



# TINA

BAR



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Vom Backsteinhaus zur Tina Bar, ein langer Weg...

Die Tina Bar ist ein Schatz und ein Juwel mitten im Niederdorf - ein Ort mit einer lebendigen Geschichte...

Früher war es ein Apartmenthaus für zwielichtige Tänzerinnen und sorgte für Furore in der Gesellschaft. In der Vergangenheit beherbergte das Haus verschiedenste Geschäfte wie eine Bäckerei und ein Hutgeschäft.

Nach einigen Jahren wurde sogar ein Kino eröffnet, welches für Unterhaltung sorgte. In den 1940er Jahren wurde das jetzige Hotel Wellenberg erbaut und gilt als der letzte Neubau in der Altstadt, somit war der gastronomische Grundstein gesetzt.

Zuerst als Tea Room geführt, wurden später Modern Jazz Soirées veranstaltet, dann kam die Bar und mit ihr auch eine Schar von illustren Gästen. Mit der warmen Atmosphäre erinnert die Tina Bar an einen britischen Club.

Geniessen Sie Ihr Date bei Tina!

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# FOOD

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<b>PARMESAN DICES 100g</b>	8.50
.....	
<b>JUMBO OLIVES 150g</b>	7.00
.....	
<b>MEATBALLS</b>	9.50
.....	
<b>APERRO LOUIS</b>	21.00
Jamon Serrano, salami, brie, parmesan olives, courgettes, artichokes	
.....	
<b>CAESAR SALAD</b>	18.50
Romaine lettuce, parmesan dressing, croutons with roasted chicken	+7.00
.....	
<b>CLUB SANDWICH</b>	29.50
Roasted chicken breast, bacon, fried egg, lettuce, shoestring potatoes	
.....	
<b>TATAR DE BOEUF</b>	32.00
Beefsteak tatar with toast shoestring potatoes	+5.00
gratinated with Café de Paris	+6.00
cognac, whiskey or calvados	+4.00
.....	
<b>TINA BURGER</b>	28.50
Beef burger, tomato, onion, lettuce, cheese	
.....	
<b>ONION SOUP</b>	12.50
.....	
<b>CHEESE PLATTER</b>	18.50
Variation of French cheese	
.....	
<b>OYSTERS, FINE DE CLAIRE (6 pieces)</b>	28.00
Shallot vinegar, lemon	
.....	

# WINES BY THE GLASS

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## SPARKLING WINE

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Prosecco Valdobbiadene 8.50  
DOC, Montasolo, Italia

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**Champagne Deutz 14.00**  
**Brut Classic, France**

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Spritzer Sour / Sweet 8.50

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## ROSÉ WINE

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Aureto Rosé de Provence, 7.50  
Domaine de la Coquillade, France

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## LOUIS` SELECTION OF WHITE WINE

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<b>Chardonnay Aussières Blanc, Domaines Baron de Rothschild, France</b>	6.50
.....	
Sauvignon Blanc Touraine AC, Baron de Ladoucette, France	8.50
.....	
Epesses AOC, La Trinquette, Patrick Fonjallaz, Switzerland	8.50
.....	
Pinot Grigio Veneto Valpantena, Italy	7.50

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## TINA`S SELECTION OF RED WINE

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<b>Syrah-Cabernet Aussières Rouge, Domaines Barons de Rothschild, France</b>	7.00
.....	
Nobler Blauer, Pinot Noir Cuvee Nadine Saxer, Neftenbach Zürich	9.50
.....	
Valletta, Merlot-Sangiovese Colli della Toscana, Centrale IGT, Italy	9.50
.....	
Carmelo Rodero, Tempranillo Ribera del Duero DO, Spain	8.50
.....	
Malbec, Gaucho Pequeno Mendoza, Argentina	8.50

