

„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

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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“	6,70
/ Elderflower, lime, maracuja, Prosecco	
Tesitin's Alpen Aperitif	6,70
/ Fresh strawberries, strawberry syrup, Prosecco	
Aperol Spritz	6,20
/ Aperol, Prosecco	
Pink Aperol	6,20
/ Aperol, Grapefruit Lemonade	
Aperolino	6,80
/ Aperol, Gin, fresh lime juice, Prosecco	
Aperol Barman's Style	7,50
/ Aperol, fresh orange & lime juice, ginger, caramell	
Hugo	6,20
/ Elderflower, Prosecco	
Bruno	6,20
/ Basil, lime, Prosecco	
Inge	6,20
/ Ginger, Prosecco	
Campari Soda	4,70
/ Campari bitter, soda	
Prosecco-Rose Lemonade	6,20
/ Prosecco, Rose lemonade	
Rosi	7,50
/ Martini white, Rose lemonade	
Lillet „la vie en rose“	7,50
/ Lillet white, Rose lemonade	
Lillet „Wild Berry“	7,50
/ Lillet white, Schweppes Wild Berry	
Kir	5,70
/ Creme de cassis, Prosecco	
Kir Royal	16,00
/ Creme de cassis, Champagner	

Before dinner COCKTAIL SELECTION

Americano	7,70
/ Campari bitter, Vermouth red, Soda	
Campari Orange	8,20
/ Campari Bitter, fresh orange juice	
Martini Dry Cocktail	8,70
/ Gin, Dry Vermouth	
Red Lion	9,20
/ Gin, Grand Marnier, orange & lemon juice, Grenadine	

CLASSIC *Aperitifs*

Sanbitter white		3,90
Crodino		3,90
Prosecco Glas bicchiere glass		4,80
Carmina Loggia - extra dry		
Franciacorta Glas bicchiere glass		12,00
Ca' del Bosco		
Champagner Glas bicchiere glass		15,00
Billecart Salmon		
Martini white/red/dry		5,00
Noilly Prat dry		5,90
Vermouth Lustau Rosso red		6,90
Vermouth weiß GW Roner (South Tyrol) white		7,90
Vermouth Vergano red		7,90
Martini riserva speciale rubino		7,90
Antica Formula Vermouth red		8,50
Zu Plun Vermouth (South Tyrol) red		9,80
Portwine Sandeman red/white	5 cl	5,00
"Portwein" PIPA XVII GlöggIhof Südtirol	5 cl	10,00
Sherry Tio Pepe dry	10 cl	5,00
Sherry W&H Don Zoilo 12 years extra sweet	10 cl	7,50
Sherry East India Solera Lustau sweet	10 cl	8,50
Campari Bitter		4,50

Negroni TIME

Classic Negroni		8,70
/ Campari Bitter, Martini red, Bombay Gin		
Boulevardier		9,30
/ Campari Bitter, Antica Formula, Bulleit Rye Whiskey		
Strawberry-Ginger-Negroni		9,80
/ Strawberries & ginger, Campari, Martini red, Bombay Gin		
Spanish Negroni		11,00
/ Campari Bitter, Lustau Vermouth, Gin Mare		
South Tyrol Negroni		12,00
/ Campari Bitter, Vermouth zu Plun, Roner Z44		

Beer SELECTION

Forst Pils 0,2 l vom Fass dal barile from the barrel	3,00
Forst Pils 0,4 l vom Fass dal barile from the barrel	5,30
Batzen Vienna 0,3 l vom Fass dal barile from the barrel	4,80
Batzen Vienna 0,5 l vom Fass dal barile from the barrel	6,30
Radler 0,2 l	3,00
Radler 0,4 l	5,30
Schneider Weiße lievito yeast 0,3 l vom Fass dal barile from the barrel	4,80
Schneider Weiße lievito yeast 0,5 l vom Fass dal barile from the barrel	6,30
Bier der Saison 0,3 l Batzen dunkel	4,80
0,5 l Batzen dunkel	6,30
Franziskaner dunkles Hefe scura al lievito dark yeast 0,5 l	6,30
Free'dl 0,33 l alkoholfrei senza alcool no alcohol	4,60
Lammsbräu 0,33 l alkoholfrei senza alcool no alcohol	4,60
Franziskaner Hefe 0,5 l alkoholfrei senza alcool no alcohol	6,30
Lammsbräu 0,33 l glutenfrei senza glutine gluten free	4,60

