

DREI HEFEN. PIZZA. BEER. WINE.

THREE YEASTS. Don't just eat pizza – experience a piece of culinary world cultural heritage from Naples. At our restaurant, you can enjoy original Neapolitan pizza directly out of the up to 500°C hot oven (straight from Naples!). To offer the perfect treat we complement our food with the best selection of regional and international wine and beer specialties served from our revolutionary tap system.

PIZZA.

Our dough contains a sourdough supplement taken from our mother leaven, which is kept under constant fermentation for months. We then let the dough rise for at least 48h until it reaches perfection in only 60 seconds in our 500°C hot oven. This produces a thick, fluffy crust, creamy dough and the typical “leoparding” with blisters. In combination with only high quality and authentic ingredients from Italy as well as our region, it results in a light, yet full and unique flavor.

BEER.

Since draft beer is just better, we serve our unfiltered regional beer specialties and international craft beers always fresh from the tap. We are pioneers of cutting-edge tap technology and keep direct contact to the brewers. With our in house developed tasting tray, we offer the possibility to taste four beers in parallel, compare and make the optimal choice.

WINE.

Out of love for a variety of flavors, we offer 16 different wines on our high-end tap system that enables oxygen free pouring of wine. And since sometimes it's more fun to share a couple of bottles with some friends, our wine climate cabinet additionally contains a broad choice of regional and international classics and jewels.

PASTA.

Our fresh pasta impresses with the use of the best Italian and regional ingredients. With a mixture of original Italian recipes and exciting own creations, we invite you to a culinary adventure trip.

All quotations will be understood in Euro and contain the legal value added tax.

YOUR HIGHEST PLEASURE IS OUR DAILY TASK.

STARTERS.

OLIVE BOWL.

VERDI NOCELLARA – GREEN OLIVES 6

PIZZA BREAD.

TOMATO | GARLIC | BASIL 6

GARLIC BREAD.

OLIVE OIL | GARLIC | CAPERS | AMALFIC LEMON 6

BRUSCHETTA ON PIZZA.

OLIVE OIL | OREGANO | ARUGULA | CHERRY TOMATOES
PARMESAN | BALSAMIC CREAM 9

MEAT OLIVIA.

DIFFERENT KINDS OF HAM | SALAMI | MORTADELLA | OLIVES 16

PANDORAS BOX.

2019er KONSERVE VINTAGE SARDINES | GARLIC BREAD
CAPERS | AMALFI LEMON 16

SMOKED BEEF.

BEEF SMOKED MEAT 14

PIZZA.

Original Neapolitan pizza is baked for only 60 seconds at almost 500°C. This way, the crust gets its “leoparding” with small blisters. The exterior is crunchy, while the dough remains soft and creamy. Real Neapolitans eat their pizza by hand. They place each slice on thumb and middle finger and fold it by pushing down their index finger. Who thinks this is too complicated may also use fork and knife. By the way – these were also invented in Italy and only in the 17th century.

GIVE YOUR FAVORITE PIZZA YOUR PERSONAL FINE TOPPING.

+1€ per extra ingredient

AMALFI LEMON PIECES
BASIL FRESH
BASIL OIL HOMEMADE
CHILI FLAKES
HOMEMADE CHILI SAUCE
BAKED BLACK OLIVES
CAPTURE
GARLIC
RED PICKLE ONION
RED ONION RAW
FRIED POINTED PEPPERS

+2€ per extra ingredient

ORGANIC EGG
BUFFALO RICOTTA
MUSHROOMS BROWN
PICKLED TOMATOES
GORGONZOLA
CHERRY TOMATOES
PISTACHIO NUTS
BEETROOT
ARUGULA
SCAMORZA SMOKED
WALNUT



+3€ per extra ingredient

FIOR DI LATTE MOZZARELLA
BOILED HAM
MORTADELLA WITH PISTACHIOS I.G.P
NDUJA
PARMA HAM 18 MONTHS D.O.P
PARMESAN 24 MONTHS D.O.P
SALAMI MEDITERRANEAN
SALAMI VENTRICINA PICCANTE
SALAMI DONKEY
SUCUK
TALLEGGIO
TUNA

+4€ per extra ingredient

BURRATA
SMOKED SALMON

+5€ per extra ingredient

WHITE TIGER SHRIMP

PIZZA.