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# MARTINIS

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<b>APPLE MARTINI</b>	16.00
Vodka, apple liqueur, Calvados, Rose's Lime Juice, green apple syrup	
.....	
<b>LYCHEE MARTINI</b>	16.00
Vodka, lychee puree, lychee liqueur, lemon juice, cranberry juice, sugar	
.....	
<b>MANGO MARTINI</b>	16.00
Vodka, mango puree, lemon juice, sugar	
.....	
<b>EARL GREY MARTINI</b>	17.00
Earl Grey infused Tangueray Ten Gin, lemon juice, sugar, egg white	
.....	
<b>GREEK MARTINI</b>	16.00
Hendrick's Gin, Noilly Prat, lemon juice, cucumber, dill, smoke salt	
.....	
<b>SWISS MARTINI</b>	16.00
Vodka, raspberry puree, lemon juice, sugar	
.....	
<b>PISCOTINI</b>	16.00
Pisco, Rose's Lime Juice, lime juice, sugar, fresh grapes	
.....	
<b>VESPER MARTINI</b>	18.00
Plymouth Navy Strength Gin, Vodka, Lillet Blanc, lemon peel	
.....	
<b>PORNSTAR MARTINI</b>	19.00
Absolut Vanilla Vodka, passionfruit puree, vanilla syrup, lime juice, fresh passion fruit, Champagne on side	
.....	
<b>MARTINEZ MARTINI</b>	18.00
Both's Old Tom Gin, Red Vermouth, Maraschino, Orange Bitters	
.....	
<b>RUDE GINGER COSMOPOLITAN</b>	16.00
Tequila, Triple Sec, fresh ginger, lime juice, cranberry juice	



# CLASSICS

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<b>MANHATTAN</b> Canadian Club Whisky, Red Vermouth, Angostura Bitters	16.00
.....	
<b>BOULEVARDIER</b> Bulleit Rye Whiskey, Campari, Red Vermouth, lemon and orange twist	16.00
.....	
<b>FLORIDITA DAIQUIRI</b> Havana Club Rum, lime juice, sugar, Maraschino	16.00
.....	
<b>GIMLET</b> Plymouth Navy Strength Gin, Rose's Lime Juice, fresh lime	18.00
.....	
<b>MINT JULEP</b> Maker's Mark Whisky, fresh mint, soda, sugar	18.00
.....	
<b>OLD FASHIONED</b> Maker's Mark Whisky, Angostura Bitters, sugar, soda, orange twist	18.00
.....	
<b>EL PRESIDENTE</b> Havana Club Añejo Reserva, Cointreau, Red Vermouth, Noilly Prat, grenadine	19.00
.....	
<b>RAMOS GIN FIZZ</b> Nolet's Gin, lemon and lime juice, orange flower water, cream, egg white, soda, sugar	19.00
.....	
<b>VIEUX CARRÉ</b> Rittenhouse Rye Whiskey, Brandy, Red Vermouth, DOM Bénédicte, Angostura Bitters, Peychaud's Bitters, lemon twist	18.00
.....	
<b>SEELBACH COCKTAIL</b> Bourbon Whiskey, Cointreau, Angostura Bitters, Peychaud's Bitters, Champagne, orange twist	19.00
.....	
<b>LAST WORD</b> Plymouth Navy Strength Gin, Chartreuse Verte, Maraschino, lime juice	20.00

