

„EINE *Bar* IST NICHTS ALS
DIE FORTSETZUNG EINER BIBLIOTHEK
MIT WENIGER TROCKENEN MITTELN.“

„UN *bar* NON É ALTRO CHE
UNA BIBLIOTECA
CON STRUMENTI MENO ASCIUTTI.“

“A *bar* IS NOTHING
BUT THE CONTINUATION OF A LIBRARY
– ONLY WITH MUCH LESS DRY MEANS.”

PETER RICHTER

Table of contents

1 ALL ABOUT <i>Aperitif</i>	4
Aperitif cocktail selection (Hugo, Spritz etc.)	5
Before dinner cocktails (Americano, Campari Orange & Co.)	5
Classic aperitifs Offene Schaumweine vini spumanti a calice sparkling wines by the glass Sherrys, Port, Lillet & Vermouths	6
Beer & Craft beer selection Bierauswahl selezione di birra	7
Wines by the glass Offene Weine vini a bicchiere	8
Negroni time Some nice Negroni variations	8

2 AFTER YOUR MEAL - <i>Digestion drinks</i>	9
Classic digestifs/Kräuterliköre/Amari (Ramazotti, Braulio etc.)	10
Handcrafted liqueurs handwerkliche Liköre liquori artigianali	10
Liqueurs Liköre liquori	10
Grappa/acquavite Grappa & Obstbrände	11
After dinner cocktail selection (Alexander, White Russian & Co.)	12
Coffee and hot beverages Kaffee und Heißgetränke Caffè e bevande calde	12
High quality tea & infusions Hochwertige Tees tisane alta qualità	13

3	Water, Juices & NON-ALCOHOLIC DRINKS	14
	Mineral water	15
	Mineralwasser acqua minerale	
	Juices	15
	Säfte succhi	
	Lemonades	16
	Limonaden limonate	
	Soft Cocktails	16

4	Spirits & Cocktails	17
	Element signature cocktails	18
	Signature drinks & drinks with homemade ingredients	19
	Vodka selection & cocktails	20
	Tequila/Mezcal selection & cocktails	20
	Gin selection & Gin & Tonic ´s	21
	Gin cocktails	22
	Rum selection & cocktails	22
	Whisky selection & cocktails	23

4.1	MORE Spirits	24
	Brandy	
	Cognac	
	Armagnac	
	Calvados	
	Pisco	
	Absinth	
	Sake	

5	Cigar SELECTION	25
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1 ALL ABOUT *Aperitif*

"HUGO"

Wussten Sie, dass Hugo ursprünglich aus Südtirol stammt? Roland Gruber, ein Bartender aus Naturns hat ihn 2005 das erste Mal gemixt!

Lo sapevate che il cocktail Hugo è nato in Alto Adige? Lo ha creato nel 2005 Roland Gruber, un bartender di Naturno.

Did you know that the popular cocktail Hugo is originally from South Tyrol? Roland Gruber, a crafty bartender from Naturno/Naturns invented it in 2005.

Aperitif COCKTAIL SELECTION

Hugo „Tesitin“	6,20
/ Elderflower, lime, maracuja, Prosecco	
Tesitin's Alpen Aperitif	6,20
/ Fresh strawberries, strawberry syrup, Prosecco	
Aperol Spritz	5,70
/ Aperol, Prosecco	
Aperolino	6,20
/ Aperol, Gin, fresh lime juice, Prosecco	
Aperol Barman's Style	7,00
/ Aperol, fresh orange & lime juice, ginger, caramell	
Hugo	5,70
/ Elderflower, Prosecco	
Bruno	5,70
/ Basil, lime, Prosecco	
Inge	5,70
/ Ginger, Prosecco	
Campari Soda	4,50
/ Campari bitter, soda	
Prosecco-Rose Lemonade	6,00
/ Prosecco, Rose lemonade	
Rosi	7,00
/ Martini white, Rose lemonade	
Lillet „la vie en rose“	7,20
/ Lillet white, Rose lemonade	
Lillet „Bitter Berry“	7,20
/ Lillet white, Sanbitter, cranberry juice	
Kir	5,20
/ Creme de cassis, Prosecco	
Kir Royal	14,00
/ Creme de cassis, Champagner	

