

- Campari
- Red Vermouth
- Bourbon
- + cherry

BOULEVARDIER

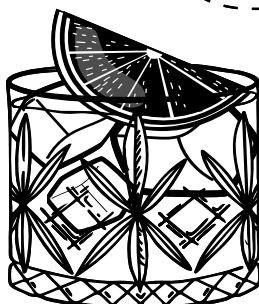
-16€

- Campari
- Red Vermouth
- Champagne



ROYAL

-18€



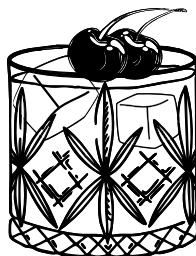
CLASSICO

-16€

- Campari
- Red Vermouth
- Gin
- + dried orange slice

**GLASWEISE
NEGRONI
SELECTION**

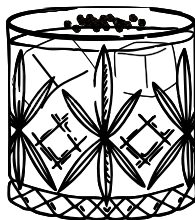
- Campari
- Red Vermouth
- Chocolate-Flavored
Vodka
- + morello cherry



CHOCOLATE

-16€

- Campari
- Red Vermouth
- + cracked black pepper



MILANO TORINO

-14€

- Campari
- Red Vermouth,
- Mezcal
- Coffee Liqueur
- + coffee beans



MARINAIO

-16€

Cocktails

Disaronno Sour	Mandellikör, Lemon juice 11, Splash Woodford Reserve Bourbon Whiskey	14
Old Fashioned	Woodford Reserve Bourbon Whiskey L, Sugar, Soda Wasser, Orange Bitter	16
Espresso Martini	Beluga Noble Vodka, Kahlúa Kaffee Likör 1, 10, Espresso 10	16

Schuß | Shot

3 cl.

Amaretto E	Disaronno	Italia	4
Organic Gin L	Engine	Italia	6
Bourbon Whiskey	Woodford Reserve	Kentucky	6
Tequila Blanco	Espolòn	Mexico	6
Mezcal	Montelobos	Mexico	7
Vodka Transatlantic	Beluga	Montenegro	7

Softdrinks & Alkoholfreie Aperitif

Crodino 1,11,L		4
Crodino Soda 1,11L		7
Crodino Spritz 1,11,L		8
Virgin Sparkling Wine Riesling (Alcohol free) L	10 cl.	8
Virgin Gin & Tonic		12
(Seedlip Vergin Gin, Fever-Tree Mediterranean Tonic Water 8,11,15)		

Bier | Beer

Bayreuther Hell	Flasche 33 cl.	6
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Oxidativ ausgebaute Weine L | Fortified Wine

5 cl.

Sherry Fino	“Fino del Puerto” Bodegas	Lustau J. de la Frontera	7
Sherry Medium	“Los Arcos” Bodegas	Lustau J. de la Frontera	7
Porto Twany 10 Years	“Quinta de Ervamoira”	Ramos Pinto Duoro	11
Porto Twany 20 Years	“Quinta do Bom Retiro”	Ramos Pinto Duoro	16
Porto Twany 30 Years		Ramos Pinto Duoro	24

GLASWEISE

By the glass

Schaumweine | Sparkling wine

10 cl.

N.V.	Champagne La Cuvée Brut Chardonnay, Pinot Noir, Pinot Munier	Laurent-Perrier Champagne	14
N.V.	“Collection 246” Brut Pinot Noir, Chardonnay, Pinot Munier	Louis Roederer Champagne	16

Weißweine | White Wine

2024	Friulano (Tocai)	Livon Friuli	10
2022	Etna Bianco Carricante	Vivera Sicilia	12
2022	“Les Prices Abbés” Gewürztraminer Trocken	D. Schlumberger Elsass	14
2020	“Wachenheim R” Riesling Trocken	Dr. Bückling Wolf Pfalz	15
2023	Petit Chablis Chardonnay	Domaine Régnard Burgund	15