CHIMICHURRI.

TOMATO | SALSICCIA | CARAMELIZED RED ONIONS |
CHIMICHURRI SAUCE 16

FRESH N' CREAMY.

TOMATO | BUFFALO RICOTTA | FIOR DI LATTE MOZZARELLA | BURRATA |
MORTADELLA | PISTACHIO PESTO | PISTACHIOS 19

LA MARINARA.

TOMATO | GARLIC | OREGANO | CHERRY TOMATOES | CAPERS 10

SIMON SAYS SALAMI.

TOMATO | SALAMI | FIOR DI LATTE MOZZARELLA | BASIL 15

DON BURRATA.

TOMATO SAUCE | FIOR DI LATTE MOZZARELLA | BURRATA | BASIL |
COLORFUL PICKLED TOMATOES | ARUGULA 19

LAX.

BUFFALO RICOTTA | FIOR DI LATTE MOZZARELLA | CHERRY TOMATOES |
SMOKED SALMON | PINE NUTS | CHIVES 19

MAGIC MUSHROOMS.

BUFFALO RICOTTA | MUSHROOMS | THYME |
FIOR DI LATTE MOZZARELLA | AMALFIZI LEMON 16

MARGHERITA CLASSICA.

TOMATO | FIOR DI LATTE MOZZARELLA | BASIL 12

MARGHERITA FRANCO PEPE.

SPECIAL TOMATO SAUCE | FIOR DI LATTE MOZZARELLA | BASILOIL 13

Info: In contrast to the classic Margherita, the Franco Pepe is initially only baked with cheese. Tomato sauce and basil oil are only added to the pizza after baking. Based on Mr. Pepe from Grani / Campania.

SAU GOOD.

TOMATO | BUFFALO RICOTTA | FIOR DI LATTE MOZZARELLA |
BOILED HAM | PISTACHIOS..... 19

FLIPPERS BEST FRIEND.

TOMATO | FIOR DI LATTE MOZZARELLA | BASIL | RED ONIONS
TONNO | BAKED BLACK OLIVES..... 19

HOLY COW.

TOMATO | 4 TYPES OF CHEESE:
TALEGGIO | FIOR DI LATTE MOZZARELLA | SCAMORZA | GORGONZOLA 18

PARMA SUPREME.

TOMATO | CHERRY TOMATOES | FIOR DI LATTE MOZZARELLA |
ARUGULA WITH RASPBERRY DRESSING | PARMESAN | PARMA HAM 18 MONTH 19

ITALIAN DONKEY.

TOMATO | FIOR DI LATTE MOZZARELLA | RED ONION |
BASIL | DONKEY SALAMI 17

HONEY BEET NUTS.

BUFFALO RICOTTA | SOFT GOAT CHEESE | FIOR DIE LATTE MOZZARELLA |
BEETROOT | WALNUT | ORANGE BLOSSOM HONEY 17

BELLA BURN.

TOMATO | FIOR DI LATTE MOZZARELLA | NDUJA | VENTRICINA PICCANTE |
HOME-MADE CHILI SAUCE | PICKLED ONION | BASIL 18

SUÇUK BABY.

TOMATO | FIOR DI LATTE MOZZARELLA | SUÇUK |
GRILLED BELL PEPPERS | EGG | PARSLEY 19

PASTA.

PIFFERLINGE & FRIENDS.

PAPPARDELLE | CHANTERELLES | SHALLOTS | GARLIC | NUTMEG |
WHITE WINE | CREAM | PARMESAN | AMALFI LEMON | PARSLEY 19

DEEP INTO

SPAGHETTI | SALSICCIA | CHERRY TOMATOES | GARLIC | PARMESAN
CHILI FLAKES | WHITE WINE | TOMATO SAUCE | PARSLEY 18

A.O.P.

