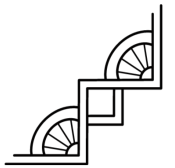
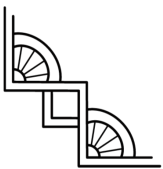
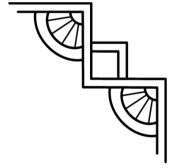
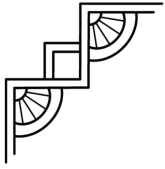


Zeitlos.





# Aperitif Cocktails

## French Thyme 18

*Rereshing & Wild Herbal*  
*Erfrischend & Wilde Krauter*

Elephant Gin infused with thyme  
Fresh lemon juice  
Simple syrup & thyme  
Morgentau Tea Bitter  
Champagne

## Kill Dill 15

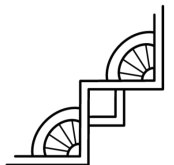
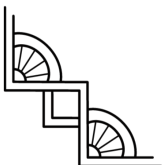
*Botanical & Complementig*  
*Botanisch & Komplementiert*

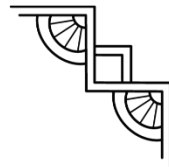
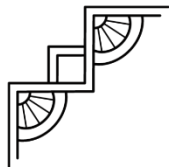
Aalborg Aquavit dill  
Botanical Spirit dill & cucumber  
Thomas Henry Botanical Tonic

## Dancing Lion 15

*Peachy & full of Character*  
*Pfirsich & Charaktervoll*

Courvoisier VSOP Cognac  
White Vermouth  
Peach syrup  
Verjus  
Peach bitter





## Signature Cocktails

### **Bohemian 15**

*Coffee Aroma & Calming  
Sweetness  
Kaffeearoma &  
Beruhigende Süße*

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

### **On The Seaside 15**

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

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

### **Hoppy Fizz 16**

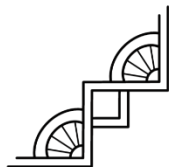
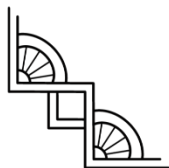
*Creamy & Hoppy  
Cremig & Hopfig*

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

### **Lover Boy 16**

*White Chocolate & Raspberry  
Weiße Schokolade &  
Himbeere*

Humboldt Gin  
White Chocolate liqueur  
Supasawa  
Simple syrup





## Twisted 20's

### **Johnson's Manhattan 16**

*Full Bodied & Perfect  
Vollmundig & Perfekt*

Michter's Rye Whiskey  
Dry Vermouth  
Orange Liqueur  
Absinthe  
Angostura bitter

### **Royal Cabo Yacht Club 16**

*Rich & Exotic  
Reich & Exotisch*

Plantation Pineapple original dark  
Fresh limejuice  
Falernum  
Chili liqueur  
Orange-cinnamon shrub  
Angostura bitter

### **Rose Gimlet 15**

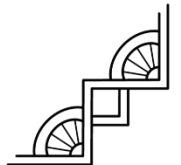
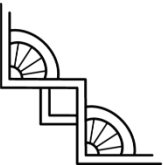
*Sweet & Floral  
Süß & Blumig*

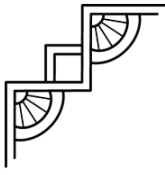
Freimeister Doppelwacholder  
Gin  
Rose cordial  
Seedlip Spice

### **Notch Lapel 15**

*Clear & Aromatic  
Klar & Aromatisch*

Don Julio Tequila  
Lillet Blanc  
Maraschino Liqueur  
Absinthe  
Rosemary bitter





## *Non-alcoholic Cocktails*

### **Chamomile Groove 11**

*Soothing & Chamomile  
Beruhigend & Kamille*

Seedlip Groove  
Supasawa  
Chamomile syrup  
Vanilla bitter

### **Mockingbird 11**

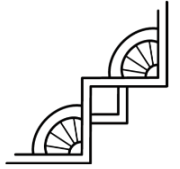
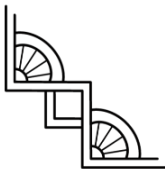
*Bittersweet & Floral  
Bittersüß & Blumig*

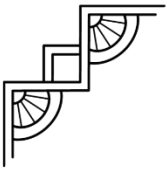
Pomegranate syrup  
Fresh lime juice  
Undone bitter  
Thomas Henry Cherry Blossom

### **Appleside 11**

*Cloudy & Fresh  
Trüb & Frisch*

Apple Juice  
Seedlip Garden  
Pineapple syrup  
Fresh lime juice  
Egg white





# Wine

## White Wine

|                                      |      |          |      |
|--------------------------------------|------|----------|------|
| Sauvignon Blanc<br>Keth, Rheinhessen | 2021 | 0.1 0.75 | 7 40 |
|--------------------------------------|------|----------|------|

|                                     |      |          |        |
|-------------------------------------|------|----------|--------|
| Grauburgunder<br>Mayer Weine, Pfalz | 2021 | 0.1 0.75 | 8.5 50 |
|-------------------------------------|------|----------|--------|

## Red Wine

|                                      |      |          |      |
|--------------------------------------|------|----------|------|
| Spätburgunder<br>Goldatzel, Rheingau | 2020 | 0.1 0.75 | 9 55 |
|--------------------------------------|------|----------|------|

