

GRACE

Menu



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



* APERO *

VEUVE CLICQUOT RESERVE BRUT 0,1 L / 21 €

VEUVE CLICQUOT ROSÉ 0,1 L / 23 €

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 *no booze* 14 €

Martini Vibrante, Pink Grapefruit & Fresh Herbs

lovely liquids

* SIGNATURE *

prepared to be shared

TACOS „GRACE STYLE“

3 pieces minimum

Salmon 7 € / Lobster 8 € / Beef 6 €

Kagoshima Beef Tatar 11 € / Avocado 5 € *v*

SPICY EDAMAME 12 €

Chili & Panko *v+*

CRISPY RICE & SALMON TATAR 22 €

Scallions & Wasabi-Ponzu

PERUVIAN CEVICHE

Aji Amarillo, Shallots, Sweetcorn, Cucumber & Corn Nuts

Salmon 20 € / King Fish 23 € / Octopus 22 €

ASIA BURRATA 22 €

Zucchini, Cherry Tomato, Fig, Yuzu & Smoked Almond *v*

PORK BELLY 21 €

Spicy Miso, Ginger & Lime

KING FISH SASHIMI 24 €

Ponzu, Daikon & Shiso

CREAMY ROCK SHRIMPS 24 €

Chili-Mayonnaise, Green Papaya, Cilantro & Cashew Nuts

TAMARIND FOIE GRAS 36 €

Sugar Snap Peas & Thai Basil



* STARTERS *

COLD

SMOOTH HUMMUS 14 €

Cherry Tomato & Cucumelon *v+*

TRUFFLED GREEN SALAD 19 €

Truffle-Yuzu-Dressing & Crouton *v*

KING FISH SUPREME 38 €

Ceviche, Sashimi, Taco, Coconut & Soy

OYSTERS ON THE ROCKS 43 € / 78 €

6 pieces / 12 pieces

Oysri Ireland, Lemon & Red Wine Vinegar Shallots

IMPERIAL CAVIAR 50g / 125g 210 € / 440 €

SCHxDAU, Classic Condiments

CARPACCIO 19 €

Shimeji, Wasabi & Mizuna

BEEF TATAR 25 €

Smoked Bellpepper, Capers & Craft Miso

+20g Imperial Caviar 50 €

HOT

CRISPY ATLANTIC OCTOPUS 26 €

Tabbouleh, Basil & Black Olives

RED FIRE SHRIMPS one pound 42 €

Ginger, Lemongrass & Togarashi Aioli

MAINE LOBSTER ½ 44 €

Avocado, Crispy Wan Tan & Chili-Mayonnaise

ROYAL MISO DASHI 16 €

Parmesan, Avocado & Chili *v*

HOKKAIDO SEA SCALLOPS 3pcs. 26€

Sugar Snap Peas & Shiso-Ponzu

BLACK COD TEMPURA 24 €

Ponzu & Wasabi Mayo

* MAIN DISHES *

MISO BLACK COD 44 €

Daikon & Cucumber

SINGAPORE SALMON 36 €

Kampot Pepper, Cream Cheese & Winged Beans

CHEESY BAKED MAINE LOBSTER 89 €

Manchego, Mizuna & Yuzu-Dressing

GYUKATSU „JAPANESE VEAL SCHNITZEL“ 38€

Pointed Cabbage Salad & Spicy Jus

GUINEA CHICKEN BREAST 34 €

Green Beans, Chili & Gochujang

CRISPY TOFU & GREEN CURRY 28 €

Roasted Vegetables, Basil & Coconut *v+*

STUFFED POINTED PEPPER 28€

King Oyster Mushroom, Gochujang & Belper Knolle *v*

TRUFFLED GREEN SALAD 19 €

Truffle-Yuzu-Dressing & Croutons

ORIENTAL AVOCADO SALAD 24 €

Chickpeas, Belper Knolle & Herbal Vinaigrette *v*

TRUFFLED PASTA 29 €

+ ½ MAINE LOBSTER + 39 €

+ KING PRAWNS (SEA WATER) + 17 €

+ BEEF STEAK TIPS + 26 €

+ GUINEA CHICKEN BREAST + 18 €

+ HOKKAIDO SEA SCALLOPS 3pcs. + 22 €



ARGENTINIA BEEF FILET

180g / 250g 52 € / 72 €

choose your style

TOBAN YAKI

Sautéed Mushrooms, Bimi & Chimichurri

CLASSIC CHOICE

Potato Fries & Sauce Béarnaise

SURF & TURF

1/2 Lobster, Potato Fries & Lobster Béarnaise + 39 €

3pcs. Hokkaido Sea Scallops & Lobster Béarnaise + 24 €

US PRIME BEEF, FREE RANGE

TENDERLOIN 200g 76 € / + 100g 37 €

RIB EYE 500g 119 €

KAGOSHIMA A5 WAGYU BEEF

ROASTBEEF 120g / 170g 95 € / +39 €

Truffle, Soy & Sesame

* SIDE DISHES *

BREAD BASKET, BUTTER & DIP 7 € / AVOCADO & CREAMY MISO 8 € / SMALL AVOCADO SALAD 9 €

BIMI BROCCOLINI & MACADAMIA 9 € / CHEESY MASHED POTATOES 9 €

GREEN ASPARAGUS & CRISPY PANKO 11 € / SWEET POTATO FRIES 8 € / POTATO FRIES 7 €

JASMIN RICE 5 € / SPICY BÉARNAISE 5 € / TOBAN YAKI SAUCE 5 € / HERBAL BUTTER 4 €

TRUFFLE MAYONNAISE 6 € / KETCHUP / MAYONNAISE 2,5 €



* SWEETS & CHEESE *

PECAN CHOCOLATE CAKE 16 €

Tonka Bean Vanilla Ice Cream & Passion Fruit *v*

COCONUT PANNA COTTA 13 €

Thai Mango & Peanut Caramel *v+*

GRACE CHEESE CAKE 13 €

Strawberry Lychee Salad, Lime & Ghoea Cress *v*

STRAWBERRIES & CREAM 11 €

Berry Sorbet & Lime *v*

GRACE DESSERT BOWL *Minimum of two people* 38 €

Chocolate, Sorbet, Cake & Fruits *v*

SORBET & ICE CREAM *each scoop* 4 €

Lemon, Raspberry, Pear *v+*

Tonka-Vanilla, Yoghurt & Chocolate

MOCHI ICE CREAM *each* 4 €

Matcha, Mango & Coconut *v*

CHEESE PLATE 19 €

Various Raw Milk Cheeses & Fruit Bread *v*

* 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 *no booze* 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 €

* PORT / SHERRY / COGNAC *

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

* 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 €

* ETTER EAU DE VIE *

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

* SHOTS *

BORGMANN KRÄUTER 4cl / 11 €
WILD BERRY VODKA 4cl / 9 €
SAMBUCA 4cl / 8 €

Our full drinks & price range is to be found on the GRACE bar menu.



*Curious for our dishes or allergens?
Scan us!*

www.grace-berlin.com
@grace_bln