

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

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

## OUR WINTER CAMPAIGN:

### Original Wiener Schnitzel

of veal with crunchy chips and cucumber salad

32,90€



## APPETIZERS

### Pizza bread <sup>A,I</sup>

garlic, olive oil, rosemary, sea salt

7,90€

### Pizza bread <sup>A,I,G</sup>

gratinated with parmesan

8,90€

### Bruschetta variations <sup>A,3,K,J,17</sup>

three slices baguette with mediterranean toppings

7,90€

### Mediterranean snack – goes perfectly with wine! <sup>1,7,8,A,J,K</sup>

air-dried salami, olives, Grano Padano with baguette

9,90€

### Caramelized goat cheese <sup>7,10, K,A</sup>

homemade banana-aloe-vera-jam and orange-juniper-syrup  
with baguette <sup>7,10, K,A</sup>

11,90€

### Caprese <sup>1,7,10,K,A,J</sup>

black tomatoes, buffalo mozzarella, marinated arugula,  
homemade Basil-pesto and baguette <sup>1,7,10,K,A,J</sup>

9,90€

### Beef carpaccio <sup>1,7,10,K,A,J</sup>

marinated arugula, truffle-mayonnaise, olive-tomato-tapenade  
and baguette <sup>1,7,10,K,A,J</sup>

12,90€

### Handcut beef tartar <sup>A,C,F,I,K,J,17</sup>

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



<b>Chicken breast</b>	150g Denmark	16,90€
	300g Denmark	19,90€
extreme soft muscle meat right and left from the breast.		
<b>Sirloin Steak</b>	250g San José, Argentina	24,90€
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		
<b>Rumpsteak</b>	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.		
<b>Rib Eye</b>	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.		
<b>Tenderloin</b>	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:

<b>Braised ox cheeks</b>	28,90€
with roasted mushrooms and mashed potatoes with bacon <sup>1,8,3</sup>	



**RARE**

Large raw core  
(approx. 50 degrees)

**MEDIUM RARE**

Small raw core  
(approx. 54 degrees)

**MEDIUM**

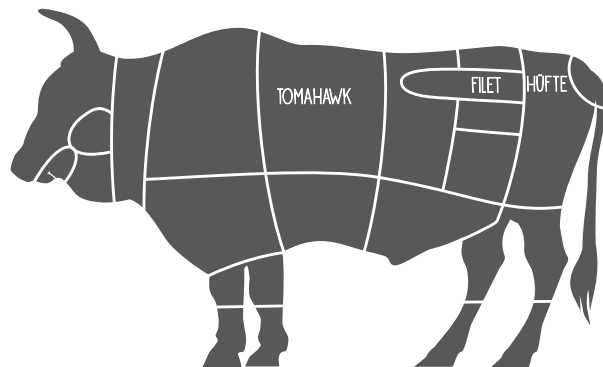
Large pink core  
(approx. 58 degrees)

**MEDIUM WELL**

Small pink core  
(approx. 62 degrees)

