



Starters

11am-10pm

- 650 **Berlin Potato Soup** ^{G,L} 8.9
served with wiener sausage
- 651 **Soup Of The Day** 8.9
- 653 **Choose A Cup Of Soup To Start** 6.9
- 681 **Small Salad** ^M 7.9
baby leaf salad, cherry tomatoes, cucumber, bell pepper, sprouts, served with a honey and mustard dressing
- 686 **Burratini** ^G 10.9
buffalo burratini with iced tomatoes, olive oil, capers, basil and aged balsamic vinegar
- 667 **Beef Tartar** ^{A,C,D,F,M} 16.9
hand-chopped beef, served with chives, mustard, shallots, sardines, capers, gherkins, tabasco, worcester sauce, organic egg yolk and a bread basket

Salads

11am-10pm

- 683 **Salad 'Luise Style' With Goat Cheese** ^{G,M} 17.9
flamed aged goat cheese with honey, wild herbs salad, caramelized figs, cherry tomatoes, cucumber, bell pepper, caramelized walnuts, sprouts beetroot, served with a raspberry dressing
- 682 **Caesar Salad With Chicken** ^{A,C,D,G,M} 18.9
caesar salad, pan seared chicken breast, cherry tomatoes, croutons, served with the traditional caesar dressing

A=Gluten
B=Shellfish
C=Eggs

D=Fish
E=Peanuts
F=Soy

G=Milk
H=Pulse
L=Celery

M=Mustard

N=Sesame Seeds

O=Sulphur Dioxide & Sulphites

P=Lupine

R=Molluscs

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Burgers

11am-10pm

800	Vegan Burger ^{A,F,L}	18.9
	vegan patty made from vegetables and tofu, butterhead lettuce, tomatoes, cashew nuts cream, fries	
804	Crunchy Chicken Burger ^{A,C,G}	19.9
	butter brioche bun, crispy chicken patty, butterhead lettuce, tomatoes, sweet chilli sauce, fries	
806	Steak House Burger ^{A,G,F}	20.9
	sour dough bun, beef patty, butterhead lettuce, tomatoes, pickled cucumber bacon, cheddar, bbq sauce, fries	
805	With Sweet Potato Fries Instead	+2.5
807	Jalapeños	+1.9
1008	Extra Ketchup	+0.5
1009	Extra Mayo	+0.5
1039	Extra Vegan Mayo	+0.5

Schnitzel

11am-10pm

741	Schnitzel Fries ^{A,C,M}	19.9
	breaded pork schnitzel, fries, side salad	
743	Schnitzel Master Brewer ^{A,C,L,O}	24.9
	breaded pork schnitzel, sautéed potatoes with bacon and onions, jus, fried onions, organic egg sunny side up	
744	Wiener Schnitzel ^{A,C,D,M}	29.9
	breaded veal escalope, potato and cucumber salad, served with lemon, sardine and capers	
745	Cranberry Jam	+2.5

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Meat

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760	Original Berlin Curry Sausage ^{A,F,G}	14.9
	2 pork sausages without skin, curry sauce, fries	
770	Jelly Of Pork Knuckle ^{C,D,G,M}	17.9
	served with sautéed potatoes with bacon and onions and a homemade tartare sauce	
764	Original Königsberger Veal Meatballs ^{A,C,D,G,L,M,O}	18.9
	with beetroot and mashed potatoes	
779	Beef Roast With Onions ^{A,C,G,L,O}	25.9
	served with an onion jus, fried onions and swabian noodles	
781	Rib Eye (approx. 250g) ^{L,M,O}	28.9
	port wine jus, side salad and fries	
1001	Herb Butter ^G	3.5

Fish

11am-10 pm

786	Matjes Fillets In Cream Sauce ^{D,G}	16.9
	3 young salted herrings in a creamy sauce with apples and pickled cucumber, red onions and boiled potatoes with parsley	
725	Trout Meunière (without backbone) ^{A,D,G,L}	21.9
	served with cucumber salad, lemon and boiled potatoes with parsley	

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Vegetarian / Vegan

11am-10pm

- | | | |
|-----|--|------|
| 701 | Vegetable Rösti ^{C,G,L} | 15.9 |
| | fried grated vegetables, sour cream with herbs and a salad bouquet | |
| 704 | Beetroot Dumplings ^{A,C,G} | 17.9 |
| | served with a horseradish and apple sauce, caramelized walnuts | |
| 703 | Cheese Spaetzle ^{A,C,G,L} | 18.9 |
| | swabian noodles with fried onions and a side salad | |
| 800 | Vegan Burger ^{A,F,L} | 18.9 |
| | vegan patty made from vegetables and tofu,
butterhead lettuce, tomatoes, cashew nuts cream, fries | |