Before dinner COCKTAIL SELECTION

Americano	7,70
/ Campari bitter, Vermouth red, Soda	
Campari Orange	7,70
/ Campari Bitter, fresh orange juice	
Martini Dry Cocktail	8,00
/ Gin, Dry Vermouth	
Red Lion	8,70
/ Gin, Grand Marnier, orange & lemon juice, Grenadine	

CLASSIC *Aperitifs*

Sanbitter white		3,70
Crodino		3,70
Prosecco Glas bicchiere glass		4,80
Carmina Loggia - extra dry		
Franciacorta Glas bicchiere glass		11,00
Ca' del Bosco		
Champagner Glas bicchiere glass		13,00
Billecart Salmon		
Martini white/red/dry		4,60
Noilly Prat dry		5,50
Vermouth Lustau Rosso red		6,50
Vermouth weiß GW Roner (South Tyrol) white		7,50
Martini riserva speciale rubino		7,50
Antica Formula Vermouth red		8,00
Zu Plun Vermouth (South Tyrol) red		9,30
Portwine Sandeman red/white	5 cl	4,70
"Portwein" PIPA XVII GlöggIhof Südtirol	5 cl	9,50
Sherry Tio Pepe dry	10 cl	4,60
Sherry W&H Don Zoilo 12 years extra sweet	10 cl	6,20
Sherry East India Solera Lustau sweet	10 cl	8,00
Campari Bitter		4,00

Beer SELECTION

Forst Pils 0,2 l vom Fass dal barile from the barrel	2,80
Forst Pils 0,4 l vom Fass dal barile from the barrel	5,00
Batzen Vienna 0,3 l vom Fass dal barile from the barrel	4,50
Batzen Vienna 0,5 l vom Fass dal barile from the barrel	6,00
Radler 0,2 l	2,80
Radler 0,4 l	5,00
Schneider Weiße lievito yeast 0,3 l vom Fass dal barile from the barrel	4,50
Schneider Weiße lievito yeast 0,5 l vom Fass dal barile from the barrel	6,00
Bier der Saison 0,3 l Batzen dunkel	5,00
Franziskaner dunkles Hefe scura al lievito dark yeast 0,5 l	6,00
Corona 0,33 l	3,50
Ichnusa 0,33 l unfiltriert non filtrata not filtered	4,30
Free'dl 0,33 l alkoholfrei senza alcool no alcohol	4,30
Lammsbräu 0,33 l alkoholfrei senza alcool no alcohol	4,30
Franziskaner Hefe 0,5 l alkoholfrei senza alcool no alcohol	6,00

Craft beer SELECTION

Löschzweg 0,33 l Lager/Helles Schimpfle Brauerei – Bayern, Germany	3,50
Theory 0,44 l American Pale Ale Finix Brewing – Percha, South Tyrol	6,00
Übersee Hopfen 0,33 l Indian Pale Ale Inselbrauerei - Rügen, Germany	5,50
White Riot 0,33 l Blanche/Witbier Birrificio del Ducato - Emilia Romagna	4,50
Kranewitten 0,33 l Saison Batzenbräu - Bozen, South Tyrol	5,00
Julitta 0,33 l Italian Grape Ale Batzenbräu - Bozen, South Tyrol	6,50

Wines BY THE GLASS

Weißweine | vini bianchi | white wines

1/8 Weißburgunder Schulthauer St. Michael	4,90
1/8 Chardonnay Alois Lageder	5,00
1/8 Pinot Grigio Puiten Schreckbichl	5,10
1/8 Gewürztraminer Selida Tramin	5,10
1/8 Sauvignon Prail Schreckbichl	5,40
1/8 Kerner Pacherhof	5,80

Rosèwein | vino rosato | rosé wine

1/8 Lagrein Kretzer Muri Gries	5,20
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Rotweine | vini rossi | red wine

1/8 St.Magdalener Nobilis Obermoser	5,20
1/8 Lagrein Baron Eyrl Collection Gries	5,40
1/8 Blauburgunder Glen Castelfeder	5,80
1/8 Cabernet Ris. Alois Lageder	5,90
1/8 Merlot Ris. Siebeneich Schreckbichl	6,20
1/8 Le Volte Ornellaia	6,20

1 Glas Dessertwein nach Wahl

1 bicchiere di vino dolce a scelta

1 glass of dessert wine of your choice

ab | da | from 8,00

Unser Serviceteam berät Sie gerne – il nostro staff Vi consiglia con piacere –
our service-team will be happy to advise you

