

# WEIN & DRINKS



**GÜTERSCHUPPEN**

*1'739 M.ü.M. Arosa*



# WEIN

## SCHAUMWEIN

1 DL FLASCHE

**SCHAUMWEIN «G»** ..... **11.50 / 75.00**

*Gegenwart GmbH, Fläsch, CH  
Blanc de Pinot*

**PROSECCO PALADIN DRY** ..... **9.00 / 58.00**

*Paladin, Venetien, DOC, ITA  
Glera*

**OBRECHT «PET NAT BY TOM& ROMAN»** ..... **60.00**

*Weingut Obrecht, Bündner Herrschaft AOC, CH, Pinot  
Pinot Noir*

**«ZERO» MOUSSEUX ALKOHOLFREI** ..... **9.00 / 58.00**

*WG Heilbronn, Württemberg, GER  
Riesling, Kerner*

## CHAMPAGNER

FLASCHE

**ABELÉ «1757» BRUT** ..... **159.00**

*Champagne, AOC, FRA  
Chardonnay, Pinot Noir, Pinot Meunier*

**ABELÉ 1557 «LE SOURIRE DE REIMS»** ..... **384.00**

*Champagne, AOC, FRA  
Chardonnay, Pinot Noir*

## ROSÉ

1 DL FLASCHE

**PALM PAR L'ESCARELLE** <sup>(BIO)</sup> ..... **8.00 / 52.00**

*Château de L'Escarelle, Coteaux Varois en Provence IGP, FRA  
Grenache, Cinsault, Syrah*

# BAR

## SNACKS

OLIVEN .....	6.50
OLIVEN & KÄSE .....	12.50
SAISON-HUMMUS .....	12.50
SÜSSKARTOFFEL-FRIES .....	9.00
<i>Vegane Güterschuppen Mayo</i>	
GEMÜSE BROT .....	16.00
<i>mit zwei saisonalen Dips</i>	
SALSIZ VOM HIRSCH (140 G, CH) .....	15.00
KLEINE KÄSEPLATTE .....	13.00
<i>Serviert mit Güterschuppen-Pickles und Hausbrot</i>	

# WEIN

## WEISSWEIN

	1 DL	FLASCHE
BÜNDNER WEISS .....	9.00	61.00
<i>Wir stellen euch wechselnd einen neuen Winzer aus dem Bündnerland vor. Es hed's solangs hed!</i>		
BIANCO ROVERE .....	11.50	79.00
<i>Brivio/Gialdi, Ticino AOC, CH</i>		
<i>Bianco di Merlot</i>		
PETITE ARVINE «BONVIN» .....	10.00	69.00
<i>Bonvin, Wallis AOC, CH, Petite Arvine</i>		
MARIUS BLANCO (BIO) .....	8.00	55.00
<i>Finca Los Timonares, Almansa DO, ESP</i>		
<i>Verdejo, Sauvignon Blanc</i>		
CHARDONNAY «NEW STYLE » .....	8.50	59.00
<i>Weingut Salzl, Burgenland, AUT, Chardonnay</i>		
ARNEIS «MOROSO» .....	8.00	53.00
<i>Pier Paolo Grasso, Piemont, ITA, Arneis</i>		
GAT'LUZI «FEDERWEISS» (BIO) .....	61.00	
<i>Heinz Kunz, Bündner Herrschaft AOC, CH, Blauburgunder</i>		
OBRECHT «SCHIEFER» (BIO, DEMETER) .....	68.00	
<i>Weingut Obrecht, Bündner Herrschaft AOC, CH</i>		
ADANK «SAUVIGNON BLANC» .....	78.00	
<i>Hansruedi Adank, Bündner Herrschaft AOC, CH</i>		
FENDANT «LUISIER» .....	60.00	
<i>Cave Luisier, Wallis AOC, CH, Chasslas</i>		
GRÜNER VELTLINER «LÖSS» .....	53.00	
<i>Weingärtnerei Aichinger, Kamptal DAC, AUT, Grüner Veltliner</i>		
RIESLING «SCHIEFER TERRASSEN» .....	78.00	
<i>Heymann Löwenstein, Mosel, DE, Riesling</i>		

