



TINA

BAR



Vom Backsteingebäude zur angesagten Tina Bar. Die Tina Bar ist ein Juwel mitten im bunten Niederdorf – ein Ort mit lebendiger Geschichte.

Früher beherbergte das Apartmenthaus u. a. anrühige Tänzerinnen und sorgte immer wieder für Furore in der Zürcher Gesellschaft. Danach waren hier verschiedene Geschäfte, sowie ein Kino untergebracht.

In den 1940er Jahren wurde das jetzige Hotel Wellenberg erbaut und gilt bis heute als der letzte Neubau in der Altstadt. Damit wurde dann auch der gastronomische Grundstein gelegt. Zuerst als Tea Room, später dann genutzt für Modern Jazz Soirées. Darauf folgend wurde es zur Bar und somit auch Anlaufstelle für illustre Gäste. Die schummrig warme Atmosphäre erinnert an einen britischen Club.

Seit 2011 ist die Tina Bar mit ihrem Fumoir, zur Brasserie Louis gehörend, ein beehrter Treffpunkt für Aficionados von exklusiven Dinks und auch Zigarren, beziehungsweise einfach eine internationale Bar wie es sie in jeder Metropole geben muss.

Ihr Barteam

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PARMESAN DICES WITH BALSAMIC VINEGAR 100g		10.00
JUMBO OLIVES 150g		8.50
MEATBALLS WITH LOUIS SAUCE		11.50
APERRO LOUIS		24.00
Jamon Serrano, dried meat, brie, parmesan olives, courgettes, artichokes		
CLUB SANDWICH		34.00
Roasted chicken breast, bacon, fried egg, lettuce, shoestring potatoes		
TATAR DE BOEUF (180g)		37.00
Beefsteak tatar with toast shoestring potatoes		
		+7.00
gratinated with Café de Paris		
		+7.50
cognac, whiskey or calvados		
		+5.50
TINA BURGER		37.00
Beef burger, tomato, onion, lettuce, cheese and shoestring potatoes		
CHEESE PLATTER		23.00
Variation of French cheese		
OYSTERS, FINE DE CLAIRE (6 pieces)		33.00
Shallot vinegar, lemon		
KAVIAR BY  CAVIAN		
	30g	50g
PERSISCHER BELUGA IMPERIAL (Husso Husso)	180.00	300.00
Luxus Kaviar, cremig-zart auf der Zunge, Iran		
ROYAL PREMIUM GOLD (Amur & Kaluga Stör)	110.00	165.00
Gold Nuancen, mild-zart cremig, China		

Der Küchenchef empfiehlt dazu:

„Classic“ mit Sauerrahm, Schnittlauch, Ei, Schalotten dazu Schwarzbrot, Pumpernickel und Blinis oder Spaghettoni mit Dill-Frischkäse-Sauce

SPARKLING WINES & ROSÉ

	0.1l	0.75l
Prosecco Montelliana Treviso, Italia	9.50	69.00
Champagne Deutz Brut Classic, France	17.00	123.00
Champagne Deutz Rosé. France		138.00
Ultimate Provence	10.50	
Spritzer Sour/Sweet	9.00	

LOUIS SELECTION OF WHITE WINE

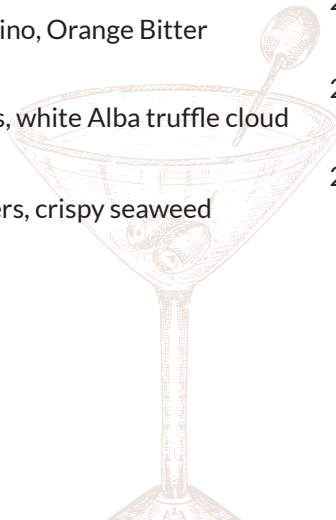
Chardonnay Aussières Blanc, Barons de Rothschild, Languedoc	8.50
Sauvignon Blanc Touraine Baron de Ladoucette, Loire	10.50
Epesses, La Trinquette Pascal Fonjallaz, Lavaux	9.50
Pinot Grigio Angelo Rocca, Italy	7.50