Negroni TIME

Classic Negroni	8,00
/ Campari Bitter, Martini red, Bombay Gin	
Strawberry-Ginger-Negroni	9,20
/ Strawberries & ginger, Campari, Martini red, Bombay Gin	
High Quality Negroni	10,00
/ Campari Bitter, Antica Formula, Gin Mare	
South Tyrol Negroni	11,00
/ Campari Bitter, Vermouth zu Plun, Roner Z44	

2 AFTER YOUR MEAL - *Digestion drinks*

“AMARO”

Amari sind italienische Halbbitter-Liköre, die aus einem Basisalkohol mit Aromen, Zucker oder natürlichen Süßstoffen hergestellt werden. Im Unterschied zu den Vollbittern ist der Zuckergehalt höher.

I classici amari sono i liquori italiani semi-amari, prodotti con base alcolica e aromi, zucchero o dolcificanti naturali. La differenza tra semi-amari e amari, è il più alto contenuto di zucchero nei semi-amari.

Amaro is an Italian half-bitter digestivo liqueur flavoured with herbs and roots. The sugar content of half-bitter amari is typically higher than that of bitters.

CLASSIC Digestifs

Averna	4,00
Cynar	4,00
Braulio	4,00
Montenegro	4,00
Ramazotti	4,00
Fernet Branca – Branca Menta	4,00
Jägermeister	4,00
Alpestre	4,00
Waldkräuterbitter amaro d'erbe herbs Unterthurner	4,00
Amaro del Capo	4,00
Amaro Quintessenzia Nonino	5,20
Jägermeister Manifest	9,50

HANDCRAFTED Liqueurs | 4 cl

Brennnessel Villa Laviosa Terlan	5,50
Waldmeister Villa Laviosa Terlan	5,50
Zirmila cirmolo stone pine Seppila	5,50
Alpenhigh fieno alpino alpine hay Seppila	5,50
Enzian genziana gentian Seppila	5,50
Haselmaus nocciola hazelnut Seppila	5,50
Alpenelixier erbe herbs Seppila	5,50
A Bierl Seppila	5,50
Heumäher Lerchnhof Olang	6,00
Zirbelkiefer Bergila Issing	7,80
Latschenkiefer Regiohof Gsies	7,80

Liqueurs | 4 cl

Schwarzbeerenlikör mirtillo black berry	4,00
Zwetschgenlikör prugna plum	4,00
Marillenlikör albicocca apricot	4,00
Eierlikör liquore all'uovo egg liqueur	4,00
Nusseler noce nut	4,00
Limoncello	4,00
Sambuca	4,00
Amaretto di Saronno	5,20
Baileys	5,20
Drambuie	5,80
Cointreau	5,80
Grand Marnier	6,30

Grappa | 4 cl

Bauernschnaps - Roner	4,00
Grappa Morbida - Roner	4,20
Grappa Morbida Ambra Magnum - Roner	8,50
Grappa Chardonnay - Roner	6,00
Grappa Muskateller - Roner	6,00
Grappa Gewürztraminer - Roner	6,00
Grappa Lagrein de Silva - Peter Sölva	7,00
Grappa Blauburgunder - St. Urban	9,00
Grappa Kerner - Knöspele	7,20
Grappa Barrique - Knöspele	7,20
Grappa Weißburgunder invecchiata - Roner	7,50
Grappa Lagrein riserva - Roner	11,80
Grappa Gewürztraminer ris.- Roner	11,80
Grappa Cabernet riserva - Roner	11,80
Grappa Abbagnac - Neustift/Novacella	6,80
Grappa Prime Uve - Bonaventura Maschio	6,80
Grappa Prosecco - Villa Sandi	7,20
Grappa Tignanello - Antinori	10,50
Grappa Ornellaia - Eligo	13,50
Grappa Berta - Bric del Gaian	15,00
Grappa Sassicaia - Jacopo Poli	15,50
Grappa Nonino Picolit - Nonino	16,50
Grappa Brunello - Il paradiso di Manfredi	19,00
Bierbrand St. Urban - St. Urban	19,00

