

LUNCH MENU

DAILY MENU UNTIL 5 PM



Gnocchi with rocket pesto

fresh arugula, confit tomatoes
and freshly grated parmesan

16,90€

Gnocchi in fruity sun-dried tomato sauce

with chicken breast strips

17,90€

Gnocchi in mushroom creme sauce

and fried beef nuggets

18,90€

Tender braised ox cheeks

with fried mushrooms and our handmade
mashed potatoes with bacon bits

18,90€

Sirloin steak (200g) with a baked potato sour cream and herb butter

17,90€

Tenderloin (200g) with mashed potatoes

roasted mushrooms and homemade jus

25,90€

YOU ARE WELCOME TO ORDER
FROM THE MENU AT ANY TIME.



TEAM
GASTRO
URBAN

WO BEGEISTERUNG ISST!

YOUR GASTRO FAMILY
IN GOSLAR!

DEAR GUESTS,

THOSE WHO DO SOMETHING GOOD FOR OTHERS
ARE DEMONSTRABLY HAPPIER!

Here you are guests of Team Gastro Urban, in your public living rooms and bedrooms in the city. We want to do our bit to make you feel even more at home in our beautiful Goslar.

Our mission is therefore to inspire you with us and our performance. To achieve this, we rely on a positive working culture. We are committed to fair remuneration, appreciation and further development because we believe that good things happen when you start with good things.

Visit our team page and find out more about our restaurants, accommodation, celebrations and conferences and our team activities here in beautiful Goslar.

TEAM GASTRO URBAN




APERITIF

Aperol Spritz Aperol Scavy & Ray Soda	7,90€
Aperol Spritz – non-alcoholic EASIP Italian Spritz Scavi & Ray alcohol-free Soda	7,90€
Hugo elderflower lime mint Scavy & Ray Soda	7,90€
Limoncello Spritz Limoncello Tonic Water	7,90€
Lillet Berry Lillet blanc Wild Berry frozen berries	8,50€
Negroni Hardenberg Gin Campari Martini Roso	8,90€
Campari Orange Campari orange juice	8,90€
Pimms Cup No. 1 Pimms No. 1 Ginger Ale cucumber mint fruits	9,50€



APPETIZERS

Pizza bread, garlic, olive oil, rosemary, sea salt	7,90€
Pizza bread gratinated with parmesan	8,90€
Bruschetta variations three slices baguette with mediterranean toppings	7,90€
Mediterranean snack – goes perfectly with wine! air-dried salami, olives, Grano Padano with baguette	9,90€
Caramelized goat cheese homemade banana-aloe-vera-jam and orange-juniper-syrup with baguette <small>7,10, K,A</small>	11,90€
Caprese  black tomatoes, buffalo mozzarella, marinated arugula, homemade Basil-pesto and baguette <small>1,7,10, K,A,J</small>	9,90€
Beef carpaccio marinated arugula, truffle-mayonnaise, olive-tomato-tapenade and baguette <small>1,7,10, K,A,J</small>	12,90€
Handcut beef tartar with fresh truffle, rendered beef fat, shallots, organic-egg, capers, walnut-mustard and baguette	80gr. 14,90€ 140gr. 18,90€



OUR ORGANIC BUFFALO MOZZARELLA STANDS FOR FAIR FARMING CONDITIONS!



STEAKS



Chicken breast	150g Denmark	16,90€
	300g Denmark	19,90€
extreme soft muscle meat right and left from the breast.		
Sirloin Steak	250g San José, Argentina	23,90€
the sirloin steak is cut from the heart of the hips. Tip: If you wish to have a tender sirloin steak, order it medium or medium-rare		
Rumpsteak	250g San José, Argentina	25,90€
the Rump steak is cut from the back. We serve it with the fat strip, which is perfectly normal for this part meat, ensuring the perfect taste.		
Rib Eye	300g San José, Argentina	27,90€
the Rib eye is cut from the upper rip area. It has a typical fat eye, for a juicy and aromatic steak taste.		
Tenderloin	250g San José, Argentina	29,90€
the Tenderloin, also known as the filet, is the softest part of the lumbar internal musculature. From the Tenderloin we cut the medallions.		