TINAS SELECTION OF RED WINE

Syrah-Cabernet Aussières Rouge Barons de Rothschild, Languedoc	8.50
Nobler Blauer Nadine Saxer, Zürich	10.50
Carmelo Rodero Bodegas Rodero, Ribera del Duero	9.50
Malbec Valle las Acequias Oak Louis Segundo, Mendoza	9.50

MARTINIS

APPLE MARTINI Vodka, apple liqueur, Calvados Rose`s Lime Juice, green apple syrup	18.00
LYCHEE MARTINI Vodka, lychee puree, lychee liquer, lemon juice, cranberry juice, sugar	18.00
MANGO MARTINI Vodka, mango puree, lemon juice, sugar	18.00
EARL GREY MARTINI Earl Grey Infused Tanqueray Ten Gin, lemon juice, sugar, egg white	19.00
GREEK MARTINI Hendrick`s Gin, Noilly Prat, lemon juice, cucumber, dill, smoke salt	19.00
PEARTINI Absolut Pear, Amaretto, lemon juice, sugar	18.00
PISCOTINI Pisco, Rose`s Lime Juice, lime juice, sugar, fresh grapes	18.00
VESPER MARTINI Plymouth Navy Strength Gin, Vodka, Lillet Blanc, lemon peel	20.00
PORNSTAR MARTINI Absolut Vanilia, passionfruit puree, vanilla syrup, lime juice, fresh passion fruit, Champagne on side	21.00
MARTINEZ MARTINI Both`s Old Tom Gin, Red Vermouth, Maraschino, Orange Bitter	20.00
MORRA MARTINI Tanqueray Ten Gin, Chartreuse Verte, Italicus, white Alba truffle cloud	20.00
SAKETINI Sake, Tanqueray Gin, Noilly Prat, Celery Bitters, crispy seaweed	20.00



CLASSICS

MANHATTAN Canadian Club Whiskey, Red Vermouth, Angostora Bitters	18.00
BOULEVARDIER Bulleit Rye Whiskey, Campari, Red Vermouth, lemon and orange twist	19.00
DAIQUIRI REBELDE Havana Club Rum, lime juice, sugar, fresh mint	19.00
PENICILLIN Laphroaig 10 yrs, Chivas Regal 12yrs, Motter Ginger, lemon juice, honey syrup	21.00
MINT JULEP Maker`s Mark Whiskey, fresh mint, soda, sugar	20.00
OLD FASHIONED Maker`s Mark Whiskey, Angostura Bitters, sugar, soda, orange twist	20.00
EL PRESIDENTE Havana Club Anejo Reserva, Cointreau, Red Vermouth, Noilly Prat, grenadine	21.00
RAMOS GIN FIZZ Nolet`s Gin, lemon and lime juice, orange flower water, cream, egg white, soda, sugar	21.00
VIEUX CARRÉ Rittenhouse Rye Whiskey, Brandy, Red Vermouth, DOM Bénédictine, Angostura & Peychaud`s Bitters	20.00
SEELBACH COCKTAIL Bourbon Whiskey, Cointreau, Angostura Bitters, Peychaud`s Bitters, Champagne, orange twist	21.00
LAST WORD Plymouth Navy Strength Gin, Chartreuse Verte, Maraschino, lime juice	24.00