Acquavite | 4 cl

Kranewitter ginepro juniper - Roner	4,00
Gebirgsenzian - Unterthurner	5,70
Obstler - Psenner	4,00
Williams - Unterthurner	6,00
Williams - Plonhof	9,70
Brombeere mora blackberry - Roner	6,50
Apfel-Zirm mela-cirmolo apple-stone pine - Knöspele	7,20
Marille albicocca apricot - Knöspele	7,70
Himbeere lamponi raspberry - zu Plun	10,20
Johannisbeere ribes nero cassis - Dr. Aichner	14,50
Vogelbeere sorba rowan - Dr. Aichner	14,50
Wildkirsche amarene wild cherry - Capovilla	15,50
Pfirsich pesche peach - Capovilla	16,00
Quitte mela cotogna quince - Rochelt	2cl 20,00

After Dinner COCKTAIL SELECTION

Grasshopper/After Eight	9,00
/ Creme de menthe green, creme de cacao white, cream	
White Russian	9,20
/ Vodka, Kahlua, cream	
Espresso Martini	9,00
/ Vodka, Kahlua, Espresso, sugar	
Alexander	9,00
/ Creme de cacao white, Brandy, cream	

Coffee & hot beverages

Espresso	2,10
Espresso decaffeinert decaffeinato decaffeinated	2,10
Macchiato	2,10
Macchiato decaffeinert decaffeinato decaffeinated	2,10
Cappuccino	3,10
Cappuccino decaffeinert decaffeinato decaffeinated	3,10
Tasse Kaffee caffè americano cup of coffee	2,90
Tasse Kaffee mit Milch caffè americano c. latte	
Cup of coffee with milk	3,10
Latte Macchiato	4,00
Tasse Gerstekaffee tazza caffè d'orzo barley coffee	2,90
Corretto	4,50
Glas Milch bicchiere di latte glass of milk	1,60
Kl. Schokolade cioccolata pic. small hot cioccolate	2,10
Gr. Schokolade cioccolata gr. large hot cioccolate	3,10
Punch	4,00
Jagertee	5,00
Tea mit Rum té con rum tea with rum	4,50
Glühwein vin brulé mulled wine	4,50
Schneewittchen Biancaneve snow white	4,50
Heiße Zitrone limonata calda hot lemonade	3,50
Irish Coffee	9,50

Teas & HIGH QUALITY INFUSIONS

Tasse | tazza | cup

3,00

Kännchen | bricchetto | pot

5,00

Antacidid (Vitalis) Verdauungstee | tisana digestiva | digestive infusion

Dolomiti Digestif (Vitalis) Verdauungstee | tisana digestiva | digestive infusion

Almkräuter | erbe alpine | alpine herbs (Monthea)

Bergkräuter | erbe di montagna | mountain herbs (Monthea)

Pfefferminze | menta | minth (Monthea)

Apfel | mela | apple (Monthea)

Kamille | camomilla | camomille (Monthea)

Rotbusch | rooibos (Monthea)

Waldfrüchte | frutti di bosco | forest fruits (Monthea)

Schwarztee | tè | tea – Darjeeling/Earl Grey (Monthea)

Grüntee | tè verde | green tea - China Bio (Monthea)

3 Water, Juices & NON-ALCOHOLIC DRINKS

“KOHLENSÄURE“

Ende des 18. Jahrhunderts wurde es für die Menschen zunehmend bedeutsam, Wasser zu konservieren. Vor allem für die Kriegsmarine war frisches Wasser auf ihren langen Seereisen sehr wichtig. Der Chemiker und Apotheker Thomas Henry aus Manchester wusste 1773 als erster, Wasser mit Kohlensäure anzureichern und der deutsche Uhrmacher und Silberschmied Jacob Schweppe experimentierte 1780 und entwickelte ebenfalls ein solches Verfahren.

“ANIDRIDE CARBONICA“

Alla fine del diciottesimo secolo conservare l'acqua divenne sempre più importante.

Disporre di acqua fresca era diventato di importanza fondamentale soprattutto per la marina militare, impegnata in lunghi viaggi in mare. Nel 1773 Thomas Henry, chimico e farmacista di Manchester, fu il primo a immettere anidride carbonica nell'acqua potabile e nel 1780 l'orologiaio e argentiere tedesco Jacob Schweppe sperimentò e sviluppò un procedimento simile.

