



BAR

# APERITIVO FERRARI

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1 Glas Ferrari Maximum brut <sup>v+</sup>

&

Crostini

*Tomaten, Oliventapenade & Thunfischtatar*

19

# FERRARI – TRENTINO

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10cl / 75cl

Ferrari Maximum – Blanc de Blancs brut <sup>v+</sup>

*Chardonnay*

11 / 70

Ferrari Maximum Rosé brut <sup>v+</sup>

*Pinot noir, Chardonnay*

12.5 / 78

Ferrari Perlé brut 2016/17 <sup>v+</sup>

*Chardonnay*

14 / 85

Giulio Ferrari Riserva  
del Fondatore extra brut 2007/09 <sup>v+</sup>

*Chardonnay*

195

# CHAMPAGNER

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	10 cl	75 cl
<b>Veuve Clicquot Brut Carte Jaune</b> <i>Champagne, France – Pinot noir, Chardonnay, Pinot Meunier</i>	19	119
<b>Veuve Clicquot Brut Rosé</b> <i>Champagne, France – Pinot noir, Chardonnay, Pinot Meunier</i>	23	139
<b>Veuve Clicquot Le Grande Dame</b> <i>Champagne, France – Pinot noir, Chardonnay</i>		225
<b>Ruinart R</b> <i>Champagne, France – Chardonnay, Pinot noir</i>		179
<b>Ruinart Rosé</b> <i>Champagne, France – Pinot noir, Pinot Meunier</i>	37,5 cl	120 199
<b>Ruinart Blanc de Blancs</b> <i>Champagne, France – Chardonnay</i>	37,5 cl	125 220
<b>Perrier Jouët Belle Epoque</b> <i>Champagne, France – Chardonnay, Pinot noir, Pinot Meunier</i>		295
<b>Krug R Brut</b> <i>Champagne, France – Pinot noir, Chardonnay, Pinot Meunier</i>		295
<b>Dom Perignon</b> <i>Champagne, France – Pinot noir, Chardonnay, Pinot Meunier</i>		390
<b>Dom Perignon Luminous</b> <i>Champagne, France – Pinot noir, Chardonnay</i>		420
<b>Dom Perignon Rosé</b> <i>Champagne, France – Pinot noir, Chardonnay</i>		490
<b>Armand de Brignac Gold Brut</b> <i>Champagne, France – Pinot noir, Chardonnay, Pinot Meunier</i>		490
<b>Louis Roederer Cristal Brut</b> <i>Champagne, France – Pinot noir, Chardonnay</i>		640
<b>Louis Roederer Cristal Brut Millésimé</b> <i>Champagne, France – Pinot noir, Chardonnay</i>	150 cl	1250

# ITALIAN SPUMANTE

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	10cl	75cl
<b>Prosecco Valdobbiadene brut 2021</b> <i>Col de'Salici, Veneto – Glera</i>	10	62
<b>Cuvée Royale – Marchese Antinori Franciacorta brut</b> <i>Montenisa, Lombardia – Chardonnay, Pinot bianco, Pinot nero</i>		74
<b>Marchese Antinori Rosé – Franciacorta</b> <i>Montenisa, Lombardia – Pinot nero</i>		86

# SPRITZER

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<b>«terrasse» Spritz</b> <i>Prosecco, Tonic Water, Limettensaft, Rhabarber Bitter, Mango-Thymiansirup</i>	16
<b>Botanical Spritz</b> <i>Prosecco, L'Aperitivo Nonino</i>	16
<b>Wild Berry's</b> <i>Prosecco, Wild Berry Tonic Water, Chambord, Limettensaft, Beeren</i>	16
<b>«Ferrari» Testarossa</b> <i>Ferrari Maximum Rosé brut, Zitronensaft, Himbeersirup</i>	18
<b>«Ferrari» Giallo</b> <i>Ferrari Perlé brut, Limoncello, Soda, Zitronenzeste</i>	18
<b>Old Cuban</b> <i>Champagne, Bacardi 4 años, Limettensaft, frische Minze, Zucker, Angostura Bitters</i>	22
<b>Anna Famosa</b> <i>Anna Famosa, Limettensaft, Tonic, Prosecco, Rosenblätter</i>	16
<b>Swiss Apricot</b> <i>Morand Apricot Sour Fruit, Zitronensaft, Tonic, Prosecco oder Frozen</i>	16
<b>Big Apple</b> <i>Hausgemachter Apfel-Infused Gin, Limettensaft, Supasawa, Apfelsaft, Prosecco</i>	16