# LOUIS' FAVORITES

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<b>CAP FERRAT MOJITO</b>	16.00
Havana Club Rum, fresh lemon-thyme, fresh mint, lemon juice, soda, sugar	
.....	
<b>RASPBERRY THYME SMASH</b>	19.00
Gin, raspberry puree, lime juice, sugar, lemon thyme	
.....	
<b>BRAMBLE</b>	18.00
Bombay Sapphire Gin, Chambord, lemon juice, sugar, blackberries	
.....	
<b>TRADER VIC'S MAI TAI</b>	21.00
Navy Island XO Reserve Rum, Saint James Rhum, Cointreau, lime juice, orgeat, fresh mint	
.....	
<b>ORANGE GOYA</b>	16.00
Bombay Sapphire Gin, kumquats, lemon juice, brown sugar, passionfruit juice	
.....	
<b>RED HOT CHILI PEPPER</b>	17.00
Tequila, chili liqueur, Triple Sec, raspberry puree, lemon juice, cranberry juice, Tabasco	
.....	
<b>EDINBURGH'S FINEST</b>	17.00
Gin, Edinburgh Gin Rhubarb & Ginger liqueur, Campari, lemon juice, cranberry juice, fresh ginger	
.....	
<b>ISLAY SOUR</b>	18.00
Ardbeg Single Malt Whisky, lemon juice, sugar	
.....	
<b>HEMINGWAY</b>	16.00
Havana Club Rum, Cointreau, pink grapefruit juice, Prosecco	
.....	
<b>PUSSER'S PAINKILLER</b>	19.00
Pusser's Navy Rum 55%, Pusser's Navy Rum 75%, orange juice, pineapple juice, coconut cream, nutmeg	
.....	
<b>ROYAL BERMUDA YACHT CLUB</b>	18.00
Mount Gay XO Rum, homemade Falernum, Triple sec, lime juice	

# TINA'S FAVORITES

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<b>CUBAN GRAPE</b>	16.00
Havana Club Rum, lemon juice, elderflower syrup, sugar, fresh grapes, fresh mint	
.....	
<b>LADY KILLER</b>	18.00
Gin, Cointreau, Apricot Brandy, orange juice, passionfruit juice, pineapple juice	
.....	
<b>LE CONCOMBRE</b>	18.00
Hendrick's Gin, elderflower syrup, lemon juice, apple juice, cucumber, dill, smoke salt	
.....	
<b>TINA DAISY</b>	20.00
Zacapa 23yrs Rum, Bacardi 8 anos, Taylors 10yrs Tawny Port, Chambord, lime juice, grenadine, egg white	
.....	
<b>GIN BASIL SMASH</b>	19.00
Gin Mare, fresh basil, lemon juice, sugar	
.....	
<b>JAPANESE SPRING</b>	18.00
Roku Gin, lemongrass, lychee puree, lime juice, sugar, Fentimans Rose Lemonade	
.....	
<b>WILLIAM TELL</b>	16.00
Vodka, apple liqueur, Calvados, Rose's Lime Juice, Prosecco	
.....	
<b>SINGAPORE SLING</b>	18.00
Gin, Triple Sec, Cherry Heering, Bénédictine, Angostura Bitters, lime juice, grenadine, pineapple juice, soda	
.....	
<b>CONTINENTAL SOUR</b>	23.00
Knob Creek Bourbon Whiskey, Porto 30yrs, lemon juice, sugar	
.....	
<b>PISCO SOUR</b>	16.00
Pisco, lime juice, egg white, sugar, Amargo Chuncho Bitters	
.....	
<b>UPSIDE DOWN NEGRONI</b>	16.00
Brockmans Gin, Aperol, Lillet Blanc, blueberries	
.....	
<b>RUM RUNNER</b>	21.00
Navy Island XO Reserve Rum, Chambord, banana liqueur, lime juice, grenadine, blackberries	
.....	
<b>OLD CUBAN</b>	19.00
Bacardi 8 años, fresh mint, lime juice, sugar, Angostura Bitters, Champagne	