# WEIN

## ROTWEIN

	1 DL	FLASCHE
<b>HAUSWEIN «G»</b> .....	8.50	/ 56.00
<i>Abadia de Acón, Ribera del Duero DO, ESP, Tempranillo</i>		
<b>BÜNDNER ROT</b> .....	9.50	/ 65.00
<i>Wir stellen euch monatlich einen neuen Winzer aus dem Bündnerland vor. Es hed's solangs hed!</i>		
<b>MERLOT «GIORNICO ORO»</b> .....	9.50	/ 65.00
<i>Gialdi Vini, Ticino AOC, CH, Merlot</i>		
<b>MILLE «1»</b> .....	9.00	/ 63.00
<i>Garda rosso DOC, Lombardei, Toskana, ITA Merlot, Rebo</i>		
<b>TAOBA SAPERAVI</b> .....	8.50	/ 58.00
<i>Papa Loves Wine, Kakheti, GEO, Saperavi</i>		
<b>GAT'LUZI «SCHOLLE»</b> .....	MAG 158.00	FLASCHE / 79.00
<i>Heinz Kunz, Bündner Herrschaft AOC, CH, Blauburgunder, Cabernet Dorsa</i>		
<b>LIPP «PINOT NOIR»</b> .....	79.00	
<i>Carina Lipp, Maienfeld AOC, CH, Blauburgunder</i>		
<b>PILGRIM</b> .....	115.00	
<i>Möhr-Niggli, Maienfeld AOC, CH, Blauburgunder</i>		
<b>OBRECHT «MONOLITH»</b> <small>(BIO, DEMETER)</small> .....	130.00	
<i>Weingut Obrecht, Bündner Herrschaft AOC, CH, Pinot Noir</i>		
<b>SFORZATO DI VALTELLINA</b> <small>(BIO)</small> .....	89.00	
<i>Marcel Zanolari, Valtellina Superiore DOCG, ITA, Nebbiolo</i>		
<b>CASTELLO DI MORCOTE</b> .....	120.00	
<i>Tenuta Castello die Morcote, Tessin DOC, CH, Merlot, Cabernet Sauvignon</i>		

# BAR

<b>GENTS</b> 20 CL Tonic / Ginger Ale / Bitter Lemon .....	5.00
<b>LEMONAID</b> 33 CL Maracuja .....	5.50
<b>EL TONY MATE</b> 33 CL .....	5.50
<b>SAN BITTER</b> 10 CL .....	5.00
<b>AROSA WASSER</b> 40 CL / 100 CL mit / ohne Sprudel....	3.00 / 6.50

## KAFFEE SPEZIALITÄTEN

<b>KAFFEE CRÈME</b> .....	5.00
<b>ESPRESSO</b> .....	5.00
<b>LATTE MACCHIATO</b> .....	5.80
<b>CAPPUCCINO / SCHALE</b> .....	5.20
<b>DOPPIO</b> Espresso / Flat White .....	6.50
<b>HEISSE SCHOKOLADE / OVOMALTINE</b> .....	5.90
<b>HEISSE SCHOKOLADE MELANGE</b> .....	7.70
<b>CHAI LATTE</b> .....	6.00
<b>DIRTY CHAI LATTE</b> .....	8.00
<b>TEE</b> .....	5.00
<i>Sencha / Jasmin Green / Lemon Grass / Ginger Lime / Rooibos / Darjeeling / Verveine / Pomegranate / Mountain Herbs</i>	
<b>INFUSIONS</b> .....	6.00
<i>Ingwer, Zitrone, Honig / Pfefferminz / Orange, Limette, Salbei, Honig</i>	
<b>ALTERNATIVE MILCH</b> .....	+ 0.50
<i>Laktosefrei / Mandelmilch / Hafermilch</i>	

# BAR

## BIER OFFEN

	25 CL	40 CL
CALANDA EDELBRÄU .....	4.80	6.80
SAISON-BIER .....	5.00	7.00
AROSABRÄU <i>Sunna</i> .....	5.80	

## FLASCHENBIER UND MOST

AROSABRÄU <i>Schanfigger Häx/IPA/Kirchli</i> 33 CL .....	8.00
AUGUSTINER HELL 50 CL .....	8.50
ERDINGER URWEISSE 50 CL .....	8.50
ERDINGER ALKOHOLFREI 50 CL .....	8.50
CALANDA SENZA 33 CL .....	5.00
MÖHL TRÜB <i>mit/ohne</i> 50 CL .....	7.50

