

Gin & Tonic 100

Penicillin 125

Vermouth & Tonic 100

Negroni 125

Paloma 115



Old Fashioned 125

Spritz 115

Espresso Martini 95

PLEASE NOTE THE MENU IS SUBJECT TO DAILY CHANGES

Baguette 35

Smoked almonds 35

Olives 45

*5 courses or 10 courses to share 550 pp.
Beverage pairing 5 glasses 550 pp.*

Scallions, tempura, taramasalata 95

Fried chicken, labneh, pesto 95

Tuna, peas, leche de tigre 135

Duroc pork, amba, caesar 135

Onion tarte, Comté, truffle 155

Almond, pepper, lemon 155

Sea bass, beans, tomatoes, bouillabaisse 195

Duck, olives, mint, sauce bordelaise 195

Donut, strawberries, mascarpone 95

Tarte tatin, black currant, crème Chantilly 95

Wine by the glass

Sparkling Wine

NV Crémant de Bourgogne	Victorine De Chastenay	Burgundy, France	115
NV Champagne, Haut'thentit Brut	Hautbois	Champagne, France	150

White Wine

2021 Verdejo	Bodega de Bardos	Rueda, Spain	95
2022 Riesling Trocken	Kaufmann	Rheingau, Germany	105
2021 Chardonnay	Matias Riccitelli	Mendoza, Argentina	135
2022 Vacqueyras Blanc	Mas de Restanques	Côtes-du-Rhône	150

Orange Wine

2023 Vino de Garage	Paso á Paso	Mendoza, Argentina	120
---------------------	-------------	--------------------	-----

Rosé Wine

2020 RosaPuglia	Valentina Passalacqua	Puglia, Italy	120
-----------------	-----------------------	---------------	-----

Red Wine

2020 Trousseau	Chateau Bethanie	Jura, France	105
2018 Temprenillo Riserva	Bodega de Bardos	Ribera del Duero, Spain	115
2022 Etna Rosso, Ciauria	Caciorgna	Sicily, Italy	120
2020 Pinot Noir	Ken Wright Cellars	Oregon, USA	155

Beer

Moritz Pilsner Draft 65 N.E. IPA Draft 75 Epidor 45 Radler 45 Kronenbourg Blanc 0,0% 45

Soft drinks 40,-

Coca Cola/Cola Zero Mandarin & Bergamot Pink Grapefruit Elderflower

Water ad libitum sparkling/still 25 pp.

Vermouth Moderne, Pink Grapefruit 100
Vermouth Moderne 100
Bordiga Rosso 115
Cocchi, "Chinato" 150