Tarte Flambée

11am-11pm

- | | | |
|-----|---|------|
| 840 | Alsatian Tarte Flambée ^{A,G} | 14.9 |
| | sour cream, bacon, onions | |
| 841 | Tarte Flambée With Goat ^{A,G} | 15.9 |
| | sour cream, goat cheese, onions, walnuts, honey | |
| 842 | Tarte Flambée 'Luise Style' ^{A,G} | 15.9 |
| | sour cream, mild spicy buffalo salami, buffalo mozzarella,
cherry tomatoes, onions | |

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Pizza 11am-11pm

1201	Margherita ^{A,G}	11.9
	tomato sauce, mozzarella	
1205	Funghi ^{A,G}	12.9
	tomato sauce, mozzarella, mushrooms	
1217	Salami ^{A,G}	13.9
	tomato sauce, mozzarella, salami	
1206	Tonno & Cipolla ^{A,G}	13.9
	tomato sauce, mozzarella, tuna, onions	
1203	Romana ^{A,G}	13.9
	tomato sauce, mozzarella, anchovies, olives, capers	
1204	Prosciutto & Funghi ^{A,G}	13.9
	tomato sauce, mozzarella, mushrooms, cooked ham	
1226	Capricciosa ^{A,G}	14.9
	tomato sauce, mozzarella, cooked ham, mushrooms, artichokes, olives	
1213	Rucola ^{A,G}	13.9
	tomato sauce, mozzarella, rocket, parmesan	
1219	Vegetariana ^{A,G}	13.9
	tomato sauce, mozzarella, cherry tomatoes, spring onions, mushrooms, olives, artichokes	
1227	Mista ^{A,G}	15.9
	tomato sauce, mozzarella, cooked ham, salami, mushrooms, pepperoni	
1212	Formaggi ^{A,G}	14.9
	tomato sauce, mozzarella, parmesan, gorgonzola, mascarpone	
1240	Napoletana ^{A,G}	14.9
	tomato sauce, buffalo mozzarella, parmesan, basil, olive oil	
1210	Piccante ^{A,G}	14.9
	tomato sauce, mozzarella, mild spicy buffalo salami, jalapeños	
1216	Scampi ^{A,B,G}	16.9
	tomato sauce, mozzarella, prawns, garlic	
1214	Rucola & Parma ^{A,G}	16.9
	tomato sauce, mozzarella, rocket, parma ham, parmesan	
1207	Livornese ^{A,G}	16.9
	tomato sauce, buffalo mozzarella, mushrooms, mild spicy buffalo salami	
1225	Burrata ^{A,G}	18.9
	tomato sauce, mozzarella, buffalo burrata, rocket	

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Kids Up To 12

11am-10pm

816	6 Chicken Nuggets ^{A,C,G} with fries	9.9
814	Wiener Schnitzel ^{A,C} small breaded veal escalope with fries	14.9
817	Noodles ^{A,C,L} spirelli noodles with tomato sauce	8.9
1045	with parmesan	+1.5
810	Popcorn-Rice Pudding ^G	7.9
	All Pizzas Can Be Prepared For Children	-2.0

Dessert

11am-10pm

822	Potato Pancakes ^{C,G} 4 potato pancakes, apple sauce, cinnamon & sugar, whipped cream	10.9
821	Chocolate Mousse ^{C,G} with a raspberry topping	8.9
598	Apple Strudel ^{A,C,G} served with custard	8.9
825	Vegan Coconut Panna Cotta served with wild berries mousse and a caramel crisp	8.9
	Ice Cream	890 scoop 2.4
	different flavours, homemade	889 cream 1.0
	Cakes & Pies	920 piece 6.2
	you can find our selection at the cake station	1017 cream 1.0

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NEW

445	Strawberry Spritz ⁵ seasonal	0,2l	8.9
	with fresh german strawberries		
110	Slushy For Kids	0,3l	4.9
	Frozen Strawberry Margarita ²		
	tequila, strawberry syrup,	102 0,2l	7.9
	triple sec	114 0,5l	16.9
537	Aperol Spritz ALCOHOL-FREE ⁵		
	freikopf sunpéro, tonic	0,2l	7.9
323	Rosé Gin & Tonic		
	needle rosé gin, tonic		9.9
241	Negroni ^{1,5}		9.9
	tanqueray, campari, antica formula		
242	Negroni alcohol-free ^{1,2,5}		9.9
	tanqueray, monin bitter, martini vibrante		