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# HIGHBALLS

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<b>PALOMA</b> Tequila, lime juice, smoke salt, pink grapefruit soda	18.00
.....	
<b>DARK AND STORMY</b> Zacapa 23 Rum, lime juice, spicy ginger beer	19.00
.....	
<b>MANDARIN MAN</b> Gin, lime juice, sugar, Fentimans Mandarin and Seville Orange Jigger, fresh mint	19.00
.....	
<b>ROSE MARY</b> Gin Mare, Fentimans Rose Lemonade, Prosecco, fresh rosemary	19.00
.....	
<b>GIN GIN MULE</b> Tanqueray Gin, fresh mint, lime juice, sugar, spicy ginger beer	16.00
.....	
<b>HORSE'S NECK</b> Bourbon Whiskey, lemon peel, Angostura Bitters, Ginger Ale	16.00
.....	
<b>LIMMAT WASSER</b> Vodka, Rose's Lime Juice, fresh mint, Orange Bitters, apple juice	16.00
.....	
<b>GINGER TI-PUNCH</b> Saint James Rhum, lime juice, sugar, Orange Bitters, spicy ginger beer	18.00
.....	
<b>MOSCOW MULE</b> Stolichnaya Vodka, lime juice, spicy ginger beer, cucumber	16.00
.....	
<b>CHILCANO DE PISCO</b> Pisco, lime juice, Ginger Ale, fresh grapes, fresh mint	17.00
.....	
<b>PIMM'S CUP</b> Pimm's No.1, Ginger Ale, cucumber, fruits	16.00

## AFTER DINNER

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<b>B &amp; B</b>	18.00
Brandy Lepanto Pedro Ximenez, DOM Bènedictine	
.....	
<b>SMOKY TEMPTATION</b>	21.00
Ardbeg Single Malt Whisky, Mozart Dark Chocolate, homemade Falernum, lime juice, fresh mint	
.....	
<b>NUTTY RUSSIAN</b>	16.00
Vodka, Kahlua, Frangelico, whipped cream	
.....	
<b>VANILLA SKY</b>	16.00
Absolut Vanilia, raspberry puree, sugar, Galliano whipped cream	

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## MOCKTAILS

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<b>BERGAMO</b>	13.00
San Bitter, spicy ginger beer, orange twist	
.....	
<b>FRUIT PUNCH</b>	12.00
Orange juice, pineapple juice, passionfruit juice, lemon juice, grenadine	
.....	
<b>MOSKITO</b>	12.00
Fresh mint, lime juice, sugar, Ginger Ale	
.....	
<b>SOLERO</b>	12.00
Passionfruit juice, pineapple juice, lemon juice, coconut cream	
.....	
<b>SHIRLEY TEMPLE</b>	12.00
Ginger Ale, lemonade, grenadine	
.....	
<b>YU GARDEN</b>	13.00
lime, lemongrass, brown sugar, chilli, Fentimans Mandarin	
.....	
<b>VIRGIN MARY</b>	9.00
Tomato juice, lemon juice, spices	

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# BITTERS, PORTWINES & SHERRY

Vol. %

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## AMARO, VERMOUTH, APÉRITIF ANISÉ 4 CL

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Aperol	11	9.00
Campari	23	9.00
Cynar	16	9.00
Lillet Blanc	17	9.00
Martini Bianco	15	9.00
Martini Rosso	15	9.00
Jsotta Vermouth white	17	9.00
Jsotta Vermouth red	17	9.00
Gents Vermouth red	19	9.00
Averna	29	9.00
Ramazzotti	30	9.00
Jägermeister	35	9.00
Fernet Branca	40	9.00
Pernod	40	9.00
Pastis 51	45	9.00
Appenzeller	40	9.00
Antica Formula	Fi Ē	F €€

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## PORTWINE, SHERRY 5 CL

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Taylor's White Port	20	12.50
Taylor's 10 yrs Tawny Port	20	10.00
Presidential Porto 30 yrs	20	10.00
Ti Pepe	20	20.00
Lustau East India Solera 15y	15	10.00
PX San Emilio	20	13.00
	17	15.00

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# EAU DE VIE & BRANDY

Vol. %

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## GRAPPA & CALVADOS 2 CL

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Berta Elisi	43	12.50
Berta Tre Soli Tre	43	16.50
Grappa di Brunello	41	8.00
Père Magloire V.S.O.P	40	9.00