SPAGHETTI | GARLIC | OLIVE OIL | PEPPERONI 13
EVEN MORE BETTER: + NDUJA (SPICY ITALIAN RAW SAUSAGE) 15

THE GREEN MILE.

SPAGHETTI | HOMEMADE BASIL OIL | PINE NUTS,
GARLIC | CHERRY TOMATOES | ARUGULA | PARMESAN | PECORINO 17

BOLO'S BEST OF.

PAPPARDELLE | BRAISED AND PULLED BEEF JACK IN RED WINE TOMATO SAUCE
WITH CARROTS | PARMESAN | PARSLEY 19

THE REAL CARB O NARA.

SPAGHETTI | GUANCIALE | EGG YOLK | PECORINO | PARMESAN | PETERSILY 16

PISTACHIO.

GARGANELLI | PISTACHIO PESTO | PARMESAN | PISTACHIOS 17
+ WITH GUANCIALE 19
+ WITH SHRIMP 20

SALAD.

HIDDEN CHAMPION.

WILD HERB SALAD | CHERRY TOMATOES | TAJIN MANGO | BURRATA WITH PARMA
HAM AND PISTACHIOS IN A DOUGH COAT | BALSAMIC CREAM | OLIVE OIL

as main course 19

WILDE KRÄUTER.

WILD HERB SALAD | CHERRY TOMATOES | CUCUMBER |
GREEN OLIVES | RED ONIONS | RASPBERRY DRESSING

as a side salad 6

as main course 12

SALAT VOM FELDE.

LETTUCE | GRATINATED GOAT CHEESE WITH THYME & HONEY | WALNUTS | CHERRY
TOMATOES | POMEGRANATE | PARMESANCHIPS | HONEY MUSTARD DRESSING

as a side salad 8

as main course 16

SALAD-TOPPINGS:

- FIOR DI LATTE MOZZARELLA 4
- CHICKEN BREAST STRIPS 5
- WHITE TIGER PRAWN 5

ALTERNATIVE DRESSING OPTIONS:

- BALSAMICO VINEGAR OIL DRESSING
- RASPBERRY DRESSING
- HONEY MUSTARD DRESSING

DESSERT.

PANNA COTTA BERRY.

HOMEMADE PANNA COTTA | HOMEMADE BERRY SAUCE |
OAT HONEY CRUMBLE..... 7

CHOCOLICIOUS.

HOMEMADE CHOCOLATE CAKE WITH LIQUID CENTER | HOMEMADE BERRY SAUCE |
HOMEMADE CHOCOLATE SAUCE 7
+ ICE CREAM..... 8

ICE CREAM - CHOICE OF 3 FLAVORS:
BOURBON VANILLA, CHOCOLATE CHIPS

CHEESE N' CHILL.

CHEESE PLATE WITH TALEGGIO | SCAMORZA | GORGONZOLA |
PARMESAN 24 MONTHS | FIG MUSTARD | BREAD | WALNUT 16

ZITRONENTRAUM.

AMALFI LEMON CREAM | FRESH BERRIES | HOMEMADE BERRY SAUCE 7

PARMESAN 24.

24 MONTH AGED PARMESAN | OLD BALSAMIC VINEGAR 6

DRAFT BEER.

Since draft beer is just better, we serve our unfiltered regional beer specialties and international craft beers always fresh from the tap. We are pioneers of cutting-edge tap technology and keep direct contact to the brewers. With our in house developed tasting tray, we offer the possibility to taste four beers in parallel, compare and make the optimal choice.

TASTINGTRAY.

Just choose your four favorite beers. Via the colored marks on the different taps, you can recognize the beers on the tray. Our tip: blind taste the beers first to see if you can identify the different types.

..... 4 x 0,1 l 10

VULKAN BRAUEREI. GERMANY | EIFEL



DE-ÖKÖ-006

ORGANIC HELL / 4.9%

Our favorite for natural Eifel taste. Refreshing barley flavor. Did you know? VULKAN is brewed only 20 km from Koblenz.