## SOFT DRINKS

HAUSGEMACHTER EISTEE 40 CL .....	5.00
GÜTI LIMO 40 CL .....	5.50
LIMETTEN SPRITZER 40 CL .....	6.00
VIVI KOLA / VIVI KOLA ZERO 33 CL .....	5.50
RIVELLA <i>Rot/Blau</i> 33 CL .....	5.50
BIO-SÜSSMOST / SCHORLE ( <i>Apfel/Cranberry</i> ) 40 CL .....	5.50

# WEIN

## ROTWEIN

	MAGNUM	FLASCHE
ZWEIGELT «SALZL» .....	116.00	58.00
<i>Weingut Salzl, Burgenland, AUT, Zweigelt</i>		
SANTA ROSA .....	168.00	84.00
<i>Enrique Mendoza, Alicante DO, ESP Cabernet Sauvignon, Monastrell, Merlot, Shiraz</i>		
SES TALAIOLES «SESTALINO» .....	122.00	61.00
<i>Bodegas Bordoy, Mallorca DO, ESP Cabernet Sauvignon, Merlot, Syrah, Callet</i>		
ACON «RESERVA» .....	156.00	78.00
<i>Abadia de Acón, Ribera del Duero DO, ESP Tempranillo, Cabernet Sauvignon</i>		
RAZZMATAZZ .....	95.00	
<i>Martin Candrian, Priorat DOC, ESP Garnacha, Carinena, Syrah</i>		
EVEL «RESERVA» .....	73.00	
<i>Real Companhia Velha, Douro DOC, PRT Touriga Franca, Touriga Nacional</i>		
SAN GUIDO «GUIDALBERTO» .....	182.00	91.00
<i>Tenuta San Guido, Toskana, ITA Cabernet Sauvignon, Merlot</i>		
GRATTAMACCO BOLGHERI SUPERIORE <sup>(BIO)</sup> .....	250.00	120.00
<i>Podere Grattamacco, Toskana, ITA Cabernet, Merlot, Sangiovese</i>		

# WEIN

## ROTWEIN

	MAGNUM	FLASCHE
<b>BARBERA D'ALBA SUPERIORE «PAJUN»</b> .....		<b>56.00</b>
<i>Pier Paolo Grasso, Piemont DOC, ITA</i> <i>Barbera</i>		
<b>ZYMÈ «KAİROS»</b> .....		<b>102.00</b>
<i>Zymè di Celestino Gasparin, Veneto, ITA</i> <i>15 verschiedene Traubensorten!</i>		
<b>MERLOT «FAIAL»</b> .....	<b>158.00</b>	<b>79.00</b>
<i>La Prendina, Lombardei, ITA</i> <i>Merlot</i>		
<b>NERO D'AVOLA «DON ANTONIO»</b> .....	<b>144.00</b>	<b>77.00</b>
<i>Morgante, Sizilien, ITA</i> <i>Nero d'Avola</i>		
<b>BELLOVEDERE MONTEPULCIANO</b> .....	<b>172.00</b>	<b>86.00</b>
<i>Fattoria La Valentina, Abruzzen DOC, ITA</i> <i>Montepulciano</i>		
<b>AMARONE DELLA VAPOLICELLA</b> .....		<b>89.00</b>
<i>Michele Castellani, Marano DOCG, ITA</i> <i>Corvina, Rondinella, Molinara</i>		
<b>CHATEAU «BIAC»</b> .....		<b>130.00</b>
<i>Chateau Biac, AC Cadillac Côtes de Bordeaux, FRA</i> <i>Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot</i>		
<b>CHAMAS «LA PIBOULE»</b> (NATURWEIN) .....		<b>69.00</b>
<i>Domaine de Chamas, Minervois AOC, FRA,</i> <i>Mourvèdre, Syrah, Carignan</i>		