Craft beer SELECTION

Löschzwerg 0,33 l Lager/Helles Schimpfle Brauerei – Bayern, Germany	3,50
Übersee Hopfen 0,33 l Indian Pale Ale Inselbrauerei - Rügen, Germany	5,50
Sierra Nevada 0,33 l American Pale Ale Sierra Nevada Brewing Company, USA	4,50
Circle like a Square 0,44 l Berliner Weisse Finix Brewing, Pfalzen, South Tyrol	6,00

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

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	4,40
Cynar	4,40
Braulio	4,40
Montenegro	4,40
Ramazotti	4,40
Fernet Branca – Branca Menta	4,40
Jägermeister	4,40
Alpestre	4,40
Waldkräuterbitter amaro d'erbe herbs Unterthurner	4,40
Amaro del Capo	4,40
Amaro Quintessenzia Nonino	5,80
Jägermeister Manifest	7,00

HANDCRAFTED Liqueurs | 4 cl

Brennnessel Villa Laviosa Terlan	6,00
Waldmeister Villa Laviosa Terlan	6,00
Heumäher Lerchnhof Olang	6,50
Zirmila cirmolo stone pine Seppila	7,00
Alpenhigh fiemo alpino alpine hay Seppila	7,00
Enzian genziana gentian Seppila	7,00
Haselmaus nocciola hazelnut Seppila	7,00
Alpenelixier erbe herbs Seppila	7,00
A Bierl Seppila	7,00
Zirbelkiefer Bergila Issing	8,30
Latschenkiefer Regiohof Gsies	8,30

Liqueurs | 4 cl

Schwarzbeerenlikör mirtillo black berry	4,40
Zwetschgenlikör prugna plum	4,40
Marillenlikör albicocca apricot	4,40
Eierlikör liquore all'uovo egg liqueur	4,40
Nusseler nocciola hazelnut	4,40
Limoncello	4,40
Sambuca	4,40
Amaretto di Saronno	5,80
Baileys	5,80
Drambuie	6,20
Cointreau	6,20
Grand Marnier	6,80

Grappa | 4 cl

Bauernschnaps - Roner	4,50
Grappa Morbida - Roner	4,80
Grappa Morbida Ambra Magnum - Roner	9,00
Grappa Chardonnay - Roner	6,50
Grappa Muskateller - Roner	6,50
Grappa Gewürztraminer - Roner	6,50
Grappa Lagrein Gran Classe - Walcher	7,50
Grappa Blauburgunder - St. Urban	9,50
Grappa Kerner - Knöspele	7,80
Grappa Barrique - Knöspele	7,80
Grappa Weißburgunder invecchiata - Roner	8,00
Grappa Lagrein riserva - Roner	12,50
Grappa Gewürztraminer ris.- Roner	12,50
Grappa Cabernet riserva - Roner	12,50
Grappa Abbagnac - Neustift/Novacella	7,30
Grappa Prime Uve - Bonaventura Maschio	7,30
Grappa Prosecco - Villa Sandi	7,80
Grappa Tignanello - Antinori	11,50
Grappa Ornellaia - Eligo	14,50
Grappa Berta - Bric del Gaian	16,50
Grappa Sassicaia - Jacopo Poli	17,00
Grappa Nonino Picolit - Nonino	17,50
Grappa Brunello - Il paradiso di Manfredi	20,00
Bierbrand St. Urban - St. Urban	20,00

Acquavite | 4 cl

Kranewitter ginepro juniper - Roner	4,50
Gebirgsenzian - Unterthurner	6,00
Obstler - Psenner	4,50
Williams - Unterthurner	6,50
Williams - Plonhof	10,00
Brombeere mora blackberry - Roner	7,00
Apfel-Zirm mela-cirmolo apple-stone pine - Knöspele	8,00
Marille albicocca apricot - Knöspele	8,00
Himbeere lamponi raspberry - zu Plun	10,80
Johannisbeere ribes nero cassis - Dr. Aichner	15,00
Vogelbeere sorba rowan - Dr. Aichner	15,00
Wildkirsche amarene wild cherry - Capovilla	16,00
Pfirsich pesche peach - Capovilla	16,50
Quitte mela cotogna quince - Rochelt	2cl 21,00