● 0,3 l 4.2

ORGANIC PILS / 4.9%

Aged for 8 weeks at 0°C, unfiltered for the full flavor of the natural ingredients. Not only our pizza dough is given time to reach perfection.

● 0,3 l 4.2

ORGANIC PALE ALE / 5.6%

Fruity and refreshing, best organic hops from German cultivation. Potential to become your favorite beer with wonderful aromas of exotic fruits.

● 0,3 l 5.3

ORGANIC WHEAT / 5.3%

100% organic hops create a floral character of fruity banana.

● 0,3 l 4.2

KUEHN KUNZ ROSEN. GERMANY | MAINZ

AUFBRUCH – DOUBLE INDIA PALE ALE / 8.5%

The Aufbruch appears in a beautiful "hazy color". Grapefruit and citrus aromas fill the nose, but also sweet malt and a subtle floral note. The body is full and creamy. The first sip is interestingly varied: first intense grapefruit notes, then pleasantly creamy sweetness and finally a nice bitterness from the Galaxy hops. All this with a barely noticeable 8.5% alcohol. Perfect!

● 0,3 l 7.5

CAMBA. GERMANY / SEEON-SEEBRUCK

BRAUMEISTER EDITION: MELON FLASH RELOADED – ALE / 5.2%

Based on a classic fruity ale beer, the special hopping achieves a variety of fruity aromas. The Hallertau Blanc brings green fruits such as muscat grapes and lemongrass notes. Mandarina Bavaria complements these with mandarin and orange notes that are reminiscent of a fresh summer day. The name of the beer comes from the massive use and late hopping of the Hüll Melon hop variety. This gives the beer floral notes of melon, wild strawberry, anise and lavender. The melon bouquet reinforces the summery fruitiness. An absolute must for hop fans, the fresh melon impression in particular "flashes" beer lovers.

● 0,3 l 6.9

CAMBA. GERMANY / SEEON-SEEBRUCK

LIMITED EDITION: SUMMER KISS – SAISON / 4.8%

The taste is slim, not very sweet, not very bitter, with vanilla notes, nicely round and subtle banana. The aroma is reminiscent of Federweißer, grapes, pear and dill. A refreshingly dry and slightly fruity Saison with only 4.8% and a special French Saison yeast.

● 0,3 l 6.9

VULKAN BRAUEREI. GERMANY | EIFEL



DE-ÖKÖ-006

LIMITIERT: SUD 12 – STRONG ALE / 7.2%

For those who want more! Complex malt aromas packed with the best organic hops for intense bitterness and notes of caramel & wild berries.

● 0,3 l 5.3

BOTTLED BEER.

VULKAN BRAUEREI. GERMANY | EIFEL

BOURBON BARREL DOPPELBOCK / 9,5%

Matured in bourbon barrels in 30 meter deep volcanic caves. The result is an extraordinary composition of a strong beer with distinctive bourbon aromas: malty, caramel, vanilla & coconut. 0,375 l 11

RUM BARREL BARLEY WINE / 11,5%

Matured in Jamaican rum barrels: tropical, fruity, sweet with nuances of coconut. 0,375 l 11

IMPERIAL PORTER / 10,0%

Matured in brandy and port wine barrels with aromas of coffee, dark chocolate and red fruits. 0,375 l 11

IMPERIAL STOUT / 10,0%

Matured for 12 months in wooden barrels from a renowned German herbal schnapps manufacturer. A masterful taste experience made of noble herbal notes and profound chocolate and coffee hints. 0,375 l 11

IMPERIAL CUVÉE STOUT X PORTER / 10,5%

Matured in Grand Marnie & brandy barrels. 0,375 l 11

VULKAN BRAUEREI. GERMANY | EIFEL



DE-ÖKÖ-006

ORGANIC HELL / NON-ALCOHOLIC <0,5%

Brewed with barley malt and hops from controlled organic cultivation without genetic engineering. 0,33 l 4.9

ORGANIC RADLER-BEER / NON-ALCOHOLIC <0,5%

Nature in a bottle without alcohol, but with full enjoyment and less sweet. 0,33 l 4.9

BENEDIKTINER. GERMANY | ETTAL

WHEATBEER / NON-ALCOHOLIC <0,5%

Slows down life, accelerates regeneration for carefree enjoyment. 0,33 l 4.9

OPEN WINE.