Vodka: Kettel one – Gin: Tanqueray – Whisky: Johnnie Walker – Rum: Pampero – Tequila: Don Julio

# LOW SUGAR - LOW ALCOHOL

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<b>«terrasse» in Pink</b>	14
<i>Belsazar Rosé, Tonic Water, Rosa Pfeffersirup, frische Grapefruit</i>	
<b>Twisted Lemonade</b>	14
<i>Belsazar Rosso, Campari, Zitronensaft, Bitter Lemon, Zitronenzeste</i>	
<b>Frosé</b>	17
<i>Aperitivo Rosato, Hibiskussirup, Zitronensaft, gefrorener Rosé</i>	
<b>Spicy Almond</b>	17
<i>Amaretto, Drambuie, Limettensaft, Spicy Ginger Beer</i>	

# SOBERHEROES

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<b>«terrasse» Punch</b>	14
<i>Himbeersirup, Limettensaft, Ananassaft, Cranberrysaft</i>	
<b>Cucumber &amp; Tonic</b>	14
<i>Gurkensirup, Zitronensaft, Mediterranean Tonic, Gurkenrolle, Zitronenzeste</i>	
<b>Solero</b>	14
<i>Mango-Thymiansirup, Zitronensaft, Passionsfruchtsaft, Kokosnusscrème, Vollrahm</i>	
<b>Bob</b>	14
<i>Grapefruitsaft, Ananassaft, Caramelsirup, Zitronensaft</i>	

# CLASSIC COCKTAILS

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<b>Vesper Martini</b>	20
<i>Gin, Vodka, Kina L'Avion d'Or, Zitronenzeste</i>	
<b>Martinez Martini</b>	20
<i>Belsazar Rosso, Orange Bitter, Maraschino-Likör, Orangenzeste</i>	
<b>Boulevardier</b>	20
<i>Rye Whiskey, Campari, Belsazar Rosso, Orangen- &amp; Zitronenzeste</i>	
<b>Ramos Gin Fizz</b>	20
<i>Gin, Limetten- &amp; Zitronensaft, Zucker, Soda, Eiweiss, Vollrahm, Orangenblütenwasser</i>	
<b>Gin Basil Smash</b>	21
<i>Gin, frischer Basilikum, Zitronensaft, Zucker, Zitronenzeste</i>	
<b>«terrasse» Dark'N'Stormy</b>	22
<i>Zacapa 23, Limettensaft, Spicy Ginger Beer, Limettenzeste</i>	

# TERRASSE CLASSICS

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<b>Blue Moon</b>	20
<i>Gin, Cointreau, Blue Curaçao, Ananassaft, Bitter Lemon</i>	
<b>Boston Tea</b>	22
<i>Gin, Vodka, Rum, Cointreau, Zitronensaft, Khalua, Grand Marnier, Coca Cola</i>	
<b>Italian Margartia</b>	20
<i>Tequila, Amaretto, Cointreau, Zitronensaft</i>	
<b>Mint Julep</b>	19
<i>Bourbon, Minzblätter, Mineralwasser</i>	
<b>Tropical Champagner</b>	20
<i>Rum, Orangensaft, Maracujasirup, Zitronensaft</i>	
<b>Tasmanian Devil</b>	20
<i>Pimm's, Cherry Heering, Zitronensaft, Grapefruitsaft</i>	