LOUIS`S FAVORITES

MEZZOFORTE The Gardener Gin, St. Germain, rhubarb cordial, Calamansi Bitters	20.00
RASPBERRY THYME SMASH Gin, raspberry puree, lime juice, sugar, lemon thyme	20.00
BRAMBLE Bombay Sapphire Gin, Chambord, lemon juice, sugar, blackberries	20.00
TRADER VIC`S MAI TAI Navy Island XO Reserve Rum, Saint James Rhum, Cointreau, lime juice, orgeat, fresh mint	24.00
ORANGE GOYA Bombay Sapphire Gin, kumquats, lemon juice, brown sugar, passionsfruit juice	19.00
RED HOT CHILI PEPPER Tequila, chili liqueur, Triple Sec, raspberry puree, lemon juice, cranberry juice, Tabasco	19.00
EDINBURGH`S FINEST Gin, Edinburgh Gin Rhubarb & Ginger liqueur, Campari, lemon juice, cranberry juice, fresh ginger	19.00
ISLAY SOUR Ardbeg Single Malt Whisky, lemon juice, sugar	20.00
HEMINGWAY Havana Club Rum, Cointreau, pink grapefruit juice, Prosecco	19.00
PUSSER`S PAINKILLER Pusser`s Navy Rum 55%, Pusser`s Navy Rum 75%, orange juice, pineapple juice, coconut cream, nutmeg	22.00
ROYAL BERMUDA YACHT CLUB Mount Gay XO Rum, homemade Falernum, Triple sec, lime juice	20.00
TOMMY`S MESCAL MARGARITA Mezcal, lime juice, agave syrup, egg white	20.00
HATANO Sake, Roku Gin, pink grapefruit soda, fresh ginger, fresh rosemary, nutmeg	20.00

TINA'S FAVORITES

MO`BAY Navy Island XO Reserve Rum, mango puree, lime juice, sugar, passionsfruit juice, fresh coriander	20.00
LADY KILLER Gin, Cointreau, Apricot Brandy, orange juice, passionfruit juice, pineapple juice	20.00
LE CONCOMBRE Hendrick's Gin, elderflower syrup, lemon juice, apple juice, cucumber, dill, smoke salt	20.00
PAPER PLANE Bourbon Whiskey, Aperol, Amaro Nonino, lemon juice	20.00
GIN BASIL SMASH Gin Mare, fresh basil, lemon juice, sugar	20.00
JAPANESE SPRING Roku Gin, lemongrass, lychee puree, lime juice, sugar, Fentimans Rose Lemonade	20.00
NAKED & FAMOUS Mezcal, Aperol, Chartreuse Jaune, lime juice	20.00
SINGAPORE SLING Gin, Triple Sec, Cherry Heering, Bénédictine, Angostura Bitters, Lime juice, grenadine, pineapple juice, soda	20.00
CONTINENTAL SOUR Knob Creek Bourbon Whiskey, Porto 30yrs, lemon juice, sugar	25.00
PISCO SOUR Pisco, lime juice, egg white, sugar, Amargo Chuncho Bitters	20.00
UPSIDE DOWN NEGRONI Brockmans Gin, Aperol, Lillet Blanc, blueberries	19.00
RUM RUNNER Navy Island XO Reserve Rum, Chambord, Banana Liqueur, lime juice, grenadine, blackberries	24.00

HIGHBALLS

PALOMA Tequila, lime juice, smoke salt, pink grapefruit soda	20.00
DARK & STORMY Zacapa 23 Rum, lime juice, spicy ginger beer	20.00
MANDARIN MAN Gin, lime juice, sugar, Fentimans Mandarin, Seville Orange Jigger, fresh mint	20.00
ROSE MARY Gin Mare, Fentimans Rose Lemonade, Prosecco, fresh rosemary	20.00
GIN GIN MULE Tanqueray Gin, fresh mint, lime juice, sugar, spicy ginger beer	19.00
PARMA NEGRONI Tanqueray Gin, Campari, pink grapefruit juice, tonic	19.00
LIMMAT WASSER Vodka, Rose`s Lime Juice, fresh mint, Orange Bitters, apple juice	19.00
GINGER TI-PUNCH Saint James Rhum, lime juice, sugar, Orange Bitters, spicy ginger beer	19.00
MOSCOW MULE Stolichnaya Vodka, lime juice, spicy ginger beer, cucumber	19.00
CHILCANO DE PISCO Pisco, lime juice, Ginger Ale, fresh grapes, fresh mint	19.00
PIMM`S CUP Pimm`s No. 1, Ginger Ale, cucumber, fruits, fresh mint	19.00