“CARBONATION: SPARKLING BUBBLES“

Towards the end of the 18th century, being able to preserve water became an increasingly important matter: The navy in particular needed a way to keep water fresh on long journeys across the sea. Thomas Henry, a Manchester-based apothecary, was the first to manufacture carbonated water on a large scale in 1773, while in 1780 Johann Jacob Schweppe, a German-Swiss watchmaker and silversmith, experimented and also developed a process to produce and bottle carbonated mineral water.

Mineral water

Plose Mineralwasser acqua minerale 0,25 l	2,10
Plose Mineralwasser acqua minerale 0,50 l	3,60
Plose Mineralwasser acqua minerale 0,75 l	4,60

Juices

Orangensaft succo d'arancia orange 0,2 l	3,50
Apfelsaft succo di mela apple 0,2 l	3,50
Ananassaft succo d'ananas pineapple 0,2 l	3,50
Traubensaft uva grape 0,2 l	3,50
Johannisbeersaft ribes currant 0,2 l	3,50
Pfirsichsaft pesca peach 0,2 l	3,50
Aprikosensaft albicocca apricot 0,2 l	3,50
Grapefruitsaft pompelmo grapefruit 0,2 l	3,50
Birnensaft pera pear 0,2 l	3,50
Eistee Pfirsich té freddo pesca icetea peach 0,25 l	3,50
Tomatensaft pomodoro tomato	3,50
Fruchtschorle succo con acqua minerale juice with mineral water 0,2 l	3,50
Fruchtschorle succo con acqua minerale juice with mineral water 0,4 l	5,50
Frisch gepresster Orangensaft spremuta fresh pressed orange juice 0,2 l	5,50

Lemonades

Zitronenlimonade limonata lemonade 0,2 l	3,50
Fanta 0,2 l	3,50
Coca Cola 0,2 l	3,50
Coca Cola zero 0,2 l	3,50
Spezi 0,2 l	3,50
Schweppes Tonic, Lemon 0,2 l	3,50
Alpex Ginger Ale 0,2 l	3,50
Fentimans Rosenlimonade 0,125 l	3,50
Sprite 0,33 l	4,00
Alpex Italian Tonic	3,80
Fentimans Tonic	3,80
3 Cents Aegan Tonic	3,80
Baladin Gusto Italiano Tonic	4,00
Thomas Henry Tonic	4,30
1724 Tonic Water	5,00

Soft Cocktails - NON ALCOHOLIC

Teenage Hugo / Elderflower, Sanbitter, mint, soda	5,70
Crodino Barman's Style / Crodino, orange & lime juice, ginger, caramell	7,00
Florida / Orange, pineapple, maracuja, lime, grenadine	7,70
Coconut Kiss / Pineapple juice, cocos, cream, grenadine	7,70
Virgin Caipirinha / Lime, sugar, Ginger Ale	8,20
Virgin Cuba Libre / Undone Rum, lime, coke	8,20
Nogroni / Undone Gin, Undone Bitter, Undone Vermouth	9,00
Little Mary's Garden / Orange-rosemary syrup, Seedlip, grapefruit juice, tonic, soda	9,20
Seedlip Sour / Seedlip, orange- & lemon juice, orgeat, orange bitters, soda	9,20
Seedlip Mule / Seedlip, lime, cucumber, Ginger beer	9,80
Virgin Gin & Tonic / Undone Gin, Tonic Water	10,00

4 Spirits & Cocktails

“COCKTAIL“

Bis heute ist nicht genau geklärt, woher der Name Cocktail eigentlich stammt. Gemäß einer Erzählung hat das Mischgetränk seinen Namen den Hahnenkämpfen zu verdanken, bei denen der Besitzer des Siegerhahns dem getöteten Hahn die Schwanzfedern ausreißen durfte. Beim anschließenden Umtrunk wurde diese Trophäe mit einem Drink – „on the cock’s tail“ – begossen. Später nannte man diese, nach den Kämpfen gereichten Getränke, Cocktail.

Ancora oggi l’etimologia del nome cocktail non è del tutto chiara. La leggenda narra che la bevanda deve il suo nome ai combattimenti di galli, in occasione dei quali il proprietario del gallo vincente doveva strappare le penne di coda al gallo morto. La vittoria, e il trofeo, venivano quindi festeggiati con un drink: “on the cock’s tail”.