„At 800 degrees in the „beefier“, in the oven at gentle temperature, on the grill plate at 300 degrees or in the hold-o-mat to relax to relax, whether wet or dry aged, every steak is cooked differently and served at the desired degree of doneness. Enjoy your steak! “

Special recommendation

can be found on our board or in our dryAger only while stocks last.



YOU HAVE TO TRY IT:

Braised ox cheeks	29,90€
with roasted mushrooms and mashed potatoes with bacon ^{1,8,3}	



**RARE**

Large raw core
(approx. 50 degrees)

MEDIUM RARE

Small raw core
(approx. 54 degrees)

MEDIUM

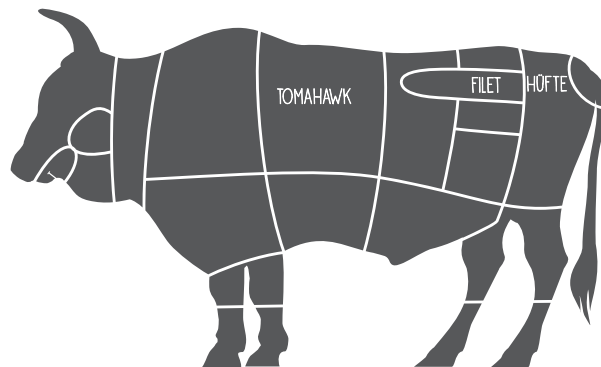
Large pink core
(approx. 58 degrees)

MEDIUM WELL

Small pink core
(approx. 62 degrees)

MEDIUM DONE

Gray core (over 65 degrees)
Please do not order!



SIDE ORDERS

Agljo Olio – Chilis, garlic & onions, hot roasted,

served with our rustic baguette ^{1,10,A,K}

4,90€

Fresh side salad with a dressing of your choice ^{1,10,A,K}

5,90€

Rustic herb-garlic baguette ^{1,7,10,A,K}

4,90€

French fries with extra crunch

4,90€

French fries with truffle mayonnaise

7,90€

Cole Slaw ^{7,G}

3,90€

Baked potato with our sour cream ^{7,G}

5,90€

Handmade mashed potatoes with bacon bits ^{7,3,G}

6,90€

Wok-vegetable with toasted sesame ^{6,10,K,F,I}

4,90€

Spinach with garlic and onions ^G

3,90€

Roasted mushrooms with onions ^G

4,90€

Herb butter ^{7,G}

0,90€

Handmade jus (strong, dark sauce) ^{1,8,I,C,G}

3,90€

PIZZEN

Handmade and baked on classic fireclay

Mozzarella	V tomato, mozzarella, homemade basil pesto ^{1,7,8,A,I}	12,90€
Spinach	V tomato, mozzarella, spinach, garlic ^{1,7,8,A,G,I}	14,90€
Salami	tomato, mozzarella, homemade basil pesto, air-dried italian salami ^{1,7,8,A,G,I}	14,90€
Peperoni-Salami	tomato, mozzarella, homemade basil pesto spicy air-dried italian ^{1,7,8,A,G,I}	14,90€
Ham	Tomato, Mozzarella, homemade basil pesto, bruschetta ham ^{1,7,8,A,G}	14,90€
Goat Cheese	Tomato, Mozzarella, goat cheese, regional honey and walnuts ^{1,7,8,A,G,I,H}	15,90€
Serrano	V Tomato, Mozzarella, homemade basil pesto, arugula, serrano, parmesan ^{1,7,8,A,G,I}	16,90€



PIZZA BAKED WITH VEGANGHEESE? GLADLY!

