

NEW
YORK
BAR



Lynn Chadwick **FIRST GIRL SITTING ON BENCH** 1988
(Detail)

COCKTAILS AND ART

The connection between cocktails and art is a fascinating one, full of depth and creativity. Cocktails are often true works of art in both presentation and craftsmanship. Bartenders use creative techniques to garnish and showcase drinks in visually striking ways.

Mixology is widely considered a branch of the culinary arts. Just like haute cuisine, crafting an exceptional cocktail demands a deep understanding of flavor, technique, and visual appeal.

In short, the worlds of cocktails and art are closely intertwined—each rooted in creativity, presentation, and cultural expression.

We invite you to enjoy every moment.

Your New York Bar Team

1:30 PM

15

Gin⁵⁾ | Aromatized Triple Sec | Sherry | Pineapple | Bitters

This modern take on the Singapore Sling is a refreshing and complex twist on the classic cocktail. It's the perfect choice for a warm summer evening or as a pre-dinner aperitif.

HEAVY BOUQUET

15

Rum^{1,5)} | Curacao | Limes | Pistachio Orgeat | Milk-clarified⁶⁾ | Coffee Infused Rum^{1,5,8)}

An exciting and refreshing cocktail that reimagines the flavors of a Mai Tai in a unique way. Milk clarification lends a smooth texture and subtle sweetness, while the caffeine-infused topping adds an extra kick.

TIPTOE INTO TWILIGHT

15

Coffee Washed Vodka | Crème De Cacao | Simple Syrup | Saline Solution | Vegan Foamer

An elegant pick-me-up. This refined cocktail is a clear, modern take on the classic Espresso Martini—stripped of cloudy elements and focused instead on the pure essence of coffee and chocolate.

