

Cocktails 185

"Rosita" with Apricot

patron silver, campari, cocchi rosa, hints of strawberry, apricot

Clear Cut Saturn (Clarified) **

hernö gin, falernum, passionfruit, orgeat, vanilla, lemon, milk

"Old Fashioned" with Fig

jack daniels bonded, michter's straight rye, white port, olorosso sherry, fig, toasted fig leaf

Apples with Rhubarb (Carbonated) *

absolut vodka, amontillado sherry, carpano bianco, granny smith apples, rhubarb

Oolong with Mint

patron silver, peach vermouth, oolong tea, cucumber, lime, mint

Espresso with Banana

naked malt, vetz, espresso, rock candy, banana, cacao butter

"Gimlet" with Currants

roku gin, vermouth blend, cacao, red & black currants, verjus

Sage with Plum *

bacardi superior, empirical the plum I suppose, salted plum, lime, soda

** Contains nuts

* Available as 0.5% ABV

Ask us for other non alcoholic options.

Beer

Bavaria 59

Food

Oyster, lemon, ginger, cilantro 49 / pcs

Fried oyster, black rice crust, browned soy hollandaise 65 / pcs

Chopped tuna, papaya salsa, cucumber, green chili 239

Hiramasa, kimchi, truffles, tomato 235

Scallop, oyster sauce, XO-sauce, yuzu gel, thai chili 229

Shrimps, truffles, rice canapé, chili 235

Blackened tenderloin, sesame, truffle 259

Burrata, caramelized onions, crispy chili 165

Rock corn, spring onion, tarragon, parmesan 155

BiBi salad, crispy vegetables, sesame dressing 129

Flatbread, tahini, kebab, labneh 185

Grilled chicken, black pepper, dill, sumak 195

Lamb, kimchi, bbq 295

Wagyu, Angus, 300-days grain fed, pik nam pla 495

Vanilla cream, rhubarb, honey, grilled nectarine 95

Toffee, cloudberry, vanilla, rum salty caramel 129

Tiramisu (clarified cocktail) 95 / 185

Bacardi 8, px sherry, cacao, coffee, saviordi biscuits, milk

White Wine

2022 Soellner Toni, Wagram 155 / 710
2022 Immich-Batterieberg C.A.I. Mosel 165 / 770
2022 Louis Moreau Chablis 175 / 810
2008 Jean Bourdy, Côtes du Jura 1040
2021 Paul Prieur et Fils, Sancerre 1050
2022 Thibaud Boudignon Anjou Blanc, Loire 1090
2019 Domaine Des Tours Blanc, Vaucluse 1175
2022 Pascal Robin, Chablis 1190
2016 Nikolaihof Federspiel, Wachau 1210
2020 Etienne Sauzet, Hautes-Côtes-de-Beaune 1350
2013 Allram Vinotheks Reserve, Kamptal 1350
2022 Egon Müller Scharzhof Qba, Mosel 1400
2020 Maison Gautheron D'Anost Les Liens d'Or, Meursault 1520
2020 Domaine Jean-Louis Chavy, Puligny-Montrachet 1575
2019 Lucien Le Moine 1er Cru Champs Gain, Chassagne-Montrachet 2100

Red Wine

2022 Jean-Philippe Padié, Roussillon 155 / 710
2021 Koehler-Ruprecht, Pfalz 165 / 990
2021 Shannon Ridge High Elevation, California 165 / 770
2022 Rovellotti, Ghemme 890
2020 Overnoy-Crinquand, Arbois 945
2012 Flavio Roddolo Barbera d'Alba, Piedmont 1090
2019 Domaine Des Tours, Vaucluse 1175
2020 Aymeric Paillard Petit Pere, Saint-Joseph 1190
2011 Viña Valoria Gran Reserva, Rioja 1190
2021 Domaine Berthaut-Gerbet, Hautes-Côtes de Nuits 1190
2021 Naudin-Ferrand "Orchis", Hautes-Côtes de Beaune 1450
2021 Jean Grivot Bourgogne Rouge, Bourgogne 1800
2019 Favia Carbone, Napa Valley 1800
2021 Occidental Freestone, Sonoma Coast 2300
2021 Domaine de L'Arlot 1er Cru Clos de L'Arlot, Nuits Saint Georges 2700

Magnum

2021 Moreau-Naudet, Chablis 1500ml 2500
2021 Georg Breuer Rudesheim Estate, Rheingau 1500ml 1900
2020 Roccalini, Barbaresco 1500ml 2800
2009 La Fiorita, Brunello di Montalcino 1500ml 3600

Sparkling

2021 Gérard Bertrand Brut Crémant de Limoux 140 / 800
2021 Orsi Frizzante, Emilia-Romagna 790
NV Veuve Clicqout Brut Réserve Cuvée, Champagne 185 / 1090
NV Egly-Ouriet Brut 1er Cru Les Vignes de Vriigny, Champagne 2000