

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



& PASTRIES

Baretivos & Pastries

(from 11:00 am)

BARETIVOS

<i>OYSTER IRISH SUPREME</i> №2 ^{R, O} pickled Chiodini mushrooms & shiso	7
<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>FOCACCIA GENOVESE</i> ^A with olive oil	14
<i>BREAD & BUTTER</i> ^{A, G} sourdough bread & smoked walnut butter	12
<i>GRISSINI</i> ^{A, N} mushroom hummus	10
<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>ROASTED BEETROOT SALAD</i> ^(1, 2 on request) H, G, O	19
Ricotta Forte yogurt, pickled apple, wild leaves, beetroot dressing & pecan nuts	
<i>PUMPKIN SOUP</i> ^(1, 2 on request) A, G, O	16
goat cheese fondue, ginger, rosemary oil & toasted sourdough bread	
<i>BARET KÖNIGSBERGER KLOPSE</i> ^{A, G, L, M, O}	22
dry aged beef, caper beurre blanc, mustard caviar, puffed potatoes & caper powder	
<i>PULPO</i> ^{D, F, G, R}	29
Gorgonzola Dolce cream, pomegranate glaze, black truffle & prosciutto XO sauce	

MAINS

<i>LASAGNE AI PORCINI</i> ⁽¹⁾ A, G, O	34
porcini ragout, Satsuma mandarin, 48 month aged Parmigiano, samphire & dashi powder	
<i>DRY AGED FISH OF THE DAY</i> ^{A, C, D, F, G, H, L, O}	45
almond zabaione, seasonal mushroom ragout, preserved lemon, tosazu powder & parsley oil	
<i>CODA ALLA VACCINARA</i> ^{G, L, O}	39
braised oxtail, smoked sunchoke purée, pickled celery, cacao & lovage oil	

DESSERTS

<i>CHESTNUT TIRAMISÙ</i> ^{A, C, G, O}	12
roasted chestnut ice cream, mascarpone foam, coffee tequila & chocolate crumble	
<i>WINDBEUTEL À LA BARET</i> ^{A,C,G}	12
diplomat cream, Profiteroles chocolate sauce & smoked Maldon salt	
<i>ICE CREAM OF THE WEEK</i>	10

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



Drinks

<i>CAFFEINE</i>	
Coffee	5
Cappuccino	6
Latte Macchiato	5
Pumpkin Spice Latte	7
Espresso	3
+ White Amaretto	3
+ Vanilla Syrup / Orgeat	2
<i>TEE</i>	
Earl Grey / Sencha	cup 6
Fresh Mint	
Fruit Tea	
<i>HOMEMADE</i>	
Lemonades grapefruit, pandan, rhubarb, apple cinnamon	6
Orange juice	6
Cola	5
<i>SOFTS</i>	
filtered still or sparkling water	
small / large	0.5L 5 / 1.0L 7
Afri Cola Zero	0.2L 4
<i>BEER</i>	
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
<i>APERITIF</i>	
exciting mix of wine and spirit	
Companion Sicilian Orange	14
orange bitter, frizzante	
Companion Amalfi Lemon	14
lemon bitter, frizzante	
Voleé Passion	14
Volée, Mikks passionfruit lime, 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
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	
2024 Pinot Blanc You can't buy happiness, but... Emil Bauer, Pfalz, DE	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
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 Mandrarossa Nero D'Avola DOC Settesola, Sicily, IT	8

& BUBBLES



Natural wine

Wines

BOTTLES

Classic

BUBBLES

Jeanne Perlwein	Am Turm, Pfalz, DE	40
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
2024 Sancerre	Domaine Cédric Bardin Sancerre, Sauvignon Blanc, Loire Valley, FR	60
2024 Pinot Blanc You can't buy happiness, but...	Emil Bauer, Pfalz, DE	50
2025 Gelber Muskateller "Ried Steinriegel"	Wohlmuth, Styria, AT	80
2025 Grüner Veltliner	Weinviertel Neunteufl, DE	55
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

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	40
2025 Lagrein DOC	Elena Walch, Südtirol, IT	65
2021 Marqués de Riscal Reserva XR	Heredores de Marqués de Riscal, La Rioja, SP	95
2024 Mandrarossa Nero D'Avola DOC	Settesola, Sicily, IT	45

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	45
2025 Blanc de Noir	Jonas Seckinger, Pinot Noir, Rhineland-Palatinate, DE	36

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	45
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RED

