

**COCKTAILS
WINTER 2016**

(Served from 6PM)

SHAKEN

LONDON LOVE 8.00
Sipsmith Vodka, Aperol, Apple Juice, Lemon,
Cinnamon

THE PERFECT PEAR 9.50
Hendricks Gin, Creme de Cacao Blanc, Cocchi
Americano, Pear, Chai, Lemon

T&T SOUR 9.00
Angostura 1919, Campari, Rose Orgeat,
Lemon, Egg White

MONKEY MAGIC 10.00
Monkey Shoulder Whisky, Oloroso Sherry,
Lagavulin 16 Whisky, Charred Banana,
Lemon, Maple

LB MARGARITA 10.00
Mezcal, Apricot Liqueur, Ginger,
Orange & Pepper Agave, Lime

STIRRED

BLACK NEGRONI 9.00
Charcoal & Lemon Verbena Infused Gin,
Averna, Dry Vermouth

RYE REVOLUTION 9.50
Bulliet Rye Whisky, Amaro Montenegro, Dom
Benedictine, Campari, Cardamom Bitters

FIG OLD FASHIONED 10.00
Fig Infused Bourbon, Smoked Honeycomb,
Black Walnut Bitters

WARM

SMOKED HOT TODDY 9.50
Monkey Shoulder Whisky, Dom Benedictine,
Ginger, Lapsang Souchong Tea, Lemon,
Honey, Cherry Bitters

SAILORS HOT BUTTERED RUM 9.00
Sailor Jerry's Spiced Rum, Hazelnut liqueur,
Brown Sugar, Butter, Black Walnut Bitters

We also offer long drinks and classic cocktails,
please speak with our bartender.

COLD DRINKS

FRESH JUICES

Orange	0.25l	3.20
Mix (Carrot, Ginger, Apple)		3.50

REFRESHING

Mineralwasser	0.2	1.80
	0.75	4.50
Saftschorlen	0.35l	3.00
Apple		
Rhubarb		
Cherry		
Passion Fruit		
Homemade Lemonade	0.35l	3.00
Coca-Cola	0.2l	2.50
Ginger Beer, Tonic Water	0.2l	3.20

BRUNCH COCKTAILS

LB Bloody Mary Jalapeño Infused Vodka, Tomato Juice, Le Bon House Spice Mix, Celery Bitters		7.50
'Cold Fashioned' Cold Brew Coffee, Spiced Rum, Maple Syrup, Cardamom Bitters		8.00
Breakfast Martini Gin, Vermouth, Fresh Carrot, Orange & Ginger Juice, Marmelade		8.00

APERITIF

Cremant Blanc/Rosé	0.1l	4.50
	0.75l	29.00
Champagner Gallimard	0.375l	32.00
Aperol Spritz	0.2l	5.50

HOT DRINKS

Espresso	1.80
Espresso Macchiato	2.00
Americano	2.00
Cortado	2.20
Cappuccino	2.40
Flat White	2.80
Cafe Latte	2.80
Mocha	3.00
Iced Coffee	3.00
Iced Latte	3.60
Chai Latte	3.00
Heisse Schokolade	3.00
Soja, Extra Shot	+0.40

FRESH TEA 3.00

Minze
Ingwer
Zitrone

LOOSE TEA 2.80

Assam
Earl Grey
Grün
Jasmin
Früchte

BEER

DRAFT

Weihenstephan Orginal	0.3l	2.60
Weihenstephan Weizen (+0.80)	0.5l	3.80

BOTTLED

Heidenpeter's Blonde Ale	0.33l	3.80
Heidenpeter's Pale Ale	0.33l	3.80
Rothaus Pils Tannenzäpfle	0.33l	3.50
Jever Fun alkoholfrei	0.33l	3.50

WINE BY THE GLASS

WHITE	0.2l	0.75l
-------	------	-------

Hauswein *	4.50	16.00
------------	------	-------

Grüner Veltliner, Weingut Salzl, Austria Fruchtig, frisch, dezente Würze	6.00	18.50
---	------	-------

Grauburgunder, Weingut Hiestand, Rheinhessen Schöner Schmelz, vollmundig, Trockenobst	7.00	22.00
--	------	-------

Riesling „Roter Schiefer“, Weingut Seebrich, Rheinhessen. Aprikose und Pfirsich, harmonische Säure, schöne Mineralik	7.50	24.00
--	------	-------

RED	0.2l	0.75l
-----	------	-------

Hauswein *	4.50	16.00
------------	------	-------

Zweigelt „Barrique“, Weingut Salzl, Austria Kirsche, saftige Tannine, leichte Holznote	7.00	22.00
---	------	-------

Sopron (ME/BF/PN), Weingut Weninger, Austria Schöner Körper, fruchtig, lebendig	7.50	24.00
--	------	-------