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## BRANDY & COGNAC 2 CL

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Carlos I	40	10.00
Gran Duque d'Alba	40	11.00
Lepanto Pedro Ximenez	36	12.00
Courvoisier V.S.O.P	40	12.00
Delamain XO	40	17.00
Hennessy Fine de Cognac	40	12.00
Hennessy XO	40	22.00
Martell Cordon Bleu	40	21.00

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## OBSTBRAND 2 CL

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Williamine Morand	43	9.00
Kirsch Reserve, Dettling	41	9.00
Vielle Prune, Morin	40	9.00
Marc de Bourgogne, Morin	40	9.00

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„C'est l'heure“ hiess es am 7. Oktober 1910, als in der Schweiz die Prohibition des Absinthe in Kraft trat – und das kleine Val-de-Travers im Schweizer Jura jenes Produktes beraubte, das als Treibstoff der Dichter und Denker des europäischen „Fin de Siècle“ zu Weltruhm gekommen war.



Während Künstler und Kreative den reinen Absinthe als inspirierende Muse und „Grüne Fee“ in den Himmel lobten, hatten billige Kopien, mit Chemikalien und Industrialkohol verfälscht, ihn zu der gefährlichen Massendroge gemacht, die dann verboten wurde. Doch im Verborgenen lebte die traditionelle Produktion des originalen Absinthe in seinem Heimattal fort.

Und nur diesen authentischen Absinthe aus den jetzt wieder legalen kleinen Privatbrennereien bietet die Tina Bar an.

„Messieurs Dames. C'est l'heure verte“- geniessen Sie die „grüne Stunde“ der Inspiration und Entspannung, mit dem natürlichen Elixier aus dem Val-de-Travers, dem Absinthe aus der Heimat der grünen Fee.

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## ABSINTH COCKTAILS

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<b>ABSINTH MINT JULEP</b>	18.00
Absinth, fresh mint, soda, sugar	
.....	
<b>ABSINTHEROL</b>	17.00
Absinth, Aperol, Rose's Lime Juice, passionfruit juice	
.....	
<b>SAZERAC</b>	18.00
Absinth, Bulleit Rye Whiskey, Peychaud's Bitters, sugar, soda, lemon peel	
.....	
<b>MOULIN ROUGE</b>	19.00
Absinth, Cointreau, lemon juice, sugar, grenadine, Orange Bitters, Peychaud's Bitters, sparkling water	
.....	
<b>LONDON FOG</b>	19.00
Absinth, Plymouth Navy Strength Gin, Orange Bitters	
.....	
<b>DEVIL'S SAZERAC</b>	22.00
Absinth, Lagavulin Distiller's Edition, Peychaud's Bitters, sugar, soda, mint tip	

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# ABSINTH

Vol. %

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## ABSINTH 2 cl

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<b>Libertine Francis Martin</b> *fresh and elegant, big wormwood and anise	54	10.00
.....		
<b>Serafine Réne Jeanjaquet</b> *sweet and powerful, strong lemon balm	54	10.00
.....		
<b>Janis Willy Bovet</b> *rich and powerful, big wormwood, slightly bitter	65	11.00
.....		
<b>Sade Claude-Alain Bugnon</b> *deep and full-balanced with intense balm	68	12.00
.....		
<b>Boheme Claude-Alain Bugnon</b> *authentic green-coloured, intesely substantial	66	12.00
.....		
<b>Aphrodite Francis Martin</b> *fresh and well balanced traditional herbs and roots	55	12.00
.....		
<b>Nostalgie Bovet</b> *Limited Edition, smooth and oak-barrel aged	55	12.00
.....		
<b>La Reine Francis Martin</b> *crisp and elegant, powerful herbs, well balanced	72	13.00
.....		
<b>Absinthe Bizarre</b> *ancient and unique recipe with plants native	69	13.00
.....		
<b>Capricieuse</b> *strong, clean, and more herbal than floral	72	14.00
.....		
<b>Tradition Bovet</b> *smooth notes of anise, fennel, and wormwood	65	14.00
.....		
<b>Septante Willy Bovet</b> *strong and powerful, very rich and delicious	77	14.00
.....		
<b>Green Velvet Fèe Verte</b> *aniseed, fennel and a dash of lemon balm	53	15.00
.....		
<b>Wolfsmilch HR Giger</b> *a hint of peppery finish	69	15.00
.....		