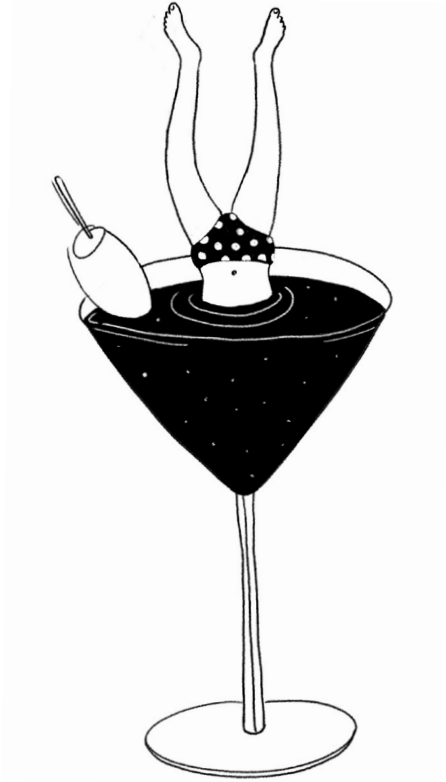
nv Pépin Rouge	Pépin, Grenache, Merlot, Alsace, FR	45
2021 Le Gabier Rouge	Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec, FR	50
2023 Susucaru Rosso Frank Cornelissen	Etna, IT	85



⬢ 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 COUPLE FROM 11 AM</i>	
Earl's Tonic	15
Kyrö Napue Gin, Italicus, Earl Grey syrup, tonic water	
Maple Horse's Neck	15
Woodford Reserve Bourbon, maple syrup, ginger ale, Angostura bitters, orange bitters	
Spiced Orchard Mule	13
Undone Not Rum, apple-cinnamon syrup, verjus, ginger beer, alcohol-free	
 <i>BARET SIGNATURE DRINKS FROM 6 PM</i>	
Born in Rome	17
Kyrö Napue Gin, lemon juice, lavender-tonka syrup, ginger liqueur, sweet vermouth, saline solution, orange bitters, Fee Foam	
Pear °11	16
Planteray 3 Stars White Rum, Williams pear eau-de-vie, pear-vanilla cordial, walnut bitters, saline solution	
Agave in the Snow	16
Democrata Mezcal, Adriatico Amaretto White, dry curaçao, orgeat, lemon, Fee Foam, shredded almonds	
Dark Berry Storm	16
Buffalo Trace Bourbon, Tia Maria coffee liqueur, Mikks Berry Lemon, lemon juice, egg white, chocolate bitters	
Tranquility	16
Kyrö Rye Vodka infused with brown butter, chamomile tea concentrate, verjus, honey, walnut bitters, peach bitters, saline solution	
Rosie's Loveletter 2.0	16
Pisco infused with rosemary, hibiscus concentrate, verjus, saline solution, Angostura, cherry bitters	
Loverboy	14
Wonderleaf Gin, sour cherry & clove cordial, Companion Designated Driver, Earl Grey tea, egg white, cherry bitters, alcohol-free	
 <i>TWISTED CLASSICS FROM 6 PM</i>	
P&B Old Fashioned	16
Planteray Original Dark Rum (peanut butter fat-washed), caramel syrup, Luxardo Maraschino cherries	
Chocolate Negroni	15
Martin Miller's Gin, Select, Cuciello Rosso, dry curaçao, dark chocolate, saline solution	
Pornstar Royale	17
Kyrö Rye Vodka, Mikks Passionfruit Lime, vanilla syrup, lime juice, Crémant-vanilla foam	
Paloma Blanco	15
Herradura Blanco Tequila, grapefruit syrup, lime juice, soda water	
Penicillin Sour	16
Buffalo Trace Bourbon, ginger liqueur, honey syrup, lemon juice, orange bitters, Fee Foam	

Spirits

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

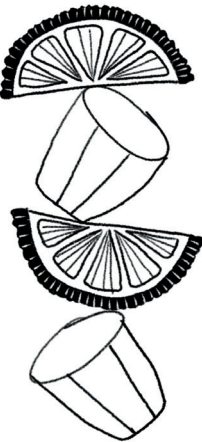
<i>DIGESTIFS</i>	2 cl
Raspberry / Cassis	8
Hazelnut	8
Williams Pear (Red / Green)	8
Amaro	8
Speckbirne (Smoked Pear)	8
Basler, Langstieler Wild Pear	8
Rhubarb	8
Grappa	6
Amaro Montenegro	6
Adriatico Roasted Almonds	5
Adriatico Bianco	5
Berliner Luft	3

<i>RUM</i>	2 cl
Ron Abuelo 7 Años	9
Ron Abuelo 12 Años	11
Mount Gay XO	11
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
Angostura Grand Reserve 1919	8

<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
Kyrö Rye	6
Discarded Grape Skin	7
Haku	8
Beluga Noble	8
Beluga Gold Line	15



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

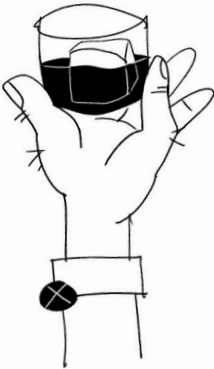
<i>IRISH WHISKY</i>	2 cl
Jameson Black Barrel	8
Teeling Small Batch	8
Redbreast 12Y	13
Yellow Spot 12Y	14
Green Spot	12
Connemara Peated	14
Bushmills 10Y	6
Busker Single Pot Still	12

<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