AFTER DINNER

B & B Brandy Lepanto Pedro Ximenez, DOM Bénédictine	20.00
SMOKY TEMPTATION Ardbeg Single Malt Whisky, Mozart Dark Chocolate, homemade Falernum, lime juice, fresh mint	23.00
NUTTY RUSSIAN Vodka, Kahlua, Frangelico, whipped cream	19.00
GRASSHOPPER Crème de Menthe green, Crème de Cacao white, whipped cream	18.00

MOCKTAILS

BERGAMO San Bitter, spicy ginger beer, orange twist	15.00
REBELS & STORMY Rebels Rum Alternative, lime juice, spicy ginger beer	15.00
MOSKITO Fresh mint, lime juice, sugar, Ginger Ale	14.00
SOLERO Passionfruit juice, pineapple juice, lemon juice, Coconut cream	14.00
SHIRLEY TEMPLE Ginger Ale, lemonade, grenadine	14.00
NOGRONI Rebels Gin Alternative, Martini Vibrante, Jsotta Bitter Senza	15.00
TROPIC THUNDER Mango puree, passionfruit juice, cranberry juice, lemon juice, vanilla syrup	14.00

AMARO, VERMOUTH & APÉRITIF ANISÉ | 4cl

Aperol	11 Vol. %	11.00
Campari	23 Vol. %	11.00
Cynar	16 Vol. %	11.00
Lillet Blanc	17 Vol. %	11.00
Martini Bianco	15 Vol. %	11.00
Martini Rosso	15 Vol. %	11.00
Jsotta Vermouth white	17 Vol. %	11.00
Jsotta Vermouth red	17 Vol. %	11.00
Gents Vermouth red	19 Vol. %	11.00
Antica Formula	16,5 Vol. %	12.00
Averna	29 Vol. %	11.00
Ramazotti	30 Vol. %	11.00
Jägermeister	35 Vol. %	11.00
Fernet Branca	40 Vol. %	11.00
Pernod	40 Vol. %	11.00
Pastis 51	45 Vol. %	11.00
Appenzeller	40 Vol. %	11.00
Amaro Nonino	35 Vol. %	12.00

PORTWINES & SHERRY | 5cl

Taylor`s White Port	20 Vol. %	12.00
Taylor`s 10yrs Tawny Port	20 Vol. %	12.00
Presidential Porto 30 yrs	20 Vol. %	24.00
Tio Pepe	15 Vol. %	12.00
Lustau East India Solera 15y	20 Vol. %	14.00
Lustau PX San Emilio	17 Vol. %	16.00

GRAPPA & CALVADOS | 2cl

10

Berta Elisi	43 Vol. %	14.00
Berta Tre Soli Tre	43 Vol. %	18.00
Grappa di Brunello	41 Vol. %	11.00
Père Magloire V.S.O.P	40 Vol. %	11.00

BRANDY, COGNAC & ARMAGNAC | 2cl

Carlos I	40 Vol. %	13.00
Gran Duque d`Alba	40 Vol. %	13.00
Lepanto Pedro Ximenez	36 Vol. %	15.00
Courvoisier V.S.O.P	40 Vol. %	14.00
Delamain XO	40 Vol. %	19.00
Armagnac Chateau de Gensac 10yrs	40 Vol. %	15.00
Hennessy XO	40 Vol. %	27.00
Martell Cordon Bleu	40 Vol. %	25.00

OBSTBRAND | 2cl

Williamine Morand	43 Vol. %	11.00
Kirsch Reserve, Dettling	41 Vol. %	11.00
Vielle Prune, Morin	40 Vol. %	11.00
Marc de Bourgogne, Morin	40 Vol. %	11.00



Messieurs,

„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 Industriealkohol verfälscht, ihn zu der gefährlichen Massendrohe 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 führt die Tina Bar.

