



BAR AM

STEINPLATZ

Zeitlos.





Aperitif Cocktails

French Thyme 18

Refreshing & Wild herbal
Erfrischend & Wilde Kräuter

Elephant Gin infused with thyme
Fresh lemon juice
Sugar syrup infused with thyme
Champagne

Kill Dill 15



Botanical & Complementing
Botanisch & Komplementierend

Aquavit Dill
Nordcraft Dill & Cucumber
Thomas Henry Botanical Tonic Water

Dancing Lion 15

Peachy & Character
Pfirsich & Charaktervoll

Courvoisier VSOP
Belsazar White
Peach syrup
Verjuice
Peach Bitter





Signature Cocktails



Bohemian 15

*Coffee Aroma & Calming Sweetness
Kaffeearoma & Beruhigende Süße*

Michter´s Rye Whisky
Antica Formula Vermouth
Coffee liqueur
Chocolate Bitter

On The Sea Side 15

*Sweet & Salty, Energizing
Süß & Salzig, Energetisierend*

Ketel One Vodka
Undone Vermouth
Coconut syrup
Fresh lime juice
Thomas Henry Pink Grapefruit

Hoppy Fizz 16



*Creamy & Hoppy
Cremig & Hopfig*

Humboldt Gin
Pineapple syrup
Fresh lime juice
Cream
Egg white
BRLO Pale Ale

Lover Boy 16

*Chocolate & Raspberry Schokolade
& Himbeere*

Humboldt Gin
White Chocolate liqueur Supasawa
Sugar syrup
Raspberry cream





Twisted 20's

Johnson's Manhattan 16

Full Bodied & Perfect

Vollmundig & Perfekt

Michter's Rye Whiskey

Noilly Prat Vermouth

Dry Curaao liqueur

Absinthe

Angostura Bitter

Royal Cabo Yacht Club 16

Rich & Exotic

Reich & Exotisch

Plantation Original Dark

Fresh lime juice

Falernum

Chile liqueur

Orange-cinnamon shrub

Angostura Bitter

Rose Gimlet 15

Rose Taste & Sweet & Floral

Rosig & Süß & Blumig

Freimeister Doppelwacholder Gin

Homemade rose cordial

Seedlip Spice

Notch Lapel 15

Clear & Aromatic

Klar & Aromatisch

Tequila

Lillet Blanc

Maraschino

Absinthe

Rosemary Bitter





Non-alcoholic Cocktails

Chamomile Groove 11

Soothing & Chamomile

Beruhigend & Kamille

Seedlip Groove

Supasawa

Homemade Chamomile syrup

Vanilla bitter

Mockingbird 11

Bittersweet & Floral

Bittersüß & Blumig

Grenadine syrup

Fresh lime juice

Undone Bitter

Thomas Henry Cherry Blossom Tonic

E & T 9.50

Clear & Slightly sour

Klar & Leichte Säure

Thomas Henry Dry Tonic Water

Vanilla syrup

Freshly made espresso





Wine

White Wine

Sauvignon Blanc 2021 0.1|0.75 7|40
Keth, Rheinhessen

Grauburgunder 2021 0.1|0.75 8,5|50
Mayer Weine, Pfalz

Red Wine

Spätburgunder 2020 0.1|0.75 9|55
Goldatzel, Rheingau

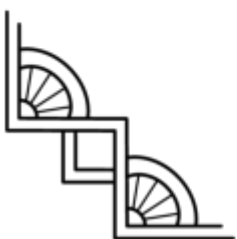
St. Laurent 2017 0.1|0.75 10|59
Mayer Weine, Pfalz

Champagne / Sparkling Wine

La Sereine Brut 0.1|0.75 16|97
J.M. Goulard Champagne
Prouilly, Montagne de Reims

Original Rosé Brut 0.75 109
J.M. Goulard Champagne
Prouilly, Montagne de Reims

Riesling Sekt 0.1|0.75 9,5|55
Prinz Salm, Nahe





Beer

Draft		
BRLO lager	0.33l	5,80
BRLO Pale Ale	0.33l	5,80
Bottled		
BRLO Naked (Alcohol-free, 0,5%)	0.33l	6.50
Lemke wheat beer	0.33l	7.00
Lemke Spree Coast IPA	0.33l	7.50

Softs & Water

Pepsi / Pepsi light	0.25l	4.50
Seven up	0.25l	4.50
Thomas Henry Botanical Tonic	0.25l	4.50
Thomas Henry Dry Tonic	0.25l	4.50
Thomas Henry Cherry Blossom Tonic	0.25l	4.50
Thomas Henry Salty Grapefruit	0.25l	4.50
Thomas Henry Bitter Lemon	0.25l	4.50
Thomas Henry Ginger Ale	0.25l	4.50
Thomas Henry Spicy Ginger	0.25l	4.50
Spreequell Naturell	0.75l	8
Spreequell Medium	0.75l	8

Hot Drinks

Espresso	3.80
Cappuccino	4.80
Café Crème	4.50
Pot of Tee Althaus	7.50





Snack Menu

Eingelegte Oliven <i>Pickled olives</i>	5
Käselektion von Kober <i>oder</i> Schinken & Geräuchertes <i>Cheese or ham selection</i>	16
Gebackenes vom Prignitzer Maishähnchen fermentierter Knoblauchhonig Salsa <i>Baked corn fed chicken fermented garlic honey salsa</i>	14
Currywurst vom Katerbower Apfelschwein Röstzwiebeln <i>Berlin style curry sausage roasted onions</i>	9
Sandwich vom Alten Gouda Spreewaldgurke <i>Old Gouda sandwich Spreewald pickle</i>	14
Sandwich vom Katerbower Landschinken Spreewald Gurke <i>Katerbower ham sandwich Spreewald pickle</i>	14
Knoblauchpommes Kräuter Parmesan <i>Garlic fries herbs parmesan</i>	6
Bacon Marmelade <i>oder</i> Remoulade <i>oder</i> BBQ Sauce <i>Bacon jam or remoulade or BBQ Sauce</i>	2
Grüne- & Bittersalate Rapsöldressing Getrocknete Tomaten <i>Green and bitter salads rapeseed dressing dried tomatoes</i>	14
Tagessuppe <i>Soup of the day</i>	9
Tagliatelle Petersilien-Pesto Sonnenblumenkerne Getrocknete Tomaten <i>Tagliatelle parsley pesto sunflower seeds dried tomatoes</i>	16
Gnocchi Ochsenbackenragout Kräuter Parmesan <i>Gnocchi ox cheek ragout herbs parmesan</i>	20
Schokoladenkuchen Mandel Baiser <i>Chocolate cake almond meringue</i>	9

All prices are in Euro and incl. VAT | Please contact our team in case of allergies or intolerances.

Alle Preise sind in Euro inkl. MwSt. | Bei Unverträglichkeiten und Allergien kontaktieren Sie bitte unser Team.