After Dinner COCKTAIL SELECTION

Grasshopper/After Eight	9,50
/ Creme de menthe green, creme de cacao white, cream	
Alexander	9,50
/ Creme de cacao white, Brandy, cream	
White Russian	9,50
/ Vodka, Kahlua, cream	
Espresso Martini	9,50
/ Vodka, Kahlua, Espresso, sugar	

Coffee & hot beverages

Espresso	2,30
Espresso decaffeinert decaffeinato decaffeinated	2,30
Macchiato	2,30
Macchiato decaffeinert decaffeinato decaffeinated	2,30
Cappuccino	3,30
Cappuccino decaffeinert decaffeinato decaffeinated	3,30
Tasse Kaffee caffè americano cup of coffee	3,10
Tasse Kaffee mit Milch caffè americano c. latte	
Cup of coffee with milk	3,30
Latte Macchiato	4,30
Tasse Gerstekaffee tazza caffè d'orzo barley coffee	3,10
Corretto	4,80
Glas Milch bicchiere di latte glass of milk	1,80
Kl. Schokolade cioccolata pic. small hot cioccolate	2,30
Gr. Schokolade cioccolata gr. large hot cioccolate	3,30
Punch	4,30
Jagertee	5,30
Tee mit Rum té con rum tea with rum	4,80
Glühwein vin brulé mulled wine	4,80
Schneewittchen Biancaneve snow white	4,80
Heiße Zitrone limonata calda hot lemonade	3,80
Irish Coffee	10,00

Alle Heißgetränke können laktosefrei oder mit Mandel-, Soja-, Hafer- oder Reismilch serviert werden.
Su richiesta tutte le bevande calde possono essere servite con latte a vostra scelta o latte senza lattosio.
All hot beverages can be served with your preferred milk or lactose free.

Teas & HIGH QUALITY INFUSIONS

Tasse | tazza | cup

3,30

Kännchen | bricchetto | pot

5,30

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	2,30
Plose Mineralwasser acqua minerale 0,50 l	3,80
Plose Mineralwasser acqua minerale 0,75 l	4,80

Juices

Orangensaft succo d'arancia orange 0,2 l	3,70
Apfelsaft succo di mela apple 0,2 l	3,70
Ananassaft succo d'ananas pineapple 0,2 l	3,70
Traubensaft uva grape 0,2 l	3,70
Johannisbeersaft ribes currant 0,2 l	3,70
Pfirsichsaft pesca peach 0,2 l	3,70
Aprikosensaft albicocca apricot 0,2 l	3,70
Grapefruitsaft pompelmo grapefruit 0,2 l	3,70
Birnensaft pera pear 0,2 l	3,70
Eistee Pfirsich té freddo pesca icetea peach 0,25 l	3,70
Tomatensaft pomodoro tomato	3,70
Fruchtschorle succo con acqua minerale juice with mineral water 0,2 l	3,70
Fruchtschorle succo con acqua minerale juice with mineral water 0,4 l	5,80
Frisch gepresster Orangensaft spremuta fresh pressed orange juice 0,2 l	5,80

Lemonades

Zitronenlimonade limonata lemonade 0,2 l	3,70
Fanta 0,2 l	3,70
Coca Cola 0,2 l	3,70
Coca Cola zero 0,2 l	3,70
Spezi 0,2 l	3,70
Schweppes Tonic, Lemon, Wild Berry 0,2 l	3,70
Alpex Ginger Ale 0,2 l	3,70
3 Cents Grapefruit Soda	4,20
Sprite 0,33 l	4,30
Fentimans Rosenlimonade 0,2 l	4,80
Alpex Italian Tonic	4,20
3 Cents Aegan Tonic	4,20
Baladin Gusto Italiano Tonic	4,40
Thomas Henry Tonic	4,80
Fentimans Tonic	5,20
1724 Tonic Water	5,40