ROSE	0.2l	0.75l
------	------	-------

St. Laurent, Weingut Schembs, Rheinhessen	7.50	24.00
---	------	-------

* please ask for current selection

SPIRITS	2cl	4cl
<hr/>		
GIN		
Adler Berlin Gin	3.50	7.00
Hendrick's Gin	4.50	9.00
Botanist Islay Dry Distilled	5.50	11.00
Monkey 47 Gin	4.00	8.00
Monkey 47 Sloe Gin	6.00	12.00
<hr/>		
VODKA		
Steinreich Kornbrand	3.00	6.00
Adler Berlin	3.50	7.00
Sipsmith Sipping Vodka	4.50	9.00
<hr/>		
RUM		
Angostura Reserve White Rum	3.00	6.00
Angostura 1919 Dark Rum	3.50	7.00
Sailor Jerry Spiced	3.00	6.00
El Dorado 12 Years Rum	4.00	8.00
Botucal Reserva Exclusiva	4.50	9.00
<hr/>		
BOURBON		
Four Roses Kentucky Straight	2.50	5.00
Buffalo Trace Kentucky Straight	3.00	6.00
Helsinki Distilling Company		
White Dog Straight Rye	7.00	14.00
Bulleit Rye	3.00	6.00
<hr/>		
WHISKY		
Monkey Shoulder Scotch	3.50	7.00
Lagavulin 16 Years Single Malt	6.00	12.00
Caol Ila 12 Years Islay Single Malt	6.50	13.00
Balvenie Double Wood 12 Years		
Single Malt	4.50	9.00
Hazelburn Campbeltown Single Malt	4.50	9.00
Hakushu Japanese Whisky	5.50	11.00
<hr/>		
TEQUILA & MEZCAL		
Herradura Blanco	3.50	7.00
Don Julio Anejo	5.00	10.00
Mezcal Atenco Espadin	7.00	14.00
<hr/>		
LIQUEURS & DIGESTIVES		
Kr/23 Kräuterlikör	3.50	7.00
Michelberger Mountain Likör	4.50	9.00
Ruby Port	6.00	12.00
<hr/>		
Fräulein Brösels Cassis	4.00	8.00
Fräulein Brösels Haselnuss	4.00	8.00
Fräulein Brösels Marille	5.00	10.00
Tresterbrand	6.00	12.00
<hr/>		

WINE BY THE BOTTLE

WHITE

GERMANY

Silvaner trocken, 2013, Weingut Kampf, Rheinh. 21.00

Sauvignon Blanc, 2014, Weingut Bischel, Rheinh. 26.00

Riesling „Orbel“, 2013, Lisa Bunn, Rheinhessen 34.00

Riesling „Hipping“, 2013, Lisa Bunn, Rheinhessen 40.00

Riesling St. Laurenzikapelle, 2012, Weingut Bischel, Rheinhessen 45.00

Riesling Weilberg, 2013, Weingut Rings VDP, Freinsheim, Pfalz 52.00

Riesling Spätlese „Alte Reben“, 2013, Weingut Lamm-Jung, Rheingau 35.00

Goldberg Silvaner, 2012, Weingut Bischel, Rheinh. 48.00

Scheurebe, 2015, Weingut Bischel, Rheinhessen 28.00

Sauvignon Blanc, 2014, Harald Hexamer, Nahe 34.00

Grauburgunder, 2013, Harald Hexamer, Nahe 38.00

Auxerrois, 2014, Matthias Stachel, Pfalz 27.00

Orange, 2014, Marc Weinreich, Rheinhessen (BIO) 45.00

AUSTRIA

**Sämling 88 (Scheurebe), 2013, Weingut Johann
Schneeberger, Steiermark 24.00**

**Furmint, 2014, Heidi Schröck, Burgenland
37.00**

**Grüner Veltliner, 2014, Domäne Wachau,
Niederösterreich 29.00**

**Traminer, 2013, Weingut Meinhardt Hube,
Niederösterreich 34.00**

FRANCE

**Chardonnay, Domaine La Louvière,
Languedoc-Roussillon 28.00**

**Pouilly Fumé, 2012, Cédrik Bardin, Loire
45.00**

**Butinages Blanc, 2013, Michel Gassier, Rhôneal
42.00**

**Le Soula Blanc, 2011, Domaine Le Soula, Louisanne
50.00**

**SEC SYMBOLE, 2014, Le Sot de L'Ange, Loire (BIO)
26.00**

**La Boutanche, 2015, Domaine Frantz Saumon Un
Saumon dans la Loire (BIO) 30.00**

WINE BY THE BOTTLE

RED

GERMANY

Spätburgunder „Rosengarten“, 2013,
Marc Weinreich, Rheinhessen 44.00

Schwarzriesling „Bechtheimer Stein“, 2012,
Marc Weinreich, Rheinh. 49.00

St. Laurent, 2011, Simone Adams, Ingelheim,
Rheinhessen 39.00

Browning Baby, 2011, Simone Adams, Ingelheim,
Rheinhessen 52.00

Spätburgunder Kaliber 36, 2011, Simone Adams,
Ingelheim, Rheinhessen 58.00

Cabernet-Mitos, 2013, Jürgen Krebs, Pfalz 35.00

Spätburgunder, 2013, Weingut Rings VDP,
Freinsheim, Pfalz 48.00

Cuvée Kl. Kreuz, 2013, Weingut Rings VDP,
Freinsheim, Pfalz 58.00

Cuvée „Das Kreuz“, 2011, Weingut Rings VDP,
Freinsheim, Pfalz 98.00

AUSTRIA

Zweigelt „Carnuntum“, 2013, Weingut Netzel,
Carnuntum 32.00

Cuvée Pannoterra, 2012, Salzl Seewinkelhof,
Burgenland 48.00

FRANCE

Syrah, 2014, Grés St. Vincent,
Cotes du Rhone Villages 28.00

Terres Dorees Fleurie, 2011, Jean Paul Brun,
Beaujolais 49.00

Cheverny Red Domaine, 2015, Domaine du Moulin,
Herve Villemade (BIO) 28.00

L'insurge, 2015, Jeremy Quastana, Loire (BIO) 25.00

Rouge „G“, 2014, Quentin Bourse, Loire (BIO) 30.00

Pinot Noir, 2014, Domaine St. Pierre,
Arbois, Jura (BIO) 52.00