# SIGNATURE COCKTAILS

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<b>Upside Down Negroni</b>	20
<i>Brockman's Gin, Aperol, Isotta Bianco, Heidelbeeren, Orangenzeste</i>	
<b>Vanilla Bramble</b>	20
<i>Vodka, Zitronensaft, Zucker, Brombeeren-Vanilleschaum, Zitronenzeste</i>	
<b>«terrasse» on fire</b>	20
<i>Mezcal, Limettensaft, Mango-Thymiansirup, Mandarinsirup, Passionsfruchtsaft, flambierte Passionsfrucht</i>	
<b>Limmatwasser</b>	20
<i>Zubrowka Vodka, Rose's Lime Juice, Apfelsaft, Orangen Bitter, frische Minze</i>	
<b>Mai Tai</b>	20
<i>Hausgemachter Falernum, Overproof Rum, Limetten- &amp; Zitronensaft, Schokoladen Bitter</i>	

## FRESH & SOUR

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<b>Lavender Sour</b>	20
<i>Hausgemachter Lavendel-Infused Vodka, Zitronensaft, Zuckersirup, Eiweiss</i>	
<b>Drunk Rabbit</b>	18
<i>Spiced Rum, Karottensaft, Passionsfrucht, Zitronensaft, Limettensaft, Zuckersirup</i>	
<b>Mexican Crash</b>	22
<i>Tequila, Agavennektar, Litchie, Limettensaft, Basilikum, Chili, Matcha</i>	
<b>Far From Costa Rica</b>	20
<i>Gin, Hibiskus, Limettensaft, Ananas</i>	

# WHITE WINE

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	10 cl	75 cl
<b>Conte della Vipera 2021</b> <i>Castello della Sala, Umbria – Sauvignon blanc, Sémillon</i>	10	68
<b>Montagny 1er Cru 2017/18</b> <i>Clos Chaudron, France – Chardonnay</i>	12.5	86
<b>Roero Arneis 2021</b> <i>Bruno Giacosa, Piemonte, Italy – Arneis</i>	11	75

# ROSÉ WINE

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	10 cl	75 cl
<b>Calafuria rosato 2020/21</b> <i>Tormaresca, Puglia, Italy – Negroamaro</i>	9 150 cl	52 110

# RED WINE

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	10 cl	75 cl
<b>Insoglio del Cinghiale 2020</b> <i>Tenuta di Biserno, Toscana, Italy – Syrah, Merlot, Cabernet franc, Cabernet Sauvignon, Petit Verdot</i>	9	62
<b>Château Cap de Faugères 2017/18</b> <i>Haut-Médoc, Bordeaux – Merlot, Cabernet franc, Cabernet Sauvignon</i>	9	62
<b>PSI 2019</b> <i>Bodegas y Viñedos Alnardo, Ribera del Duero – Tinto fino, Garnacha</i>	13.5	90

SIE WÜNSCHEN EINE GRÖßERE AUSWAHL?  
FRAGEN SIE NACH UNSERER WEINKARTE.



# BEER

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Chopfab Draft / Hell	33cl	8
Chopfab Bleifrei (alkoholfrei)	33cl	7
Appenzeller Zitronen-Panaché	33cl	7
Stella Artois	33cl	8
Peroni Nastro Azzuro	33cl	8
Erdinger Weissbier	33cl	8
Guinness	33cl	9

# SOFT DRINKS

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San Pellegrino / Acqua Panna	50cl	6
Coca Cola / Zero	33cl	6
Rivella rot / blau	33cl	6
Süßmost / Apfelschorle	33cl	6
Hausgemachter Ice-Tea	30cl	6
Gazosa 1883 <i>Limone, Amara</i>	35.5cl	7
Chinotto	20cl	5.5
Sanbitter	10cl	5.5
Fever Tree Mediterranean Tonic Water	20cl	6.5
Thomas Henry <i>Tonic Water, Bitter Lemon, Ginger Ale, Spicy Ginger Beer, Cherry Blossom Tonic</i>	20cl	6.5

