

Chou CHOU

BRASSERIE - CAFÉ - COCKTAILS

STARTERS

CHOU CHOU BEEF TARTARE | 22

Nordland beef | Spreewald gherkins | Steamed egg yolk
Nordlandrind | Spreewaldgurken | Onsen-Ei

SALADE DE SAISON | 12

Wild herb mixed salad | Caramelized Saint Agur blue cheese
Roasted nuts | Grapes | Raspberry vinaigrette
*Gemischter Wildkräutersalat | Karamellisierter
Saint-Agur-Blauschimmelkäse | geröstete Nüsse
Weintrauben | Himbeervinaigrette*

MUSHROOM PÂTÉ (V) | 14

Oyster Mushroom | Champignon's | Plum | Frisée | Pickle
Austernpilze | Champignons | Pflaume | Frisée | Gurke

CHOU CHOU PRAWN COCKTAIL | 15

Cooked in garlic thyme butter | Cocktail sauce
*In Knoblauch-Thymian-Butter gebraten
serviert mit Cocktailsauce*

CARAMELIZED FIG TART (V) | 14

Picandou goat cheese | Frisée | Honey mustard vinaigrette
Picandou Ziegenkäse | Frisée | Honig Senf Vinaigrette

RILLETTES DE CANARD | 16

Baguette | Chutney | Spreewald Pickles
Baguette | Chutney | Spreewaldgurken

APÉRITIF

ST-GERMAIN SPRITZ | 15
Elderflower | Citrus

FRENCH MARTINI | 16
Grey Goose Vodka | Chambord | Pineapple

ELEGANCE DE MACARON | 17
Sarti | Bombay Sapphire Gin | Lillet Rose

CHAMPAGNE

KIR ROYALE | 18
Crème de Cassis | Pommery Brut

FRENCH 75 | 18
Beefeater Gin | Lemon | Sugar | Pommery Brut

LA VIE EN ROSE | 18
Strawberry | Galliano Vanilla | Pommery Rose

0.0%

JARDIN FIZZ | 11
Cucumber | Elderflower | Mint | Soda

MARTINI À LA PASSION | 11
Vanilla | Passionfruit | Wild Idol %

PARISIAN LEMONADE | 10
Lavender | Lemon | Soda

CHOU CHOU OYSTER | 4.5

Fine de Claire Oyster
Grapefruit | Pink Peppercorn

MARINATED OLIVES | 5

Thyme | Rosemary | Lemon

MAINS

SANDRE DE HAVEL | 32

Pike perch | Oven baked cabbage | Linseed oil
Grenaille Potatoes | Lemon velouté
*Zander | Kohl aus dem Ofen | Drilling Kartoffeln
Salzige Zitronen-Velouté*

CHOU CHOU BOUILLABAISSE | 35

Turbot broth | Pike perch | Baltic sea shrimp | Smoked eel
Steinbutt-Fumet | Zander | Ostseegarnele | Geräucherter Aal

NOBEEF BOURGUIGNON (V) | 27

Redefine flanksteak | Silver onions | Carrots
Celeriac | Mushrooms
*Redefine Flanksteak | Silberzwiebel | Karotten
Knollensellerie | Pilze*

COQ AU VIN RIESLING | 33

Chicken | Grenaille potatoes | Glazed carrots
Charred pickled silver onions | Jus
Hähnchen | *Drillinge | Glasierte Karotten
Eingelegte Silberzwiebel | Jus*

GRANNY'S SCHNITZEL | 28

From local Havelland apple-fed pork
served with Fried Potatoes
*Vom Lokalem Havelländer Apfelschwein
serviert mit Bratkartoffeln*

QUICHE LORRAINE | 27

Bacon | Gruyère | Mixed Salad
Speck | Greyerzer Käse | Blattsalatmix

FILET STEAK | 43
180g

ENTRECÔTE | 40
250g

T-BONE | 65
550g

CHATEAUBRIAND | 110
500g

Simmental Wolowina

Traditional Alpine breed, known for its rich flavour and fine marbled texture.

SAUCES | 4

Béarnaise | Peppercorn | Herb Butter
Red wine jus | Truffled Jus

Terre & Mer | 12
Add King Prawns

SIDES | 6

Ratatouille | Glazed carrots | Green salad
Grenaille potatoes | French fries

Truffled Frites | 10
Black Pepper | Comté | Truffle Mayo

DESSERTS

CHOCOLATE MOUSSE PARFAIT (V) | 12

Fresh berries | Coulis
Frische Beeren | Coulis

CREAMY CRÈME BRÛLÉE (V) | 10

Crisp Caramel Cover
Knusprige Karamelldecke

CRÊPES SUZETTE | 14

Grand Marnier | Vanilla ice cream
Grand Marnier | Vanille Eiscreme

PLATEAU DE FROMAGES (V) | 25

Grapes | Walnuts | French & German cheeses
Weintrauben | Walnuss | Französischer & Deutscher Käse

CHOU CHOU TARTE TATIN

TO SHARE OR NOT (V) | 24

25 min. | Served with fresh ice cream, ask for today's flavour
*Serviert mit frischer Eiscreme | Frag nach dem heutigen
Geschmack*

LEMON MERINGUE MARTINI | 15

Absolut Vodka | Lemon | Vanilla | Cream foam
Our cocktail version of a tarte au citron.

