

WELCOME



Jeanne Baret was a member of the expedition that Louis Antoine de Bougainville led to the South Pacific between 1766 and 1769.

She is most likely the first woman to have circumnavigated the globe; she is certainly the first woman to have done so disguised as a man.

Bold, curious, fearless. A pioneer whose legacy endures to this day.

True to our motto *eat, share, enjoy*, we invite you to discover, share and savour together.

We see hospitality as a promise: to think ahead, and to inspire, culinarily, socially and culturally.

For Berlin. And the world.

GOOD TASTE & SEMIL DOOD

TO BARET



Baretivos & Pastries

(from 11:00 am)

BARETIVOS

<i>OYSTER IRISH SUPREME</i> №2 ^{R, O} gin lemon granita & basil oil	7
<i>PIZZA SLICES OF THE WEEK</i> ^(1 on request) inquire for details!	24
<i>GIARDINIERA</i> ^{A, O} Italian style pickled vegetables, tomato oil & toasted sourdough bread	19
<i>CHARCUTERIE BOARD</i> ^{A, G, M, P, O} (for 2 people) selection of cold cuts, cheese, fruit mustard & focaccia Genovese	34
<i>POMMES</i> ^{C, D} Baret spiced salt & anchovy aioli	16
<i>BREAD & BUTTER</i> ^{A, G} sourdough bread & whipped Umeboshi butter	12
<i>CHEESE ALMONDS</i> ^{G, H}	9
<i>SICILIAN OLIVE MIX</i> ^O	7

PASTRIES (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.

¹vegetarisch ²vegan



- A Cereals containing gluten
- B Crustaceans
- C Eggs
- D Fish
- E Peanuts
- F Soybeans
- G Milk / lactose
- H Nuts
- L Celery
- M Mustard
- N Sesame seeds
- O Sulphur dioxide and sulphites
- P Lupin
- R Molluscs

Plates

(12:00 pm – 09:45 pm)

STARTERS

<i>FATTOUSH SALAD</i> (2 on request) F, H, O	21
tomato, cucumber, Tropea red onion, lettuce, radish, carasau bread, sumac & pomegranate dressing	
<i>EGGPLANT CARPACCIO</i> A, C, G	19
smoked tomato mayo, Parmigiano aged 48 months, garlic panko & basil	
<i>DRY AGED SEA BASS</i> D, H	29
peach coulis, fermented peach, fig leaf oil, salted almonds & Sichuan pepper	
<i>LAMB TARTARE</i> A, N	21
Pilpelchuma tahini, green beans, fig mustard, spring onion, mint & toasted spelt bread	

MAINS

<i>SPAGHETTI ALL'ASSASSINA</i> (2 on request) A, G, L, O	25
tomato sauce, smoked stracciatella & chili oil	
<i>RAVIOLI LOBSTER & ZUCCHINI</i> A, B, C, G, L, O	41
ricotta, lobster sauce, prosciutto oil & Lumi	
<i>CHICKEN SCHNITZEL</i> A, C, G	39
marinated bell peppers, chicken demi glace & parsley toum	

DESSERTS

<i>WINDBEUTEL CAPRESE</i> A, C, G	16
sun dried tomato ice cream, sour cream foam & basil	
<i>SANGRÍA ICE CREAM</i> (2) O	14
coconut rum ice cream, fruit ragout, Nero d'Avola syrup & citrus crumble	
<i>ICE CREAM OF THE WEEK</i>	10

¹vegetarian ²vegan
Due to seasonal availability, some dishes may vary.
Thank you for your understanding.



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

BEER

Köpi	0.2L 6 / 0.4L 8
Kurpfalzbräu Helles	0.2L 6 / 0.4L 8
Lemke pale ale	from our neighborhood 0.2L 6 / 0.4L 8
BRLO naked	alcohol-free 0.33L 6
Lemke Helles	alcohol-free 0.33L 6
BRLO Cider Rosé	0.33L 8
Yuzu Radler	0.2L 4 / 0.4L 8

APERITIF

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



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 or would like a personal recommendation, our service team will be delighted to assist you at any time.

Listed vintages may occasionally vary. Please feel free to ask us about current vintages at any time.

Wines

BY THE GLASS

<i>BUBBLES</i>		0.1L
2024	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	12
	Domaine Cédric Bardin Sancerre, Sauvignon Blanc, Loire Valley, FR	
2025	Chardonnay VDP “Les Cépages”	8
	Baron Philippe de Rothschild, Chardonnay, Languedoc, FR	
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
2024	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	7
	Wachter-Wiesler, Blaufränkisch, Zweigelt, Burgenland, AT	
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	9
	Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, FR	
2024	La Grange Daniel Rouge Domaine Alary, Vaucluse, FR	9



& BUBBLES

Natural wine

Wines

BOTTLES

Classic

BUBBLES

Crémant brut	Jülg, Pfalz, DE	55
Ruinart Blanc de Blancs brut	Ruinart, Champagne, FR	160
Crémant Rosé brut	Jülg, Pfalz, DE	60
Ruinart Champagne Rosé brut	Ruinart, Champagne, FR	180

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
2025 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 Neunteufl, DE	45
2024 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
2025 Whispering Angel	Caves d'Esclans, Grenache, Syrah, Tibouren, FR	65

RED

2023 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
2023 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
2025 Lagrein DOC	Elena Walch, Südtirol, IT	65
2021 Marqués de Riscal Reserva XR	Hereditores de Marqués de Riscal, La Rioja, SP	120

Wines

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

2024 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
2023 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.