# BAR

## FRUCHTBRÄNDE 2 CL

<b>VIELLE URS HECHT</b> <i>Apricot CH 40%</i> .....	<b>10.50</b>
<b>VIELLE URS HECHT</b> <i>Williams CH 40%</i> .....	<b>9.00</b>
<b>HOCHSTÄMMER URS HECHT</b> <i>Apfel CH 42%</i> .....	<b>15.00</b>
<b>LIPP</b> <i>Williams CH 41%</i> .....	<b>12.00</b>
<b>LIPP</b> <i>Absinth CH 52%</i> .....	<b>13.50</b>
<b>LIPP</b> <i>Kirsch CH 41%</i> .....	<b>9.00</b>
<b>LIPP</b> <i>Bündner Heu CH 41%</i> .....	<b>9.50</b>
<b>LIPP</b> <i>Vielle Prune CH 38,5%</i> .....	<b>10.00</b>
<b>DANI'S IVA</b> <i>CH 37,5%</i> .....	<b>9.00</b>

# BAR

## VERMOUTH 4 CL

JSOTTA BIANCO <i>CH 17%</i> .....	8.00
JSOTTA ROSSO <i>CH 17%</i> .....	8.00
JSOTTA ROSÉ <i>CH 17%</i> .....	9.00

## GRAPPA 2 CL

IL MILIN 1996 <i>Barbera ITA 43%</i> .....	8.50
GRAPPA ARNEIS <i>Rovero ITA 40%</i> .....	7.50
GRAPPA BERTA <i>Tre Soli Tre, Nebbiolo, ITA 43%</i> .....	14.00
GRAPPA BERTA <i>Bric del Gaian, Moscato, ITA 43%</i> .....	14.00

## MARC 2 CL

LIPP HENRI <i>Pinot Noir, Maienfeld, CH 38.5%</i> .....	12.00
GAT LUZI <i>Pinot Noir, Fläsch, CH 41%</i> .....	12.00



# BAR

## APERIO DRINKS

<b>SCHUPPEN SPRITZER</b> <i>Prosecco, Soda, Saison-Sirup</i> .....	12.00
<b>PORT'O' TONIC</b> <i>Weisser Portwein, Tonic, Minze</i> .....	12.00
<b>LILLET VIVE</b> <i>Lillet blanc, Tonic, Gurke, Minze</i> .....	13.00
<b>PIMMS CUP</b> <i>Pimm's No.1, Ginger Ale, Gurke, Zitrone, Minze</i>	13.00
<b>KIR GRISUN</b> <i>G-Schaumwein, Theo's Röteli</i> .....	14.00
<b>LE 7050</b> <i>Breil Gin, Cointreau, Zitrone, G-Schaumwein</i> .....	16.50
<b>BELLILETTA</b> <i>Lillet blanc, W.Pfirsich, Limette, Prosecco</i> .....	14.00
<b>ROSÉ GOLD</b> <i>Jsotta Rosé, Ginger Ale, Limette, Angostura</i> ....	14.00

## SCHUPPEN FAVOURITES

<b>G-MULE</b> .....	16.50
<i>Absolut, Prosecco, Limette, Ginger Beer</i>	
<b>APEROL BREEZER</b> <i>Aperol, Apricot Brandy, Zitrone</i> .....	17.00
<i>Maracuja, Cranberry, Aquafaba</i>	
<b>FUNKY MONKEY</b> <i>Monkey 47, Limette,</i> .....	18.00
<i>Holunderblütensirup, Ginger Beer, Minze</i>	
<b>EICHHÖRNLI SOUR</b> <i>Frangelico, Cassis, Limette, Aquafaba,</i>	17.00
<b>GINGERPOLITAN</b> <i>Ingwerer, Cointreau, Lime Cordial, Limette</i>	17.00

