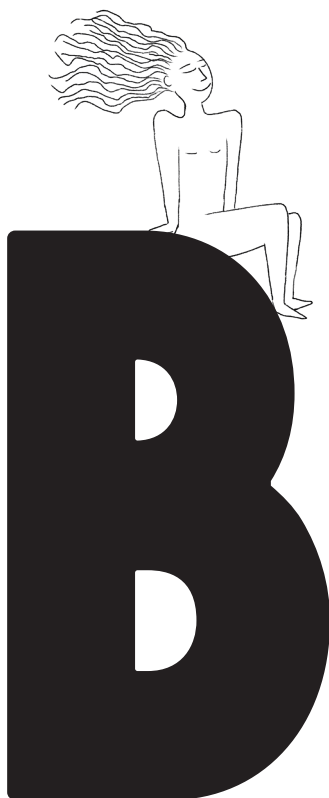


(*Jeanne Baret*)



Welcome to Baret.

True to our motto *eat, share, enjoy* we aim to create a harmonious dining experience for our guests. This commitment drives us to think about the future, continually incorporating culinary, social and cultural impulses into action. For Berlin and the World.



Cakes, croissants, lunch & snacks

(from 11:00 am)

¹vegetarian ²vegan

Baretivos (perfect with drinks)

OYSTER IRISH SUPREM №2
with green apple brunoise & chervil pesto 6

*FOCACCIA OF THE WEEK*¹ (on request)
inquire for details! 16

MINI BARET BURGER
Dry aged burger, cheddar, prosciutto mayonnaise,
chipotle & Jerusalem artichoke chips 14

CHARCUTERIE
daily selection of fine cold cuts & cheeses 27

GIARDINIERA
Italian style pickled seasonal vegetables 17

snacks

sourdough bread with roasted walnut butter,
lemon thyme & smoked salt¹ 8

Sicilian almonds²
with garlic & black lime 7

marinated olives² 7

french fries² 14

cakes & croissants (while supplies last)

butter croissant 5
Pain au Chocolat 6

cookie of the week 3
basque cheesecake (without base) 7
vegan Brownie 6
cake of the day 7

additional daily cakes upon request!

GOOD TASTE & GOOD TIMES

Plates

(12:00 pm - 09:45 pm)

¹vegetarian ²vegan

starters

TOMATO SOUP ² (on request)

with smoked parmesan fondue, basil oil & toasted bread 14

DEVILED EGG

with mushroom hollandaise, Comté cheese & pickled mushrooms 14

CARROT SALAD

with sheep's yogurt, pomegranate, red mizuna,
ginger oil & pecan nuts 17

CHICKEN LIVER CROSTINI

with sourdough bread, chicken liver pâté, citrus candits & shiso leaves 13

MATJES

Spelt bread with remoulade, caper leaves, mustard caviar,
pickled red onion & Tosazu powder 16

mains

ORECCHIETTE ALLE CIME DI RAPA ^{1 & 2} (on request)

with broccoli rabe, anchovy, garlic panko & kimchi 23

DUCK BREAST

with braised red cabbage, citrus kosho butter & baharat 41

HALIBUT

with leek, vongole, smoked butter, parsley, chili & lime 36

desserts

SORBET OF THE DAY ² 8

CHESTNUT TIRAMISU

with BBQ chestnuts, coffee tequila, mascarpone & cacao 16

CHOUX

with roasted pumpkin ice cream,
miso orange caramel & rosemary foam 12

GOOD TASTE & GOOD TIMES

Drinks

WINTER EDITION

Mulled Wine	6
Apple Punch alcohol-free	6

CAFFEINE

Coffee	5
Cappuccino	6
Latte Macchiato	5
Espresso	3
+ White Amaretto	3
+ Vanilla Syrup / Orgeat	2

TEE

Earl Grey / Sencha	cup	6
Fresh Mint		
Fruit Tea		

HOMEMADE

Lemonades grapefruit, pandan, apple cinnamon	6
Cola	5
Orange juice	6

SOFTS

filtered still or sparkling water		
small / large	0.5L 5 / 1.0L	7
“Fritz” zero		0.2L 4

BEER

Köpi	0.2L 4 / 0.4L	6
Kurpfalzbräu Helles	0.2L 4 / 0.4L	6
Lemke pale ale from our neighborhood	0.2L 4 / 0.4L	6
BRLO naked alcohol-free		0.33L 4
Lemke helles alcohol-free		0.33L 4