Out of love for the variety of tastes, we use Enomatic and bytheGlass wine dispensing systems for our open wines, in which our wines are stored oxygen-free until they are served in the glass. We can offer 40 wines by the glass: 16 are "tapped" and served by us in the restaurant, another 24 of them for "self-tapping" in our 1st floor event room above our restaurant. In addition, several regional and international classics and jewels are waiting to be beheaded by you in our wine climate cabinets. Take a look in our wine climate cabinets or look at the digital menu. Remember: It's always wine o' clock!



SCAN ME TO SEE OUR BOTTLE WINE CARD.

WHITE WINE.

KNEBELBRÜDER. GERMANY | MOSELLE

2022 RIESLING SCHIEFERSTEIN, DRY

GRAPE: RIESLING

..... 0,15 l 7.9
..... 0,75 l 37

2023 RIESLING KABINETT, FRUITY SWEET

GRAPE: RIESLING

..... 0,15 l 8.9
..... 0,75 l 41

WEINGUT SPURZEM. GERMANY | MOSELLE

2023 BLANC DE NOIR, HALFDRY

GRAPE: PINOT NOIR

..... 0,15 l 5.9
..... 0,75 l 28

WEINGUT MARKUS MOLITOR. GERMANY | MOSELLE

2022 URGESTEIN PINOT BLANC QBA DRY, EDITION MM

GRAPE: PINOT BLANC

.....	0,15 l	7.7
.....	0,75 l	37

WEINGUT BERGDOLT REIF & NETT.

GERMANY | PFALZ

2022 SAUVIGNON BLANC BLACK EDITION, DRY

GRAPE: SAUVIGNON BLANC

.....	0,15 l	6.5
.....	0,75 l	30

WEINGUT BÜCHIN. GERMANY | BADEN

2023 "CLOUD" TATTOO EDITION GRAY BURGUNDY QBA, DRY

GRAPE: GRAY BURGUNDY

.....	0,15 l	5.9
.....	0,75 l	27

2023 "CLOUD" TATTOO EDITION WHITE BURGUNDY QBA, DRY

GRAPE: WHITE BURGUNDY

.....	0,15 l	5.9
.....	0,75 l	27

2023 "CLOUD" TATTOO EDITION BLAC DE NOIR QBA, DRY

GRAPE: BLANC DE NOIR

.....	0,15 l	5.9
.....	0,75 l	27

BAMBERGER. GERMANY | NAHE

2023 BLANC DE NOIR, DRY

GRAPE: MERLOT

.....	0,15 l	7.5
.....	0,75 l	34

CASA VINICOLA BENNATI. ITALY | VENETIEN

2023 BIANCO DI CUSTOZA D.O.C DRY

GRAPE: GARGANEGA, TREBBIANO

.....	0,15 l	4.5
.....	1,50 l	39

LOUIS LATOUR. FRANCE | BURGUNDY

2021 BOURGOGNE A.C., DRY

GRAPE: CHARDONNAY

.....	0,15 l	11
.....	0,75 l	52

ROSÉ WINE.

WEINGUT BÜCHIN. GERMANY | BADEN

2023 CLOUD 7 TATTOO EDITION ROSÉ Q.B.A. DRY

GRAPE: DORNFELDER | LATE BURGUNDY

.....	0,15 l	5.9
.....	0,75 l	27

FRED KNEBEL. GERMANY | MOSELLE

2023 LATE BURGUNDY ROSÉ, SEMI-DRY

REBSORTEN: LATE BURGUNDY

.....	0,15 l	7.2
.....	0,75 l	33

RED WINE.