Juices

124	Apple	0,3l	4.4
126	Orange ³ Vaihinger	0,3l	4.4
119	Fresh Orange	0,2l	4.6
	till 3pm		
137	Tomato ³ Vaihinger	0,2l	4.2

Vaihinger Nectars

optional as spritzer with soda

134	Rhubarb ³	0,3l	4.4
136	Banana ³	0,3l	4.4
130	Maracuja ³	0,3l	4.4
138	Sour Cherry ³	0,3l	4.4
132	Black. Currant ³	0,3l	4.4
122	KiBa ³ cherry and banana	0,3l	4.4
139	Cranberry ³	0,3l	4.4

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Softs

192	Iced Tea homemade	0,3l	4.4
	darjeeling, green tea, fresh mint, fresh juice of lemon, lime and orange		
192	Iced Fruit Tea homemade	0,3l	4.4
	fruit tea, apple juice, black currant nectar, elderflower- and cherry syrup		
32	Fassbrause	0,33l	4.4
	a berlin specialty made from fruit & malt extracts and spices		
93	Tirola Kola ^{1,2,9}	0,3l	4.4
	silberquelle		
101	Spezi ^{1,2,9} coke and fanta	0,3l	4.4
	silberquelle		
95	Coca Cola Zero ^{1,2,9,12}	0,33l	4.4
	bottle		
99	Lemonade ²	0,3l	4.4
	silberquelle		
97	Orange Lemonade ^{1,2,3}	0,3l	4.4
	silberquelle		
29	Raspberry Lemonade ^{1,2}	0,3l	4.4
	silberquelle		
28	Elderflower Spritzer ^{1,2}	0,3l	4.4
	silberquelle		
73	Almdudler vegan	0,35l	4.4
	an austrian carbonated herbs beverage		
80	Almdudler vegan	0,35l	4.4
	sugar-free		
75	Malztrunk ¹	0,33l	4.4
	a sweet malt beer without alcohol		
	Thomas Henry	0,3l	4.4
85	tonic water ¹⁰		
87	ginger ale ¹		
89	bitter lemon ¹		
107	wild berry tonic		

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Draft Beers

König Pilsner

50	small	0,25l	3.8
51	large	0,4l	5.4
52	pitcher	1,5l	18.9

Jever Pilsner

53	small	0,25l	3.8
54	large	0,4l	5.4
55	pitcher	1,5l	18.9

Veltins Pilsner

56	small	0,25l	3.8
57	large	0,4l	5.4
58	pitcher	1,5l	18.9

Bayreuther Lager

178	small	0,25l	4.0
177	large	0,5l	5.8
176	pitcher	1,5l	16.9

Maisel's Wheat Beer Pale

61	small	0,3l	4.1
62	large	0,5l	5.8

Maisel's Wheat Beer Crystal

63	small	0,3l	4.1
64	large	0,5l	5.8

79	Köstritzer Dark	0,3l	4.9
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Alcohol-Free

Bottled Beers

49	König Pilsner	0,33l	4.9
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108	Maisel's Wheat Beer Pale	0,5l	5.8
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Mixed Beers

66	Radler ²	0,4l	5.4
	pilsner & lemonade		

81	Gespritztes ^{1,2,3}		5.8
	pilsner 0,25 & fassbrause 0,33l		

68	Alster ^{1,2,3}	0,4l	5.4
	pilsner & orange lemonade		

72	Diesel ^{1,2,9}	0,4l	5.4
	pilsner & coke		

76	Berliner Weiße ^{1,2}	0,33l	4.9
	sour beer with low alcohol & raspberry syrup		

77	Berliner Weiße ^{1,2}	0,33l	4.9
	sour beer with low alcohol & woodruff syrup		

Bottled Beer

59	Maisel's Wheat Beer	0,5l	5.8
	dark		

Water

Table Water

111	glass	0,3l	2.9
189	carafe	1,0l	5.9

Selters Classic

90	small bottle	0,25l	3.7
91	large bottle	0,75l	7.9

Selters Naturell

105	small bottle	0,25l	3.7
106	large bottle	0,75l	7.9

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Aperitif

291	Pommery Brut Royal ⁵	0,1l	9.9
305	Pommery POP Rosé ⁵	0,2l	29.9
	the bottle for 2		
294	Kir Royal ^{1,5}	0,1l	9.9
	with champagne		
293	Kir Royal ^{1,5}	0,1l	6.9
	with prosecco spumante		
292	Kir ^{1,5}	0,2l	6.9
	with white wine		
394	Prosecco Spumante ⁵	0,1l	6.9
	»COSTAROSS«		
410	Wine Spritzer ⁵	0,2l	6.9
1617	Campari Soda ¹	5cl	5.2
1616	Campari Orange ¹	5cl	6.9
104	Lillet Wild Berry ^{5,10}	0,2l	8.9
535	Aperol Spritz ^{1,10}	0,2l	8.5
36	Hugo	0,2l	8.5
537	Aperol Spritz ALCOHOL-FREE ⁵		
	freikopf sunpéro, tonic	0,2l	7.9