APERITIF

exciting mix of wine and spirit		
Companion Sicilian Orange orange bitter, frizzante		14
Companion Amalfi Lemon lemon bitter, frizzante		14
Crémant de Loire brut Bouvet-Ladubay, Loire, FR		10
Crémant de Loire Rosé brut Bouvet-Ladubay, Loire, FR		11
Ruinart Blanc de Blancs brut (bottle) Ruinart, Champagne, FR		120
Volée Grapefruit Spritz alcohol-free		14
Companion Aperitivo grapefruit, bitter lemon, alcohol-free		14

Wine

Plopp! Kling, gluck-gluck (hicks!)

BY THE GLASS

<i>BUBBLES</i>		0.1L
	Crémant de Loire brut Bouvet-Ladubay, Loire, FR	10
	Crémant de Loire Rosé brut Bouvet-Ladubay, Loire, FR	11
<i>WHITE</i>		0.15L
nv	Pépin Blanc Pépin, Riesling, Silvaner, Pinot Gris, Pinot Blanc, Muscat, Alsace, FR 	9
2023	Riesling Scheuermann, Rhineland-Palatinate, DE 	8
2024	Blanc de Noir Jonas Seckinger, Pinot Noir, Rhineland-Palatinate, DE 	8
2024	Pinot Gris Weingut Jülg, Rhineland-Palatinate, DE	8
2024	Sancerre Domaine Cédric Bardin Sancerre, Sauvignon Blanc, Loire Valley, FR	11
2024	La Tunella Sauvignon Blanc, Friaul-Julisch Venetien, IT	11
<i>ORANGE</i>		0.15L
2023	Pépin Orange Pépin, Traminer, Pinot Gris, Muscat, Silvaner Alsace, FR 	11
2023	3R Orange Celler Nueve, Cartoixa Vermell, Catalonia, SP 	11
<i>ROSÉ</i>		0.15L
2023	Rosa Handgemenge Wachter-Wiesler, Blaufränkisch, Zweigelt, Burgenland, AT 	7
nv	BOOM! Rosé non Filtré, Rainer Schnaitmann, Schwarzriesling, Pinot Noir, Württemberg, DE	10
<i>RED</i>		0.15L
2020	Nat Cool Tinto Niepoort, Bairrada, PT	8
2020	Pinot Noir Heitlinger Baden, DE	10
2021	Out Judith Beck, Blaufränkisch, Zweigelt, Burgenland, AT 	9
2021	Le Gabier Rouge Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, FR 	9

 Natural wine

Wine

Plopp! Kling, gluck-gluck (hicks!)

BOTTLES

Classic

BUBBLES

	Crémant de Loire brut	Bouvet-Ladubay, Loire, FR	50
	Ruinart Blanc de Blancs brut	Ruinart, Champagne, FR	120
	Crémant de Loire Rosé brut	Bouvet- Ladubay, Loire, FR	55
	Ruinart Champagne Rosé brut	Ruinart, Champagne, FR	120
	Senzafondo Lambrusco dell' Emilia	Grasparossa, Salamino, Emilia-Romagna, IT	40

WHITE

2024	Pinot Gris	Weingut Jülg, Rhineland-Palatinate, DE	40
2021	Timorasso Derthona Terre di Sarizzola	Piemont, IT	55
2023	Chenin Blanc	Adara, Palmiet Valley, SA	49
2019	Châteauneuf du Pape blanc	Château de Beaucastel, Rhône, FR	210
2023	Steffensberg Riesling Immich-Batterieberg	Mosel, DE	75
2021	Grande Chatelaine Cote de Beaune	Domaine Emmanuel Giboulot, Burgund, FR	110
2024	Sancerre	Domaine Cédric Bardin Sancerre, Sauvignon Blanc, Loire Valley, FR	60
2024	La Tunella	Sauvignon Blanc, Friaul-Julisch Venetien, IT	50

ROSÉ

nv	BOOM!	Rosé non Filtré, Rainer Schnaitmann, Schwarzriesling, Pinot Noir, Württemberg, DE	45
2023	Whispering Angel	Caves d'Esclans, Grenache, Syrah, Tibouren, FR	65
2024	Clos Mireille Rosé (Bio)	Domaines Ott, AOC Côtes de Provence, FR	65

