

FOOD

Snacks

Piece of cheese	7€
Cured meat	7€
Anchovies	6€
Bread & butter	3€
Olives	4€

Small plates

Kohlrabi, apple, pecorino & hazelnut	10€
Broccolini, miso, almond & brown butter hollandaise	10€
Burrata & cherry tomato	12€
Beef tartar & västerbotten cheese	13€
Arctic char, jalapeno "thai ceviche"	13€
Asparagus & lemon risotto	14€
Pike perch, spring cabbage & dashi beurre blanc	18€
Financier, rhubarb & creme anglaise	9€

Set menu per person 62€

Glass of champagne
Kohlrabi, apple, pecorino & hazelnut
Beef tartar & västerbotten // Arctic char, jalapeno "thai ceviche"
Asparagus & lemon risotto
Pike perch, spring cabbage & dashi beurre blanc
Bread & butter

+ full experience wine pairing 25€

if you have any allergies, please let us know.

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HOUSE COCKTAILS

Yuzu, lemon, gin, champagne "yuzu 75"	15€
Mandarin, basil, sechuan pepper, rum	13,5€
Cucumber, mint, gin	13,5€
Rhubarb, elderflower, sherry, maraschino, vodka 25cl (carbonated & bottled)	15€
Banana, raspberry, salted caramel, habanero, vodka 25cl (carbonated & bottled)	15€
House negroni	13,5€
House old fashioned "beeswax"	13,5€
Gin & tonic	13,5€

BEERS

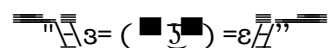
Karhu 0,3l	5€
Brooklyn lager "dada bisse" 0,3l	6€
Brooklyn bottle 0,33l (east ipa)	8,5€
Brooklyn special effects 0,4%	7,5€
Aval cidre, "cidre artisanal" (bretagne, france) 16cl/75cl	6€/20€

WINES BY THE GLASS

12cl

Jolly ferriol, muscat x 2, pet nat (roussillon, france)	10€
Perrier jouet, grand brut (champagne, france)	14,5€
Arndorfer x TBTF, gruner veltliner, riesling, müller-thurgau (kamptal, aut)	10€
Francois pinon, chenin blanc "le 2016" (loire, france)	12€
Sybille kuntz, riesling "qualitätswein" 2019 (mosel, germany)	12€
Jolly ferriol, cabernet sauvignon "jacquerie" (roussillon, france)	11€
Tetramythos, agiorgitiko "3" (peloponnese, greece)	11€
Monteraponi, sangiovese & canaiolo 2016 (chianti, italy)	14,5€
Tete rouge, cabernet franc, cabernet sauvignon "les fontenelles" (rose)(loire, france)	11,5€
Domaine sulauze, vermentino "super schluck" (aix, france)	11,5€

Something great



15€/glass

WINES BY BOTTLE

BUBBLES

Jolly ferriol, muscat x2 pet nat (roussillon, france)	58€
Perriet joüet, grand brut (champagne, france)	80€
Laherte freres, brut xtradition (champagne, france)	95€
Savart, "expression rose" 2015 (champagne, france)	180€
Selosse, "substance" blanc de blancs (champagne, france)	330€

WHITE

Arndorfer x TBTF, gruner veltliner, riesling, müller-thurgau 1,0l (kamptal, aut)	75€
Enderle & moll, müller -thurgau 2018 (baden , germany)	62€
Stephan vetter, müller-thurgau 2017 (franken, germany)	65€
Fazenda agricola augalevada, "mercenario" (ribeiro, spain)	65€
Clos du tue boeuf, sauvignon blanc "le petit buisson" (loire, france)	66€
Enderle & moll, auxerrois 2018 (baden, germany)	66€
Marto, "weiss" 2018 (rheinhessen, germany)	66€
Selvadolce, pigato "crescendo" 2018 (liguria, italy)	67€
Sybille kuntz, riesling "qualitätswein" 2019 (mosel, germany)	68€
Tete rouge, chenin blanc "chapitre" 2018 (loire, france)	68€
Pierre frick, riesling "steinert" 2014 (alsace, france)	71€
Rennersistas, chardonnay "waiting for tom" 2018 (gols, austria)	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€
Andreas tcheppe, sauvignon blanc "blaue libelle" 2018 (südsteiermark, austria)	83€
Andreas tcheppe, sauvignon blanc "grüne libelle" 2018 (südsteiermark, austria)	85€
Mosse, chenin blanc "les bonnees blanches" 2014 (loire, france)	85€
Riberach, viognier, grenache blanc, terret "hypothèse" 2016 (lanquedoc, france)	85€
Sybille kuntz, riesling spätlese 2010 (mosel, germany)	86€
Anne & jean-francois ganevat, chardonnay "fortbeau" 2016 (jura, france)	86€
Domaine ostertag, riesling " grand cru muenchberg" 2016 (alsace, france)	91€
Riffault, saucerre "les quarterons" 2017 1,5l (loire, france)	130€

ORANGE & ROSE

Domaine de sulauze, vermentino, "super schluck" (orange)(aix, france)	62€
Il farneto, spergola "spergle" (orange)(emilia-romagna, italy)	62€
Tete rouge, cabernet x2 "les fontenelles" (rose)(loire, france)	64€
Calcarius, greco "hellen bianco" (orange)(puglia, italy)	64€
Ligas, assyrtiko (orange)(pella, greece)	64€
Joern, riesling 2016 (orange)(rheingau, germany)	65€
Vino di anna, field blend "palmento" (orange)(sicily, italy)	68€
Arndorfer, zweigelt "rosa marie" 2018 (rose)(kamptal, austria)	68€
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

Tetramythos, agiorgitiko "3" (peloponnese, greece)	62€
Jolly ferriol, cabernet sauvignon "jacquerie" (roussillon, france)	62€
Mas candi, cabernet, sumoll, garnatxa "les forques" (penedes, spain)	62€
Matthieu barret, syrah "petit ours" (rhone, france)	68€
Tenute dettori, cannonau "renuso rosso" (sardinia, italy)	68€
Monteraponi, sangiovese & canaiolo 2016 (chianti, italy)	68€
Villa calicantus, "bardolino superiore" 2018 (lake garda, italy)	70€
Macchia dei lupi, cabernet, sangiovese "esperienze" (toscana, italy)	75€
Chateau mirabeau, merlot, cabernet sauvignon, ... 2014 (bordeaux, france)	77€
Matassa, grenache gris, macabeo "el carner" 2019 (roussillon, france)	82€
Matassa, carignan "rouge" 2018 (roussillon, france)	84€
Chateau saint nicolas, merlot, cabernet x2 1998 (bordeaux, france)	85€
Domaine des enfants, "suis le étoile" 2016 (roussillon, france)	92€
Matthieu barret, syrah "cote-rotie tupin's" (rhone, france)	99€
Chateau pontet-fumet, cabernet x2, merlot 1996 (bordeaux, france)	99€
Drouhin, pinot noir "ac vosne-romanee" 2014 (bourgogne, france)	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€
Aviation (gin, lemon, violet, maraschino)	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 jaune, 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€