2,00€

PASTA

Gnocchi arugula	V confit cherry tomatoes, Grana Padano, toasted pine nuts, arugula pesto, organic buffalo mozzaerlla and fresh arugula ^{1,7,A,G}	18,90€
Penne goat cheese	sun dried tomatoes, roasted chicken breast strips, goat cheese, arugula, cream, roasted pine nuts ^{1,7,A,G,I}	22,90€
Penne beef	with mushroom cream and tender beef filet nuggets	23,90€



ALSO WITH FRESHLY GRATED GRANA PADANO

1,90€



CAESARS SALAD

Romaine lettuce, cherry tomatoes, Grana Padano, croûtons, homemade Caesar-Dressing, rustic baguette ^{1,4,7,9,10,A,K}

NATURE ^V ^{1,4,7,A,K}

with tender chicken breast stripes
with tender beef nuggets

15,90€

17,90€

19,90€

SALATBOWL

lettuce, tomato, cucumber, paprika, fresh herbs, beetroot quinoa, baby leaf, blueberries, pomegranate seeds, white beans, carrots, cole slaw, rustic baguette ^{1,10,K,A}

NATURE ^V

with tender chicken breast stripes
with tender beef nuggets

15,90€

17,90€

19,90€

Optional dressings: yoghurt ⁷, balsamic ², caesar`s ^{4,9,J,D}

KIDS

French fries

with ketchup & mayonnaise ^{1,A}

5,90€

Pasta with tomato sauce

7,90€

Fish fingers

with mashed potatoes and ketchup ^{7,A}

9,90€

DAILY RECOMMENDATION –
JUST ASK OUR TEAM.

DESSERT

Bourbon vanilla with styrian pumpkin seed oil, roasted pumpkin seeds and lemon crumble

6,90€

Apple strudel with vanilla ice cream, whipped cream and powdered sugar ^{1,3,7,A,H}

6,90€

Freshly baked chocolate cake

with liquid core, mango puree and bourbon vanilla ice cream (takes approx. 15 min) ^{1,3,A,C,G,H}

9,90€



OPEN WINES

OPEN WHITE WINES 0,2 L

2019 Grillo, dry

Itynera – Sicily – Italy

“Easy Drinking!” Fresh bouquet of lemon, lime with fine tanginess.

6,90€

2019 Rivaner & Riesling, delicately fruity

Winzer Bischoffinger – Baden – Germany

a fine fruity white wine cuvee with delicate fruit and fine minerality.

7,90€

2019 Grauer Burgunder, dry

Winery Gerhard Karle – Baden – Germany

typical Burgundy from the Kaiserstuhl - fruity with mild acidity

8,90€

OPEN ROSE WINES 0,2L

2020 MUTMACHA! Rosé

lively and elegant, expressing itself through delicate strawberry and raspberry aromas from red grapes.

6,90€

OPEN RED WINES 0,2L

2018 Spätburgunder Rotwein, semi dry

Winzer Bischoffingen – Baden – Germany, velvety Burgundy with fine residual sweetness.

7,90€

2018 Syrah with Grenache, dry

Costières de Nimes – France, a harmonious red wine with aromas of red berries and gentle tannins.

7,90€

2018 Primitivo, dry

Itynera – Apulien – Italy, full-bodied, gentle tannins, exceedingly long finish

8,90€

 We reserve the right to change the vintages. Upon request, we will gladly inform you about the currently served vintages.

BOTTLED WINES

WHITE WINE 0,75L

2023 WOW WOW - Pinot gris

26,90€

Emile Bauer - Pfalz - Germany Fine aromas of stone fruit, honeydew melon and nuts. On the palate, the wine is full-bodied with a harmonious balance of sweetness and acidity.

2022 Famille Perrin – Côte Rhône Réserve AOC Blanc

27,90€

Rhône - France Complex aromas with notes of ripe pear and quince, balanced and dense on the palate with exciting freshness.

2022 Fontanafredda Gavi di Gavi DOCG

29,90€

Piedmont - Italy

A wonderfully delicate Gavi di Gavi from the Cortese grape variety. The white wine has an intense bouquet of flowers, vanilla, lemon, lily of the valley and ripe apples. The pleasantly dry taste is full, balanced and elegant.

