

MALZ

MALT

- Akashi — 12
- Dalmore 12y — 12
- Hibiki — 18
- Hakuschu — 26
- Lagavulin 16y — 16
- Laphroig — 10
- Nikka From the Barrel — 12
- Monkey Shoulder — 10

MELASSE

MOLASSES

- Abuelo 7 — 6
- Bacardi Ocho — 12
 - Superior — 8
- Clairin Sajous — 10
- Revolte — 8
- Trois Rivières — 6
- Zacapa 23 — 14
 - XO — 22

TRAUBE

GRAPE

- Bar Sol Mosto Verde — 6
- Birds — 10
- Carlos Primero — 8
- The Wolf — 24

DIGESTIF

- Amaro Amanero — 10
- Chartreuse Verte — 8
- Fräulein Brösel Haselnuss — 8
- Jägermeister Manifest — 9
- KR/23 — 8
- Patrón XO — 8

GEI S T E R

SPIRITS 40 ml

AGAVE

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- Alipús St Ana del Rio — 8
- Atenco Minero — 10
- Siembra Valles — 9

GETREIDE

GRAIN

- Grey Goose — 10
- Our / Berlin Vodka — 8

MAIS & ROGGEN

CORN & RYE

- Knob Creek Bourbon — 9
 - Rye — 8
- Tito's Vodka — 8
- Woodford Reserve — 9
 - Rye — 12

WACHOLDER

JUNIPER

- Bombay Sapphire — 8
- Elephant — 10
- Ferdinand's — 10
- Friedrich — 10
- Gin Sul — 10
- Granit — 10
- Hendrick's — 9
- Monkey 47 — 10
- Monkey Sloe Gin — 12
- Saffron — 8
- Star of Bombay — 10
- Stauffenberg — 14
- Tanqueray Ten — 10

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.

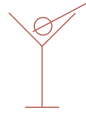
To create each season's menu, four base spirits are infused and then aged in different terroir with two unique cocktails fashioned, one as a lighter highball and the second as a more concentrated stirred drink. We are excited for people to try these drinks because we know they'll be just as surprised 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 12€



stirred drink

GIN & BLUE SLATE

Herbal G&T

lemon sherbet,
tarragon sorrel tincture

Pistachio Gimlet

pistachio orgeat,
bay leaf

PISCO & PHYLLITE

Plum Pisco

plum coriander shrub,
ginger beer

White Sazerac

elderflower,
Peychaud's bitters

VODKA & LIMESTONE

Rhubarb Fizz

fermented rhubarb,
dill aquavit

Spring Martini

quinoa vodka,
nectarine

TEQUILA & RED SLATE

Berliner Señorita

Berliner Weisse,
strawberry woodruff shrub

Old Pal

wild berry amaro,
toasted barley vermouth

MALZ & HOPFEN

VOM FASS

ON TAP | 330 ml

Maxlrainer *Helles* — 4,9

Stone Brewing *IPA* — 6,9

Straßenbräu 'Wanderer' *Thai Wit Beer* — 6,9

ABGEFÜLLTES

BOTTLED | 330 ml

Swingers '*Gose*' — 6

Motel Minibar *Golden Ale* (DE) — 5,5

Landgang Brewery *Weizheit, Wheat IPA* (DE) — 6,5

Braufactum Soleyá *Saison* — 7

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T R A U B E N

SCHAUMWEIN — SCHIEFER SPARKLING — SLATE

Clemens Busch 2012 — 8,9
Riesling Sekt Brut Nature
Mosel, DE

WEISS — VULKANGESTEIN WHITE — VOLCANIC SOIL

Gut Hermannsberg *vom Vulkan* 2017 — 7,5
Riesling
Nahe, DE

ROT — VULKANGESTEIN RED — VOLCANIC SOIL

Abril *Magmatit* 2016 — 6,5
Spätburgunder
Baden, DE

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