl / 42 €
MACALLAN 12Y 4cl / 28 €

* SHOTS *

BORGMANN KRÄUTER 4cl / 11 €
WILD BERRY VODKA 4cl / 9 €
PATRON XO CAFE 4cl / 12 €
SAMBUCA 4cl / 8 €

* ETTER EAU DE VIE *

HASELNÜSSLI 4cl / 16 €
JAHRGANGSKIRSCH 4cl / 21 €
MIRABELLE 4cl / 18 €
WILLIAMSBIERNE 4cl / 17 €

* PORT / SHERRY / COGNAC *

TAYLOR PORT 20Y 4cl / 18 €
MADEIRA BARBEITO 10Y MALVASIA 4cl / 15 €
BRANDY CALROS I 4cl / 11 €
BRANDY LUIS FELIPE 4cl / 24 €
COGNAC HENNESSY VS 4cl / 13 €
COGNAC HENNESSY XO 4cl / 46 €
COGNAC HENNESSY PARADIS IMPÉRIAL 4cl / 600 €

Our full drinks & price range is found on the GRACE Bar Menu.



*Curious for our dishes or allergens?
Scan us or go to qrco.de/grace-menu*

www.grace-berlin.com
[@grace_bln](https://www.instagram.com/grace_bln)