RED

2022	Pinot Noir On The Rocks	Tomislav Markovic, Baden, DE	100
2020	Pinot Noir Heitlinger	Baden, DE	50
2021	Châteauneuf du Pape Habemus Papam	Dom. Santa Duc, Rhône, FR	110
2020	Nat Cool Tinto	Niepoort, Bairrada, PT	50
2022	Châteauneuf du Pape rouge	Château de Beaucastel, Rhône, FR	220
2021	Gigondas Bellecoste	Domaine de la Solitude, Rhône, FR	65
2020	Barbaresco DOCG Ca Grossa	La Vedetta Wines, Piemont, IT	120

Our wines are selected with love for nature and the product.
We value traditional craftsmanship. Enjoyment and pleasure are
our main priorities to bring to your drinking experience.

In line with the our namesake “*Jeanne Baret*” we are pleased to support
courageous female wine makers and cellar masters who are still
considered pioneers in the world of wine.

If you have any questions about our wines, please feel free to reach
out to us.

BOTTLES

 Natural wine

BUBBLES

Tonello “Marachelle” Pet-Nat Durella & Chardonnay, Veneto, IT 60

WHITE

2023 **Riesling** Scheuermmann, Rhineland-Palatinate, DE 40

2020 **La Comtesse Blanche** Château de Mérande, Altesse, Savoyen, FR 75

nv **Pépin Blanc** Pépin, Riesling, Silvaner, Pinot Gris, Pinot Blanc, Muscat, Alsace, FR 60

2024 **Blanc de Noir** Jonas Seckinger, Pinot Noir, Rhineland-Palatinate, DE 32

2021 **Straka Stratos Mash** Weingut Straka, Welschriesling, Weißburgunder Weinviertel, AT 65

ORANGE

2023 **Pépin Orange** Pépin, Traminer, Pinot Gris, Muscat, Silvaner Alsace, FR 60

2023 **3R Orange** Celler Nueve, Cartoixa Vermell, Catalonia, SP 60

ROSE

nv **Pépin Pink Rosé** Pépin, Pinot Blanc, Pinot Gris, Alsace, FR 60

2023 **Rosa Handgemenge** Wachter-Wiesler, Blaufränkisch, Zweigelt, Burgenland, AT 45

RED

nv **Pépin Rouge** Pépin, Grenache, Merlot, Alsace, FR 60

2020 **Out** Judith Beck, Blaufränkisch, Zweigelt, Burgenland, AT 47

2023 **Gamay Dacite** les Vins de la Madone, Gamay, Côtes de Forez, FR 60

2021 **Le Gabier Rouge** Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, FR 45

2022 **Susucaru Rosso Frank Cornelissen** Etna, IT 85

2021 **Otskhanuri Sapere** Baia Sisters, Otskhanuri Sapere, Imereti, GEO 65

 stands for natural wine. Every wine is a natural product. These natural wines have gone through mostly untreated and organic vinification process, therefore were produced with little intervention.

The wines are low in or completely free of sulfites, often unfiltered and are not supplemented with chemical additives.

Each bottle is a unique living entity and invites you on a flavourful journey.

Drinks

<i>BARET SIGNATURE DRINKS FROM 6 PM</i>		
Hibiscus Hush	Hibiscus infused Pisco La Caravedo, ginger liqueur, blackberries, verjus, blackberry egg foam	17
Thirsty Maria	Plantation pineapple rum, Bacardi 4Y, St. Germain, lemon, vanilla, port wine	16
Mezcal Bouquet	Floral Zeitgeist, mezcal, lemon, honey, bitters, Fee foam	15
Monkey's Mischief	Appleton 12, banana-caramel fatwashed, cinnamon-infused Bacardi 4y, Adriatico Amaretto White, lemon, orgeat	17
Amber's Affair	Hendricks, Earl Grey, apple cinnamon syrup, apple juice	15
Glory Leaf	Lemongrass infused Wonderleaf gin, pandan, verjus, green tea, alcohol-free	14
 <i>BARET COUPLE FROM 11 AM</i>		
Gin Basil Highball	Kyrö Dark Gin, lemon, soda Libre Basil	15
Pavlov Mule	Fords gin, lemon, ginger, agave, spicy ginger	14
Ipanema Ale	Undone Jamaican Not rum, verjus, passion fruit syrup, ginger ale, alcohol-free	13