# FINGER FOOD

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<b>Crostini Misti</b>	15
<i>Rindstatar, Oliventapenade, Thunfischstatar, Fenchelmarmelade</i>	
<b>Avocado Fritters <sup>v+</sup></b>	16
<i>Frittierte Avocado, Jalapeño Dip</i>	
<b>Fritto Misto</b>	21
<i>Crevetten, Calamari, Zitrus-Aioli</i>	
<b>Club Sandwich</b>	29
<i>Pouletbrust, Speck, Salat, Cocktailsauce, Pommes allumettes</i>	

# CLASSICS

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<b>Beef Tartare</b>	24	36
<i>Rindstatar, Birne, Belper Knolle, Toast</i>		
<b>Caesar Salad</b>	16	22
<i>Mini Lattich, Speck, Parmesan, Croûtons, Caesar Dressing</i>		
<i>mit Poulet</i>		+10
<i>mit Crevetten</i>		+15
<b>Mango &amp; Burrata <sup>v</sup></b>		21
<i>Mango, Burrata, Chili, Ingwer</i>		

v vegetarisch / v+ vegan

Für Informationen zu Allergenen in den einzelnen Gerichten wenden Sie sich bitte an unsere Mitarbeitenden.

# APERITIFS

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	Vol.-%	4cl
Belsazar Bianco / Rosé / Rosso	17°	9
Lillet Blanc / Rosé / Rouge	17°	10
Cinzano Bianco / Rosso	15°	10
Noilly Prat	15°	10
Punt E Mes	16°	10
Antica Formula	17°	14
Anna Famosa	15°	14
Campari	32°	10
Cynar	16.5°	10
Pernod Ricard	45°	12

# BITTERS & LIQUEURS

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	Vol.-%	4cl
Averna Amaro	32°	10
Fernet Branca	40°	10
Jägermeister	35°	10
Ramazzotti	30°	10
Amaretto Disaronno	28°	10
Baileys Irish Cream	17°	10
Berliner Luft	18°	8
Cointreau	40°	10
Frangelico	20°	10
Hierbas	26°	8
Ingwerer	20°	10
Limoncello	25°	10
Patron XO Café	35°	12
Sambuca Molinari	38°	10
Pussanga	38°	14

# GIN

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	Vol.-%	4cl
Tanqueray London Dry	43.1°	14
Tanqueray Rangpur	41.3°	17
Tanqueray N° Ten	47.3°	18
Berliner Brandstifter	43.3°	18
Bombay Sapphire London Dry	40°	14
Brockmans	40°	18
Gin Mare	42.7°	18
Gin Sul	43°	22
Hendrick's	41.4°	16
Monkey 47	47°	18
Monkey 47 Sloe Gin	29°	18
Nordés	40°	16
Plymouth Navy Strength	57°	18
The Botanist	46°	18
Turicum Gin	41.5°	18
Falco	43°	22
Ki No Bi Kyoto Gin	45.7°	25
Rooftop Gin	40°	20
Schrödinger's Katze	44°	20
Bald Rock Gin	40°	18
Turicum Wood Barreled Gin	41.5°	20

# VODKA

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	Vol.-%	4cl
Ketel One	40°	14
Ciroc	40°	16
Beluga White Label	40°	20
Beluga Gold Line	40°	38
Belvedere	40°	18
Chopin Potato	40°	18
Grey Goose	40°	17
Stolichnaya Elit	40°	20
Tito's Handmade	40°	17
Turicum Vodka	40°	18
Absolut	40°	17
Absolut Zitrone	40°	18