Soft Cocktails - NON ALCOHOLIC

Teenage Hugo	6,20
/ Elderflower, Sanbitter, mint, soda	
Crodino Barman's Style	7,50
/ Crodino, orange & lime juice, ginger, caramell	
Florida	8,00
/ Orange, pineapple, maracuja, lime, grenadine	
Coconut Kiss	8,00
/ Pineapple juice, cocos, cream, grenadine	
Virgin Caipirinha	8,70
/ Lime, sugar, Ginger Ale	
Virgin Cuba Libre	8,70
/ Undone Rum, lime, coke	
Nogroni	9,80
/ Undone Gin, Undone Bitter, Undone Vermouth	
Little Mary's Garden	9,80
/ Orange-rosemary syrup, Seedlip, grapefruit juice, tonic, soda	
Seedlip Sour	9,80
/ Seedlip, orange- & lemon juice, orgeat, orange bitters, soda	
Seedlip Mule	10,50
/ Seedlip, lime, cucumber, Ginger beer	
Virgin Gin & Tonic	10,50
/ Undone Gin, Tonic Water	

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 *Water*

- Arctic Monkey** 14,50
/ Monkey 47 Gin, Ricola infused Vodka, lime,
Lemon grass – blue tea syrup, water
- Ocean Sky** 11,50
/ Gin, lime, maracuja & blue curacao-syrup, cranberry juice

ELEMENT *Wind*

- Twin Tonic** 14,50
/ Homemade Gin, Homemade Tonic syrup,
Lemon juice, wild berry tea, lemon grass syrup, espuma
- Fumetto** 14,50
/ Rhum zu Plun, Antica Formula Vermouth,
HCR Shrub, Aromatic bitters, palo santo smoke

ELEMENT *Fire*

- Breath of Bhairav** 14,50
/ 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 12,50
for 2 pax 21,00

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

Mary's Garden	9,80
/ Orange-rosemary-syrup, grapefruit juice, DOL Vermont, tonic water, Prosecco	
Spicy Basil Smash	10,50
/ Gin, lime, basil-syrup, chili syrup, basil leaves	
Orange-Chili-Margarita	10,50
/ Tequila, Cointreau, fresh orange-& limejuice, chili-syrup	
ISI Royal	11,00
/ Brandy, Grand Marnier, A-C-T shrub, lemon juice, banana syrup, Seedlip, aromatic bitters, Weißbier	

AT - Signature Newcomers

Shotcorn	12,50
/ Popcorn infused Rye Whiskey, lemon juice, orange juice, beer-caramell-shrub, chocolate bitters, pinch of salt	
Capsaigin Fizz	12,50
/ Chili and red pepper infused Citrus Gin, lemon juice, cucumber-pear-shrub, orange bitters, Soda	
Bob`s Barley	15,00
/ Worthy Park Jamaica Rum, Glenfiddich IPA Cask Whisky, lime, Amarillo hop-passionfruit-syrup, orange bitters, hop espuma	
High Tai	15,00
/ A Bierl Seppila, P.X. Sherry, lime juice, homemade Falernum, mango-syrup, pineapple juice	
Kurkocolate	17,00
/ Cocoa nib infused Mezcal, curcuma infused Tequila, curcuma-nectar, Walcher Gran Apricot, orange bitters, pinch of salt	

Vodka SELECTION | 4 cl

Absolut Sweden	6,50
Belvedere Poland	8,00
Kaufmann Hard Russia	10,00
Grey Goose France	11,50
Stolichnaya Elit Russia	14,50

Vodka COCKTAILS

Vodka Lemon	9,00
/ Vodka, lemonade	
Moscow Mule	9,80
/ Vodka, lime, cucumber, ginger beer	
Bloody Mary	9,80
/ Vodka, tomato juice, lemon, Wourcester, salt & pepper, Tabasco	
Caipiroska	9,80
/ Vodka, lime, sugar	
Cosmopolitan	9,80
/ Vodka, Cointreau, lime, cranberry juice	
Sex on the Beach	9,80
/ Vodka, peach tree, cranberry & orange, lime	