# SINGLE MALTS

Vol. %

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## SINGLE MALT 4 CL

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### Lowlands

Auchentoshan Three Wood	43	17.00
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### Highlands

Macallan Amber Sherry Cask	40	16.00
Dalemore Cigar Malt	44	24.00
Oban 14 yrs	43	16.00

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### Speyside

Glenfiddich 18 yrs	40	19.00
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### Orkney

Scapa Skiren	40	18.00
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### Isle of Islay

Ardbeg 10 yrs	46	16.00
Bowmore 15 yrs	43	17.00
Bruichladdich Port Charlotte Islay Barley	50	18.00
Caol Ila Cask Strength (Gordon & MacPhail)	60	24.00
Laphroaig 10 yrs	40	16.00
Lagavulin 16 yrs	43	16.00
Lagavulin Distiller's Edition P.X.	43	19.00

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### Isle of Skye

Talisker 10 yrs	45	16.00
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### Campbeltown

Springbank 15 yrs	46	19.00
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# WHISK(E)Y & R(H)UM

Vol. %

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## WHISK(E)Y 4 CL

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Ballantine's, Scotland	40	11.00
Chivas Regal 12 yrs, Scotland	40	16.00
Johnnie Walker Black Label, Scotland	40	15.00
Jameson, Ireland	40	12.00
Red Breast 12 yrs, Ireland	40	16.00
Canadian Club, Canada	40	12.00
Bulleit Rye, USA	45	14.00
Rittenhouse Straight Rye, USA	50	16.00
Four Roses, USA	40	12.00
Jack Daniel's Old No.7, USA	40	14.00
Maker's Mark, USA	45	15.00
Knob Creek Small Batch, USA	50	17.00
Blanton's Gold Edition, USA	52	18.00
Booker's Bourbon, USA	64	22.00
Hudson Baby Bourbon, USA	46	25.00
Nikka from the Barrel, Japan	51	17.00

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## R(H)UM 4 CL

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Myers's Rum, Jamaica	40	11.00
Havana Club 3 yrs, Cuba	40	12.00
Havana Club Añejo Reserva, Cuba	40	12.00
Havana Club 7 yrs, Cuba	40	16.00
Angostura 1919, Trinidad & Tobago	40	15.00
Don Papa 7 yrs, Philippines	40	15.00
Bacardi 8 yrs, Bahamas	40	16.00
Pusser's British Navy Rum, BVI	55	15.00
Pusser's British Navy Rum, BVI	75	18.00
Zacapa Centenario 23 Sistema Solera, Guatemala	40	17.00
Millonario XO, Peru	40	19.00
Diplomático Reserva Exclusiva 12 yrs, Venezuela	40	16.00
Trois Rivières V.S.O.P. 5 yrs, Martinique	40	18.00
Saint James Royal Ambre, Martinique	45	15.00
Rum Nation 18 yrs, Panama	40	21.00
Mount Gay XO, Barbados	43	18.00
Navy Island XO Reserve, Jamaica	40	19.00

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# VODKA & GIN

Vol. %

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## VODKA 4 CL

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Ciroc, France	40	14.00
Grey Goose, France	40	14.00
Belvedere, Poland	40	14.00
Chopin, Poland	40	16.00
Wyborowa, Poland	38	11.00
Stolichnaya, Russia	40	12.00
Stolichnaya Elit, Russia	40	16.00