**WELL DONE**

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



SIDE ORDERS

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

served with our rustic baguette <sup>1,10,A,K</sup>

4,90€

Fresh side salad with a dressing of your choice <sup>1,10,A,K</sup>

5,90€

Rustic herb-garlic baguette <sup>1,7,10,A,K</sup>

4,90€

French fries with extra crunch

4,90€

French fries with truffle mayonnaise

7,90€

Cole Slaw <sup>7,G</sup>

3,90€

Baked potato with our sour cream <sup>7,G</sup>

5,90€

Handmade mashed potatoes with bacon bits <sup>7,3,G</sup>

6,90€

Wok-vegetable with toasted sesame <sup>6,10,K,F,I</sup>

4,90€

Spinach with garlic and onions <sup>G</sup>

3,90€

Roasted mushrooms with onions <sup>G</sup>

4,90€

Herb butter <sup>7,G</sup>


0,90€

Handmade jus (strong, dark sauce) <sup>1,8,I,C,G</sup>

3,90€

## PIZZA

### Handmade and baked on classic fireclay


<b>Salami</b>	tomato, mozzarella, homemade basil pesto, air-dried italian salami <sup>1,7,8,A,G,I</sup>	15,90€
<b>Ham</b>	Tomato, Mozzarella, homemade basil pesto <sup>1</sup> , bruschetta ham <sup>1,7,8,A,G</sup>	15,90€
<b>Mozzarella</b> 	tomato, mozzarella, homemade basil pesto <sup>1,7,8,A,I</sup>	13,90€
<b>Spinach</b> 	tomato, mozzarella, spinach, garlic <sup>1,7,8,A,G,I</sup>	14,90€
<b>Peperoni-Salami</b>	tomato, mozzarella, homemade basil pesto spicy air-dried italian <sup>1,7,8,A,G,I</sup>	15,90€
<b>Goat Cheese</b> 	Tomato, Mozzarella, goat cheese, regional honey and walnuts <sup>1,7,8,A,G,I,H</sup>	16,90€
<b>Serrano</b>	Tomato, Mozzarella, homemade basil pesto <sup>1</sup> , arugula, serrano, parmesan <sup>1,7,8,A,G,I</sup>	17,90€



PIZZA BAKED WITH VEGANCHEESE? GLADLY!

1,90€

## PASTA

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

AIOLI FOR DIPPING ON THE SIDE? A GOOD IDEA!

+2,90€

ALSO WITH FRESHLY GRATED GRANA PADANO

2,40€

## HOMEMADE LEMONADE

<b>Pink grapefruit &amp; melon</b>	0,4l	5,50€
<b>Strawberry-vanilla-rosemary</b>		
<b>Cucumber-lime-mint</b>		



## CAESARS SALAD

Romaine lettuce, cherry tomatoes, Grana Padano, croûtons, homemade Caesar-Dressing, rustic baguette <sup>1,4,7,9,10,A,K</sup>

**NATURE**  <sup>1,4,7,A,K</sup>

**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 <sup>1,10,K,A</sup>

**NATURE** 

**with tender chicken breast stripes**  
**with tender beef nuggets**

15,90€

17,90€

19,90€

**Optional dressings:** yoghurt <sup>7</sup>, balsamic <sup>2</sup>, caesar`s <sup>4,9,J,D</sup>

## KIDS

**French fries**

with ketchup & mayonnaise <sup>1,A</sup>

5,90€

**Pasta with tomato sauce**

7,90€

**Fish fingers**

with mashed potatoes and ketchup <sup>7A</sup>

9,90€

DAILY RECOMMENDATION –  
JUST ASK OUR TEAM.

## DESSERT

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

7,90€

**Apple strudel** with vanilla ice cream, whipped cream and powdered sugar <sup>1,3,7,A,H</sup>

6,90€

**Freshly baked chocolate cake**

with liquid core, mango puree and bourbon vanilla ice cream (takes approx. 15 min) <sup>1,3,A,C,G,H</sup>

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**

27,90€

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**

28,90€

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

Corvinone grape varieties and is aged for 24 months in Slovenian oak.



## HOMEMADE LEMONADE

<b>Pink Grapefruit &amp; Melone</b>	0,4l	5,50€
<b>Erdbeere-Vanille-Rosmarin</b>	0,4l	5,50€
<b>Gurke-Limette-Minze</b>	0,4l	5,50€



YOU HAVE TO TRY THEM!

## BEER


<b>Benediktiner hell on tap</b>	0,3l 0,5l	3,90€ 5,50€
<b>König Pilsener on tap</b> also as Alster <sup>1,7l</sup> or Diesel <sup>1,2l</sup>	 0,3l 0,5l	3,90€ 5,50€
<b>Köstritzer black beer on tap</b>	0,3l 0,5l	3,90€ 5,50€
<b>Erdinger wheat beer on tap</b>	0,3l 0,5l	3,90€ 5,50€
<b>Erdinger dark, crystal or non-alcoholic</b>	0,5l Fl.	4,90€
<b>Erdinger Brauhaus Radler cloudy</b> 50% light beer & 50% cloudy lemonade	0,33l Fl.	3,90€
<b>Erdinger non-alcoholic grapefruit</b> <sup>1,7l</sup>	0,33l Fl.	3,90€
<b>Erdinger non-alcoholic lemon</b> <sup>1,7l</sup>	0,33l Fl.	3,90€
<b>Bitburger 0,0% non-alcoholic / Radler</b> <sup>1l</sup>	0,33l Fl.	3,90€
<b>Berliner Weiße</b> <sup>1l</sup> Woodruff <sup>1l</sup> or Raspberry <sup>1l</sup>	0,33l Fl.	4,50€
<b>Malt beer</b> <sup>1l</sup>	0,33l Fl.	3,50€



