

## 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

Muschelkalk – Pfalz, DE



#### The Skipper's Soda

Madeira, miso & limestone rested Helena



#### Fig Prince of Wales

Pineau, fig leaf, sparkling wine & limestone rested Helena

### RED SLATE

Roter Schiefer – Mosel, DE



#### Pear G&T

Williams pear, botanical tonic & red slate rested gin



#### Spiced Gimlet

House vermouth blend, almond, nutmeg & red slate rested gin

### PHYLLITE

Phyllit – Rheingau, DE



#### Pisco Mule

Plum & balsamic shrub, ginger beer & phyllite rested pisco



#### White Sazerac

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

### SANDSTONE

Buntsandstein – Pfalz, DE



#### Hibiscus Highball

Hibiscus, lemon sherbet & sandstone rested mezcal



#### Mezcal Sour

Raw carrot, Fino sherry, cinnamon & sandstone rested mezcal

## MALZ & HOPFEN

### VOM FASS

ON TAP | 330 ml

Maxtrainer *Helles* — 3,9

Motel Minibar *'Shady Pines'* — 5,9

### ABGEFÜLLTES

BOTTLED | 330 ml

Pöhjala *'Leevike' Spiced Winter Sour* — 6,5

Brauerei J.Kemker *'Bitter Bru' Saison* — 5,5

Brewdog *'Elvis Juice' IPA* — 7,5

Brouwerij't IJ *'Struis' Barley wine* — 7

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## TRAUBEN

### SCHAUMWEIN — SANDSTEIN

SPARKLING — SANDSTONE

Johannes Trapl 2018 — 8,5

Muscat (Pétillant-Naturel)  
Carnuntum, AT

### WEISS — SCHIEFER

WHITE — SLATE

Clemens Busch *vom roten Schiefer* 2017 — 7,5

Riesling  
Mosel, DE

### ROT — KALKSTEIN

RED — LIMESTONE

Zalwander *Muschelkalk* 2011 — 8  
Spätburgunder  
Baden, DE

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