

# Cremant & Champagner

<b>CRÉMANT DE LOIRE</b> <sup>4,D</sup>	0.1l/0.75l	<b>7.50 / 46.00</b>
<b>RUINART BRUT</b> <sup>4,D</sup>		
BRUT	0.75l	<b>140.00</b>
BLANC DE BLANC	0.75l	<b>150.00</b>
ROSÉ	0.75l/1.5l	<b>160.00 / 300.00</b>
<b>MÖET &amp; CHANDON</b> <sup>4,D</sup>		
NECTAR IMPÉRIAL ROSÉ	0.75l/1.5l	<b>180.00 / 340.00</b>
BRUT IMPÉRIAL	0.75l	<b>110.00</b>
ROSÉ	0.75l	<b>130.00</b>
<b>DOM PÉRIGNON</b>		
LUMINOUS VINTAGE MILLESIME BRUT	0.75l	<b>330.00</b>
LUMINOUS VINTAGE MILLESIME ROSÉ	0.75l	<b>610.00</b>

# Juices

<b>RHUBARB</b>	0.2l	<b>4.00</b>
<b>APPLE</b>	0.2l	<b>4.00</b>
<b>CRANBERRY</b>	0.2l	<b>4.00</b>
<b>PASSION FRUIT</b>	0.2l	<b>4.00</b>
<b>ORANGE</b>	0.2l	<b>4.00</b>

# Softs

<b>COCA COLA</b>	0.2l	<b>3.50</b>
<b>COCA COLA ZERO</b> <sup>2,3,5,8</sup>	0.2l	<b>3.50</b>
<b>SCHWEPES</b> <sup>3,5,7,14 (VEGAN)</sup>	0.2l	<b>3.50</b>
BITTER LEMON		
GINGER ALE • GINGER BEER		
DRY TONIC		
<b>FEVER TREE</b> <sup>1,3,7,14,D,F</sup>	0.2l	<b>4.00</b>
TONIC • MEDITERRANEAN		
<b>RED BULL</b> <sup>2,5,14,D,F</sup>	0.25l	<b>5.00</b>
REGULAR • SUGAR FREE		
<b>ORGANICS BY RED BULL</b> <sup>2,5,14,D,F</sup>	0.25l	<b>5.00</b>
VIVA MATE • BLACK ORANGE		

# Coffee & Tee

<b>ESPRESSO</b> <sup>2</sup>	<b>3.00</b>
<b>DOUBLE ESPRESSO</b> <sup>2</sup>	<b>4.00</b>
<b>CREAM COFFEE</b> <sup>2,10,F</sup>	<b>3.00</b>
<b>CAPPUCCINO</b> <sup>2,10,F</sup>	<b>4.00</b>
<b>LATTE MACCHIATO</b> <sup>2,10</sup>	<b>4.00</b>
<b>PEPPERMINT TEA</b>	<b>4.00</b>
<b>GINGER TEA</b>	<b>4.00</b>

# Water

<b>VÖSLAUER SPARKLING</b>	0.33l	<b>3.50</b>
	0.75l	<b>7.00</b>
<b>VÖSLAUER STILL</b>	0.33l	<b>3.50</b>
	0.75l	<b>7.00</b>

# Cocktails

<b>APEROL SPRITZ</b> <sup>14,7,D</sup>	<b>9.00</b>
APEROL • CRÉMANT SODA • ORANGE	
<b>HUGO</b> <sup>D</sup>	<b>10.50</b>
ST-GERMAIN • MINT • LIME CRÉMANT	
<b>CHANDON GARDEN SPRITZ</b> <sup>5,7,D</sup>	<b>11.00</b>
<b>ESPRESSO MARTINI</b> <sup>2,5,14,A,F</sup>	<b>13.00</b>
VODKA • KAHLÚA MOZART LIQUEUR	

<b>NEGRONI</b> <sup>3,4,5,7,14,15,D,H</sup>	<b>13.00</b>
GIN • CAMPARI RED VERMOUTH	

<b>DARK 'N 'STORMY</b> <sup>1,5,14</sup>	<b>12.00</b>
GOSLINGS BLACK SEAL RUM LIME • SPICY GINGER	

<b>DEJÀ-VU TONIC</b> <sup>5,7,14,D</sup>	<b>12.00</b>
ORIENTAL DÉJÀ-VU TONIC WATER	

# Beer

<b>WARSTEINER</b>	0.33l	<b>4.00</b>
ALCOHOL-FREE		
<b>PILSNER URQUELL</b>	0.33l	<b>4.00</b>
<b>WEIHENSTEPHAN</b>	0.33l	<b>5.00</b>
LAGER/WHEAT BEER		

# Wine

	0.1l/0.75l
<b>WHITE</b>	
<b>GAMLA RIESLING</b> <sup>D</sup>	<b>7.00 / 42.00</b>
GOLAN HEIGHTS WINERY ISRAEL	

<b>RIESLING</b> <sup>D</sup>	<b>6.50 / 40.00</b>
„AUF DER MAUER“ DR. V. BASSERMANN-JORDAN PFALZ, GERMANY	

<b>SANCERRE</b> <sup>D</sup>	<b>8.50 / 51.00</b>
SAUVIGNON BLANC DOMAINE DE LA JOLIVE M. TERRIER LOIRE FRANCE	

<b>ROSÉ</b>	
<b>GROH</b> <sup>D</sup>	<b>6.50 / 36.00</b>
WG GROH, RHEINHESSEN GERMANY	

<b>RED</b>	
<b>MERLOT BEN AMI</b> <sup>D</sup>	<b>6.00 / 35.00</b>
SEGAL WINERY, ISRAEL	

<b>TERRE DE SAFRES</b> <sup>D</sup>	<b>6.00 / 36.50</b>
GRENACHE NOIR SYRAH CINSAULT, LUBERON DOMAINE LE NOVI SAFRE, SOUTH FRANCE	

<b>CRAZY GAUL</b> <sup>D</sup>	<b>8.00 / 48.00</b>
CABERNET, MERLOT TEMPRANILLO MATTHIAS GAUL, PFALZ GERMANY	

A gluten B fish C crustaceans D sulphur oxide & sulphite E celery F milk & lactose G sesame H nuts I eggs J lupine K mustard L soy M molluscs N peanuts O sulfit R seafood P lupine 1 with preservative, with dye 2 with caffeine 3 with antioxidation 4 with sulphur dioxide 5 with dye 6 with blackening 7 with quinine 8 contains a source of phenylalanine 9 genetically modified 10 with milk protein 11 with egg white 12 ice cream 13 ice cream with vegetable fat 14 with sweetener 15 with phosphat 16 containing sulphites 17 partially finely chopped meat content 18 slurry meat