WEINGUT BÜCHIN. GERMANY | BADEN

2021 "CLOUD" TATTOO EDITION PINOT NOIR QBA DRY

GRAPE: PINOT NOIR

..... 0,15 l 5.9
..... 0,75 l 27

MANZ. GERMANY | RHEINHESSEN

2021 LOVE CUVÉE, HALFDRY

GRAPE: DORNFELDER, MERLOT

..... 0,15 l 7.3
..... 0,75 l 35

POLIZIANO. ITALY | TOSCANA

2022 ROSSO DI MONTEPULCIANO D.O.C., DRY

GRAPE: SANGIOVESE

..... 0,15 l 10.5
..... 0,75 l 49

CASA VINICOLA BENNATI. ITALY | VENETIA

2022 PRIMITIVO ROCCA BASTIA IGP PUGLIA DRY

GRAPE: PRIMITIVO

..... 0,15 l 4.5
..... 1,50 l 39

ELENA WALCH. ITALY | ALTO ADIGE

2022 SELEZIONE MERLOT ALTO ADIGE D.O.C., DRY

GRAPE: MERLOT

..... 0,15 l 11
..... 0,75 l 52

ENOITALIA S.P.A. ITALIEN | APULIEN

2022 RED FIRE ZINFANDEL RESIDUAL SWEETNESS

GRAPE: ZINFANDEL (PRIMITIVO)

.....	0,15 l	5.9
.....	0,75 l	27

2021 "VINUVA" NERO D'AVOLA D.O.C ORGANIC, DRY

GRAPE: NERO D'AVOLA

.....	0,15 l	4.9
.....	0,75 l	24

MASSOLINO. ITALIEN | PIEMONT

2022 NEBBIOLO LANGHE D.O.C., DRY

GRAPE: NEBBIOLO

.....	0,15 l	12
.....	0,75 l	58

BODEGAS VEREMA. SPAIN | RIOJA

2018 VEREMA RESERVA D.O.C RIOJA DRY

GRAPE: TEMPRANILLO

.....	0,15 l	6.9
.....	0,75 l	32

VEGAS. SPAIN | TIERRA DE CASTILLA

2022 VEGAS 3 CUVÉE, DRY

GRAPE: CABERNET SAUVIGNON, MERLOT, TEMPRANILLO

.....	0,15 l	7.3
.....	0,75 l	35

STORY RIDGE VINEYARDS. USA | CALIFORNIA

2022 CABERNET SAUVIGNON PANAMERA, DRY

GRAPE: CABERNET SAUVIGNON

.....	0,15 l	7.3
.....	0,75 l	35

SPARKLING.

HEINZ WAGNER SEKT. GERMANY | WALDSHUT

2019 BLANC BRUT NATURE, DRY
GRAPES: PINOT NOIR, CHARDONNAY

.....	0,1 l	5.9
.....	0,75 l	43

2020 ROSÉ, OFF-DRY

.....	0,1 l	5.9
.....	0,75 l	43

& CO.

DRINKS

HUGO.

JOHNS HOLUNDERBLÜTENSIRUP, PROSECCO, SODA, MINT, LIME

.....0,15 l 7.9

APEROL SPRITZ.

APEROL, PROSECCO, SODA, ORANGE

.....0,15 l 7.9

LIMONCELLO SPRITZ.

LIMUNÍ LIMONCELLO, PROSECCO, SODA, LIME, BASIL

.....0,15 l 7.9

LILLET WILD BERRY.

LILLET BLANC, SCHWEPES RUSSIAN WILD BERRY, BERRY

.....0,15 l 7.9

ORANGE BLOSSOM.

RAMAZOTTI ROSATO, BITTER LEMON, SODA, ANGOSTURA ORANGE, LIMETTE, ORANGE

.....0,15 l 8.5

SOHO SLING.

BOMBAY LONDON DRY GIN, GINGER BEER, APFELSAFT, LIMETTE, ROSMARIN

.....0,15 l 8.5

GIN TONIC.

BOMBAY LONDON DRY GIN, SCHWEPES TONIC WATER, LIME

.....0,15 l 7.9

WHISKEY GINGER ALE.

JAMESON IRISH WHISKEY, SCHWEPPE'S GINGER ALE, LIME

.....0,07 l 8.5

RUM COLA.