\* Veganer Eiweiss-Ersatz/\*\* Homemade

# BAR

## DAVOR/ DANACH 4 CL

<b>CYNAR</b> <i>ITA 16.5%</i> .....	7.50
<b>CAMPARI</b> <i>ITA 23%</i> .....	7.50
<b>SUZE</b> <i>FRA 20%</i> .....	7.50
<b>FERNET BRANCA</b> <i>ITA 42%</i> .....	7.50
<b>BRAULIO</b> <i>ITA 21%</i> .....	6.50
<b>RAMAZOTTI</b> <i>ITA 30%</i> .....	7.50
<b>JÄGERMEISTER</b> <i>GER 35%</i> .....	7.50
<b>BÜNDNERMEISTER</b> <i>CH 35%</i> .....	8.50
<b>SAMBUCA</b> <i>ITA 38%</i> .....	7.50
<b>APPENZELLER</b> <i>CH 29%</i> .....	7.50
<b>HEUSCHNAPS</b> <i>CH 25%</i> .....	8.50
<b>INGWERER</b> <i>CH 24%</i> .....	8.50
<b>THEOS RÖTELI</b> <i>Langwies GR 20%</i> .....	7.50
<b>LIPP RÖTALI</b> <i>Maienfeld GR 27%</i> .....	8.50
<b>PERNOD</b> <i>FRA 40%</i> .....	7.50
<b>BERMONTIS</b> <i>CH 27%</i> .....	9.00
<b>PIMM'S NO.1</b> <i>GBR 25%</i> .....	9.00
<b>LIMONCELLO CELESTINO</b> <i>ITA 30%</i> .....	8.50
<b>AMARETTO</b> <i>ITA 28%</i> .....	8.50
<b>BAILEYS</b> <i>IRL 17%</i> .....	8.50



# BAR

## TEQUILA / MEZCAL / PISCO 4 CL

TEQUILA 1800 BLANCO <i>MEX 38%</i> .....	11.50
TEQUILA 1800 AÑEJO <i>MEX 38%</i> .....	13.50
TEQUILA GENOTE REPOSADO <i>MEX 40%</i> .....	15.00
TEQUILA GENOTE CRISTALINO AÑEJO <i>MEX 40%</i> .....	22.00
MEZCAL VERDE MOMENTO <i>MEX 45%</i> .....	13.00
MEZCAL ENMASCARADO 54 <i>MEX 54%</i> .....	16.00
MEZCAL SEBUSCA AÑEJO <i>MEX 40%</i> .....	19.00

## COGNAC / BRANDY 2 CL

HENNESSY VS <i>FRA 40%</i> .....	8.50
DELAMAIN COGNAC PALE&DRY <i>FRA 40%</i> .....	12.00
MASCARO XO <i>ESP 40%</i> .....	9.00

## SHERRY / PORT 5 CL

GRAHAM'S PORT <i>Six Grapes PRT 20%</i> .....	8.50
GRAHAM'S PORT <i>20 Years PRT 20%</i> .....	14.00
LUSTAU SHERRY <i>Manzanilla Papirusa 7 Years ESP 15%</i> ...	8.00
LUSTAU PX SHERRY <i>San Emilio 12 Years ESP 17%</i> .....	9.00

# BAR

## CLASSICS & TWISTS

CAIPI COINTREAU <i>Sencha-Cachaça**, Cointreau, ...</i>	17.00
<i>Rohrzucker, Limette</i>	
GURKEN GIMLET <i>Gin, Lime Cordial, Gurke</i> .....	16.00
BOULEVARDIER NO 3 <i>Bourbon, Antica Formula, ...</i>	18.00
<i>Campari, Dessertwein</i>	
LE GÜRK <i>Gin, St. Germain, Apfel, Gurke, Zitrone</i> .....	17.00
CAPITAL <i>Gin, Chambord, Limette, Ginger Beer</i> .....	16.00
SMOKY NEGRONI <i>Gin, Campari, Jsotta Rosso, ...</i>	17.50
<i>frisch geräuchert</i>	
TROPIC BLOOD & SAND <i>Spiced Rum, Antica Formula, ...</i>	17.00
<i>Kirschlikör, Ananas, Chocolate Bitters</i>	
MEZCALITA <i>Mezcal, Maracuja, Cointreau, Limette</i> .....	17.50
<i>Agave, Chili-Essenz**</i>	
MARIPOSA <i>Spiced Rum, Heu-Karamell**, Mandel, Zitrone..</i>	17.50
<i>Orange, Maracuja</i>	

Lust auf einen anderen Drink?