2023 Ca dei Frati Lugana

32,90€

Veneto - Italy - A fruity, fresh Lugana with fruity notes of apricots, apples and citrus, I Frati is powerful and velvety-soft despite its subtle nuances. "The success of Ca dei Frati quickly developed into a worldwide phenomenon. The international wine world now looks to the small estate on Lake Garda, which has achieved cult status worldwide with its Lugana in recent years."

2021 Ropiteau Frères Bourgogne Chardonnay

38,90€

Burgundy - France A creamy, full-bodied Burgundy with a seductive aroma of white flowers, a graceful pear scent and a hint of marzipan. Soft and delicate on the palate. Matured for 6 months in barrique barrels.

ROSÉ 0,75L

2023 Alie Rosé – Frescobaldi Tenuta Ammiraglia

36,90 €

Tuscany - Italy

A light-colored rosé wine with delicate pink reflections, the wine smells of wild flowers, strawberries and citrus, on the palate it presents itself with lively minerality.



BOTTLED WINES

RED WINE 0,75L

2017 Villabella, Valpolicella Ripasso Classico Superiore 29,90€
Valpolicella - Italy

A red wine cuvee made from the grape varieties: Corvina, Rondinella and Corvione. The cuvee is fermented a second time with Amarone marc. The Ripasso impresses with aromas of dark fruits such as blackberry and plum, a light spiciness and lush, delicately sweet fruit on the finish. The Ripasso rests for two years in large oak barrels.

2020 Chianti Classico – Frescobaldi – Tenuta Perano 34,90€
Tuscany - Italy A Chianti Classico with intense fruit of sour cherry and currant, paired with fine spice, medium-bodied on the palate with a well-integrated woody note.

2018 Bodegas Salentein Malbec Barrel Selection 36,90€
Valle de Uco - Argentina
The Malbec has a deep dark red color with violet reflections. It smells of plums, black berries and a little vanilla. On the palate, this Argentinian red wine is very full-bodied with a strong structure and well-integrated tannins. It is matured for 20 months in French barrique barrels. The concentrated fruity power and the fine melt are first-class!

2015 Ramon Bilbao Reserva 39,90€
Rioja - Spain
A red wine cuvee made from the Tempranillo, Mazuelo and Graciano grape varieties. The wine smells of ripe fruit such as cherry, plum and coconut and develops a varied and very elegant finish on the palate. The wine is aged for 20 months in American barrique barrels, after which it matures for a further 20 months in the bottle.

2019 Numina Gran Corte – Bodegas Salentein 49,90€
Mendoza - Argentina
This great cuvée from the harmonizing grape varieties: Malbec, Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc - and from selected vineyard parcels convinces with notes of raspberries and plums, soft tannins and a well-integrated barrique note. 16 months in French oak, the red wine is extremely dense and very complex. Great cinema from Argentina!

2019 Villabella Amarone della Valpolicella 59,90€
Veneto - Italy
The Amarone is a wine of great structure and enormous richness of flavor: warm, soft and velvety with an opulent, fruity fullness that is accompanied by elegant, spicy aromas. The red wine is a blend of the Corvina, Rondinella and Corvione grape varieties and is aged for 24 months in Slovenian oak.



HOMEMADE LEMONADE

Pink grapefruit & melon	0,4l	5,50€
Strawberry-vanilla-rosemary	0,4l	5,50€
Cucumber-lime-mint	0,4l	5,50€



YOU HAVE TO TRY THEM!