FORGOTTEN EVENTS

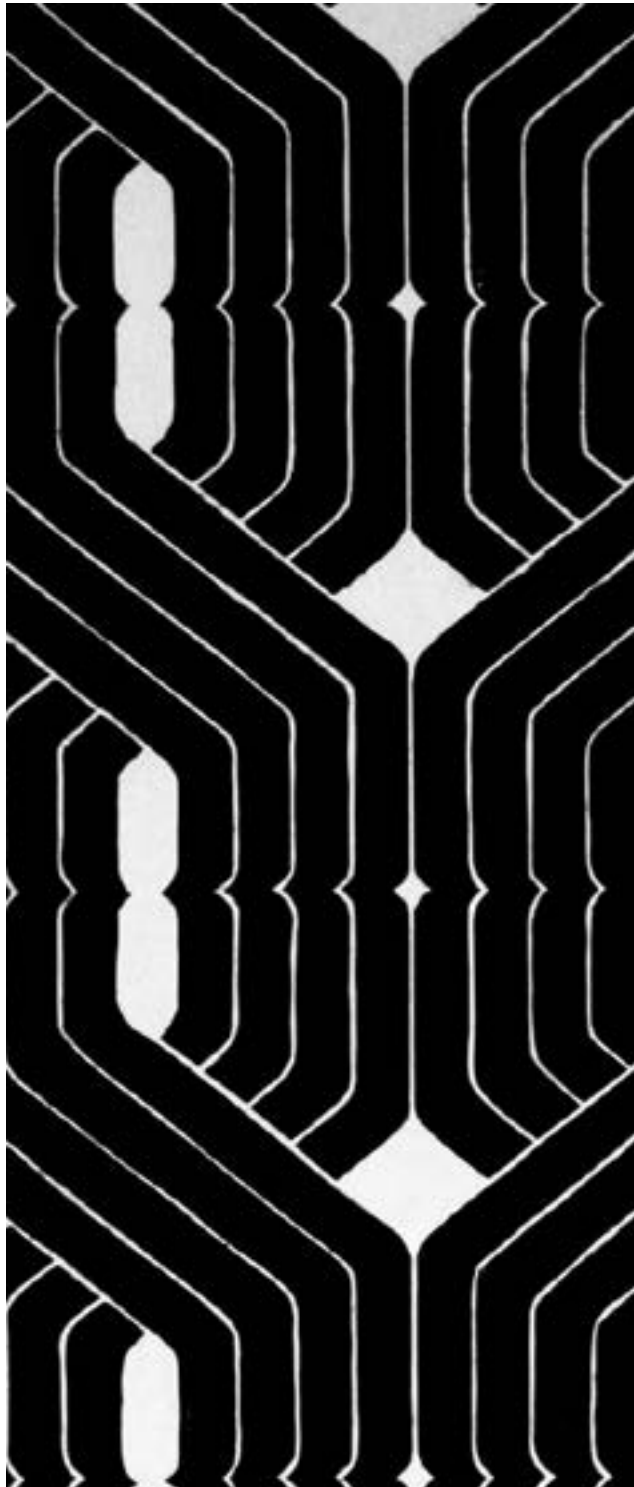
15

Walnut Butter-Washed Whiskey | Maple Syrup | Chocolate Bitter

Nutty, sweet, and chocolaty. The walnut butter infusion gives this cocktail a unique and irresistible character, perfectly complemented by maple syrup and chocolate bitters.



Bernhard Eber **FORGOTTEN EVENTS** 1996/97 (Detail)



Gregor Hildebrandt **OMA GISELA'S TAPESTRY**
(PAFF THE MAGIC DRAGON) 2008 (Detail)

520 HOOKERS

15

Dark Rum | Pineapple Shrub | Pineapple Juice |
Coconut Espuma

„If you like Piña Colada, and getting caught in the rain.”

FIRST GIRL SITTING ON BENCH

15

Yuzu Sake | Belsazar Rosé⁵⁾ | Lime Juice²⁾³⁾ | Lemon
Juice²⁾³⁾ | Orange Blossom Water | Vegan Foamer | Soda

Refreshing and effervescent, with bright citrus notes
from yuzu juice and a subtle sweetness from the
sake.

PAFF DER ZAUBERDRACHE

15

Whiskey¹⁾ | DOM Benedictine | Angostura¹⁾ |
Absinthe⁵⁾ | Smoke

Smoky, sweet, and subtly bitter —
a bold, spirit-forward cocktail with serious charac-
ter. Also known as the Smoked Kentucky Colonel.

ERDDURCHSTECHUNG

15

Whiskey¹⁾ | Cointreau⁵⁾ | IPA Beer Syrup | Lemon Juice²⁾³⁾ |
Lemon Curd^{A)}

This cocktail is a smoky, yet sweet and fruity crea-
tion. Lemon curd adds a smooth, creamy finish that
ties it all together.

THREE DOTS AND A DASH

15

Gold Rum¹⁾ | Dark Rum¹⁾ | Falernum^{H)} | Lime Juice²⁾³⁾ |
Pineapple | Angostura Bitter¹⁾

A classic 1950s tiki cocktail – refreshing and full of
flavor – you're guaranteed to love it.

LEDA AND THE SWAN

15

Vodka | St Germain | Lime Juice²⁾³⁾ | Ginger Syrup |
Soda Water

Famously known as Le Grand Fizz – bright and
effervescent, with a refreshing kick of ginger and
cucumber, and a delicate touch of elderflower.

ISLAND COFFEE CROWN

15

Cocoa Butter-Washed Rum¹⁾ | Bols Yogurt Liqueur⁶⁾ |
Coffee Espuma⁹⁾

This cocktail is a rich and decadent indulgence,
blending creamy notes of chocolate and yogurt with
the bold flavor of coffee.

PERUVIAN PISCO SOUR

15

Pisco | Simple Syrup | Lime Juice²⁾³⁾ | Vegan Foamer |
Angostura Bitter¹⁾

The Pisco Sour is a refreshing cocktail made with
Pisco, a Peruvian grape brandy.
It's the perfect alternative to a Whiskey Sour.