...frag' einfach unser Team!

\* Veganer Eiweiss-Ersatz / \*\*Homemade

# BAR

## SOURS / SMASHES / FIZZES

<b>MEZCAL SOUR NEW YORK STYLE</b> <i>Mezcal, Limette,.....</i>	<b>19.00</b>
<i>Zuckersirup, Aquafaba*, gefloated mit Hauswein</i>	
<b>JUDGEMENT DAY</b> <i>Pisco, St. Germain, Limette.....</i>	<b>18.00</b>
<i>Kamillesirup**, Aquafaba*</i>	
<b>SAGE SMASH</b> <i>Bourbon, Salbei, Heu-Karamell**, Zitrone.....</i>	<b>18.00</b>
<i>Aquafaba*</i>	
<b>FORREST JUMP</b> <i>Aarver Wald Gin, Honig, Zitrone.....</i>	<b>18.00</b>
<i>Aquafaba*</i>	
<b>BROMBEER-SALBEI GIN FIZZ</b> <i>Gin, Salbei, Brombeeren, ..</i>	<b>18.00</b>
<i>Zitrone, Zuckersirup**, Soda</i>	
<b>G-FIZZ</b> <i>Amaretto, Heuschnaps, Zitrone, G-Schaumwein .....</i>	<b>18.00</b>
<i>Soda</i>	
<b>PINAPPLE BASIL FIZZ</b> <i>Gin, Basilikumsirup**, Zitrone, ....</i>	<b>18.00</b>
<i>Ananas, Soda*</i>	

Möchtest du einen anderen Sour, Smash oder Fizz ?

...frag einfach unser Team!

\* Veganer Eiweiss-Ersatz / \*\* Homemade

# BAR

## SINGLE MALTS 4 CL

<b>ABERLOUR A'BUNNADH</b> <i>Speyside ~60% .....</i>	<b>23.50</b>
<b>GLENLIVET</b> <i>18 Years Speyside 43% .....</i>	<b>23.50</b>
<b>GLENROTHES SHERRY CASK</b> <i>Reserve Speyside 40% .....</i>	<b>18.00</b>
<b>BALVENIE</b> <i>21 Years Portwood Speyside 40% .....</i>	<b>29.50</b>
<b>BRUICHLADDICH PORT</b> <i>Charlotte Barley Islay 50% .....</i>	<b>18.00</b>
<b>ARDBERG UIGEDAL</b> <i>Islay 54.2% .....</i>	<b>25.00</b>
<b>LAPHROAIG 10</b> <i>Triple Wood Islay 48% .....</i>	<b>20.50</b>
<b>LAGAVULIN</b> <i>16 Years Islay 43% .....</i>	<b>20.00</b>
<b>TALISKER</b> <i>Skye 45.8% .....</i>	<b>14.00</b>
<b>GLENMORANGIE</b> <i>Nectar d'Or Highland 46% .....</i>	<b>18.50</b>
<b>AILSA BAY</b> <i>Irland 48.9% .....</i>	<b>16.50</b>

## VODKA 4 CL

<b>XELLENT ORGANIC WHEAT</b> <i>CH 40% .....</i>	<b>10.50</b>
<b>XELLENT</b> <i>CH 40% .....</i>	<b>12.00</b>

## ZUSÄTZE

<b>SOFTGETRÄNKE</b> .....	<b>4.00</b>
<b>TONY MATE</b> .....	<b>5.00</b>

# BAR

## BOURBON 4 CL

BULLEIT BOURBON USA 45% .....	12.00
ELIJAH CRAIG SMALL BATCH USA 47% .....	13.00
WILLETT POT STILL USA 47% .....	16.50
HUDSON BABY BOURBON USA 46% .....	19.00

## RYE WHISKEY 4 CL

GOLDWÄSCHER CH 43% .....	12.50
HUDSON MANHATTAN RYE USA 46% .....	19.00

## SCOTCH 4 CL

MONKEY SHOULDER Blended Malt SCO 40% .....	11.50
CHIVAS 18 Years SCO 40% .....	19.50

