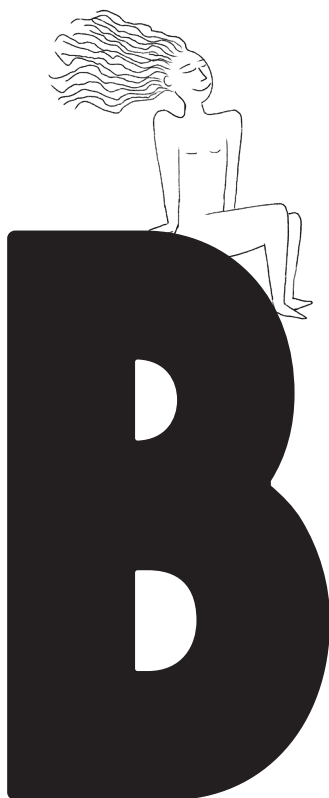


(*Jeanne Baret*)



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.



Aperitifs, cakes & croissants

(from 11:00 am)

¹vegetarian ²vegan

BARETIVOS

OYSTER IRISH SUPREME N°2

pineapple granita & smoked paprika oil 7

PIZZA SLICES OF THE WEEK ^(1 on request)

inquire for details! 21

GIARDINIERA

Italian style pickled seasonal vegetables 19

CHARCUTERIE BOARD

selection of cold cuts, cheese
& fruit mustard 29

POMMES

Baret spiced salt & anchovy aioli 14

BREAD & BUTTER

sourdough bread & whipped flowers butter with ramp salt 10

PONZU ALMONDS 7

NOCELLARA OLIVES 7

CAKES & CROISSANTS (while supplies last)

butter croissant 6

with choice of butter, honey or jam each 1,5

Pain au Chocolat 6

cookie of the week 4

cakes of the day 8

Details on today's cakes on request.

GOOD TASTE & GOOD TIMES

Plates

(12:00 pm - 09:45 pm)

¹vegetarian ²vegan

STARTERS

GRILLED LETTUCE SALAD ^(2 on request)

raspberry miso dressing, roasted sunflower seeds,
raspberry candies & aged goat cheese 21

GREEN ASPARAGUS ^(2 on request)

saffron mornay sauce, roasted almonds & salted lemon 19

ROASTED OCTOPUS

tomato hummus, nduja X.O sauce, pomegranate glaze,
crispy chickpeas & marjoram 26

DRY AGED BEEF TARTARE

bone marrow, Spreewald cornichons, mustard caviar,
& spring onion 23

MAINS

RAVIOLI FAVE E PECORINO ⁽¹⁾

peas butter sauce, monk's beard & ramps oil 25

FISH CURRY

amba potatoes, coconut, fermented cauliflower,
cilantro oil & black lime 41

CORN FED CHICKEN LEG

Vermentino sauce, rosemary Rösti & chicken demi glaze 36

DESSERTS

WINDBEUTEL À LA BARET

buffalo yogurt cream, strawberry ragout,
lavender oil & mint craquelin 14

PAMONHA ICE CREAM ⁽²⁾

toasted mais, salty coconut caramel & mais leafs chips 12

Due to seasonal availability, some dishes may vary.
Thank you for your understanding.

GOOD TASTE & GOOD TIMES

Drinks

CAFFEINE

Coffee	5
Cappuccino	6
Latte Macchiato	5
Espresso	3
Freddo Cappuccino	7
+ White Amaretto	3
+ Vanilla Syrup / Orgeat	2

TEE

Earl Grey / Sencha	cup 6
Fresh Mint	
Fruit Tea	

HOMEMADE

Lemonades grapefruit, pandan, guave	6
Cola	5
Orange juice	6

SOFTS

filtered still or sparkling water	
small / large	0.5L 5 / 1.0L 7
Fritz Cola 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
BRLO Rosé Cider	0.33L 6
Yuzu Radler	0.2L 4 / 0.4L 6

APERITIF



exciting mix of wine and spirit	
Companion Sicilian Orange orange bitter, frizzante	14
Companion Amalfi Lemon lemon bitter, frizzante	14
Volée Ruby Volée, berry lemon cordial,	
Juicy into the Sky 0,0%, alcohol-free	14
Sunshine Spritz Companion 0,0% syrup, grapefruit syrup,	
bitter lemon soda, alcohol-free	14



Wine


Plopp! Kling, gluck-gluck (hicks!)