White By The Glass

	Grüner Veltliner ⁵	Gruber, Austria
	dry, fruity, light-bodied	
413	glass	0,2l 6.9
441	carafe	0,5l 16.9
	Riesling ⁵	Juliuspital, Franconia
	dry, peach, apple, light-bodied	
414	glass	0,2l 6.9
442	carafe	0,5l 16.9
	Pinot Blanc ⁵	Ebringen, Baden
	dry, stone fruits, medium-bodied	
514	glass	0,2l 6.9
515	carafe	0,5l 16.9
	Riesling ⁵ »medium-dry«	Ludwig, Mosel
	green apple and lime, light-bodied	
407	glass	0,2l 6.9
408	carafe	0,5l 16.9
	Pinot Grigio	Germany
	ALCOHOL-FREE, light and fresh	
405	bottle	0,25l 7.9

Rosé By The Glass

	Rosé ⁵	Langenwalter, Palatinate
	mild juicy rosé with hints of raspberry & strawberry	
420	glass	0,2l 6.9
448	carafe	0,5l 16.9
	Summertime ⁵	Gordonne, Provence
	notes of ripe strawberries, grapefruit and juicy pear, typical floral notes	
422	glass	0,2l 7.9
424	carafe	0,5l 18.9

Red By The Glass

	Montepulciano ⁵	La Reggia, Abruzzo
	dry, dark cherries and plums, med-bodied	
423	glass	0,2l 6.9
446	carafe	0,5l 16.9
	Merlot ⁵	La Reggia, Veneto
	dry, cassis, bell pepper, medium-bodied	
509	glass	0,2l 6.9
447	carafe	0,5l 16.9
	Cab. Sauvignon ⁵	B&G, Languedoc
	dry, soft, vanilla, tobacco, full-bodied	
417	Glas	0,2l 7.9
421	Karaffe	0,5l 18.9

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White Wines

472	2022 Bianco di Toscana IGT ⁵	25
	Renzo Masi, Tuscany, Italy	
	dry, crisp with notes of apple and pear, citrus and spices	
460	2022 Bordeaux Blanc AOC ⁵	27
	Barton & Guestier, Bordeaux, France	
	dry, peach, apricot and white floral bouquet, long finish with hints of citrus	
473	2022 Riesling Hochheim	37
	Königin Viktoriaberg Erste Lage ⁵	
	Flick, Rheingau, Germany	
	dry, bouquet of citrus, apricot and pear	
	decent acidity due to 50% barrique usage	
521	2023 Lugana DOC ⁵	45
	Bulgarini, Lombardy, Italy	
	dry, bouquet of pears and apricots, fruity and fresh on the palate	

Sparkling Wines

393	Costaross	0,75l	39.9
	Prosecco Spumante ⁵		
290	Pommery	0,75l	75
	Brut Royal		
96	Pommery	0,75l	85
	Brut Royal Rosé		
295	Pommery	0,75l	99
	Blue Sky		
450	Fresh Strawberries seasonal		6.9
	served on the rocks		
	only in conjunction with prosecco or champagne		

Red Wines

471	2022 Cab Sauvignon ⁵ »Réserve«	27
	B & G, Languedoc, France	
	dry, bouquet of cassis, blackberry and plum, Notes of spices and vanilla, soft and velvety due to barrique usage	
478	2022 Chianti DOCG ⁵	29
	Barone Ricasoli, Tuscany, Italy	
	dry, soft & fruity, juicy notes of wild cherries and chocolate on the palate, pleasant finish with spices	
479	2020 Rioja Crianza DOCa ⁵	33
	Ortega Ezquerro, Rioja, Spain	
	dry, aged for 16 months in french and american oak, scent of red fruits and subtle spice notes, long, soft finish with ripe tannins	
524	2020 Montepulciano ⁵	50
	d'Abbruzzo Amaranta	
	Ulisse, Abbruzzo, Italy	
	dry, rich and fruity, present but soft tannins, subtle notes of wood and vanilla from french oak	

Rosé Wine

475	2022 Summertime AOC ⁵	29
	»Vegan«	
	La Gironde, Provence, France	
	dry, complex notes of strawberries and peach, crisp and balanced with grapefruit and peach on the palate	