AES LEDA AND THE SWAN 1996 (Detail)

FREE CREATIVITY

JASMIN'S CHILDHOOD

11

Pineapple Juice³⁾ | Cold Brew Jasmin Tea | Lime Juice²⁾³⁾ |
Simple Syrup | Licorice

Tropical freshness meets herbal licorice.
An exotic cocktail that blends the sweetness of
pineapple with a touch of bitter licorice.

PIRATE IN THE HERB GARDEN

11

Alcohol-free Rum | Ginger Syrup | Milk-clarified⁶⁾ | Limes

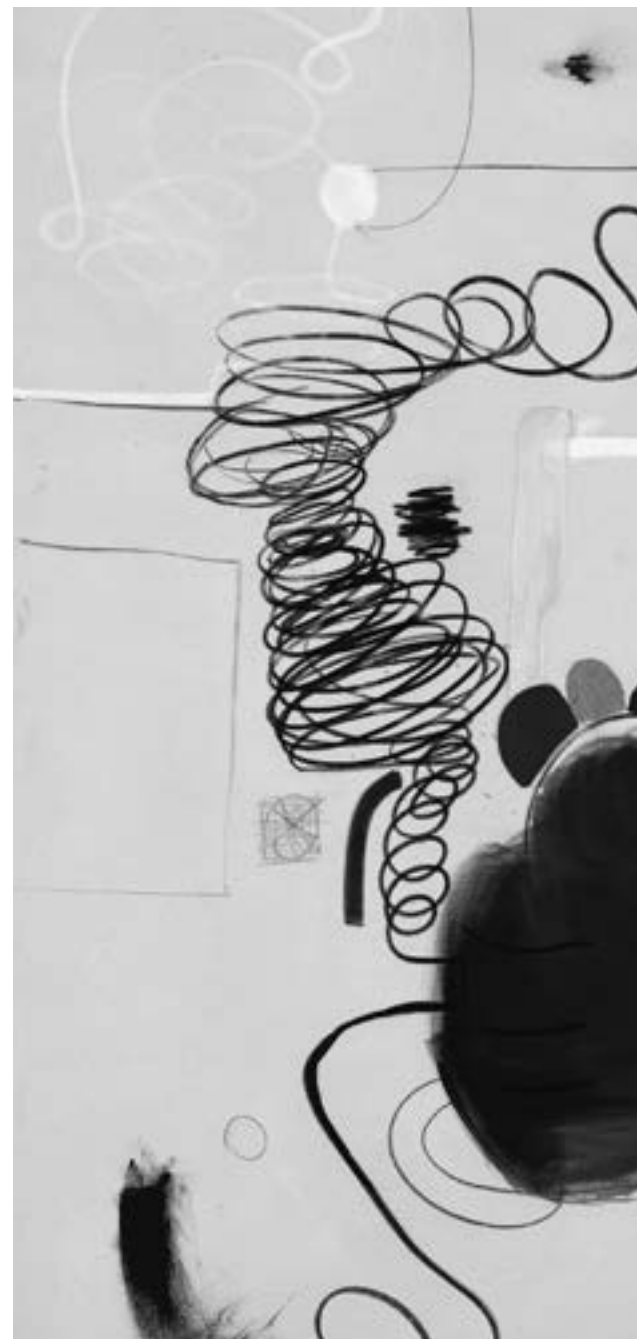
A refined flavor experience – a non-alcoholic take
on the classic Rum Old Fashioned, for those who
appreciate tradition without the spirits.