# WHISKIES

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<b>SCOTCH &amp; JAPANESE SINGLE MALT</b>	Vol.-%	4cl
Ardbeg 10 years	46°	18
Glenfarclas 105	60°	22
Glenkinchie 12 years	43°	16
Glenmorangie 10 years	40°	16
Glenmorangie 18 years	43°	28
Highland Park 12 years	40°	18
Lagavulin 16 years	43°	18
Laphroaig 10 years	40°	17
Oban 14 years	43°	18
Port Charlotte 10 years	50°	20
Talisker 10 years	45.8°	16
The Balvenie 12 years Double Wood	40°	18
The Glenlivet Founders Reserve	40°	16
The Glenlivet 18 years	43°	28
The Glenlivet XXV 25 years	43°	52
Spring Bank 10 years	43°	22
Spring Bank 18 years	43°	35
Hakushu 12 years	40°	27
Jamazaki 12 years	40°	22
<b>AMERICAN &amp; IRISH</b>	Vol.-%	4cl
Booker's 7 years	63.9°	26
Bulleit Bourbon	45°	14
Bulleit Rye	45°	14
Bulleit Bourbon 10 years	45°	18
Jack Daniel's Old No. 7	40°	16
Jack Daniel's Gentleman Jack	40°	18
Maker's Mark	45°	17
Woodford Reserve	43.2°	18
Roe & Co	40°	18
<b>BLENDED</b>	Vol.-%	4cl
Johnnie Walker Red Label	40°	14
Johnnie Walker 12 years Black Label	40°	16
Johnnie Walker Blue Label	40°	42
Canadian Club	40°	14
Chivas Regal 12 years	40°	16
Chivas Regal 18 years	40°	22
John Jameson	40°	14

# RUM

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	Vol.-%	4cl
Pampero Blanco	37.5°	14
Pampero Especial	40°	14
Bacardi Cuatro 4 años	40°	15
Black Tears Cuban Spiced	35°	15
Diplomático 12 years Reserva Exclusiva	40°	18
Don Papa 7 years	40°	18
Don Papa 10 years	40°	20
El Dorado 15 years	43°	21
Gosling's Black Seal	40°	16
Havana Club 7 años	40°	16
Matusalem 15 years	40°	17
Pusser's Gunpowder	54.5°	19
Pyrat XO Reserve	40°	18
Trois Rivières 1999	42°	28
Zacapa Centenario 23 Solera	40°	19
Zacapa XO Centenario	40°	32

# TEQUILA & MEZCAL

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	Vol.-%	4cl
Don Julio Blanco	38°	14
Don Julio Reposado	38°	15
Patron Silver	40°	18
Patron Reposado	40°	19
Patron Añejo	40°	22
Calle 23	40°	18
Mezcal Buen Suceso	40°	20
Mezcal Marca Negra	50.9°	22
Mezcal Meteoro Espadin	45°	19
Mezcal del Maguey Vida	42°	18
Mezcal del Maguey Chichicapa	46°	26

# COGNAC & ARMAGNAC

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	Vol.-%	2cl
Hennessy VS	40°	13
Hennessy XO	40°	22
Martell Cordon Bleu	40°	24
Rémy Martin VSOP	40°	14
Rémy Martin XO	40°	20
Bas-Armagnac Laberdolive Hors d'Age	42°	19

# BRANDY, CALVADOS & PISCO

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	Vol.-%	2cl
Carlos Primero	38°	10
Carlos Impérial XO	38°	18
Lepanto	36°	14
Torres Jaime   30 years	38°	28

	Vol.-%	2cl
Calvados Morin	40°	10
Calvados Lauriston Hors d'Age	40°	13

	Vol.-%	4cl
Pisco Lapostolle	40°	16
Pisco Kappa	40°	18

# SHERRY & PORTWINE

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	Vol.-%	5cl
Tio Pepe Fino Seco	15°	10
Lustau Amontillado Rare Escuadrilla	18.5°	12
Taylor's Port 10 years	20°	13
Taylor's Port 20 years	20°	18
Taylor's Port 30 years	20°	32