BEER

Benediktiner hell on tap	0,3l 0,5l	3,90€ 5,50€
König Pilsener on tap also as Alster ^{1,7,11} or Diesel ¹²	 0,3l 0,5l	3,90€ 5,50€
Köstritzer black beer on tap	0,3l 0,5l	3,90€ 5,50€
Erdinger wheat beer on tap	0,3l 0,5l	3,90€ 5,50€
Erdinger dark, crystal or non-alcoholic	0,5l Fl.	4,90€
Erdinger Brauhaus Radler cloudy 50% light beer & 50% cloudy lemonade	0,33l Fl.	3,90€
Erdinger non-alcoholic grapefruit ^{1,7}	0,33l Fl.	3,90€
Erdinger non-alcoholic lemon ^{1,7}	0,33l Fl.	3,90€
Bitburger 0,0% non-alcoholic / Radler ¹	0,33l Fl.	3,90€
Berliner Weiße ¹ Woodruff ¹ or Raspberry ¹	0,33l Fl.	4,50€
Malt beer ¹	0,33l Fl.	3,50€

SOFT DRINKS

Coca-Cola ^{1,2}	0,33l Fl.	4,50€
Coca-Cola light ^{1,2,7}	0,33l Fl.	4,50€
Coca-Cola Zero ^{1,2,7}	0,33l Fl.	4,50€
Sprite ^{3,}	0,33l Fl.	4,50€
Mezzo Mix ^{1,2}	0,33l Fl.	4,50€
Fanta ¹	0,33l Fl.	4,50€
Goslarer Tafelwasser sparkling or still	0,35l Fl. 0,70l Fl.	3,50€ 6,70€
Gerolsteiner sparkling, medium or still	0,25l Fl. 0,75l Fl.	3,90€ 8,90€
Fuze Eistee 11 peach or lemon	0,4l	4,50€
Goldberg Bitter Lemon ^{4,}	0,2l Fl.	3,90€
Goldberg Tonic Water ^{4,13,}	0,2l Fl.	3,90€
Goldberg Ginger Ale ⁵	0,2l Fl.	3,90€
effect Energy Drink ^{1,7,14}	0,2l Fl.	3,90€
Juice orange, pineapple ¹¹ , apple naturally cloudy, cranberry, rhubarb	0,2l 0,4l	3,50€ 5,50€
Nectar passion fruit ¹¹ , cherry or banana ¹¹	0,2l 0,4l	3,50€ 5,50€
All juices & nectars as spritzers	0,2l 0,4l	3,30€ 4,90€
VIO BIO soda lemon & lime	0,33l Fl.	3,90€
VIO Soda rhubarb oder currant	0,33l Fl.	3,90€

COFFEESHOP

Cup of Schümli coffee ¹² - pressed with fine crema	2,90€
Mug of Schümli coffee ¹² - pressed with fine crema	3,50€
Cappuccino small ^{12, G}	3,50€
Cappuccino large ^{12, G}	4,20€
Large milk coffee ^{12, G}	5,20€
Espresso ¹²	2,50€
Espresso Macchiato ^{12, G}	2,70€
Large Latte Macchiato ^{12, G}	5,20€
Large Iced Latte Macchiato ^{12, G} - enjoy ice cold	5,20€
Grog ⁷	
hot water with rum and brown sugar	9,90€
Irish Coffee ^{7,12, G}	
with coffee, irish whisky and cream	12,90€

HOT CHOCOLATES



Milk chocolate ^G	
with milk foam ^G	3,90€
with cream ^G	4,50€
White chocolate ^{8, G}	
with milk foam ^G	3,90€
with cream ^G	4,50€
Azteka ^{2, G}	
milk chocolate with chili, ginger, cinnamon and cream	4,90€
Mexico ^{2, G}	
milk chocolate with cinnamon, ginger and cream	4,90€
Lumumba ^{2, G}	
milk chocolate with rum and cream	6,90€