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

LIBERTINE FRANCIS MARTIN „fresh and elegant, big wormwood and anise“	54 Vol. %	12.00
SARAFINE RÉNE JEANJAUQUE „sweet and powerful, strong lemon balm“	54 Vol. %	13.00
JANIS WILLY BOVET „rich and powerful, big wormwood, slightly bitter“	65 Vol. %	12.00
SADE CLAUDE-ALAIN BUGNON „deep and full-balanced with intense balm“	68 Vol. %	14.00
BOHEME CLAUDE-ALAIN BUGNON „authentic green-coloured, intensely substantial“	66 Vol. %	14.00
APHRODITE FRANCIS MARTIN „fresh and well balanced traditional herbs and roots“	55 Vol. %	14.00
LA REINE FRANCIS MARTIN „crisp and elegant, powerful herbs, well balanced“	72 Vol. %	16.00
ABSINTHE BIZARRE „ancient and unique recipe with plants native“	69 Vol. %	16.00
CAPRICIEUSE „strong, clean and more herbal than flora“	72 Vol. %	16.00
SEPTANTE WILLY BOVET „strong and powerful, very rich and delicious“	77 Vol. %	17.00
GREEN VELVET FÈE VERTE „aniseed, fennel and a dash of lemon balm“	53 Vol. %	17.00
WOLFSMILCH HR GIGER „a hint of peppery finis“	69 Vol. %	17.00

ABSINTH COCKTAILS

ABSINTH MINT JULEP Absinth, fresh mint, soda, sugar	20.00
ABSINTHEROL Absinth, Aperol, Rose`s Lime juice, passionsfruit juice	19.00
SAZERAC Absinth, Bulleit Rye Whiskey, Peychaud`s Bitters, sugar, soda, lemon peel	20.00
MOULIN ROUGE Absinth, Cointreau, lemon juice, sugar, grenadine, Orange Bitters, Peychaud`s Bitters, sparkling water	20.00
TIPSY GINGER Absinth, Chambord, lemon juice, spicy ginger beer, fresh mint	19.00
DEVIL`S SAZERAC Absinth, Lagavulin Distiller`s Edition, Peychaud`s Bitters, sugar, soda, mint tip	24.00
VOODOO PIGALLE Absinth, Midori, Chartreuse Verte, lemon juice	20.00

SINGLE MALTS | 4cl

LOWLANDS

Auchentoshan Three Wood	43 Vol. %	18.00
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HIGHLANDS

Macallan Double Cask 12yrs	43 Vol. %	20.00
Dalmore Cigar Malt	44 Vol. %	27.00
Oban 14yrs	43 Vol. %	19.00
Glengoyne 18 yrs	43 Vol%	27.00

SPEYSIDE

Glenfiddich 18yrs	40 Vol. %	20.00
Glenfarclas 14yrs Swiss Edition	51.4 Vol. %	20.00
Balvenie Caribbean Cask 14yrs	43 Vol. %	20.00
Balvenie Pineau Cask 16 yrs	47.6 Vol %	28.00

ORKNEY

Scapa Skiren	40 Vol. %	19.00
Highland Park 18 yrs Viking Pride	43 Vol. %	27.00

ISLE OF ISLAY

Ardbeg 10yrs	46 Vol. %	19.00
Bowmore 15yrs	43 Vol. %	19.00
Bruichladdich Port		
Charlotte Islay Barley	50 Vol. %	20.00
Laphroaig 10yrs	40 Vol. %	18.00
Lagavulin 16yrs	43 Vol. %	20.00
Lagavulin Distiller's Edition P.X.	43 Vol. %	23.00

ISLE OF SKYE

Talisker 10yrs	45 Vol. %	18.00
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ISLE OF MULL

Tobermory 20yrs	46.3 Vol. %	33.00
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CAMPBELTOWN