Tequila Mezcal SELECTION | 4 cl

Olmecca Tequila blanco (Mixto) Jalisco	5,80
Kah Tequila blanco (100% Agave) Jalisco	8,00
Patrón anejo Tequila (100% Agave) Jalisco	14,50
Tapatio extra anejo (100% Agave) Jalisco	31,00
Mezcal Montelobos (100% Agave) Oaxaca	7,80
Mezcal Zignum anejo (100% Agave) Oaxaca	9,80

Tequila COCKTAIL SELECTION

Margarita	9,80
/ Tequila, Cointreau, lime juice, sugar	
Tequila Sunrise	9,80
/ Tequila, Juice of a ½ Lime, orange juice, grenadine	

Gin SELECTION | 4 cl

Bombay Sapphire England	6,00
Blue Jean Seppila Taisten/Tesido – South Tyrol	7,00
Malfy Rosa Italy	7,50
Windspiel Germany	8,00
Rutte Celery Holland	8,50
Hendrick` s Scotland	9,00
Engine Italy	9,50
Nest Gin South Tyrol	10,00
Blue Gin Austria	10,50
Gin Mare Spain	11,00
Gin Mare Capri Spain	12,00
KI NO BI Japan	12,50
Roner Z44 South Tyrol	12,50
Edelschwarz South Tyrol	12,50
The Illusionist Germany	12,50
Amuerte red Belgium	12,50
Knut Hansen Germany	13,00
Monkey 47 Germany	15,00
Salzgin Zu Plun South Tyrol	32,00

Gin & Tonic's

Bombay Sapphire & Thomas Henry Tonic	9,00
Blue Jean Seppila & Fentimans Tonic	10,00
Malfy Rosa & Alpex Italian Tonic	10,50
Windspiel & Baladin Tonic	11,00
Rutte Celery & 3 Cents Aegan Tonic	11,50
Hendricks & 3 Cents Aegan Tonic	12,00
Engine & Baladin Tonic	12,50
Nest Gin & Thomas Henry Tonic	12,50
Blue Gin & Fentimans Tonic	13,50
Gin Mare & 1724 Tonic	14,00
Gin Mare Capri & 1724 Tonic	15,00
KI NO BI & 1724 Tonic	15,50
Roner Z44 & Baladin Tonic	15,50
Edelschwarz & Alpex Italian Tonic	15,50
The Illusionist & Alpex Italian Tonic	15,50
Amuerte red & 1724 Tonic	15,50
Knut Hansen & 3 Cents AeganTonic	16,00
Monkey 47 & Fentimans Tonic	18,00
Salzgin & Thomas Henry Tonic	35,00

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	8,80
/ Gin, Vermouth dry	
Red Lion	9,20
/ Gin, Grand Marnier, orange- & lemon juice, grenadine	
Gin Fizz	9,80
/ Gin, lemon juice, sugar, soda	
Bramble	9,80
/ Gin, lemon juice, sugar, Creme de Mure	
Rhubarb Sour	11,00
/ Gin, lemon juice, rhubarb syrup, egg white, Angostura bitters	

Rum SELECTION | 4 cl

Worthy Park Single estate reserve Jamaica	8,50
Don Papa Philippines	11,80
Diplomatico res. Exclusiva Venezuela	12,30
Plantation XO 20th anniversary Barbados	14,00
Rhum zu Plun Südtirol	14,00
Hampden Pure Single 2011 Jamaica	14,80
A.H. Riise Non Plus Ultra Very Rare Danish Virgin Islands	15,00
J. Bally 12 years Agricole Martinique	15,50
Rum Savanna Grand Arome 12y Reunion	17,00
Zacapa XO Guatemala	20,00
Rhum Depaz Cuvée Prestige Agricole - Martinique	30,00
Caroni Employees Special Ed. 1996 Trinidad	74,00

Rum COCKTAIL SELECTION

Daiquiri	9,50
/ Rum, fresh lime juice, sugar	
Frozen Strawberry Daiquiri	10,50
/ Rum, strawberries, lime juice, sugar	
Cuba Libre	9,50
/ Rum, lime, coke	
Caipirinha (ask for variations)	10,50
/ Cachaca, lime, sugar	
Mojito	10,50
/ Rum, lime, sugar, mint, soda	
Planter`s Punch	10,50
/ White & brown rum, orange, pineapple, lime	
Pina Colada	10,50
/ Rum, pineapple, cocos, cream	

