## DRINKS

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GIN & TONIC			
BOMBAY SAPPHIRE HENDRICK'S MONKEY 47	40% 41.4% 47%	4CL 4CL	15 17 19
WHISKEY & MALTS			
JAMESON	40%	4CL	12
CHIVAS REGAL 12YR	40%	4CL	15
BULLEIT BOURBON OLD PULTENEY 12YR	45% 40%	4CL 4CL	15 16
MACALLAN DOUBLE CASK 12YR		4CL	18
LAGAVULIN 8YR	43%	4CL	12
BALVENIE 14YR TALISKER 10YR	45% 45%	4CL 4CL	18 16
GLENFIDDICH 15YR	40%	4CL	18
VODKA			
ABSOLUT	40%	4CL	10
GREY GOOSE	40%	4CL	16
COGNAC			
MARTELL VS	40%	2CL	12
COURVOISIER VSOP BACHE GABRIELSEN	40% 40%	2CL 2CL	15 13
BACHE GABRIELSEN	40%	201	
GRAPPA			
NONINO MOSCATO	41%	2CL	9
FRUIT BRANDY			
WILLIAMS LA VALADIERE	37.5%	2CL	7
ZWETSCHGEN WILLISAU KIRSCH WILLISAU	40% 37.5%	2CL 2CL	7 7
RUM			
BACARDI CARTA BLANCA	37.5%	4CL	9
HAVANA CLUB ANEJO	40%	4CL	10
LEBLON CACHAÇA DIPLOMATICO	40% 40%	4CL 4CL	10 15
RON ZACAPPA	43%	4CL	18
TEQUILA			
CAZADORES BLANCO	40%	4CL	12
LIQUEUR			
AMARETTO DISARONNO	28%	4CL	9
COINTREAU JÄGERMEISTER	40% 35%	4CL 4CL	9
APERITIF			
CAMPARI BITTER	23%	4CL	9
RAMAZOTTI	30%	4CL	9
LILLETE BLANC	17% 11%	4CL	9
APEROL	11%	4CL	8



# COCKTAILS

#### THE CLASSICS

THE CLHSSICS	
NEGRONI Gin, vermouth rosso and Campari, garnished with orange peel	15
MARGARITA	15
Tequila, orange liqueur, and lime juice served with salt on the rim of the glass  MOJITO > CHOOSE YOUR FLAVOUR	15
Rum, mint, lime, sugar, and club soda.  OLD FASHIONED	15
Whiskey, sugar and bitters garnished with an orange twist and a cocktail cherr	
MOSCOW MULE  Vodka, spicy ginger beer, and lime juice, garnished with a slice of lime	15
BLOODY MARY	12
PIÑA COLADA	16
Rum, cream of coconut or coconut milk, pineapple juice	10
FIZZ	
HUGO	12
Prosecco, elderflower syrup and soda garnished with mint leaves  APEROL SPRITZ	12
Prosecco, Aperol, and soda water garnished with an orange slice	12
CAMPARI SPRITZ  Campari, prosecco and soda, garnished with orange	12
MIMOSA	15
Champagne and chilled orange juice – perfect at brunch	
SOURS	
AMARETTO SOUR	16
Amaretto, bourbon, fresh lemon juice, and simple syrup shaken with egg white and garnished with a cherry	
WHISKEY SOUR  Bourbon, fresh lemon juice, simple syrup and egg white shaken and	16
served over ice	
BLUE MERMAID  Tequila, vodka, Bacardi Rum, blue Curaçao, mint, lime juice, sugar syrup	18
BARKEEPER'S CHOICE	16
Ask our Barkeeper for his signature cocktail	
AFTER DINNER	
WHITE RUSSIAN  Vodka, coffee liqueur and cream served with ice	16
ESPRESSO MARTINI	16
Vodka, espresso coffee, and coffee liqueur	
ALCOHOL FREE	
VIRGIN MARY Tomato juice, Worcestershire sauce and tabasco shaken over ice and	10
served with fresh celery	
VIRGIN MOJITO  Fresh lime, mint and sugar are mulled in a glass, topped with soda	10
water and filled with ice  NO G&T	10
0% Dry Gin. Served in the traditional way with Thomas Henry tonic,	
poured over ice and garnished with a lemon slice	