PURPLE DREAMS

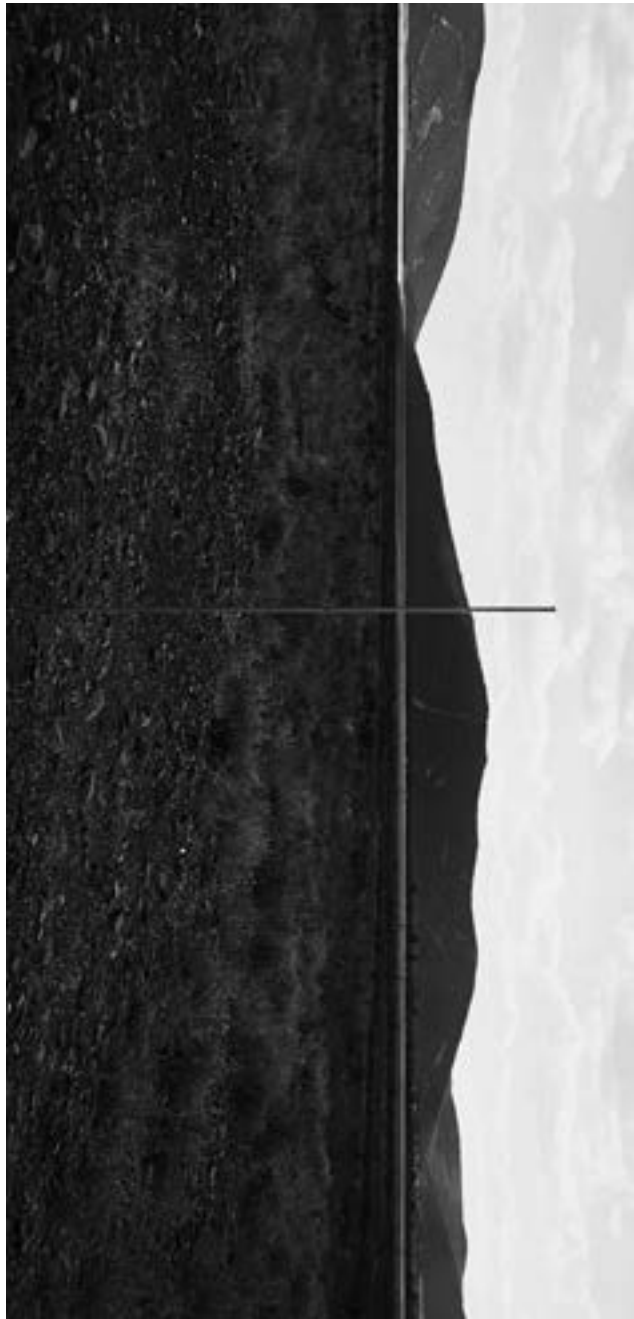
11

Alcohol-free Gin⁵⁾ | Lavender | Verjous | Raspberry |
Wild Berry

Floral, fruity, and slightly tart —
a perfectly balanced non-alcoholic cocktail that
delights with its harmony of flavors.



Christian Rosa **520 HOOKERS** 2014 (Detail)



SPIRITS

RUM

4cl

Cuba

Havana Club 3 40%

9

Venezuela

Ron Botucal Reserva Exclusiva¹⁾ 40%

12

Dominican Republic

Brugal 1888¹⁾ 40%

15

Caribbean Islands

Banks 5⁵⁾ 43%

13

Trinidad und Tobago

The Kraken Black Spiced¹⁾⁵⁾ 40%

11

Jamaica

Myers's Rum¹⁾⁵⁾ 40%

11

VODKA

4cl

Sweden

Absolut Vodka 40%

9

France

Grey Goose 40%

14

Canada

Crystal Head Vodka¹⁾⁵⁾ 40%

12

Germany

Brandstifter Vodka⁵⁾ 43,3%

13

Montenegro

Beluga Noble Vodka⁵⁾ 40%

14

GIN

4cl

Germany

Monkey 47 ⁵⁾ 47%	15
Brandstifter Gin ⁵⁾ 43,3%	14
Elephant Gin ⁵⁾ 45%	15
Windspiel Premium Dry Gin ⁵⁾ 47%	16

Great Britain

Bombay Sapphire ⁵⁾ 40%	10
Sipsmith Gin ⁵⁾ 41,6%	13
Plymouth Navy Strength 57%	10
Brockmans Intensely Smooth Premium Gin 40%	12

Scotland

Hendricks Gin ⁵⁾ 44%	13
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Netherlands

Bobby's Gin ⁵⁾ 42%	15
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TEQUILA & MEZCAL