## IRISH WHISKEY 4 CL

JAMESON IRL 40% .....	10.50
REDBREAST 12 Years IRL 40% .....	16.00

# BAR

## ZERO % DRINKS *Alle Zutaten ohne Alkohol*

THYME OUT <i>Maracuja, Tonicsirup**</i> .....	12.00
<i>Limette, Thymian, Soda</i>	
MUNGGALI <i>Cranberry, Apfel, Zitrone, Mandel, Aquafaba ...</i>	11.00
NOGRONI SVIZZERA <i>Jsotta Rosso, Jsotta Bianco</i> .....	12.00
<i>Jsotta Bitter</i>	
FIZZERO <i>Gin, Basilikumsirup**, Ananas</i> .....	12.00
<i>Zitrone, Zucker, Soda</i>	
JSOTTO ZERO <i>Jsotta Bitter, Jsotta Rosso, Prosecco, Soda</i> ..	12.00
VIRGINIOUS <i>Heu-Karamell**, Mandel, Maracuja, Zitrone...</i>	12.00
<i>Orange</i>	
ALPINETTA <i>Zitronengras-Gurke-Gin, Basilikumsirup**</i> ...	12.00
<i>Zitrone, Soda</i>	
LONDON DONKEY <i>Gin, Limette, Maracuja, Ginger Beer</i> .....	12.00
<i>Soda, Limette, Minze</i>	

## MOE'S BERGSOMMER

MALICUS <i>Gin, Italicus, Zitrone, Lavendelsirup**, Plum Bitter</i>	17.50
YUMMY YUMMY <i>Lemongrass-Kaffir-Rum**, Maracuja</i>	18.00
<i>Limette, Zucker, Ginger Beer</i>	
APRICOT SOUR <i>Thymian-Gin**, Apricot Brandy</i>	17.50
<i>Zitrone, Zucker, Aquafaba**</i>	

# BAR

## RUM 4 CL

<b>HAVANA CLUB</b> 3 Años CUB 40% .....	10.50
<b>HAVANA CLUB</b> 7 Años CUB 40% .....	12.50
<b>SAILORS JERRY SPICED</b> VI 40%.....	12.50
<b>ST. JAMES RHUM</b> Amber Rhum Argicole MTQ 40% .....	12.50
<b>CARTAVIO XO</b> 18 Years PER 40% .....	21.00
<b>DIPLOMATICO RESERVA EXCLUSIVA</b> .....	13.00
<i>Exclusiva VEN 40%</i>	
<b>PLANTATION BARBADOS XO</b> .....	15.00
<i>20<sup>th</sup> Anniversary BRB 40%</i>	
<b>PLANTATION PINEAPPLE RUM</b> .....	13.00
<i>Pineapple Rum BRB 40%</i>	
<b>DOS MADERAS SELECTION</b> .....	13.00
<i>Selection, BRB 42%</i>	
<b>RON ZACAPA</b> 23 Years GTM 40% .....	18.00
<b>APPLETON</b> 21 Years JAM 43% .....	28.00
<b>MAUND</b> 12 Years JAM 45% .....	15.00

# BAR

## GIN 4 CL

<b>DEUX FRERES</b> CH 43% .....	15.50
<b>AARVER WALD</b> CH 40% .....	14.00
<b>MORRIS</b> CH 47% .....	15.00
<b>MORRIS MONACO ORANGE</b> CH 47% .....	15.00
<b>TSCHIN</b> CH 40% .....	14.50
<b>BÜNDNER SAFRAN</b> CH 42% .....	17.00
<b>BREIL PUR</b> CH 45% .....	14.00
<b>WINDSPIEL</b> GER 47% .....	15.00
<b>BLIND TIGER</b> BEL 45% .....	15.00
<b>BROCKMANS</b> GBR 40% .....	13.50
<b>THE BOTANIST</b> SCO 46% .....	14.00
<b>G'VINE FLORAISON</b> FRA 40% .....	14.00
<b>NAPUE KYRÖ GIN</b> FIN 46.3% .....	16.00
<b>GIN EVA OLIVE</b> ESP 45% .....	14.50
<b>MALFY</b> Pink Grapefruit, ITA 41% .....	13.50
<b>NIKKA COFFEY GIN</b> JAP 47% .....	15.00