Col tempo la bevanda offerta dopo i combattimenti venne chiamata cocktail.

The origin of the word cocktail is unclear. One theory is that the name is derived from a tradition in cockfighting: The owner of the victorious animal would rip the feathers from the tail of the dead one and toast the trophy with a drink "on the cock's tail". These post-fight drinks are said to have then become known simply as cocktails.

ELEMENT SIGNATURE *Cocktails*

ELEMENT *Wind*

- Arctic Monkey** 14,00
/ Monkey 47 Gin, Ricola infused Vodka, lime,
Lemon grass – blue tea syrup, water
- Fumetto** 14,00
/ Rhum zu Plun, Antica Formula Vermouth,
HCR Shrub, Aromatic bitters, palo santo smoke

ELEMENT *Water*

- Ocean Sky** 10,00
/ Gin, lime, maracuja & blue curacao-syrup, cranberry juice
- Twin Tonic** 13,50
/ Homemade Gin, Homemade Tonic syrup,
Lemon juice, wild berry tea, lemon grass syrup, espuma

ELEMENT *Fire*

- Breath of Bhairav** 14,00
/ Chili infused Mezcal, Anejo Tequila, lemon juice,
honey-hibiscus syrup, cranberry juice
- Barman's punch**
/ Aperol, orange & lime juice, caramel & ginger syrup,
Winter spice syrup, Rum Don Papa, ruby port
- for 1 pax 12,00
for 2 pax 20,00

ELEMENT *Earth*

- Mavalá Amaro** 12,50
/ Homemade Amaro
- Tegroni** 15,00
/ Homemade Gin, homemade Vermouth, homemade Bitter

ELEMENT *Spirit*

- Man d'oro** 18,00
/ Homemade limoncello, lemon juice, Patron anejo tequila,
honey- rosebud syrup, palo santo smoke, curcuma tea, buttermilk

erhältlich ab 17.00 Uhr
disponibile dalle ore 17.00
available from 17.00

AT - Signature classics

& DRINKS WITH HOMEMADE INGREDIENTS

Mary's Garden	9,30
/ Orange-rosemary-syrup, grapefruit juice, DOL Vermont, tonic water, Prosecco	
Orange-Chili-Margarita	9,80
/ Tequila, Cointreau, fresh orange- & lime juice, chili-syrup	
Spicy Basil Smash	9,80
/ Gin, lime, basil-syrup, chili-syrup, basil leaves	
ISI Royal	10,30
/ Brandy, Grand Marnier, A-C-T shrub, lemon juice, Banana syrup, Seedlip, aromatic bitters, Weißbier	
Eclipse Daiquiri	10,30
/ Light rum, dark rum, lime, sugar, coffee infused port wine	
Smokey Honey Bee	10,30
/ Tequila blanco & anejo, lemon juice, honey- cardamom syrup Lapsang Souchoung tea, Angostura	
Feigen Fizz	10,30
/ Jim Beam Whiskey, Ardbeg Whisky, ruby Port, fig syrup, lemon juice, soda	
Lavender Fields	10,00
/ Lavender extract, Tequila, lime juice, agave-nectar, Grand Marnier	

Vodka SELECTION | 4 cl

Absolut Sweden	6,00
Belvedere Poland	7,50
Kaufmann Hard Russia	9,50
Grey Goose France	11,00
Stolichnaya Elit Russia	14,00

Vodka COCKTAILS

Vodka Lemon	8,70
/ Vodka, lemonade	
Moscow Mule	9,20
/ Vodka, lime, cucumber, ginger beer	
Bloody Mary	9,20
/ Vodka, tomato juice, lemon, Wourcester, salt & pepper, Tabasco	
Caipiroska	9,20
/ Vodka, lime, sugar	
Cosmopolitan	9,20
/ Vodka, Cointreau, lime, cranberry juice	
Sex on the Beach	9,20
/ Vodka, peach tree, cranberry & orange, lime	

Tequila Mezcal SELECTION | 4 cl

Olmecca Tequila blanco (Mixto) Jalisco	5,30
Kah Tequila blanco (100% Agave) Jalisco	7,50
Patrón anejo Tequila (100% Agave) Jalisco	13,80
Tapatio extra anejo (100% Agave) Jalisco	29,50
Mezcal Montelobos (100% Agave) Oaxaca	6,00
Mezcal Zignum anejo (100% Agave) Oaxaca	8,50