4cl

Casamigos Mezcal ⁵⁾ 40%	21
Patron Silver ⁵⁾ 40%	11
Patron Anejo ⁵⁾ 40%	13

LIQUEUR

4cl

Falernum Velvet John D. Taylor's 11%	10
Fukuju Yuzu Sake ⁵⁾ 14%	11
Berliner Luft 18%	7
Disaronno ¹⁾ 28%	8
Baileys ^{1)5)G)} 17%	8
Cointreau ⁵⁾ 40%	9
Jägermeister 35%	8
Ramazzotti Amaro ⁵⁾ 30%	8
Campari ⁹⁾ 25%	8
Absinthe ⁵⁾ 68%	9

SPIRITS ALCOHOL-FREE

4cl

Undone No.1 Jamaican Dark Cane 0,0%	8
Undone No.2 Juniper Type 0,0%	8

COGNAC

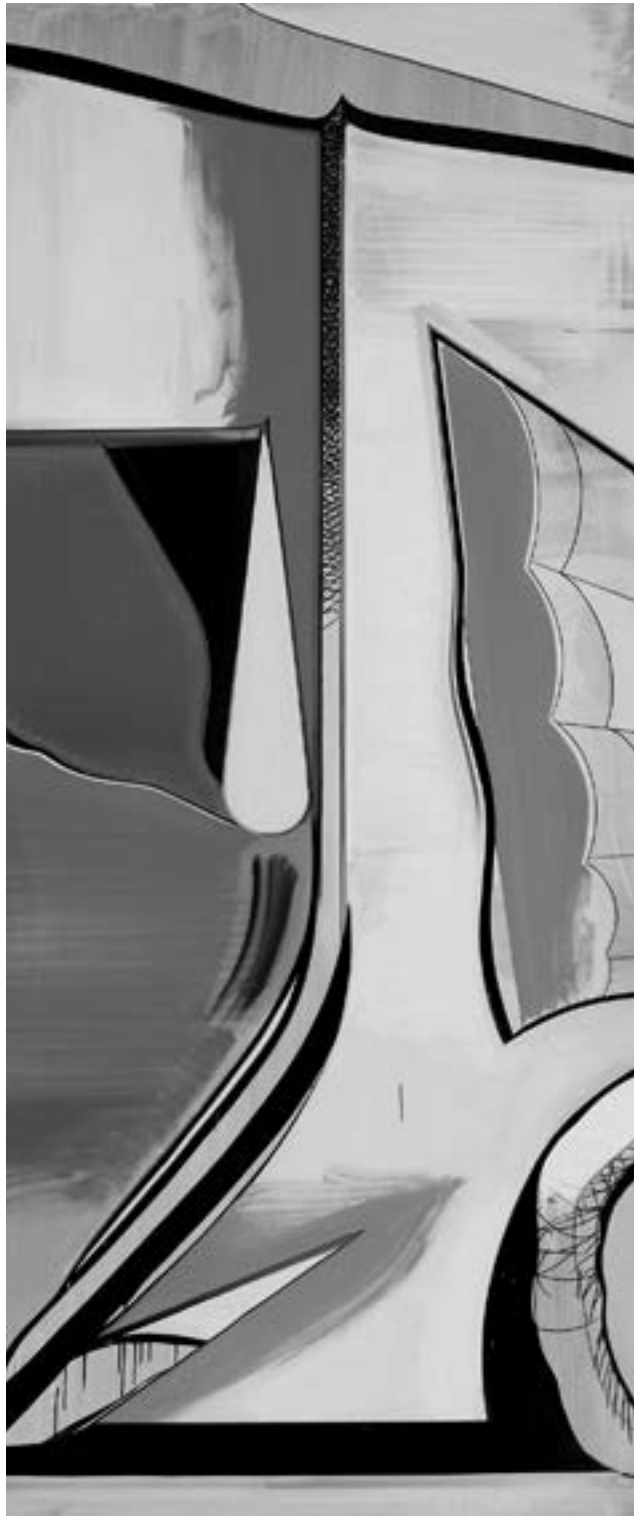
4cl

Hennessy VSOP ¹⁾ 40%	13
Hennessy XO ¹⁾ 40%	28

BRANDY

4cl

Cardenal Mendoza Gran Reserva ⁵⁾ 40%	12
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Thomas Scheibitz **LE MATIN** 2012 (Detail)

