

FOOD

Snacks

Piece of cheese	7€
Cured meat	7€
Anchovies	6€

Small plates

Kale caesar	8€
Sunchoke, apple & thyme aioli	9€
Beets, yogurt, horseradish & hazelnut	9€
Salmon, soy, togarashi, daikon & shiso	12€
Burrata & salsa verde	12€
Beef tartar & hollandaise	12€
Funnel chanterelle risotto	14€

Extras

Creme brulee "pine"	7€
Bread & butter	3€
Nocellara olives	4€

Set menu per person

50€

Set with meat

set without meat

glass of champagne
antipasti
bread & butter
kale caesar
beef tartar & hollandaise
chanterelle risotto

glass of champagne
antipasti
bread & butter
kale caesar
beets, yogurt, hazelnut
chantarelle risotto

MORE →

HOUSE COCKTAILS

Grapefruit, cointreau, champagne	15€
Thyme, lemon, bitter, gin	13,5€
Mango, curry, honey, gin	13,5€
Apple, orgeat, fennel, rum	13,5€
Cucumber, coconut water, olive oil, gin	13,5€
Mandarin, ginger, camomile, whiskey	13,5€
Rhubarb, aperol, fino sherry 16cl/75cl	11€/40€
Pear, clove, empirical spirits "souk", vodka 16cl/75cl	11€/40€
House negroni "lavender"	13,5€
House old fashioned "beeswax"	13,5€
Gin & tonic	13,5€

Non-alcohol cocktail-to-go "Cocktail chef"

Strawberry & Rhubarb 500ml / 1000ml	8,90/16,90€
Mandarin & Ginger 500ml / 1000ml	8,90/16,90€

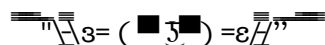
BEERS

Karhu 0,3l	5€
Brooklyn lager "dada bisse" 0,3l	6€
Brooklyn bottle 0,33l (east ipa/naranjito/bel air sour)	8,5€
Brooklyn special effects 0,4%	7,5€
Coolhead sour "salted licorice raspberry" 0,33l	9,5€
Omnipollo pale ale (niki/marbles/squares) 0,33l	9,5€
Omnipollo ipa, "zodiak" 0,33l	9,5€
Omnipollo sour "mimmi mimosa" 0,33l	10,5€

WINES BY THE GLASS

	12cl
Can suriol, "azimut" cava (penedes, spain)	10€
Perrier jouet, grand brut (champagne, france)	14,5€
Arndorfer x TBTF, gruner veltliner, riesling, muller-thurgau (kamptal, aut)	9,5€
Orsi, pignoletto "posca bianca" (emilia-romagna, italy)	11,5€
Sybille kuntz, riesling "qualitätswein" 2015 (mosel, germany)	11,5€
Domaine de sulauze, vermentino "super schluck" aix, france	11,5€
Riffault, saucerre "les quarterons" 2018 (loire, france)	12€
Jolly ferriol, grenache, syrah, carignan "jacquerie" (roussillon, fr)	11€
Mas candi, cabernet, sumoll, garnatxa "les forques" (penedes, spain)	11€
Claus preisinger, zweigelt "kieselstein" 2017 (gols, austria)	11,5€
Matassa, grenache, grenache gris, syrah, macabeo "olla rouge" (roussillon, france)	13€
Escoda- sanahuja, chenin blanc "els bassots" (orange) (conca de barbera, spain)	13€
Toni carbo, "roig boig tranquil" (rose) (languedoc, france)	11,5€

Something great



15€/glass

WINES BY BOTTLE

BUBBLES

Can suriol, "azimut" cava (penedes, spain)	56€
Jolly ferriol, muscat x2 pet nat (roussillon, france)	68€
Il fric, aglianico, pet nat (campania, italy)	68€
Perriet joüet, grand brut (champagne, france)	80€
Dosnon, pinot noir, chardonnay, "alliae" (champagne, france)	108€
Savart, "expression rose" 2015 (champagne, france)	180€
Pol roger, "cuvee sir winston churchill" 2008 (champagne, france)	278€
Selosse, "substance" blanc de blancs (champagne, france)	330€