BY THE GLASS

<i>BUBBLES</i>	0.1L
Crémant brut Jülg, Pfalz, DE	11
Crémant Rosé brut Jülg, Pfalz, DE	12

<i>WHITE</i>	0.15L
2024 Riesling Scheuermann, Rhineland-Palatinate, DE 	8
2025 Blanc de Noir Jonas Seckinger, Pinot Noir, Rhineland-Palatinate, DE 	8
2025 Pinot Gris Weingut Jülg, Rhineland-Palatinate, DE	8
2024 Sancerre Domaine Cédric Bardin Sancerre, Sauvignon Blanc, Loire Valley, FR	12
2023 Chardonnay VDP "Les Cépages" Baron Philippe de Rothschild, Chardonnay, Languedoc, FR	8
2024 Pinot Blanc You can't buy happiness, but... Emil Bauer, Pfalz, DE	10
2025 Grüner Veltliner Weinviertel Neunteufl, AT	10

<i>ORANGE</i>	0.15L
2023 3R Orange Celler Nueve, Cartoixa Vermell, Catalonia, SP 	11
2024 Cubique Les Vins Pirouettes, Alsace, FR 	12

<i>ROSÉ</i>	0.15L
2025 Rosa Handgemenge Wachter-Wiesler, Blaufränkisch, Zweigelt, Burgenland, AT 	7
2024 Côtes du Rhône Rosé La Solitude, Rhône, FR	8
2025 Côtes de Provence AOC Grand Rosé BIO Domaine du Paternel, FR	10

<i>RED</i>	0.15L
2024 Nat Cool Tinto Niepoort, Bairrada, PT	8
2021 Pinot Noir Heitlinger Baden, DE	10
2021 Le Gabier Rouge Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, FR 	9
2024 La Grange Daniel Rouge Domaine Alary, Vaucluse, FR	9

Wine

Plopp! Kling, gluck-gluck (hicks!)

BOTTLES

◇ Classic

BUBBLES

Crémant brut	Jülg, Pfalz, DE	55
Ruinart Blanc de Blancs brut	Ruinart, Champagne, FR	140
Crémant Rosé brut	Jülg, Pfalz, DE	60
Ruinart Champagne Rosé brut	Ruinart, Champagne, FR	140

WHITE

2025 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
2024 Steffensberg Riesling	Immich-Batterieberg, Mosel, DE	80
2021 Côte de Beaune la Grande Châteline	Domaine Emmanuel Giboulot, Burgund, FR	110
2024 Sancerre	Domaine Cédric Bardin Sancerre, Sauvignon Blanc, Loire Valley, FR	60
2023 Chardonnay VDP "Les Cépages"	Baron Philippe de Rothschild, Chardonnay, Languedoc, FR	40
2024 Pinot Blanc You can't buy happiness, but...	Emil Bauer, Pfalz, DE	50
2025 Grüner Veltliner	Weinviertel Neunteufel, DE	45
2023 Chablis AOC	Boisset-Burgund, Chardonnay, FR	100

ROSÉ

2024 Côtes du Rhône Rosé	La Solitude, Rhône, FR	45
2025 Côtes de Provence AOC Grand Rosé BIO	Domaine du Paternel, FR	50
2023 Whispering Angel	Caves d'Esclans, Grenache, Syrah, Tibouren, FR	65

RED

2022 Pinot Noir On The Rocks	Tomislav Markovic, Baden, DE	100
2021 Pinot Noir Heitlinger	Baden, DE	50
2024 Nat Cool Tinto	Niepoort, Bairrada, PT	11 50
2021 Gigondas Bellecoste	Domaine de la Solitude, Rhône, FR	65
2021 Barbaresco DOCG Ca Grossa	La Vedetta Wines, Piemont, IT	120
2024 La Grange Daniel Rouge	Domaine Alary, Vaucluse, FR	45
2024 Lagrein DOC	Elena Walch, Südtirol, IT	65
2021 Marqués de Riscal Reserva XR	Heredores de Marqués de Riscal, La Rioja, SP	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 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.

Wine

Plopp! Kling, gluck-gluck (hicks!)

BOTTLES

◆ Natural wine

WHITE

2024	Riesling	Scheuermann, Rhineland-Palatinate, DE	40
nv	Pépin Blanc	Pépin, Riesling, Silvaner, Pinot Gris, Pinot Blanc, Muscat, Alsace, FR	60
2025	Blanc de Noir	Jonas Seckinger, Pinot Noir, Rhineland-Palatinate, DE	32

ORANGE

2023	3R Orange	Celler Nueve, Cartoixa Vermell, Catalonia, SP	60
2024	Cubique	Les Vins Pirouettes, Alsace, FR	65

ROSÉ

nv	Pépin Rosé	Pépin, Pinot Blanc, Pinot Gris, Alsace, FR	60
2025	Rosa Handgemenge	Wachter-Wiesler, Blaufränkisch, Zweigelt, Burgenland, AT	45