WHISKEY

4cl

Scotland

Highland

Glenmorangie¹⁾ 10J 40% **14**

Glenmorangie¹⁾ 18J Extremely Rare 43% **32**

Lowland

Glenkinchie¹⁾ 12J 43% **14**

Islay

Lagavulin¹⁾ 43% **18**

Ardbeg¹⁾ 10J 46% **15**

Speyside

The Glenlivet Founder's Reserve¹⁾ 40% **15**

Blended Scotch

Chivas Royal Salute 21 J Signature Blend 40% **48**

America

Bourbon

Makers Mark 45,5% **10**

Basil Haydens Bourbon 40% **15**

Tennessee

Jack Daniels¹⁾ 40% **10**

Japan

Nikka from the Barrel 51,4% **14**

VERMOUTH

5cl

Belsazar Vermouth White ⁵⁾ 18%	9
Belsazar Vermouth Red ⁵⁾ 18%	9
Belsazar Vermouth Rosé ⁵⁾ 14,5%	9

PISCO

4cl

Chile

Pisco Control 43%	8
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APÉRITIF À BASE DE VIN

Lillet Rosé ⁵⁾ 17%	8
Aperol ⁽¹⁾⁽⁵⁾⁽⁹⁾ 11%	8

BEER

Radeberger	0,3l	5
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By the Bottle

Berliner Kindl ^(a1) 0,0 Alc	0,33l	5
Berliner Berg IPA ^(a1)	0,33l	6

NON-ALCOHOLIC BEVERAGES

Vio Orange Lemonade	0,25l	4,5
Vio Lemonade	0,25l	4,5
Coca Cola ⁽¹⁾⁽⁷⁾⁽⁸⁾	0,2l	4
Coca Cola Zero ⁽¹⁾⁽⁶⁾⁽⁷⁾⁽⁸⁾	0,2l	4
Red Bull ^{(1)(7)(8)(8a)(11)}	0,25l	5,5

Thomas Henry	0,2l	4,5
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Tonic⁽⁹⁾ | Spicy Ginger⁽¹⁾ | Ginger Ale⁽¹⁾ |

Bitter Lemon⁽³⁾⁽⁹⁾ | Soda

SPARKLING WINE & CHAMPAGNE

Estrel Edition Privat Cuvée ⁽⁵⁾ 12,5%	0,1l	10
Pommery Brut Imperial ⁽⁵⁾ 12,5%	0,1l	14
Estrel Edition Privat Cuvée ⁽⁵⁾ 12,5%	0,75l	48
Pommery Brut Imperial ⁽⁵⁾ 12,5%	0,75l	90
Pommery Brut Rosé Royal ⁽⁵⁾ 12,5%	0,75l	100

All prices are in euros, including VAT and service charge.

¹⁾ Coloring Agents | ^{1a)} Coloring E 102 (May affect activity and attention in children) | ^{1b)} Coloring E 122 (May affect activity and attention in children) | ²⁾ Preservatives | ³⁾ Antioxidants | ⁴⁾ Flavorings
⁵⁾ Sulfur dioxide | ⁶⁾ Blackening agent | ⁷⁾ Phosphates | ⁸⁾ Contains caffeine
^{8a)} Not recommended for children, pregnant or breastfeeding women | ⁹⁾ Quinine | ¹⁰⁾ Sweeteners | ¹¹⁾ Taurine | ¹⁴⁾ Contains a source of phenylalanine (sweetener aspartame)

Allergens and Intolerances

A) Gluten | G) Milk, including lactose | H) Tree nuts K) Sesame seeds

If you have any questions about allergens in our drinks, please ask our staff.