WHITE

Arndorfer x TBTF, gruner veltliner, riesling, muller-thurgau 1,0l (kamptal, aut)	75€
Krasna hora, "la blanca" (moravia, czech republic)	60€
Enderle & moll, muller -thurgau 2018 (baden , germany)	62€
Sybille kuntz, riesling "qualitätswein" 2015 (mosel, germany)	64€
Joseph drouhin, chardonnay "rully" (bourgogne, france)	64€
Stephan vetter, muller-thurgau 2017 (franken, germany)	65€
Orsi, pignoletto "posca bianca" (emilia-romagna, italy)	65€
Fazenda agricola augalevada, "mercenario" (ribeiro, spain)	65€
Clos du tue boeuf , sauvignon blanc "vin blanc" (loire, france)	65€
Arndorfer, gruner veltliner "handcrafted" (kamptal, austria)	65€
Clos du tue boeuf, sauvignon blanc "le petit buisson" (loire, france)	66€
Enderle & moll, muller-thurgau "buntsandstein" 2017 (baden, germany)	66€
Enderle & moll, auxerrois 2018 (baden, germany)	66€
Riffault, sancerre "les quarterons" 2018 (loire, france)	66€
Marto, "weiss" 2018 (rheinhessen, germany)	66€
Claus preisinger, pinot blanc, gruner veltliner, muscat "kalkundkiesel" (gols, aut)	67€
Selvadolce, pigato "crescendo" 2018 (liguria, italy)	67€
Riffault, sancerre "akmenine" 2015 (loire, france)	69€
Manoir tete rouge, chenin blanc "chapitre" (loire, france)	69€
Pierre frick, riesling 2014 "steinert" (alsace, france)	71€
Matassa, 2x muscat, macabeo "cuvee marquerite" 2018 (roussillon, france)	76€
Domaine des enfants, "tabula rasa" 2018 (roussillon, france)	76€
Milan nestarec, riesling "if god exists i hope he has a good excuse" (moravia,cz)	76€
Milan nestarec, sauvignon blanc "royale with cheese "(moravia, cz)	78€
Ganevat, chardonnay, riesling, savagnin "kopin" 2018 (jura, france)	78€
Mark angeli, chenin blanc "la lune" 2018 (loire, france)	80€
Matassa, grenache gris & macabeo, "blanc" 2017 (roussillon, france)	83€
Matassa, muscat d'alexandrie "blossom" 2019 (roussillon, france)	83€
Riberach, viognier, grenache blanc, terret "hypothèse" 2016 (lanquedoc, france)	85€
Anne & jean- francois ganevat, chardonnay "fortbeau" (jura, france)	86€
Moulin touchais, chenin blanc 1994 (loire. france)	88€
Domaine ostertag, riesling " grand cru muenchberg" 2016 (alsace, france)	91€
Arndorfer, gruner veltliner, muller-thurgau "schank" 2,0l (kamptal, aut)	120€
Riffault, sancerre "les quarterons" 2017 (loire, france)	130€

ORANGE & ROSE

Toni carbo, "roig boig tranquil" (rose) (penedes, spain)	62€
Domaine de sulauze, vermentino, "super schluck" (orange)(aix, france)	62€
Il farnetto, spergola "spergle" (orange) (emilia- romagna, italy)	62€
Olivier cohen, "deferlante 3" (rose)(languedoc, france)	63€
Pittnauer, "blonde by nature"(orange)(gols, austria)	64€
Alessandro viola, nero d'avola (rose)(sicily, italy)	64€
Ligas, assyrtiko (orange)(pella, greece)	64€
Stekar, pinot gris "sivi pinot" (orange)(brda, slovenia)	65€
Joern, riesling 2016 (orange)(rheingau, germany)	65€
Escoda- sanahuja, chenin blanc "els bassots" 2018 (orange)(conca de barbera, es)	68€
Staffelter hof, muscat, riesling "orange utan" 2018 (orange)(mosel, germany)	71€

