

COCKTAIL BARRE

SOFT

FRENCH 69 15°°

Tanqueray/ Champagner/ Cranberry Marmelade/ Bergamot Sirup/ Lime.

Disco Disco 11°°

Ketel one/ Chambord/ Blackberry Blackpepper/ Lime/ Tonic.

Brause Sause 11°°

Ketel one/ Raspberry Spirit/ Vanilla/ Lemon/ Mallow Lemonade Powder.

Bourdeaux Buster 13°°

Pierre Ferrand/ Orange Vermouth/ Coffee/ Reduced Red Wine/ Tonic.

Rabi Sabi 11°°

Sake/ Shiso Vermouth/ Wasabi/ Pickled Kohlrabi.

Goldenes Einhorn 12°°

Havana 3y/ Cocoa Nibs/ Apricot Brandy/ Redbush/ Lime.

Green Peruvian 13°°

Barsol Pisco/ Chartreuse Jaune/ Avocado/ Szechuan Salt/ Kaffirlime.

Red Ant River 13°°

Del Maguey Mezcal/ Raspberry Sirup/ Lime/ Tarragon/ Vegan Eggwhite.

Fig Off 12°°

Topanito Tequila/ Branca Menta/ Fig Sirup/ Cherry Haering/ Vegan Eggwhite.

Jugo Boss 12°°

Makers Mark/ Slijsva/ Oregano Sirup/ Lime.

Affentheater 14°°

See Illustration*.

WachOida! 13°°

Minor Case Rye/ Juniper/ Chinotto/ Mint.

Quitt Smoking 13°°

Del Maguey Mezcal/ Sweet Vermouth/ Quince/ Curacao/ Peach Bitters.

Gramble 13°°

Boulard Calvados/ Grape/ Whineacid/ Cardamom.

Nanananas 13°°

Havana 7y/ Pineapple/ Elderberry Sirup/ Isot/ Condensed Milk.

MEDIUM

STRONG

CLASSICS

Aviation 13°°

Tanqueray/ Maraschino/ Violet/ Lemon.

Bees Knees 13°°

Beefeater 24/ Honey/ Lemon.

Daiquiri 12°°

Havana 3y/ Lime/ Gumsyrup.

Greenpoint 13°°

Minor Case Rye/ Sweet Vermouth/ Chartreuse Jaune/ Bitters.

Sazerac 13°°

Minor Case Rye/ Pierre Ferrand 1840/ Gumsyrup/ Absynth/ Bitters.

Bartenders Choice

Ask Bartender for day's selection or see the board at the Bar.

NO ALC

Less is More 11°°

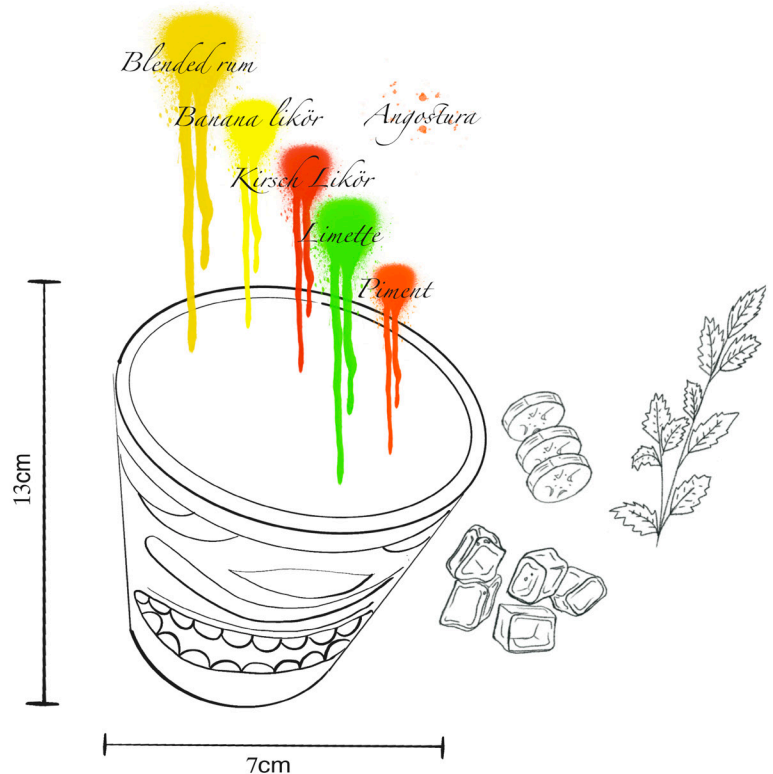
Whiskey Sirup/ Reduced Campari/ Verjus/ bitters. (Not entirely alcohol free)

Lance Armstrong 10°°

Wheatbear/ Grapefruit/ Lemon/ Ginger Beer.

Sober Mexican 10°°

Smokey agave/ Apple/ Salvia/ Lime.



SPEISE KARTEN

VORSPEISE

Blattsalat 4,50

Cherry Tomaten/ Gebratener Quinoa/ Dressing.

Pommes 5°°

Speise Onion Rings (A) 5,50

Cheesy Nachos 6,50

Bio Beef Tartar 9°°

Kräuterbutter/ Ananas Chutney/ Brot.

EXTRAS & DIPS

Brott (3 Stück) 2,50

Kräuter Mayo (G) 2,50

Curry Ketchup 2,50

Sour Cream (G) 2,50

Honey Mustard 2,50

Tartara 2,50

Siracha Mayo 2,50

TAPAS

Quesadilla (AG) 9,50

Tortilla/ Halloumi/ Cheddar/ Emmentaler/ Mais/ Junzwiebel/ Sauerrahm/ Semmelbrösel.

Mini Tacos (2 Stück) 11°°

Mexican Mais Tortillas/ Avocado Soße/ Spiced Pulled Chicken/ Cheddar/ Eingelegte Zwiebel/ Koriander.

Mini Burger (2 Stück) 11°°

Mini Sesam Brot/ Senf/ Gürkerl/ Tomaten/ Salat/ Bio Rind Fleisch/ Gouda/ Speck.

Mini Veggie Burger (2 Stück) 10°°

Mini Sesam Brot/ Ananas Chutney/ Salat/ Tomaten/ Karfiol/ Kichererbsen Patty/ Cheddar/ Röstzwiebel..

Patatas Bravas Mit Huancaína Creme (AG) 8°°

Soße aus Peruanischer Gelber Chili, Käse, Milch/ Cracker/ Kalamata Oliven/ Gebratener Quinoa.

Ekeko Kroketten (AG) 9°°

Soße aus Peruanischer Gelber Chili, Milch/ Brot/ Hühnerbrust/ Kalamata Oliven/ Schnittlauch.

Vegan Grilled Artichochos -Spieße*- (N) 7,50

Zucchini/ Paprika/ Kartoffel/ Zwiebel/ Pilze/ Petersilie/ Soja Sauce.

Luster Special 14,50

Kleine Tapas Variation (3 Tapas).

NACHSPEISE

Kardamon-Tiramisu (CGHO) 5°°

Kaffee/ Kardamon/ Mascarpone/ Vanille Extrakt/ Datteln/ Biskotten/ Pistazien/ Rum.