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Coffee

10	Ristretto ⁹	2.9
04	Espresso ⁹	2.9
05	Double Espresso ⁹	4.1
06	Espresso Macchiato ^{8,9}	2.9
12	Double Macchiato ^{8,9}	4.1
07	Café Crème ⁹	3.9
08	Cappuccino ^{8,9}	4.2
09	Café Au Lait ^{8,9}	4.5
24	Latte Macchiato ^{8,9}	4.2

All coffees can be prepared decaffeinated

Chocolate

19	Hot Chocolate ⁸	4.5
15	Hot Chocolate with rum ⁸	5.9
16	Hot Chocolate with baileys ⁸	5.9
17	Hot Chocolate with amaretto ⁸	5.9
1079	Whipped Cream	1.0

Eilles Tea

980	Earl Grey flavoured with bergamot	3.9
983	Assam	3.9
986	Green Tea Asia Superior	3.9
988	Frisian Blend	3.9
981	Darjeeling	3.9
989	Hot Spicy Black Chai with milk ⁸	3.9
990	Rooibos Vanilla	3.9
982	Chamomile	3.9
984	Peppermint	3.9
985	Herbal Garden	3.9
987	Organic Verbena	3.9
991	Organic Fruits	3.9
993	Organic Green Tea With Jasmin	3.9

Fresh Tea

38	Fresh Ginger	4.3
37	Fresh Mint	4.3
36	Fresh Mint & Ginger	4.5

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Gin & Tonic

All Gin & Tonic are prepared with 4 cl Gin,
Thomas Henry Tonic Water and lime

319	Tanqueray alcohol-free	8.9
320	Tanqueray london dry, scotland	9.9
325	Jinzu dry, scotland	11.9
321	London No. 1 dry, england	12.9
322	Oxley london dry, england	13.9
326	Plymouth dry, england	11.9
327	Plymouth navy strength, england	11.9
328	Hayman's old tom, england	11.9
323	Needle dry rosé, germany	9.9
329	Needle dry, germany	12.9
330	Schrödingers Katzen london dry, germany	14.9
331	Tonka Gin dry, germany	14.9
324	Nordés dry, spain	12.9

Brandy & Cognac

238	Asbach Uralt	4cl	5.9
239	Carlos Primeros gran reserva	4cl	8.9
240	Hennessy vsop	4cl	12.9

Shots

273	Vodka Absolut Blue	2cl	3.3
288	Nordhäuser Doppelkorn	2cl	3.3
284	Havana Club 3 Años	2cl	3.3
285	Havana Club 7 Años	2cl	4.2
261	Linie Aquavit	2cl	3.6
262	Jubiläums Aquavit	2cl	3.6
298	Tequila Patron El Cielo	2cl	9.9
274	Tequila Sierra Reposado	2cl	3.3

1=colouring

2=preservatives

3=anti-oxidiser

4=flavour enhancers

5=sulphites

6=blackened

7=phosphate

8=milk/milk products

9=caffeine

10=quinine

11=sweetener

12=phenylalanine

Whiskey

208	Jameson Irish Whiskey ¹	4cl	6.3
198	Jack Daniels ¹	4cl	6.9
206	Chivas Regal 12 years ¹	4cl	8.9
207	Talisker 10 years	4cl	10.9
203	Glenmorangie 10 years ¹	4cl	10.9
217	Highland Park 12 years	4cl	10.9
219	Caol Ila Moch	4cl	12.9
237	Nikka Yoichi Single Malt	4cl	14.9

Fruit Brandy

277	Cherry schladerer	2cl	3.8
278	Mirabelle schladerer	2cl	3.8
279	Stone Fruits schladerer	2cl	3.8
280	Plum schladerer	2cl	3.8
281	Williams-Pear schladerer	2cl	3.8
283	Hazelnut vallendar	2cl	4.9

Bitters & Liqueurs

190	Berliner Luft mint shot	4cl	3.9
160	Ramazzotti ¹	4cl	4.5
161	Averna ¹	4cl	4.5
163	Fernet Branca ¹	4cl	4.8
168	Jägermeister ¹	4cl	4.9
235	Sambuca Molinari	4cl	4.9
223	Amaretto Di Saronno ¹	4cl	4.8
224	Baileys ⁹	4cl	4.8

Grappa

253	Chardonnay nonino ¹	2cl	4.9
254	Barbera "roccanivo" berta ¹	2cl	7.9

GESCHMACK AUS TRADITION

Änderungen werden mit 2.50€ berechnet

Alle Speisen können auch Spuren von anderen Allergenen enthalten. Akzeptierte Zahlarten: Cash, Girocard, Visa, Mastercard, Apple Pay