HAVANA CLUB ANEJO ESPECIAL, AFRI COLA

.....0,15 l 8

VODKA LEMON.

RUSSIAN STANDARD VODKA, SCHWEPPE'S BITTER LEMON, LIME

.....0,15 l 7.9

DIGESTIF

CAFFO. ITALY | CALABRIA

VECCHIO AMARO DEL CAPO / 35%

HALF BITTER (KRÄUTERLIKÖR)

..... 2 cl..... 4

LIMUNÌ / 28%

LIMONCELLO

..... 2 cl..... 3

SAMBUCA SECOLARE / 42%

SAMBUCA

..... 4 cl..... 5

WAJOS. GERMANY | DOHR

GRAPPA ART DÉCO JULIUS CAESAR / 40%

..... 2 cl..... 6

GRAPPA DI CHARDONNAY / 40%

..... 2 cl..... 5.5

ALTE HASELNUSS / 40%

..... 2 cl..... 5.5

WILLIAMS CHRIST EDELBRAND / 40%

..... 2 cl..... 5.5

ABSINTHLIKÖR / 55%

ON THE ROCKS..... 4 cl..... 9

BARAO DE VILAR. PORTUGAL | MAIA

20 YEARS OLD TAWNY PORTWINE / 20%

..... 5 cl..... 9

JAMESON. IRELAND | MIDLETON

IRISH WHISKEY / 40%

ON THE ROCKS..... 5 cl..... 6.5

HAVANA CLUB. CUBA | HAVANA

ANEJO ESPECIAL RUM / 40%

ON THE ROCKS..... 5 cl..... 6.5

CHIVAS REGAL. SCOTLAND | KEITH

12 YEARS BLENDED SCOTCH WHISKY / 40%

ON THE ROCKS..... 5 cl..... 9

HOT DRINKS.

NERO. GERMANY | KOBLENZ

ESPRESSO ITALIANO

SINGLE 2.8

DOUBLE 4.5

COFFEE 3.2

CAPPUCCINO 4.2

LATTE MACCHIATO 4.2

TEA.

NEWBY. ENGLAND | LONDON

Newby's goal is not only to preserve the character of the tea itself, but also its history and culture, which means that the uncompromising taste reflects the character of its source. Only the first and second flush leaves, handpicked in the high season from March to July, are used for Newby products. Mostly through the finely picked method, in which only the bud and the top two leaves are selected.

EARL GREY 5

Earl Gray Tea is a black tea with a soothing citrus note and bergamot oil for a smooth and perfectly balanced finish.

KAN JUNGA 5

Kan Junga Tea from the Himalayas. This black tea is a unique and complex blend with a sweet and floral taste that is reminiscent of fresh mountain air.

HUNAN GREEN 5

A refreshing green tea with spiral whole leaves and a subtle sweetness.

JASMIN PRINCESS 5

This spring-harvested green tea is rolled by hand into pearls for a perfect balance and a floral taste and poured with night-blooming jasmine flowers.

ROOIBOS ORANGE 4

Newby's bespoke rooibos orange blend combines the sweetness of the orange pieces with the natural nutty taste of needle-like leaves.

STRAWBERRY & MANGO 4

This mixture is a fruity tisane made from strawberries and mango pieces and is uniquely tasty and refreshing.

SOFTDRINKS.

RHODIUS. GERMANY | EIFEL

GOURMET MEDIUM / NATURELLE	0,25 l	3.3
.....	0,75 l	6.9
GOURMET APPLE SPRITZER	0,25 l	3.3

AFRI COLA. GERMANY | EIFEL

REGULAR	0,33 l	3.9
LIGHT	0,33 l	3.9
MIX	0,33 l	3.9

BLUNA. GERMANY | EIFEL

ORANGE	0,33 l	3.9
LEMON	0,33 l	3.9

BITBURGER. GERMANY | EIFEL

FASSBRAUSE NATURAL CLEAR LEMON.....	0,33 l	4.3
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SCHWEPPE.

BITTER LEMON	0,3 l	4
GINGER ALE	0,3 l	4
TONIC WATER.....	0,3 l	4