## SOFT DRINKS

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

## PROSECCO

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

## LONGDRINK / HIGHBALL

<b>Rum Cola</b> Doble 9   Coca-Cola			7,90€
<b>Vodka Lemon</b> KINETIC   Bitter Lemon			7,90€
<b>Vodka Soda</b> KINETIC   Limette   Soda			7,50€
<b>Southern Ginger</b> Southern Comfort   Ginger Ale			7,90€
<b>Moscow Mule</b> KINETIC   Limette   Ginger Beer   Cucumber			9,90€
<b>Cuba Libre</b> Ron Varadero 7J. Kuba   Coca-Cola   Lime			8,90€
<b>Vodka Energy</b> KINETIC   Effect Energy			8,50€
<b>Dark &amp; Stormy</b> Ron Varadero 7J. Kuba   Lime   Ginger Beer			8,90€
<b>Jägermeister Energy</b> Jägermeister   Lime   Effect Energy			8,50€
<b>Whisky &amp; Coca-Cola</b> Hardenberg Club Straight Rye   Coca-Cola			8,90€
<b>Virgin Ginger Mojito (non-alcoholic)</b> Lime   white cane sugar   cucumber   mint   ginger beer			7,90€



## COFFEE AND ESPRESSO

Cup of Schümli coffee <sup>12</sup> - pressed with fine crema	2,90€
Mug of Schümli coffee <sup>12</sup> - pressed with fine crema	3,50€
Cappuccino small <sup>12, G</sup>	3,50€
Cappuccino large <sup>12, G</sup>	4,20€
Large milk coffee <sup>12, G</sup>	5,20€
Espresso <sup>12</sup>	2,50€
Espresso Macchiato <sup>12, G</sup>	2,70€
Large Latte Macchiato <sup>12, G</sup>	5,20€
Large Iced Latte Macchiato <sup>12, G</sup> - enjoy ice cold	5,20€

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

### Grog <sup>7</sup>

Heißes Wasser mit 4cl Rum und braunem Zucker 9,90€

### Irish Coffee <sup>7,12, G</sup>

Schümlikaffee mit 4cl Irish Whiskey und Sahne 12,90€

## HOT CHOCOLATES



### Milk chocolate <sup>G</sup>

with milk foam <sup>G</sup> 3,90€

with cream <sup>G</sup> 4,50€

### White chocolate <sup>8, G</sup>

with milk foam <sup>G</sup> 3,90€

with cream <sup>G</sup> 4,50€

### Lumumba <sup>2, G</sup>

milk chocolate with rum and cream 6,90€

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



## TEE

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



# SPIRITS

## GIN (4cl)

	<b>VOL.%</b>	
Hardenberg Gin	37,5%	6,90€
Von Hallers Gin Forest	44,0%	7,50€
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)

	<b>VOL.%</b>	
KINETIC	40,0%	4,90€
Hardenberg Korn (2cl)	35,0%	3,90€
Grey Goose	40,0%	8,50€

## WEINBRAND (4cl)

	<b>VOL.%</b>	
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)

	<b>VOL.%</b>	
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€

## TEQUILA (2cl)

	<b>VOL.%</b>	
El Jimador blanco	38,0%	3,50€
El Jimador reposado	38,0%	4,20€

## WHISK(E)Y (4cl)

	<b>VOL.%</b>	
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€





## SPIRITS

### APERITIF (5cl)

	<b>VOL.%</b>	
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)

	<b>VOL.%</b>	
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)

	<b>VOL.%</b>	
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   | A | Flour / gluten |
| 2  | preservative  | B | Shellfish      |
| 3  | Flavor enhancer   | C | Eggs           |
| 4  | Sulfured  | D | Fish           |
| 5  | Blackened   | E | Peanuts        |
| 6  | Waxed   | F | Soy            |
| 7  | Sweeteners, aspartame contains<br>a source of phenylalanine | G | Milk / lactose |
| 8  | Phosphate   | H | Nuts           |
| 9  | Genetically modified  | I | Celery         |
| 10 | Contains soy oil  | J | Mustard        |
| 11 | Contains antioxidants                                       | K | Sesame         |
| 12 | Contains caffeine   | L | Sulfites       |
| 13 | Contains quinine  | M | Lupine         |
| 14 | Contains taurine  | O | Molluscs       |

