



RESTAURANT AM

STEINPLATZ

*5 Jahre*

RESTAURANT AM  
STEINPLATZ  
Executive Chef  
Nicholas Huber



# FESTIVE HOLIDAY MENU

FROM 24TH UNTIL 26TH OF DECEMBER 2018, FROM 6 PM



EXECUTIVE CHEF NICHOLAS HAHN AND HIS TEAM  
CREATED A SPECIAL CHRISTMAS MENU:

## SMOKED EEL

RED CABBAGE | MUSTARD

## CARROT

CHERRIES | SHISO

## CHALLANS DUCK

CELERY | CITRUS SCENT

## TOMATO

STAR ANIS | VANILLA

## 3 COURSES | 60 EUR

with corresponding wine 90 EUR | with corresponding beer 84 EUR

## 4 COURSES | 72 EUR

with corresponding wine 112 EUR | with corresponding beer 104 EUR

## SPEND A FEW DAYS DURING CHRISTMAS

Spend some special time at the Hotel am Steinplatz!

You can look up all our prices and information  
on [hotelsteinplatz.com](http://hotelsteinplatz.com)

We are looking forward to receiving your table reservation:

+49 (0) 30 55 44 44 7053

[restaurant.steinplatz@hotelsteinplatz.com](mailto:restaurant.steinplatz@hotelsteinplatz.com)

# NEW YEARS EVE MENU

ON 31ST OF DECEMBER 2018, FROM 6 PM

HAPPY NEW YEAR 2019!  
A CULINARY FESTIVAL OF  
OUR EXECUTIVE CHEF NICHOLAS HAHN,  
„NEWCOMER OF THE YEAR 2018“  
OF THE BERLIN MASTER CHEFS:

## FOIE GRAS

YACONTUBERS | BLACK CURRANT | MUSHROOM

## POTATO TERRINE

CHICORY | TRUFFLES

## CHAR

CHORIZO | SWEET POTATO | JALAPENO

## DRY AGE BEEF FILLET

FENNEL | LICORICE | PRUNES

## GOAT MILK- AND CREAM CHEESE

LINSEED | ROSEMARY

## DARK CHOCOLATE

NUTS | PEAR | VANILLA

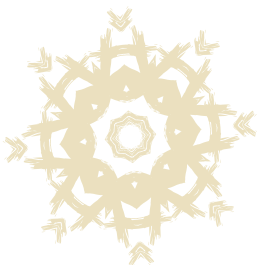
## 129 EUR INCLUSIVE APERITIF

with corresponding wine 189 EUR

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# THE EXCLUSIVE NEWCOMER MENU

FROM 1ST OF JANUAR UNTIL 28TH OF FEBRUARY 2019, FROM 6 PM

*5 Years - 5 Courses - 5 Classics*  
*by Nicholas Hahn*

,Newcomer Of The Year 2018' of the Berlin Master Chefs  
Nicholas Hahn puts his special mark on every dish.  
Savour the exclusive Newcomer menu only available in  
January and February 2019 at Restaurant am Steinplatz.

## TROUT

PARSLEY | CABBAGE | NASTURTIUM

## POTATO

EGG YOLK | BELPER TUBER

## CHAR

CHORIZO | SWEET POTATO | ORANGE

## DEER

QUINCE | PINE CONE | WALNUTS

## RICE PUDDING

TONKA BEAN | APPLE

**4 COURSES INCLUSIVE APERITIF | 66 EUR**

with corresponding wine 106 EUR

**5 COURSES INCLUSIVE APERITIF | 77 EUR**

with corresponding wine 127 EUR

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