FLAVOUR'S CARAMEL, VANILLA, COCONUT, ALMOND-AMARETTO, HAZELNUT
0,70€ PER SHOT



TEA


Darjeeling First Flush – Organic/Fairtrade delicate-flowery black tea with fine-mild taste.	3,90€
Earl Grey – Organic/Fairtrade flavoured black tea with bergamot oil.	3,90€
Chai Tee fine-spicy assam tea with Indian spices.	3,90€
Green tea – Organic/Fairtrade unfermented traditional tea speciality from China with tangy-fresh taste.	3,90€
Peppermint tea– Organic fresh and soothing herbal tea.	3,90€
Chamomile tea – Organic soothing and digestible tea from a well-known medicinal plant.	3,90€
Tulsi Harmony – Organic spicy herbal tea from tulsi herb with green rooibos, chamomile and rosebuds.	3,90€
Terra Vital fresh herbal tea with invigorating grapefruit aroma, valuable vitamins and wellness factor.	3,90€
Moringa it's tender leaves are from the "miracle tree" Moringa Oleifera, which is attributed with vitalizing and healing powers.	3,90€
Rooibos Vanille – Organic south African rooibos with fine vanilla aroma.	3,90€
Sea buckthorn cranberry sea buckthorn tea blend with apple, hibiscus blossoms, orange, rosehip and fine fruity cranberries.	3,90€
Wild berry fruit tea with apricot-peach flavour from hibiscus, apple, rosehip, lemon and sunflower blossoms.	3,90€
Chai Tee Latte with Goslar honey and milk foam	4,90€

OUR COFFEE AND CAKE OFFER:

A piece of warm apple crumble cake with cream
and a cup of Schümli coffee

5,90€

PROSECCO

Prosecco Scavi & Ray Frizzante	0,1l	★★★★★	4,90€
Prosecco Scavi & Ray Frizzante on ice	0,15l		5,90€
Prosecco Scavi & Ray Frizzante	0,75l Fl.		24,90€
Moet & Chandon	0,75l Fl.		89,00€
Aperol Spritz			7,90€
Aperol Scavy & Ray Soda			
Hugo			7,90€
Elderflower Lime Mint Scavy & Ray Soda			

LONGDRINK / HIGHBALL

Rum Cola		7,90€
Doble 9 Coca-Cola		
Vodka Lemon		7,90€
KINETIC Bitter Lemon		
Vodka Soda		7,50€
KINETIC Limette Soda		
Southern Ginger		7,90€
Southern Comfort Ginger Ale		
Moscow Mule		9,90€
KINETIC Limette Ginger Beer Cucumber		
Cuba Libre		8,90€
Ron Varadero 7J. Kuba Coca-Cola Lime		
Vodka Energy		8,50€
KINETIC Effect Energy		
Dark & Stormy		8,90€
Ron Varadero 7J. Kuba Lime Ginger Beer		
Jägermeister Energy		8,50€
Jägermeister Lime Effect Energy		
Whisky & Coca-Cola		8,90€
Hardenberg Club Straight Rye Coca-Cola		



COCKTAILS

ALWAYS FROM 5 PM !

Caipirinha Nega Fulo Lime White cane sugar	8,50€
Mojito Doble 9 Mint White cane sugar Lime Soda	9,50€
Whiskey Sour Hardenberg Club Straight Rye sugar Lemon	9,50€
43er Sour Licor 43 Passion fruit Lemon	7,50€
Tequila Sunrise El jimador blanco Lemon Orange Grenadine	8,90€
Mai Tai St. James Rhum Triple Sec Almond Pineapple	9,90€
Long Island Iced Tea KINETIC Doble 9 Tanqueray El Jimador blanco Triple Sec Lemon Orange Coca-Cola	10,90€
Sex on the Beach KINETIC Peachtree Lime Juice Cordial Orange Cranberry	9,50€
Espresso Martini KINETIC Vodka Caramel Kahlúa Espresso	9,90€
Cosmopolitan Vodka Cointreau Cranberry Lime	8,90€
Gingolo Bombay Dry Gin Peachtree Orange Lemon Grenadine	9,50€

MOCKTAILS

NON-ALCOHOLIC!