RED

Yohan lardy, gamay "poppy" (beaujolais, france)	60€
Thörle, spätburgunder 2017 (rheinhessen, germany)	61€
Mas de libian, grenache, syrah "vin de petanque" 2018 (rhône, france)	61€
Jolly ferriol, grenache, syrah, carignan "jacquerie" (roussillon, france)	62€
Mas candi, cabernet, sumoll, garnatxa "les forques" (penedes, spain)	62€
Claus preisinger, zweigelt "kieselstein" 2017 (gols, austria)	62€
Domaine des enfants, "le jouet" (roussillon, france)	62€
Manoir tete rouge, cabernet franc "tete a lard" (loire, france)	66€
Matassa, grenache, syrah, grenache gris, macabeu "olla rouge" (france)	68€
Frank cornelissen, nerello mascalese "susucaru rosso" 2018 (sicily, italy)	68€
Montenigo, valpolicella superiore 2017 (verona, itsly)	69€
Chateau vieux mougnac, 2010 (bordeaux, france)	70€
Ornellaia, merlot, cabernet, sangiovese "le volte" 2016 (toscana, italy)	74€
Domaine des enfants "l'enfant perdu" 2016 (roussillon, france)	75€
Ganevat, gamay, syrah "le p'tiot roukin" 2017 (jura, france)	78€
Claus preisinger, zweigelt, blaufränkisch "pannobile" (gols, austria)	78€
Pio cesare, barbera d'alba "fides" 2014 (alba, italy)	80€
Voltumna, pinot nero 2014 (toscana, italy)	80€
Matassa, syrah, muscat petit grain "brutal rouge" (roussillon, france)	80€
Matassa, grenache, macabeo "mambo sun" 2019 (roussillon, france)	81€
Matassa, grenache gris, macabeo "el carner" 2019 (roussillon, france)	82€
Matassa, carignan "rouge" 2018 (roussillon, france)	84€
Domaine fanny sabre, pinot noir "monthelie" 2017 (bourgogne, france)	85€
Domaine des enfants, "suis le étoile" 2016 (roussillon, france)	92€
Matthieu barret, syrah "tupin's" (cote-rotie, france)	99€
Pio cesare, barolo 2014 (alba, italy)	109€
Domaine des enfants, "la larme de l'ame" 2016(roussillon, france)	109€
Cantina giardino, Aglianico 1,5l (campagnia, italy)	110€
Arianna occhipinti, "sp68" 2017 1,5l (sicily, italy)	132€
Christian tschida, zweigelt "brutal" 1,5l (burgenland, austria)	150€
Frank cornelissen, nerello mascalese "MAGMA" 2017 (sicily, italy)	284€

"CLASSIC" COCKTAILS

WHISKY BASED

Whiskey sour (bourbon, lemon, sugar, bitters)	13,5€
Whiskey smash (bourbon, lemon, sugar, mint)	13,5€
Bourbon buck (bourbon, lime, ginger beer)	13,5€
Boulevardier (bourbon, sweet vermouth, campari)	13,5€
New york sour (bourbon, lemon, sugar, red wine float)	13,5€
Rusty nail (blended scotch, drambuie)	13,5€
Blood & sand (blended scotch, cherry heering, sweet vermouth, orange juice)	14€
Whisky highball (japanese whisky, soda, mint)	14€
Manhattan (rye whisky, sweet vermouth, bitters)	15€
Vieux carre (bourbon, cognag, sweet vermouth, d.o.m, bitters)	15€

GIN BASED

Dry martini (7:1 gin, dry vermouth)	15€
Martinez (old tom gin, sweet vermouth, maraschino, bitters)	15€
Hanky panky (gin, sweet vermouth, fernet branca)	15€
Gin sour (gin, lemon, sugar)	13,5€
Bee's knees (gin, lemon, honey)	13,5€
Clover club (gin, dry vermouth, raspberry, lemon, egw)	14€
Southside (gin, lemon, sugar, mint)	13,5€
Pegu club (gin, dry curacao, lime, bitters)	13,5€
Tom collins (old tom gin, lemon, sugar, soda)	13,5€
Army & navy (gin, lemon, orgeat, bitters)	13,5€
Gin-gin mule (gin, lemon, sugar, mint, ginger beer)	14€
French 75 (gin, lemon, sugar, champagne)	15€
Corpse reviver #2 (gin, cointreau, lillet, lemon, absinthe)	15€
Last word (gin, chartreuse verte, maraschino, lime)	15€

RUM BASED

Daiquiri (white rum, lime, sugar)	13,5€
Hemingway daiquiri (white rum, red grapefruit, maraschino, lime)	15€
Old cuban (dark rum, lime, sugar, mint, champagne)	15€
Daisy de santiago (white rum, chartreuse jeune, lime)	15€
Airmail (dark rum, lime, honey, champagne)	15€
El presidente (white rum, curacao, vermouth, grenadine)	15€
Dark 'n' stormy (dark rum, lime, bitters, ginger beer)	13,5€
Pina colada (white rum, pineapple, coconut, lime)	15€
Mai tai (rums, curacao, orgeat, lime)	15€
Jungle bird (campari, dark rum, pineapple, lime)	15€

OTHER BASED

Bloody mary (vodka, amontillado, tomato, lemon, spices)	14€
Porn star martini (vodka, passion fruit, vanilla, champagne)	15€
Jack rose (calvados, grenadine, lemon)	13,5€
Margarita (tequila, cointreau, lime, salt rim)	13,5€
Tommy's margarita (tequila, lime, agave)	14€
Paloma (tequila, lime, red grapefruit, soda)	13,5€
Amaretto sour #2 (amaretto, bourbon, lemon, sugar, egw)	14€
Pisco sour (pisco, lime, sugar, egw, bitters)	14€
Sidecar (cognag, cointreau, lemon)	14€
Sazerac (cognag, rye, sugar, bitters, absinthe)	15€