Whisky SELECTION

Single Malt Whiskys | 4cl

Laphroig 10 years	8,80
Glenfiddich IPA beer cask	9,80
Dalwhinnie 15 years	10,50
Oban 14 years	12,50
The Balvenie <i>Caribbean cask</i> 14 years rum cask	12,50
Ardbeg 10 years	12,50
Lagavulin 16 years	14,50
Puni Alba South Tyrol 3 years	14,50
Highland Park Valkyrie	15,00
Glenmorangie 18 years	22,00
Glenfiddich <i>Age of Discovery</i> 19 years Madeira cask	27,00
Highland Park 18 Years	28,00

Japan Whiskys | 4 cl

Nikka from the barrel blended	12,00
Ichiro's Malt & Grain blended	16,00
Nikka Japan Whisky Pure/vatted malt	20,00

Blended Scotch Whiskys | 4cl

Dimple 15 years	11,00
Johnny Walker Blue Label	35,00

Irish Whiskeys | 4 cl

Tullamore Dew	8,80
Jameson	9,50

Bourbon Whiskeys | 4 cl

Four Roses Kentucky Straight	7,80
Jim Beam Kentucky Straight	8,30
Jack Daniel's Tennessee Old No. 7	9,80
Rittenhouse Rye	8,30

Canadian Whisky | 4 cl

Canadian Club Barrel Blended	7,80
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Whisky COCKTAIL SELECTION

Whisky Cola	9,50
Whisky Sour	10,00
/ Bourbon, lemon juice, sugar, eggwhite, Angostura	
Lynchburg Lemonade	10,00
/ Jack Daniel's, Cointreau, lemon juice, sugar, lemonade	
Peter's Moustache	10,50
/ Ardbeg, honey-cardamom syrup, Ginger Ale, Prosecco	

4.1 MORE *Spirits*

Brandy SELECTION | 4 cl

Vecchia Romagna eticchetta nera		4,90
Carlos I		6,80
Amistar Peter Sölva South Tyrol		12,50
Arzente Jacopo Poli		13,50

Cognac SELECTION

Remy Martin VSOP	4 cl	10,00
Francois Voyer Napoleon	4 cl	14,50
Tesseron XO Ovation	4 cl	17,00
Hennessy XO	4 cl	34,00
Paul Giraud Tres Rare	4 cl	40,00
Remy Martin Louis XIII	2 cl	99,00
Remy Martin Louis XIII	4 cl	190,00

Armagnac SELECTION | 4 cl

Bas Armagnac Montesqieu		10,50
Bas Armagnac L'encantada 1973		34,00

Calvados | 4 cl

Calvados Morin – Selection		8,80
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Pisco | 4 cl

Tabernero mosto verde		8,50
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Absinth | 4 cl

La Fée Parisienne		9,00
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Sake | 4 cl

Mii No Kotobuki Biden 1999		7,00
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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	2,00
Vegafina Handgerollt, milder- cremiger Geschmack arrotolato a mano, sapore leggero e cremoso hand rolled, light and creamy taste	5,00
Vegafina Nicaragua Handgerollt, scharfer Geschmack, sehr weich und harmonisch arrotolato a mano, sapore piccante, molto morbido, armonico hand rolled, spicy taste, very smooth, harmonious	7,00
Punch Petit Coronas - Cuba Handgerollt, exotische Untertöne, intensive Holznote arrotolato a mano, esotico, sapore di legno hand rolled, exotic, wood flavour	8,00
Vegafina VF Robusto Handgerollt, mild, leichte Süße und Kaffee- und Schokoladennoten arrotolato a mano, leggero, sapore di caffè e cioccolato hand rolled, mild, light sweetness and notes of coffee and chocolate	8,80
Romeo y Julieta No. 2 A/T - Cuba Handgerollt, blumig - süßes Aroma arrotolato a mano, fiorito, dolce hand rolled, flowery and sweet aroma	9,00
Hoyo de Monterrey No. 2 Handgerollt, cremige Caramel- und Honignoten arrotolato a mano, sapore di caramello e miele hand rolled, creamy caramel and honey notes	16,80
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	20,00
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	33,00