Drinks

<i>GENEVER & GIN TONIC</i>		0.4L	<i>TEQUILA & MEZCAL</i>		2 cl
London No. 3	18		Don Julio Blanco	6	
Kyrö	14		Don Julio Reposado	6	
Fords	14		Don Julio Añejo	8	
Plymouth	15		Casamigos Añejo	8	
Roku	16		Patrón Reposado	6	
Citadelle	15		Patrón Blanco	6	
Gin Mare	18		Volcán Tequila Blanco	6	
Hendricks	15		Fortaleza Blanco	10	
Hendrick's Flora Adora	16		Perro de San Juan Cirial	8	
Elephant Gin	15		Aha Toro Anejo	9	
Elephant Navy Strength	15		Herraduro Reposado	6	
Rhizom	14		Don Fulano Reposado	8	
Sipsmith	15		Teremana	6	
Bombay Sapphire Pre. Cru	16				
Monkey 47 Sloe Gin	16		<i>COGNAC & BRANDY</i>		2 cl
Monkey 47	16		Courvoisier VS	6	
			Hennessy XO	25	
			Château Montifaud XO Silver	15	
<i>DIGESTIFS</i>		2 cl	<i>VODKA</i>		2 cl
Haselnuss / Pfirsich /			Absolut Elyx	9	
Wildkirsch	8		Kakuzo Tea Infused	5	
Speck Birne /					
Williams rot-gelb	8				
Amaro / Kirschbrand	8				
Adriatico Amaretto	5				
Adriatico Amaretto					
Planteray Fiji Fass (4cl)	10				
Adriatico Amaretto					
Grappa Fass (4cl)	10				
<i>RUM</i>		2 cl			
Ron Abuelo 7 Años	9				
Ron Abuelo 12 Años	11				
Planteray Grand Anejo	6				
Doorlys 14Y	15				
Mount Gay XO	11				
Eminente 3Y	7				
Eminente 7Y	7				
Zacapa Negra	11				
El Dorado Demerara 15Y	8				
Bacardi Reserva Ocho	6				
Hampden 1753 3Y	12				
Appleton 12	12				
Admiral Rodney	12				

Whisky

<i>WHISKY DIVERS</i>		2 cl	<i>JAPANESE WHISKY</i>		2 cl
Stork Club Straight Rye	9		Nikka Miyagikyo	15	
Stork Club Rose	8		Nikka from the Barrel	9	
			Suntory Yamazaki 12Y	25	
<i>IRISH WHISKY</i>		2 cl	Hibiki	15	
Jameson Black Barrel	8				
Jameson Crested	8		<i>WHISKY RARITIES</i>		2 cl
Jameson Stout	8		Dalmore King Alexander III	30	
Teeling Small Batch	8		Glenfiddich 21Y	25	
Redbreast 12Y	13				
Yellow Spot 12Y	14		<i>AMERICAN WHISKY</i>		2 cl
Green Spot	12		Elijah Craig	9	
Connemara Peated	14		Woodford Double Oaked	9	
Bushmills 10Y	6		Woodford Rye	8	
Bushmills 12Y	8		Woodford Bourbon	8	
			Michter's Bourbon	9	
<i>SCOTTISH WHISKY</i>		2 cl			
Balvenie Double Wood 12Y	9				
Balvenie Caribbean Cask 14Y	10				
Caol Ila 12Y	8				
Dalmore 15Y	15				
Glenfiddich 15Y	10				
Glenfiddich 18Y	14				
Talisker Port Ruighe	10				
Jura 10Y	7				
Jura Rum Cask	7				
Berry Bros &					
Rudd Sherry Cask	10				
Glenmorangie Sauternes	12				
Arran Sauternes	8				
Arran Sherry	8				
Arran Amarone	8				
Glendronach 12Y	9				
Monkey Shoulder	7				

Jeanne Baret



Jeanne Baret was a member of the expedition led by Louis Antoine de Bougainville from 1766 to 1769 aboard the ships *La Boudeuse* and *L'Étoile* in the South Pacific. She is believed to be the first woman to circumnavigate the globe; she is certainly the first woman to have done so while disguised as a man.

Just before the ships set sail from France, she joined the expedition as an alleged chambermaid and assistant to the expedition's botanist, Philibert Commerson. Her disguise was necessary because, at that time, the French Navy strictly prohibited the presence of women on their ships. Bougainville himself described Baret as "an excellent botanist who accompanied Commerson on the most difficult excursions with great strength and courage".