Springbank 15yrs	46 Vol. %	20.00
Longrow 18 yrs Limited Edition	46 Vol %	36.00

WHISKY | 4cl

Ballantine's, Scotland	40 Vol. %	13.00
Chivas Regal 12 yrs, Scotland	40 Vol. %	17.00
Johnnie Walker Black Label, Scotland	40 Vol. %	17.00
Jameson, Ireland	40 Vol. %	15.00
Red Breast 12 yrs, Ireland	40 Vol. %	18.00
Canadian Club, Canada	40 Vol. %	14.00
Bulleit Rye, USA	45 Vol. %	16.00
Rittenhouse Straight Rye, USA	40 Vol. %	18.00
Jack Daniel's Old No.7, USA	40 Vol. %	16.00
Maker's Mark, USA	45 Vol. %	16.00
Knob Creek Small Batch, USA	50 Vol. %	19.00
Booker's, Bourbon, USA	64 Vol. %	24.00
Hudson Baby Bourbon, USA	46 Vol. %	28.00
Nikka from the Barrel, Japan	51 Vol. %	20.00

RUM | 4cl

Havana Club 3 yrs, Cuba	40 Vol. %	14.00
Havana Club Añejo Reserva, Cuba	40 Vol. %	14.00
Havana Club 7 yrs, Cuba	40 Vol. %	18.00
Angostura 1919, Trinidad & Tobago	40 Vol. %	17.00
Bacardi 8 yrs, Bahamas	40 Vol. %	18.00
Pusser's British Navy Rum, BVI	55 Vol. %	17.00
Pusser's British Navy Rum, BVI	75 Vol. %	19.00
Zacapa Centenario 23 yrs, Guatemala	40 Vol. %	18.00
Millonario XO, Peru	40 Vol. %	20.00
Cartavio XO 18yrs, Peru	40 Vol. %	20.00
Diplomático Reserva Exclusiva 12 yrs, Venezuela	40 Vol. %	18.00
Trois Rivières V.S.O.P. 5 yrs, Martinique	40 Vol. %	19.00
Saint James Royal Ambre, Martinique	45 Vol. %	16.00
Rum Nation 18 yrs, Panama	40 Vol. %	23.00
Mount Gay XO, Barbados	43 Vol. %	20.00
Navy Island XO Reserve, Jamaica	40 Vol. %	20.00
Flor de Caña 18yrs, Nicaragua	40 Vol. %	20.00
Malecon Rare Proof 1999 20yrs, Panama	48.4 Vol %	21.00
Berry's Own Selection 2004 17yrs, Nicaragua	61.3 Vol %	26.00
Malteco 30yrs Anniversary Edicion Limitada, Panama	42.4 Vol %	26.00
El Dorado 21 yrs Demerara Estate Rum, British Guyana	43 Vol %	23.00
Compagnie des Indes 12 yrs Single Cask Rum, Bellize	60.8 Vol %	25.00

VODKA | 4cl

Ciroc, France	40 Vol. %	16.00
Grey Goose, France	40 Vol. %	16.00
Belvedere, Poland	40 Vol. %	16.00
Chopin, Poland	40 Vol. %	17.00
Stolichnaya, Russia	40 Vol. %	14.00
Stolichnaya Elit, Russia	40 Vol. %	17.00

GIN | 4cl

Beefeater, UK	40 Vol. %	13.00
Bombay Sapphire, UK	40 Vol. %	14.00
Both's Old Tom, UK	47 Vol. %	15.00
Brockmans, UK	40 Vol. %	16.00
Hayman's Sloe Gin, UK	26 Vol. %	15.00
Plymouth Navy Strength, UK	57 Vol. %	16.00
Tanqueray, UK	43 Vol. %	14.00
Tanqueray No. Ten, UK	47 Vol. %	18.00
Blackwood's, Scotland	60 Vol. %	17.00
Cadenhead's Old Raj, Scotland	55 Vol. %	18.00
Hendrick's, Scotland	41 Vol. %	16.00
Gin Mare, Spain	43 Vol. %	16.00
Turicum No.3, Switzerland	42 Vol. %	18.00
The Botanist, Scotland	46 Vol. %	17.00
Nolet's Silver Dry, Netherlands	48 Vol. %	19.00
Roku, Japan	43 Vol. %	16.00
Monkey 47, Germany	47 Vol. %	18.00
Malfy Arancia, Italy	41 Vol. %	15.00
The Gardener, France	42 Vol. %	16.00