Mixed Drinks

<i>BARET SIGNATURE DRINKS FROM 6 PM</i>	
Beso Verde	16
Democrata mezcal, Herradura blanco, Mikks basil lime, lime juice, honey syrup, Fee foam	
Coco Punch	17
Planteray Cut & Dry, Planteray 3 Stars, caramel syrup, Dry Curaçao, lemon juice, clarified milk punch	
Rosie's Loveletter	15
Rosemary infused Kyrö Pink Gin, hibiscus concentrate, verjus	
Island Barrel	15
Cinnamon infused Buffalo Trace Whiskey, Mikks passionfruit lime, lemon juice, simple syrup, Fee foam	
Café Dorado	16
Pisco Malpaso Reservado, Tia Maria liqueur, Honey Syrup, Coffee Foam	
Glory Leaf	14
Wonderleaf gin, pandan, verjus, green tea, alcohol-free	
 <i>BARET COUPLE FROM 11 AM</i>	
Mötley Berries	15
Woodford Reserve, berry lemon cordial, pomegranate soda	
Nordic Fizz	15
Kyrö Rye Vodka, yuzu elderflower cordial, grapefruit syrup, orange bitters, tonic water	
Ipanema Ale	13
Undone Jamaican Not rum, verjus, passionfruit lime cordial, ginger ale, alcohol-free	



Spirits

<i>GENEVER & GIN TONIC</i>	0.4L
London No. 3	18
Kyrö	14
Kyrö Dark	16
Kyrö Pink	14
Plymouth	15
Needle Masterpiece	15
Roku	16
Citadelle	15
Gin Mare	16
Hendricks	15
Elephant Gin	15
Elephant Sloe	16
Sipsmith	15
Monkey 47 Sloe Gin	16
Monkey 47	16

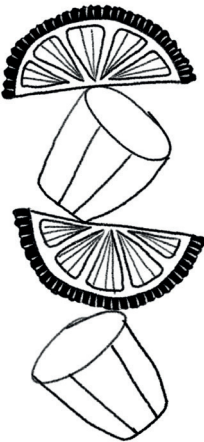
<i>DIGESTIFS</i>	2 cl
Hazelnut	8
Speck Birne /	
Williams rot-gelb	8
Raspberry / Cassis	8
Amaro / Kirschbrand	8
Adriatico Amaretto	5
Adriatico Amaretto	
Planteray Fiji Fass (4cl)	10
Adriatico Amaretto	
Grappa Fass (4cl)	10
Grappa	6
Montenegro	6

<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

<i>TEQUILA & MEZCAL</i>	2 cl
Herradura Blanco	6
Herradura Reposado	6
Don Julio Blanco	6
Don Julio Añejo	8
Patrón Reposado	6
Patrón Blanco	6
Volcán Reposado	7
Fortaleza Blanco	10
Aha Toro Anejo	9
Teremana	6
KAA DOS Blanco	12
KAA DOS Rosado	14
Democrata	7
Perro de San Juan Cirial	8

<i>COGNAC & BRANDY</i>	2 cl
Courvoisier VS	6
Hennessy XO	25
Clés de Ducs V.S.O.P	8

<i>VODKA</i>	2 cl
Absolut Elyx	9
Kakuzo Tea Infused	5
Kyrö Rye	6
Discarded Grape Skin	7
Haku	8

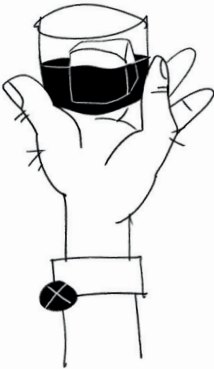


Whisky

<i>WHISKY DIVERS</i>	2 cl
Kyrö Malt	9
Kyrö Oloroso	12
Kyrö Whisky of Fire	14
Kyrö Whisky of Blood	14
Stork Club Straight Rye	9
Evermann Wilhelm	8

<i>IRISH WHISKY</i>	2 cl
Jameson Black Barrel	8
Teeling Small Batch	8
Redbreast 12Y	13
Yellow Spot 12Y	14
Green Spot	12
Connemara Peated	14
Bushmills 10Y	6
Busker Single Pot Still	12

<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
Glenmorangie Sauternes	12
Arran Sauternes	8
Arran Sherry	8
Arran Amarone	8
Glendronach 12Y	9
BenRiach The Original Ten	9
Monkey Shoulder	7



<i>JAPANESE WHISKY</i>	2 cl
Nikka Miyagikyo	15
Nikka from the Barrel	9
Suntory Yamazaki 12Y	25
Hibiki	15

<i>WHISKY RARITIES</i>	2 cl
Dalmore King Alexander III	30
Glenfiddich 21Y	25

<i>AMERICAN WHISKY</i>	2 cl
Buffalo Trace	8
Sazerac Rye	10
Eagle Rare	10
Woodford Double Oaked	9
Woodford Bourbon	8
Michter's Bourbon	9
Jack Daniel's Bonded Rye	7
Jack Daniel's Bonded	7
Gentleman Jack	7

Contact

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INSTAGRAM



Baret