Tequila COCKTAIL SELECTION

Margarita	9,20
/ Tequila, Cointreau, lime juice, sugar	
Tequila Sunrise	9,20
/ Tequila, Juice of a ½ Lime, orange juice, grenadine	

Gin SELECTION | 4 cl

Bombay Sapphire England	5,70
Blue Jean Seppila Taisten/Tesido – South Tyrol	6,70
Malfy Rosa Italy	7,00
Windspiel Germany	7,50
Vidda Norway	8,00
Hendrick` s Scotland	8,70
Engine Italy	9,00
Tanqueray No. 10 England/Scotland	9,20
Blue Gin Austria	9,80
Gin Mare Spain	10,30
KI NO BI Japan	11,80
Roner Z44 South Tyrol	11,80
Edelschwarz South Tyrol	11,80
The Illusionist Germany	11,80
Knut Hansen Germany	12,00
Monkey 47 Germany	14,30
Salzgin Zu Plun South Tyrol	30,00

Gin & Tonic`s

Bombay Sapphire & Thomas Henry Tonic	8,50
Blue Jean Seppila & Fentimans Tonic	9,50
Malfy Rosa & Alpex Italian Tonic	10,00
Windspiel & Baladin Tonic	10,50
Vidda & Baladin Tonic	11,00
Hendricks & 3 Cents Aegan Tonic	11,50
Engine & Baladin Tonic	12,00
Tanqueray No. 10 & 3 Cents Aegan Tonic	12,00
Blue Gin & Fentimans Tonic	12,50
Gin Mare & 1724 Tonic	13,00
KI NO BI & 1724 Tonic	14,50
Roner Z44 & Baladin Tonic	14,50
Edelschwarz & Alpex Italian Tonic	14,50
The Illusionist & Thomas Henry Tonic	14,50
Knut Hansen & 3 Cents AeganTonic	15,00
Monkey 47 & Fentimans Tonic	17,00
Salzgin & Thomas Henry Tonic	33,00

Alle Gins werden mit passendem oder mit dem von Ihnen gewünschten Tonic Water serviert.
Tutti i Gin sono serviti con acqua tonica corrispondenti oppure a vostra scelta.
All gins are served with matching tonic water or with your preferred.

Gin COCKTAILS

Martini Dry cocktail	8,00
/ Gin, Vermouth dry	
Red Lion	8,80
/ Gin, Grand Marnier, orange- & lemon juice, grenadine	
Gin Fizz	9,30
/ Gin, lemon juice, sugar, soda	
Bramble	9,30
/ Gin, lemon juice, sugar, Creme de Mure	
Rhubarb Sour	10,50
/ Gin, lemon juice, rhubarb syrup, egg white, Angostura bitters	

Rum SELECTION | 4 cl

Worthy Park Single estate reserve Jamaica	8,00
Don Papa Philippines	11,30
Diplomatico res. Exclusiva Venezuela	11,80
Plantation XO 20th anniversary Barbados	13,50
Rhum zu Plun Südtirol	13,50
Hampden Pure Single 2011 Jamaica	14,00
J. Bally 12 years Agricole Martinique	14,50
Rum Savanna Grand Arome 12y Reunion	16,00
Zacapa XO Guatemala	18,50
Rhum Depaz Cuvée Prestige Agricole - Martinique	28,00
Caroni Employees Special Ed. 1996 Trinidad	72,00

Rum COCKTAIL SELECTION

Daiquiri	8,80
/ Rum, fresh lime juice, sugar	
Frozen Strawberry Daiquiri	9,80
/ Rum, strawberries, lime juice, sugar	
Cuba Libre	8,80
/ Rum, lime, coke	
Caipirinha (ask for variations)	9,80
/ Cachaca, lime, sugar	
Mojito	9,80
/ Rum, lime, sugar, mint, soda	
Planter`s Punch	9,80
/ White & brown rum, orange, pineapple, lime	
Pina Colada	9,80
/ Rum, pineapple, cocos, cream	