LIQUEURS | 4cl

Amaretto Di Saronno	28 Vol. %	12.00
Bailey's Irish Cream	17 Vol. %	11.00
Chambord	16 Vol. %	11.00
Cherry Heering	24 Vol. %	10.00
Cointreau	40 Vol. %	11.00
DOM Bénédictine	40 Vol. %	10.00
Frangelico	40 Vol. %	11.00
Drambuie	40 Vol. %	9.50
Galliano	30 Vol. %	10.00
Grand Marnier	40 Vol. %	11.00
Kahlua	26 Vol. %	10.00
Luxardo Maraschino	32 Vol. %	10.00
Sambuca Molinari	40 Vol. %	11.00
Pimm' s No.1	25 Vol. %	9.50
Russo Limoncello	32 Vol. %	12.00
Mozart Dark Chocolate	17 Vol. %	11.00
Edinburgh Gin Rhubarb & Ginger liqueur	20 Vol. %	13.00
Chartreuse verte	55 Vol. %	11.00
Italicus	20 Vol. %	13.00

TEQUILA & MEZCAL | 4cl

José Cuervo 1800 Blanco, Mexico	38 Vol. %	14.00
José Cuervo 1800 Añejo, Mexico	38 Vol. %	16.00
Patron Silver, Mexico	40 Vol. %	19.00
Enmascarado, Mexico	45 Vol. %	16.00

BEERS

Steinfels Pils	25cl	6.00
Steinfels Pils	50cl	9.50
Steinfels Lager	25cl	6.00
Steinfels Lager	50cl	9.50
Steinfels Weizen	50cl	9.50
Calanda Senza	33cl	6.50
Heineken	33cl	8.00

SOFTDRINKS

Allegra	50cl	7.50
Passugger	50cl	7.50
Coca Cola	33cl	7.00
Coca Cola Zero	33cl	7.00
Sprite	33cl	7.00
Rivella Rot Blau	33cl	6.50
San Bitter	10cl	6.50
Kinley Bitter Lemon	20cl	7.00
Schweppes Ginger Ale	20cl	7.00
Fentimans Rose Limonade	27.5cl	8.50
Fentimans Mandarin & Seville Orange	27.5cl	8.50
Thomas Henry Tonic	20cl	7.00
Thomas Henry Spicy Ginger Beer	20cl	7.00
Gents - Swiss Roots Tonic Water	20cl	7.00
Red Bull	25cl	8.50
Three Cents Pink Grapefruit Soda	20cl	7.00

JUICES

Orange juice	20cl	7.00
Grapefruit juice	20cl	7.00
Cranberry juice	20cl	7.00
Tomato juice	20cl	7.00
Pineapple juice	20cl	7.00
Passionfruit juice	20cl	7.00

CIGARS

Hoyo De Monterrey Epicure No. 2, Cuba	20.00
Hoyo De Monterrey Petit Robusto, Cuba	17.00
Montecristo Petit Edmundo, Cuba	21.00
Montecristo No. 2, Cuba	26.00
Montecristo No. 4, Cuba	16.00
Montecristo Open Master, Cuba	20.00
Romeo & Julieta Short Churchill, Cuba	22.00
Romeo & Julieta Wide Churchill, Cuba	23.00
Partagas Serie D No. 4, Cuba	22.00
Partagas Serie P No. 2, Cuba	26.00
Juan Lopez Seleccion No. 2, Cuba	18.00
H. Upmann Magnum 50, Cuba	25.00

Prices in Swiss Francs incl. VAT



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