

## MALZ

### MALT

- Akashi — 6
- Dalmore 12y — 6
- Habiki — 9
- Hakuschu — 13
- Lagavulin 16y — 8
- Laphroig — 5
- Nikka From the Barrel — 5
- Monkey Shoulder — 5

## MELASSE

### MOLASSES

- Abuelo 7 — 3
- Bacardi Ocho — 4
  - Superior — 4
- Clairin Sajous — 5
- Revolte — 4
- Trois Rivières — 3
- Zacapa 23 — 7
  - XO — 11

## TRAUBE

### GRAPE

- Bar Sol Mosto Verde — 3
- Birds — 5
- Carlos Primero — 3
- The Wolf — 12

## DIGESTIF

- Amaro Amanero — 4
- Chartreuse Verte — 4
- Fräulein Brösel Haselnuss — 4
  - Mandel — 4
- Jägermeister — 3
- Jägermeister Manifest — 4, 5
- KR/23 — 4
- Mozart Chocolate Liqueur — 4
- Patrón XO — 4
- Picon Amer — 2, 5

# G E I S T E R

## SPIRITS 20 ml

## AGAVE

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- Alipús San Luis — 5
  - St Ana del Rio — 5
  - Tio Jesus — 5
- Atenco Minero — 5
- Espolon Blanco — 4
- Patrón Añejo — 7, 5
  - Blanco — 5
- Siembra Valles — 4

## GETREIDE

### GRAIN

- Grey Goose — 5

## MAIS & ROGGEN

### CORN & RYE

- Knob Creek Bourbon — 4
  - Rye — 6
- Tito's Vodka — 4
- Woodford Reserve — 4
  - Rye — 6

## WACHOLDER

### JUNIPER

- Bombay Sapphire — 4
- Elephant — 5
- Ferdinand's — 4, 5
- Friedrich — 4
- Gin Sul — 5
- Granit — 5
- Hendrick's — 5
- Monkey 47 — 5
- Monkey Sloe Gin — 6
- Saffron — 4
- Star of Bombay — 5
- Stauffenberg — 7
- Tanqueray Ten — 5

# TIGER BAR



What started as just an idea for an experiment turned into a whole new world for us, one so big that we saw it needed its own bar and program. The possibilities of new flavours and combinations using terroir are endless - giving cocktails of such layered complexity that they rival anything coming out of our kitchen or cellar.

To create each season's menu, four base spirits are infused and then aged in different terroir with two unique cocktails fashioned, one as a lighter highball and the second as a more concentrated stirred drink. We are excited for people to try these drinks because we know they'll be just as surprised as we were our first time trying them.

## MINERAL



highball cocktail

Each base spirit is aged on a different terroir and from this combination the option of a **highball cocktail** or **stirred drink** are available — all cocktails 11€



stirred drink

### GIN & BLUE SLATE

#### Long Island

white tea,  
thyme honey cordial

#### Martini

riesling vermouth,  
apple blossom

### PISCO & PHYLLITE

#### Piscola

strawberry coriander shrub,  
ginger beer

#### White Sazerac

fasskorn,  
Peychaud's bitters

### AGRICOLE & LIMESTONE

#### Ti' Punch

banana lime cordial,  
soda

#### Manhattan

white port,  
banana leaf

### MEZCAL & RED SLATE

#### Dirty Tonic

jalapeño pineapple squash,  
slim tonic

#### Martinez

charred pineapple,  
grapefruit bitters

## MALZ & HOPFEN

### VOM FASS

ON TAP | 400 ml

Maxlrainer *Pils* — 4,9

Maxlrainer *Helles* — 4,9

Stone Brewing *IPA* — 6,9

### ABGEFÜLLTES

BOTTLED | 330 ml

Oedipus *Swingers Gose* (NL) — 5,5

Bier Fabrik 'On the Spur of the Moment' *Sour* (DE) — 6,5

Molly's *Aprikos Simcoe Saison* (SE) — 7

Westmalle *Dubbel* (BEL) — 6

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## TRAUBEN

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### SCHAUMWEIN SPARKLING

FIO - D+D Niepoort & Phillip Ketteren *piu... piu* MV — 9,5

Riesling Pét-Nat  
Mosel, DE

### WEISS WHITE

Causse Marines *Les Greilles* 2016 — 8,5

Mauzac, Loin de l'Oeil, Ondec, Muscadelle  
Gaillac AOC, FR

### ROT RED

I Vigneri di Salvo Foti *Etna Rosso* 2015 — 9,5

Nerello Cappuccio, Nerello Mascalese  
Etna DOC, IT

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