

Gin & Tonic 100

Penicillin 125

Vermouth & Tonic 100

Negroni 125

Clover Club 125



Old Fashioned 125

Elderflower Spritz 115

Espresso Martini 95

Baguette 35

Smoked almonds 35

Olives 45

THE MENU IS SUBJECT TO DAILY CHANGES

Tempura, courgette, yoghurt- & mint crème 95

Croquette, duck, dijon, cedro 95

Salmon, fennel, leche de tigre, cucumber 135

Caesar beef tartare 135

Asparagus, hollandaise, parma 155

Cheese soufflé, comté cheese sauce 155

Salmon, pommes purée, broad beans 195

Kylling, celeriac, sauce bordelaise 195

Apple tarte tatin, orange, mascarpone 95

Paris-brest, salted caramel, nougatine 95

5 course menu or 10 courses to share 550 pp.

Beverage pairing 3 glass 350 pp.

Beverage pairing 5 glass 550 pp.

Wine by the glass

Sparkling Wine

2016 Cremant de Bourgogne	Victorine de Chastenay	Burgundy, France	115
NV Champagne, Haut'authentic Brut	Hautbois	Champagne, France	150

White Wine

2021 Verdejo	Bodega de Bardos	Rueda, Spain	95
2022 Riesling Trocken	Kaufmann	Rheingau, Germany	105
2022 Bourgogne Blanc	Nuiton-Beaunoy	Bourgogne, France	135
2022 Vacqueyras Blanc	Mas de Restanques	Côtes-du-Rhône	150

Orange

2021 Macabeo, Ecolofico	Parajes del Valle	Jumilla, Spain	110
-------------------------	-------------------	----------------	-----

Red Wine

2019 Trousseau	Chateau Bethanie	Jura, France	110
2018 Temprenillo Riserva	Bodega de Bardos	Ribera del Duero, Spain	120
2019 Gigondas	Mas de Rastanques	Côtes-du-Rhône, France	150
2020 Pinot Noir	Ken Wright Cellars	Oregon, USA	160

Beer

Moritz Pilsner Draft 65 New England IPA Draft 75 Epidor 45 Moritz Radler 45 Moritz 0.0% 45

Soft drinks 40,-

Coca Cola/Cola Zero Mandarin & Bergamott Pink Grapefruit Elderflower Ginger Beer

Vermouth + Tonic

Vermouth Domingo 100
Bordiga Rosso Vermouth 115
Bordiga Bianco Vermouth 115
Bandarras Red 85
Banderras Rosé 85