VIRGIN PIÑA COLADA

Pneapple juice, thick coconut milk

10

#### HILLOFO

WINES		DRINKS
SPARKLING 1	DL /7.5 DL	COFFEE / TEA
TERRA DI MARÇA	9/49	COFFEE CRÈME
PROSECCO (IT)	_	ESPRESSO / RISTRETTO
Fresh and exquisitely balanced. The flavor fresh, with notes of pears apples, and citrus	5,	CAPPUCCINO
MILLESIMATO MONTRESSOR	9/49	CAFÉ LATTE
PROSECCO ROSE (IT)  A fresh, delicate bouquet with notes of raspberry and citrus		LATTE MACCHIATO
CUVÉE LÉONIE CHAMPAGNE	12/89	ESPRESSO MACCHIATO
AOC BRUT (FR)  The bouquet is reminiscent of preserved yellow and exotic fruits.		CHOCOLATE COFFEE
Dried flowers and gingerbread. Fresh on the palate		ICED LATTE
MOËT & CHANDON CHAMPAGNE IMPERIAL BRUT NV (FR)	125	CHAI LATTE
Golden straw yellow in colour, with notes of apple, pear, brioche		MATCHA CHAI LATTE
and nuts		EILLES TEA DIAMOND - SEE SELECTION
WHITE		MILK DRINKS
REGNO RECAS CHARDONNAY (RO) 187 ML	10.50	HOT / COLD CHOCOLATE
100% Chardonnay. An elegant wine with an excellent finish. Aromas tropical fruits (bananas), citrus, white peaches & honey	s of	MILK FRAPPE (STRAWBERRY, ALMOND, GRENADINE)
REGNO RECAS SAUVIGNON BLANC (RO) 75 CL	49	
Pleasant aromas of white flowers, fruit (pears and scorched apricots), lemon zest, with mineral aspects		NON ALCOHOLIC DRINKS
SOLO BARRIQUE CHARDONNAY (RO) 75 CL	59	HOMEMADE ICE TEA
White wine made of 100% chardonnay grapes. Tropical and		VALSER STILL WATER 50 CL
balanced with a slight dry finish		VALSER SPARKLING WATER 50 CL
		COCA-COLA ORIGINAL 33 CL
ROSE		COCA-COLA ZERO 33 CL
REGNO RECAS ROSE 187 ML	10.50	SPRITE 33 CL
Notes of freshly picked strawberries and currants, enveloped in the		FANTA 33 CL
fine scent of rose petals		FUSETEA PEACH 33 CL
SOLO QUINTA ROSE (RO) 75 CL	72	MÖHL SHORLEY (APPLE SPRITZER) 33 C
A vibrant and fresh rose made from Cabernet Franc, Merlot, Pinot Grigio, Negru de Dragasani and Novac		THOMAS HENRY TONIC WATER 20 CL
		THOMAS HENRY BITTER LEMON 20 CL
RED		THOMAS HENRY SPICY GINGER 20 CL MICHEL ORANGE PREMIUM 100% 20 CL
REGNO RECAS PINOT NOIR (RO) 187	ML 10.50	
Intense aromas of red and black fruits (cherries, blueberries, blackberries), and floral (violets). Medium body a spicy finish		DEED
SELENE MERLOT (RO) 75 CL	65	BEER .
CUVEE ÜBERLAND (RO) 75 CL	92	MORETTI DRAFT 33 CL/50 CL
COLL OBLICAND (NO) 70 OL	02	ITTINGER AMBER 33 CL



Made from Cabernet Sauvignon and Merlot. This wine has aromas of

oak, vanilla & chocolate

### DRINKS

COFFEE / TEA	
COFFEE CRÈME	4.50
ESPRESSO / RISTRETTO	4
CAPPUCCINO	5.50
CAFÉ LATTE	į
LATTE MACCHIATO	(
ESPRESSO MACCHIATO	4.50
CHOCOLATE COFFEE	(
ICED LATTE	(
CHAI LATTE	(
MATCHA CHAI LATTE	7

#### K DRINKS / COLD CHOCOLATE **FRAPPE** 4.50 RAWBERRY, ALMOND, GRENADINE)

HOMEMADE ICE TEA	6
VALSER STILL WATER 50 CL	5
VALSER SPARKLING WATER 50 CL	5
COCA-COLA ORIGINAL 33 CL	5
COCA-COLA ZERO 33 CL	5
SPRITE 33 CL	5
FANTA 33 CL	5
FUSETEA PEACH 33 CL	5
MÖHL SHORLEY (APPLE SPRITZER) 33 CL	5
THOMAS HENRY TONIC WATER 20 CL	5
THOMAS HENRY BITTER LEMON 20 CL	5
THOMAS HENRY SPICY GINGER 20 CL	5
MICHEL ORANGE PREMIUM 100% 20 CL	5.50

### RETTI DRAFT 33 CL/50 CL 7/9.50 ITTINGER AMBER 33 CL ERDINGER WEISSBIER 50 CL LAGUNITAS IPA 33 CL CORONA 35.5 CL HEINEKEN 33 CL HEINEKEN 0.0% (NONALCOHOLIC) 33 CL 5.50