Fruity Loop Pineapple Cranberry Orange Lemon Grenadine	7,50€
Safer Sex on the Beach Orange Passion fruit Lime Juice Cordial Grenadine	7,50€
Ipanema Lime White cane sugar Ginger Ale	7,50€
Virgin Ginger Mojito Lime White cane sugar Cucumber Mint Ginger Beer	7,90€

SPIRITS

GIN (4cl)	VOL.%	
Hardenberg Gin	37,5%	6,90€
Von Hallers Gin Forest	44,0%	7,50€
Easip Fields	alkoholfrei	7,90€
Hendricks	40,0%	8,50€
Monkey 47	47,0%	8,90€
Harzer Hartingowe	47,0%	9,50€
Goldberg Tonic		2,90€
Goldberg Ginger Beer		3,50€
Thomas Henry Tonic Water		3,50€
Fever Tree Mediterranean		3,90€
VODKA/ KORN (4cl)	VOL.%	
KINETIC	40,0%	4,90€
Hardenberg Korn (2cl)	35,0%	3,90€
Grey Goose	40,0%	8,50€
WEINBRAND (4cl)	VOL.%	
Wilthener Grand Cask XO	40,0%	6,90€
Remy Martin VSOP	40,0%	7,90€
Carlos I Grand reserva	40,0%	7,90€
Hennessy VS	40,0%	8,90€
RUM (4cl)	VOL.%	
Doble 9. Kuba	38,0%	4,90€
Botucal Reserva Exclusiva	40,0%	8,90€
Ron Varadero 7J. Kuba	38,0%	5,90€
Ron Zacapa 23	40,0%	12,50€



SPIRITS

TEQUILA (2cl)

	VOL.%	
El Jimador blanco	38,0%	3,50€
El Jimador reposado	38,0%	4,20€

WHISK(E)Y (4cl)

	VOL.%	
Hardenberg Club Straight Rye	40,0%	7,50€
John Jameson	40,0%	7,90€
Chivas Regal 12 yo	40,0%	7,90€
Jack Daniels´s Single Barrel	45,0%	8,90€
Lagavullin 16 yo	43,0%	11,50€

APERITIF (5cl)

	VOL.%	
Martini Extra Dry	18,0%	4,90€
Martini Rosso	18,0%	4,90€
Martini Bianco	18,0%	4,90€
Lillet blanc	17,0%	5,90€
Pernod	40,0%	6,50€
Campari	25,0%	5,90€

DIGESTIF (2cl)

	VOL.%	
Averna	32,0%	3,20€
Linie Aquavit	41,5%	3,90€
Jägermeister	35,0%	3,90€
Schierker Feuerstein	35,0%	3,90€
Ramazotti	30,0%	3,90€
Krull's feine alte Birne	40,0%	4,90€
Krull's Himbeergeist	40,0%	4,50€
Krull's feine alte Marille	40,0%	5,90€
Grappa Sarpa Barrique	40,0%	5,90€

LIKÖRE (2cl)

	VOL.%	
Baileys	17,0%	3,90€
Sambuca „il Santo“	40,0%	3,90€
Kahlúa	20,0%	3,90€
Licor 43	31,0%	3,90€
Southern Comfort	35,0%	3,90€
Amaretto Disaronno	21,0%	4,50€
Cointreau	40,0%	4,50€

CHEERS, MY FRIENDS!



ALLERGENS AND INGREDIENTS

We also want to be always good hosts for our guests who affected by allergies and intolerances. Therefore, you will receive all information about the allergens and ingredients used in our dishes and drinks.

Please do not hesitate to contact our service staff.

V vegetarian

- 1 dye
- 2 preservative
- 3 Flavor enhancer
- 4 Sulfured
- 5 Blackened
- 6 Waxed
- 7 Sweeteners, aspartame contains a source of phenylalanine
- 8 Phosphate
- 9 Genetically modified
- 10 Contains soy oil
- 11 Contains antioxidants
- 12 Contains caffeine
- 13 Contains quinine
- 14 Contains taurine

- A Flour / gluten
- B Shellfish
- C Eggs
- D Fish
- E Peanuts
- F Soy
- G Milk / lactoce
- H Nuts
- I Celery
- J Mustard
- K Sesame
- L Sulfites
- M Lupine
- O Molluscs