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## GIN 4 CL

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Beefeater, UK	40	11.00
Bombay Sapphire, UK	40	12.00
Both's Old Tom, UK	47	14.00
Brockmans, UK	40	15.00
Hayman's Sloe Gin, UK	26	12.00
Plymouth Navy Strength, UK	57	14.00
Tanqueray, UK	43	12.00
Tanqueray No. Ten, UK	47	16.00
Blackwood's, Scotland	60	14.00
Cadenhead's Old Raj, Scotland	55	16.00
Hendrick's, Scotland	41	14.00
Gin Mare, Spain	43	15.00
Turicum No.3, Switzerland	42	17.00
The Botanist, Scotland	46	15.00
Nolet's Silver Dry, Netherlands	48	18.00
Gin Sul, Germany	43	16.00
Monkey 47, Germany	47	17.00

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# TEQUILA, MEZCAL & LIQUEUR

Vol. %

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## TEQUILA 4 CL

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José Cuervo 1800 Blanco, Mexico	38	13.00
José Cuervo 1800 Añejo, Mexico	38	15.00
Patron Silver, Mexico	40	18.00

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## MEZCAL 4 CL

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Enmascarado, Mexico	45	15.00
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## LIQUEUR 4 CL

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Amaretto Di Saronno	28	9.00
Bailey's Irish Cream	17	9.00
Chambord	16	9.00
Cherry Heering	24	9.00
Cointreau	40	9.00
DOM Bénédicte	40	9.00
Frangelico	40	9.00
Drambuie	40	9.00
Galliano	30	9.00
Grand Marnier	40	9.00
Kahlua	26	9.00
Luxardo Maraschino	32	9.00
Sambuca Molinari	40	9.00
Pimm's No.1	25	9.00
Russo Limoncello	32	9.00
Mozart Dark Chocolate	17	9.00
Edinburgh Gin Rhubarb & Ginger liqueur	20	12.00
Chartreuse verte	55	10.00
Linie Aquavit	40	10.00

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# BEERS, SOFTDRINKS & JUICES

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## BEERS

cl

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Steinfels Pils	25	5.00
Steinfels Pils	50	8.90
Steinfels Lager	25	5.00
Steinfels Lager	50	8.90
Steinfels Weizen	50	8.90
Calanda Senza	33	6.50
Heineken	33	7.50

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## MINERAL & SOFTDRINKS

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Allegra	50	6.50
Passugger	50	6.50
Coca Cola	33	6.00
Coca Cola Zero	33	6.00
Sprite	33	6.00
Rivella Rot	33	4.90
Rivella Blau	33	4.90
San Bitter	10	5.00
Kinley Bitter Lemon	20	6.00
Schweppes Ginger Ale	20	6.00
Fentimans Rose Limonade	27.5	7.00
Fentimans Mandarin & Seville Orange Jigger	27.5	7.00
Thomas Henry Tonic	20	6.00
Thomas Henry Spicy Ginger Beer	20	6.00
Gents - Swiss Roots Tonic Water	20	6.00
Red Bull	25	7.00

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## JUICES

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Orange juice	20	6.50
Grapefruit juice	20	6.50
Cranberry juice	20	6.50
Tomato juice	20	6.50
Pineapple juice	20	6.50
Passionfruit juice	20	6.50

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# CIGARS

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Cohiba Panetelas, Cuba	13.00
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Cohiba Robustos, Cuba	29.00
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Hoyo De Monterrey, Epicure No. 2, Cuba	17.00
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Hoyo De Monterrey, Petit Robusto, Cuba	16.00
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H. Upmann Magnum 50, Cuba	21.00
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Montecristo Petit Edmundo, Cuba	16.00
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Montecristo No.2, Cuba	23.00
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Montecristo No.4, Cuba	16.00
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Montecristo Open Master, Cuba	16.00
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Romeo Short Churchill, Cuba	18.00
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Romeo Piramides Añejados, Cuba	26.00
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Partagas Serie D No.4, Cuba	18.00
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Partagas Serie P No.2, Cuba	23.00
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Juan Lopez Seleccion No. 2, Cuba	18.00
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