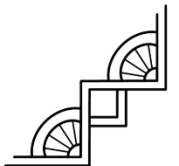
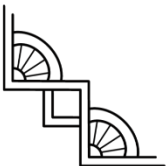
|                                   |      |          |       |
|-----------------------------------|------|----------|-------|
| St. Laurent<br>Mayer Weine, Pfalz | 2017 | 0.1 0.75 | 10 59 |
|-----------------------------------|------|----------|-------|

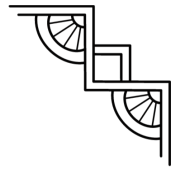
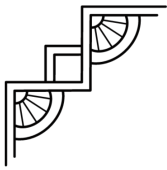
## Champagne / Sparkling Wine

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

|   |      |     |
|---|------|-----|
| Original Rosé Brut<br>J.M. Goulard Champagne<br>Prouilly, Montagne de Reims | 0.75 | 109 |
|---|------|-----|

|                                   |          |        |
|-----------------------------------|----------|--------|
| Riesling Sekt<br>Prinz Salm, Nahe | 0.1 0.75 | 9.5 55 |
|-----------------------------------|----------|--------|





## *Beer*

### **Draft**

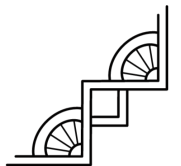
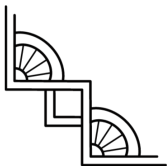
|               |      |      |
|---------------|------|------|
| BRLO lager    | 0.3l | 5.80 |
| BRLO Pale Ale | 0.3l | 5.80 |

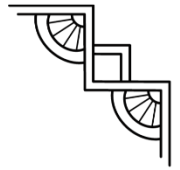
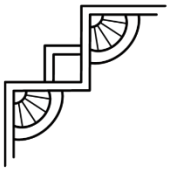
## *Softs & Water*

|  |       |      |
|--|-------|------|
| Pepsi / Pepsi light                    | 0.5l  | 4.50 |
| Seven up                               | 0.25l | 4.50 |
| Thomas Henry Salty Grapefruit          | 0.25l | 4.50 |
| Thomas Henry Ginger Ale / Bitter Lemon | 0.25l | 4.50 |
| Thomas Henry Dry / Botanical Tonic     | 0.25l | 4.50 |
| Thomas Henry Chery Blossom Tonic       | 0.25l | 4.50 |
| Speequell Naturell / Medium            | 0.7l  | 8    |

## *Hot Drinks*

|                     |      |
|---------------------|------|
| Espresso            | 3.80 |
| Cappuccino          | 4.80 |
| Café Crème          | 4.50 |
| Pott of Tee Althaus | 7.50 |

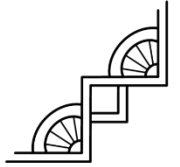
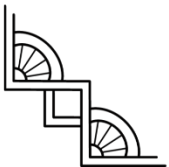




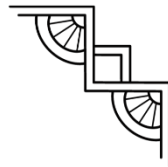
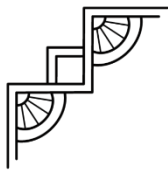
## Snack Menu

|  |    |
|--|----|
| Eingelegte Oliven  | 5  |
| Käseselektion von Kober oder<br>Schinkengeräuchertes                             | 16 |
| Gebackenes vom Prignitzer Maishähnchen  <br>fermentierter Knoblauchhonig   Salsa | 14 |
| Currywurst vom Katerbower Apfelschwein  <br>Röstzwiebeln                         | 9  |
| Sandwich vom Alten Gouda  <br>Spreewaldgurke                                     | 14 |
| Sandwich vom Katerbower Landschinken  <br>Spreewald Gurke                        | 14 |
| Knoblauchpommes   Kräuter   Parmesan   | 6  |
| Bacon Marmelade <i>oder</i> Remoulade<br><i>oder</i> BBQ Sauce                   | 2  |
| Grüne- & Bittersalate   Rapsöldressing  <br>Getrocknete Tomaten                  | 14 |
| Tagessuppe   | 9  |
| Tagliatelle   Petersilien-Pesto  <br>Sonnenblumenkerne   Getrocknete Tomaten     | 16 |
| Gnocchi   Ochsenbackenragout   Kräuter  <br>Parmesan                             | 20 |
| Schokoladenkuchen   Mandel   Baiser  | 9  |

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







## *Snack Menu*

|   |    |
|---|----|
| Picked Olives   | 5  |
| Cheese or Ham selection   | 16 |
| Baked corn fed chicken   fermented garlic honey  <br>salsa        | 14 |
| Berlin style curry sausage   roasted onions                       | 9  |
| Old Gouda sandwich   Spreewald pickle                             | 14 |
| Katerbower ham sandwich   Spreewald pickle                        | 14 |
| Garlic fries   herbs   parmesan                                   | 6  |
| Bacon jam or remoulade or BBQ Sauce                               | 2  |
| Green and bitter salads   rapeseed dressing<br>dried tomatoes     | 14 |
| Soup of the day   | 9  |
| Tagliatelle   parsley pesto   sunflower seeds  <br>dried tomatoes | 16 |
| Gnocchi   ox cheek ragout   herbs   parmesan                      | 20 |
| Chocolate cake   almond   meringue                                | 9  |

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

