

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

- 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

- FreimeisterKollektiv Amaro — 10
- Amaro Montenegro — 6
- 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
- Siembra Valles Reposado — 12

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

Base spirits are aged on different terroirs... each providing a unique character, depth and complex finish to our cocktails

— all cocktails 12€

LIMESTONE



Rhubarb Fizz

Fermented rhubarb water kefir, dill aquavit & limestone rested vodka



Summer Martini

House blended vermouth, nectarine & limestone rested quinoa vodka

BLUE SLATE



Herbal G&T

Lemon sherbet, tarragon sorrel tincture & blue slate rested gin



Pistachio Gimlet

Lemon pistachio orgeat, bay leaf & blue slate rested gin

PHYLLITE



Peach Pisco

Peach thyme shrub, ginger beer & phyllite rested pisco



White Sazerac

Elderflower, tonka bean, Peychaud's bitters & phyllite rested pisco

RED SLATE



Berliner Señorita

Strawberry cordial, pét-nat cidre, lavender bitters & red slate rested tequila



Old Pal

Toasted barley vermouth, wild berry amaro & red slate rested tequila

MALZ & HOPFEN

VOM FASS

ON TAP | 330 ml

Maxrainer *Helles* — 3,9

Straßenbräu 'Wanderer' *Thai Witbier* — 5,9

ABGEFÜLLTES

BOTTLED | 330 ml

Swingers '*Gose*' — 6

Motel Minibar *Golden Ale* — 5,5

Brewdog *Hazy Jane, New England IPA* — 7,5

Braufactum *Soleya Saison* — 7

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TRAUBEN

SCHAUMWEIN — LÖSS/LEHM

SPARKLING — LOESS/LOAM

Fuchs & Hase *Pét-Nat Rosé 2018* — 8,9
Zweigelt, Cabernet Sauvignon
Kamptal, AT

WEISS — SCHIEFER

WHITE — SLATE

Clemens Busch *vom blauen Schiefer 2017* — 8,5
Riesling
Mosel, DE

ROT — KALKSTEIN

RED — LIMESTONE

Zalwander *Muschelkalk 2011* — 8
Spätburgunder
Baden, DE

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