**Non-alcoholic available | 11*

DRINKS

WINE SELECTION

CHAMPAGNE

La Maison Pommery
Brut Royal 17/119
Brut Rosé Royal 19/129

Bollinger 1829
Special Cuvée 145
Rosé 199

R de Ruinart
Brut 165
Rosé 229
Blanc de Blancs 229

Dom Perignon
Vintage 750
Rosé 850

SPARKLING

Riesling Sekt 8/55
Specially produced for Hilton Berlin

Papilou Pétillant Naturel Rosé 11/69
Gérard Bertrand, Vin de France

Wild Idol 0.0% 11/69
Brut / Rose

WHITE

St. Anthony Grauburgunder · Heyl zu Herrnsheim 7/49
Rheinhessen, Germany

Kamptal Grüner Veltliner · Topf 55
Gobelsburg, Austria

Chapeau Riesling Halbtrocken · Pfaffmann 57
Pfalz, Germany

Naturalys Chardonnay · Gérard Bertrand 8.5/59
Pays d'Oc, France

Pinot Blanc Les Caves de l'Enfer · Maison Kuehn 62
Alsace, France

Côtes de Roses Sauvignon Blanc · Gérard Bertrand 9/65
Languedoc, France

Picpoul de Pinet AOP · Gérard Bertrand 9.5/69
Banyuls, France

Prestige Lugana DOC · Ca Maiol 75
Lombardy, Italy

Pouilly-Fumé AOC · Guy Saget 89
Loire Valley, France

Chablis · Domaine Chanson 99
Burgundy, France

2023 Meursault AOC · Louis Jadot 240
Burgundy, France

Glass 0.1l
Bottle

ROSE

Hampton Water · Gérard Bertrand 11 / 85
Provence, France

Reserve Rosé · Les Dauphines 8 / 55
Côtes du Rhône, France

Saignée Rosé · Weingut Landerer 69
Baden, Germany

Caves d'Esclans 'Whispering Angel' 115
Côtes du Provence, France

ORANGE

Orange Gold Blend · Gérard Bertrand 79
Languedoc, France

RED

Merlot · Cheval d'Or 7.5/52
Roussillon, France

Parallèle 45 Rouge · Domaines Paul Jaboulet Aîné 52
Côtes du Rhône AOP, France

Tempranillo Crianza · Miguel Torres 8/55
Rioja, Spain

Auf der Grenze Spätburgunder · Bernhart 8.5/59
Pfalz, Germany

Bordeaux AOC Supérieur · Haut Barry 9/65
Bordeaux, France

Naturalys Cabernet Sauvignon · Gérard Bertrand 9.5/69
Pays d'Oc, France

Beaujolais-Villages AOC Combe aux Jacques · 74
Louis Jadot · Beaujolais, France

Reserve Du Bastion Bourgogne Pinot Noir · 85
Domaines Chanson · Burgundy, France

Haut-Médoc AOC Cru Supérieur 92
Château du Moulin Rouge · Bordeaux, France

Châteauneuf-du-Pape AOP Cuvée du Vatican · 115
Jean-Marc Diffonty · Rhone, France

2021 Barolo · Monfalletto Montezem 189
Piedmont, Italy

Volnay 1er Cru AOC Clos de la Barre Monopole · 320
Louis Jadot · Burgundy, France

Glass 0.1l
Bottle

BEER

0.3l/0.5l

DRAUGHT

Radeberger Pilsner 5.5/8.5

Paulaner Weizen 6/9

BOTTLE

Berliner Pilsner 0,33l 5

1664 Blanc 0,33l 6

Berliner Weisse 0,33l 5.5

Paulaner Helles 0,5L 7

Paulaner Weißbier 0,5L 7

Paulaner Dunkel 0,5L 7

Paulaner Alkoholfrei 0,5l 7

SOFT DRINKS

Coca Cola 0.2L 5
Zero | Fanta | Sprite

VIO Schorle 0.25L 5.5
Apple | Cassis | Rhubarb

Thomas Henry 0.2L 5.5
Tonic | Ginger Ale | Bitter Lemon

Red Bull 0.25L 6
Sugarfree

Vaihinger Fruit Juices 0.3L 5
Orange | Apple | Pineapple | Mango
Cranberry | Maracuja

Staatl. Fachingen 4.5/9.5
Still | Sparkling

TEA/COFFEE

Espresso | Double 4.5/5.5
Macchiato

Americano 4.5

Flat White 5.5

Cappuccino 5

Selection of Dilmah Teas 5.5

COCKTAILS

SIGNATURES

PARISIAN OLD FASHIONED 16
French Whisky · Sugar · Bitters

CALVADOS SOUR 16
Calvados · Lemon · Sugar · Egg White

FRENCH NEGRONI 17
Citadelle Gin · Lillet Blanc · Noilly Prat

GIMLET DE PROVENCE 14
Beefeater Gin · Lime · Cucumber · Soda · Thyme

BOULEVARDIER PARISIAN 16
Hennessy Fine Cognac · Campari · Martini Rosso

HURRICANE DE PARIS 17
Myers & Havana 3 Años Rum · Lime · Grand Marnier ·
Ananas · Passionfruit

0.0%

JARDIN FIZZ 11
Cucumber · Elderflower · Mint · Soda
Crisp, elegant, and very Left-Bank café.

PARISIAN LEMONADE 10
Lavender · Lemon · Soda
Fresh, floral, Provence vibes.

MARTINI À LA PASSION 11
Vanilla · Passionfruit · Non-Alcoholic Sparkling
Elegant, fruity, for every hour of the day.

COFFEE MARTINI 9
Espresso · Vanilla Foam
Yes to caffeina, no to alcohol.

LEMON MERINGUE NOTINI 11
Lemon · Vanilla · Cream Foam
Our cocktail version of a tarte au citron.

* CLASSICS UPON REQUEST

All prices in Euro including VAT. Allergen information is available on request from our service staff.