RED

nv	Pépin Rouge	Pépin, Grenache, Merlot, Alsace, FR	60
2021	Le Gabier Rouge	Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, FR	45
2022	Susucaru Rosso Frank Cornelissen	Etna, IT	85

◆ 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

BARET SIGNATURE DRINKS FROM 6 PM

Beso Verde Democrata mezcal, Herradura blanco, Mikks basil lime, lime juice, honey syrup, Fee foam	16
Coco Punch Planteray Cut & Dry, Ron Abuelo blanco, caramel syrup, Triple Sec, lemon juice, clarified milk punch	17
Rosie's Loveletter Rosemary infused Kyrö Pink Gin, hibiscus concentrate, verjus	15
Island Barrel Cinnamon infused Buffalo Trace Whiskey, Mikks passionfruit lime, lemon juice, simple syrup, Fee foam	15
Café Dorado Pisco Malpaso Reservado, Tia Maria liqueur, Honey Syrup, Coffee Foam	16
Glory Leaf Wonderleaf gin, pandan, verjus, green tea, alcohol-free	14

BARET COUPLE FROM 11 AM

Mötley Berries Woodford Reserve, berry lemon cordial, pomegranate soda	15
Nordic Fizz Kyrö Rye Vodka, yuzu elderflower cordial, grapefruit syrup, orange bitters, tonic water	15
Ipanema Ale Undone Jamaican Not rum, verjus, passionfruit lime cordial, 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 Añejo	8
Plymouth	15	Patrón Reposado	6
Plymouth Sloe	16	Patrón Blanco	6
Roku	16	Volcán Tequila Blanco	6
Citadelle	15	Fortaleza Blanco	10
Gin Mare	16	Aha Toro Anejo	9
Hendricks	15	Herraduro Blanco	6
Hendrick's Flora Adora	16	Herraduro Reposado	6
Elephant Gin	15	Teremana	6
Sipsmith	15	Democrata	7
Monkey 47 Sloe Gin	16	Perro de San Juan Cirial	8
Monkey 47	16		
Needle Masterpiece	15	<i>COGNAC & BRANDY</i>	2 cl
		Courvoisier VS	6
<i>DIGESTIFS</i>	2 cl	Hennessy XO	25
Hazelnut	8	Clés de Ducs V.S.O.P	8
Speck Birne /		<i>VODKA</i>	2 cl
Williams rot-gelb	8	Absolut Elyx	9
Raspberry / Cassis	8	Kakuzo Tea Infused	5
Amaro / Kirschbrand	8	Kyrö Rye	6
Adriatico Amaretto	5	Discarded Grape Skin	7
Adriatico Amaretto			
Planteray Fiji Fass (4cl)	10		
Adriatico Amaretto			
Grappa Fass (4cl)	10		
Grappa	6		
Montenegro Amaro	6		
<i>RUM</i>	2 cl		
Ron Abuelo 7 Años	9		
Ron Abuelo 12 Años	11		
Mount Gay XO	11		
Eminente 3Y	7		
Eminente 7Y	7		
Zacapa Negra	11		
El Dorado Demerara 15Y	8		
Botucal Reserva Exclusiva	8		
Planteray Cut&Dry	8		
Planteray Pineapple	7		
Hampden 1753 3Y	12		
Appleton 12	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
Evermann Wilhelm	8	Suntory Yamazaki 12Y	25
Kyrö Malt Rye	9	Hibiki	15
<i>IRISH WHISKY</i>	2 cl	<i>WHISKY RARITIES</i>	2 cl
Jameson Black Barrel	8	Dalmore King Alexander III	30
Teeling Small Batch	8	Glenfiddich 21Y	25
Redbreast 12Y	13	<i>AMERICAN WHISKY</i>	2 cl
Yellow Spot 12Y	14	Buffalo Trace	8
Green Spot	12	Sazerac Rye	10
Connemara Peated	14	Eagle Rare	10
Bushmills 10Y	6	Woodford Double Oaked	9
<i>SCOTTISH WHISKY</i>	2 cl	Woodford Bourbon	8
Balvenie Double Wood 12Y	9	Michter's Bourbon	9
Balvenie Caribbean Cask 14Y	10	Jack Daniel's Bonded Rye	7
Caol Ila 12Y	8	Jack Daniel's Bonded	7
Dalmore 15Y	15	Gentleman Jack	7
Glenfiddich 15Y	10		
Glenfiddich 18Y	14		
Talisker Port Ruighe	10		
Glenmorangie Sauternes	12		
Arran Sauternes	8		
Arran Sherry	8		
Arran Amarone	8		
Glendronach 12Y	9		
BenRiach The Original Ten	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".