

# Chou CHOU

## APÉRITIFS

**Spritz** | 13  
St. Germain, Sarti Rosa, Aperol, Lillet, Campari, Limoncello, Lillet 0%

**Bombay Sapphire Gin Tonic** | 13

**Parisian Lavendel Lemonade** | 9

## BEERS

**Berliner Kindl Weisse 0,33L** | 5,5  
Raspberry & Waldmeister

**Radeberger 0,33L** | 5.5  
Pils & Alkoholfrei

**Paulaner 0,5L** | 7  
Helles, Weißbier, Dunkel, Alkoholfrei

## BUBBLES

**Riesling Sekt**  
0,1L | 8 0,75L | 55

**Pommery Champagne Brut**  
0,1L | 17 0,75L | 119 1,5L | 189

**Pommery Rosé**  
0,1L | 19 0,75L | 129

**R de Ruinart**  
Brut 0,75L | 165  
Rosé 0,75L | 229  
Blanc de Blanc 0,75L | 229

**Dom Perignon**  
Vintage 0,75L | 750  
Rosé 0,75L | 850

**Wild Idol Sparkling 0.0%**  
Rosé or Brut  
0,1L | 11 0,75L | 69

## VINS BLANCS

**Summertime - Blanc Bio**  
Côtes de Provece, France  
0,1L | 9 0,75L | 65

**Deidesheimer Rielsing - Bassermann**  
Pfalz, Germany  
0,1L | 11 0,75L | 75

**Chardonnay - Domaine de la Baume**  
South, France  
0,75L | 55

**Grauburgunder - Heyl zu Herrnsheim**  
Rheinhessen, Germany  
0,1L | 7.5 0,75L | 49

**Chablis AC - Domaine des Chaumes**  
Maligny, France  
0,75L | 89

## ROSÉ

**Summertime - La Gordonne Rosé Bio**  
Côtes de Provence, France  
0,1L | 9 0,75L | 65 1,5L | 115

**Saignée Rosé - Weingut Landerer**  
Baden, Germany  
0,75L | 49

**Les Gravieres Rosé - Chateau La Gordonne**  
Côtes de Provence, France  
0,1L | 11 0,75L | 75

**Whispering Angel - Chateau D'Esclans**  
Côtes de Provence, France  
0,1L | 12 0,375L | 40 0,75L | 85 1,5L | 149

**Minuty Prestige Rosé - Chateau Minuty**  
Saint Tropez, France  
0,75L | 89

## KAFFEE & KUCHEN | 10

Tageskuchen auf Anfrage

Wahlweise:

Espresso, Lungo, Cappuccino, Latte Macchiato, Tea

## OYSTER 'FINE DE CLAIRE'

€25 for 3 incl. glass of champagne

€4.5 each or €12 for 3

## SOFT DRINKS

**Cola, Zero, Fanta, Sprite 0,2L** | 5  
**Tonic, Bitterlemon, Ginger Ale 0,2L** | 5.5  
**Apple, Cassis, Rhubarb Schorle 0,25L** | 5.5

**Staatl. Fachingen Mineral Water**  
0,25L | 4,5 0,75L | 9,5

## CUISINE

**Chou Chou Beef Tartar** | 22  
Nordland Beef | Spreewald Gerkins | Steamed Egg Yolk

**Prawn Cocktail** | 15  
Cooked in Garlic Thyme Butter | Cocktail Sauce

**Posh Croque** | 20  
Comté Cheese | Local Ham | Truffle Mayo | Salad  
\*Vegan option available

**Paris Royal Burger (V)** | 19  
Redefined Premium Burger | Croissant Bun | Melted Brie Mushroom | Truffle Mayo | Poached Egg

**Chou Chou Burger** | 19  
Dry Aged Black Angus Patty | Brioche Bun  
Cheddar Cheese | Bacon | Fried Egg | Tomato

**Granny's Schnitzel** | 28  
Local Havelland Apple-Fed Pork | Fried Potatoes

**Original Berliner Currywurst** | 15  
With Baguette \*Vegan option available

**Hilton Berlin's Club Sandwich** | 22

**Classic Caesar Salad** | 18  
+ Chicken | 24 / + Prawns | 25

**Chou Chou Quiche Lorraine** | 27  
Cured Ham | Gruyere | Mixed Salad

**French Fries (V)** | 6

**Truffled French Fries** | 10  
Cracked Black Pepper | Comté Cheese | Truffle Mayo