Orange & Naturweine | Natural Wine

2024	“Hautnah” Roter Traminer	Nico Espenschied Rheinhessen	12
2022	“Graue Freyheit” Grauer Burgunder, Weißburgunder, Neuburger, Chardonnay	Gernot Heinrich Burgenland	18

Roséweine | Rosé Wine

2023	“By. Ott” Mouvédre, Granache, Syrah, Cinsault	Domaine Ott Provance	11
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Rotweine | Red Wine (Served chilled)

2022	“Beaujolais-Villages” Gamay	M. Joseph Drouhin Bourgogne	10
2020	“Diana Nemorensis I” Merlot, Cabernet Sauvignon, Cabernet Franc	Ômina Romana Lazio	12
2023	Pinot Noir Pinot Noir	Domaine Régnard Bourgogne	14
2022	“Leithakalk” Zweigelt	Kollwentz-Römerhof Burgenland	16
2017	“Goldberg”. Spätburgunder, Trocken	Wageck Pfaffmann Pfalz	18
2022	“Luce” Super Tuscan Merlot, Sangiovese	T. Luce Toscana	5 cl. 14

Meditationweine | Meditation Wine (Sweet Wines)

5 cl.

2022	“Petit Guiraud” Zweitwein Sauternes Sauvignon Blanc, Sémillon	Château Guiraud Bordeaux	15
2022	“Capofaro” Malvasia di Salina	Tenuta Capofaro Sicilia	16

Du vermisst Deinen Lieblingswein? Sprich uns an und wir helfen Dir gern weiter!
Can't find your favourite wine by the glass? Let us know and we'll help you out!

SNACKKARTE

Sizilianische Grüne Oliven in Salzlake G

Sicilian Green Olives

6,-

Französische Auster “Fines de Claire” mit Zitrone und Pfeffer N

French Oyster “Fines de Claire” with Lemon and Black Pepper

6 Stk. 24,-

inklusive ½ Flasche Champagne Laurent-Perrier **79,-**

Imperial Beluga Kaviar 10 gr.

Beluga Stör-Kaviar begleitet von Crème fraîche aus Büffelricotta und Cracker A,D,N
Beluga Sturgeon Caviar, accompanied by buffalo ricotta crème fraîche and crackers

39,-

“Prosciutto di Norcia” salziger Bergschinken, aus Italien 18 Monate gereift & Brot A

“Prosciutto di Norcia”, Mountain salted Ham from Italy 18 Months Aged & Bread

13,-

Gegrillte Hähnenspieße, serviert mit einem Erdnuss Dip A,E,F

Grilled Chicken Sticks served with Peanut Dip

15,-

Heiß-Luft Frittierte Zucchini Blüten gefüllt mit Ricotta & geräucherter Provola A,G

Air-Fried Zucchini flowers stuffed with Ricotta & smoked Provola

17,-

Gemischter Käseteller mit Feigen-Walnusskonfitüre & Brot A,G,K

Selection of Cheese with fig-walnut mustard & Bread

19,-

Cremige Burrata mit 5 gr. Baerii Stör-Kaviar & knusprigem Südtiroler Schüttelbrot A,D,H

Creamy burrata with 5 gr. “Baerii Sturgeon Caviar & crispy South Tyrolean Schüttelbrot

19,-

Gefiltertes Wasser Stilles oder Prickeln

Filtered Water Still or Sparkling

Flat rate

2,-

1 colouring agent, 2 preservatives, 3 antioxidants, 4 flavour enhancers, 5 blackened, 6 phosphate, 7 milk protein, 8 sweetener, 9 phenylalanine source, 10 caffeine, 11 acidifying, 12 starch, 13 waxed, 14 taurin, 15 chinin, 16 stabilizers, 17 damp retaining means

A gluten, B crustaceans, C eggs, D fish, E nuts, F soy, G milk protein, H peel fruits, I celery, J mustard, K sesame,

L Sulfite dioxide, M lupine, N molluscs

Preise inklusive gesetzlicher Steuern und Abgaben