Whisky SELECTION

Single Malt Whiskys | 4cl

Laphroig 10 years	8,00
Glenfiddich IPA beer cask	9,00
Dalwhinnie 15 years	9,80
Oban 14 years	10,80
The Balvenie <i>Caribbean cask</i> 14 years rum cask	11,80
Ardbeg 10 years	11,80
Lagavulin 16 years	13,50
Puni Alba South Tyrol 3 years	13,50
Highland Park Valkyrie	14,00
Glenmorangie 18 years	20,00
Glenfiddich <i>Age of Discovery</i> 19 years Madeira cask	25,00
Highland Park 18 Years	26,00

Japan Whiskys | 4 cl

Nikka from the barrel blended	10,00
Ichiro's Malt & Grain blended	14,00
Nikka Japan Whisky Pure/vatted malt	18,00

Blended Scotch Whiskys | 4cl

Dimple 15 years	9,80
Johnny Walker Blue Label	32,00

Irish Whiskeys | 4 cl

Tullamore Dew	8,30
Jameson	8,80

Bourbon Whiskeys | 4 cl

Four Roses Kentucky Straight	7,20
Jim Beam Kentucky Straight	7,80
Jack Daniel's Tennessee Old No. 7	9,20
Bulleit Rye	7,50

Canadian Whisky | 4 cl

Canadian Club Barrel Blended	7,20
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Whisky COCKTAIL SELECTION

Whisky Cola	8,80
Whisky Sour	9,50
/ Bourbon, lemon juice, sugar, eggwhite, Angostura	
Lynchburg Lemonade	9,50
/ Jack Daniel's, Cointreau, lemon juice, sugar, lemonade	
Peter's Moustache	9,80
/ Ardbeg, honey-cardamom syrup, Ginger Ale, Prosecco	

4.1 MORE *Spirits*

Brandy SELECTION | 4 cl

Vecchia Romagna eticchetta nera		4,50
Carlos I		6,30
Amistar Peter Sölva south Tyrol		11,80
Arzente Jacopo Poli		12,50

Cognac SELECTION

Remy Martin VSOP	4 cl	9,50
Francois Voyer Napoleon	4 cl	13,50
Tesseron XO Ovation	4 cl	16,00
Hennessy XO	4 cl	32,00
Paul Giraud Tres Rare	4 cl	38,00
Remy Martin Louis XIII	2 cl	98,00
Remy Martin Louis XIII	4 cl	185,00

Armagnac SELECTION | 4 cl

Bas Armagnac Montesqieu		9,50
Bas Armagnac L'encantada 1973		32,00

Calvados | 4 cl

Calvados Morin – Selection		8,30
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Pisco | 4 cl

Tabernero mosto verde		7,50
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Absinth | 4 cl

La Fée Parisienne		8,00
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Sake | 4 cl

Mii No Kotobuki Biden 1999		6,00
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5 Cigar SELECTION

Cohiba Club 10 - Short Cigars Handgerollt, Nuss- Holz- Geschmack, sehr aromatisch arrotolato a mano, sapore di legno e noce, molto aromatico hand rolled, wood and nut flavour, very aromatic	1,70
Vegafina Handgerollt, milder- cremiger Geschmack arrotolato a mano, sapore leggero e cremoso hand rolled, light and creamy taste	4,50
Vegafina Nicaragua Handgerollt, scharfer Geschmack, sehr weich und harmonisch arrotolato a mano, sapore piccante, molto morbido, armonico hand rolled, spicy taste, very smooth, harmonious	6,50
Punch Petit Coronas - Cuba Handgerollt, exotische Untertöne, intensive Holznote arrotolato a mano, esotico, sapore di legno hand rolled, exotic, wood flavour	7,50
Romeo y Julieta No. 2 A/T - Cuba Handgerollt, blumig - süßes Aroma arrotolato a mano, fiorito, dolce hand rolled, flowery and sweet aroma	8,50
Montecristo Petit Tubos - Cuba Handgerollt, würzig – mildes Aroma, sehr weich arrotolato a mano, sapore morbido e aromatico hand rolled, smooth taste, aromatic	14,00
Partagas No. 2 Tubos Handgerollt, kräftige Zigarre, erdige und pfeffrige Aromen arrotolato a mano, aromi terrosi e pepati, sigaro forte hand rolled, earthy and peppery aromas, strong cigar	18,00
Cohiba robusto Tubos Handgerollt, kräftiger Geschmack, komplexes Aroma, grasige Note arrotolato a mano, sapore forte e complesso, note erbacee hand rolled, strong and complex taste, grassy note	32,00