

**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

Gin<sup>5)</sup> | Aromatized Triple Sec | Sherry | Pineapple | Bitters

With our house-made triple sec, this modern Singapore Sling takes on a delicious allspice note — creating a warm, subtly spiced, and complex reinterpretation of the classic.

## HEAVY BOUQUET

15

Rum<sup>1,5)</sup> | Curacao | Lime | Pistachio Orgeat  
Milk-clarified<sup>6)</sup> | Coffee Infused Rum<sup>1,5,8)</sup>

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.

## YO EN TU VIDA

19

Grapefruit | Grapefruit-Oleo-Saccharum | Lime Juice  
Champagne

The cocktail “Yo En Tu Vida” (“Me in Your Life”) is a tribute to the joyful, sparkling moments that make life unforgettable.

## FORGOTTEN EVENTS

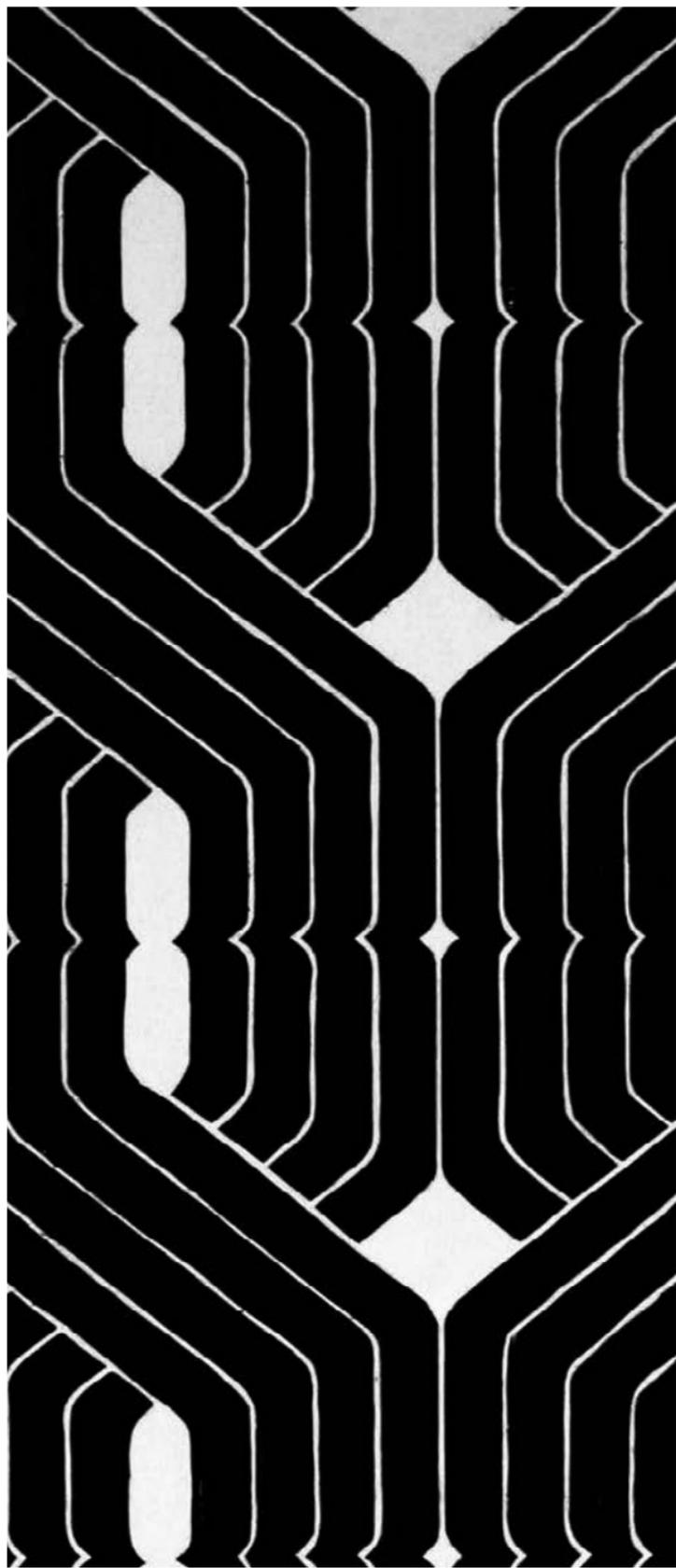
15

Walnut Butter-Washed Whiskey | Maple Syrup  
Chocolate Bitters

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 Rosé<sup>5)</sup> | Lime Juice<sup>2)3)</sup> | Lemon  
Juice<sup>2)3)</sup> | 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

Whiskey<sup>1)</sup> | DOM Benedictine | Angostura Bitters<sup>1)</sup>  
Absinthe<sup>5)</sup> | Smoke

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

## ERDDURCHSTECHUNG 15

Whiskey<sup>1)</sup> | Cointreau<sup>5)</sup> | IPA Beer Syrup | Lemon Juice<sup>2)3)</sup>  
Lemon Curd<sup>A)</sup>

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

# THREE DOTS AND A DASH

15

Gold Rum<sup>1)</sup> | Dark Rum<sup>1)</sup> | Falernum<sup>H)</sup> | Lime Juice<sup>2)3)</sup>  
Pineapple | Angostura Bitters<sup>1)</sup>

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 Juice<sup>2)3)</sup> | 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.

# EIDOLON

15

Brockmans Gin | Absinthe | Lemon Juice  
Strawberry-Oleo-Saccharum | Coconut

The “Eidolon” is a creamy, sweet-fruity indulgence with an unexpectedly subtle herbal depth and a captivating finish that lingers like a fleeting apparition.

# PERUVIAN PISCO SOUR

15

Pisco | Simple Syrup | Lime Juice<sup>2)3)</sup> | Vegan Foamer  
Angostura Bitter<sup>1)</sup>

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



AES **LEDA AND THE SWAN** 1996 (Detail)

# NEW YORK BAR CLASSICS

## NEGRONI

15

Gin | Campari | Belsazar Red

## RAMOS GIN FIZZ

15

Gin | Orange Blossom Water | Sugar | Lime | Lemon  
Egg White | Cream | Soda

## TRADER VIC MAI TAI

15

Jamaica Rum | Lime | Cointreau | Crafted Orgeat  
Sugar

## TEQUILA MINT SMASH

15

Tequila | Lime | Agave Syrup | Mint

## PORNSTAR MARTINI

15

Vodka | Passoã | Passionfruit | Vanilla Syrup | Lime  
Sparkling Wine



SARCENO **SOLARIS** 2010 (Detail)

# FREE CREATIVITY

## JASMIN'S CHILDHOOD

11

Pineapple Juice<sup>3)</sup> | Cold Brew Jasmin Tea | Lime Juice<sup>2)3)</sup>  
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 | Almond Syrup  
Pineapple Juice<sup>3)</sup> | Lime<sup>2)3)</sup>

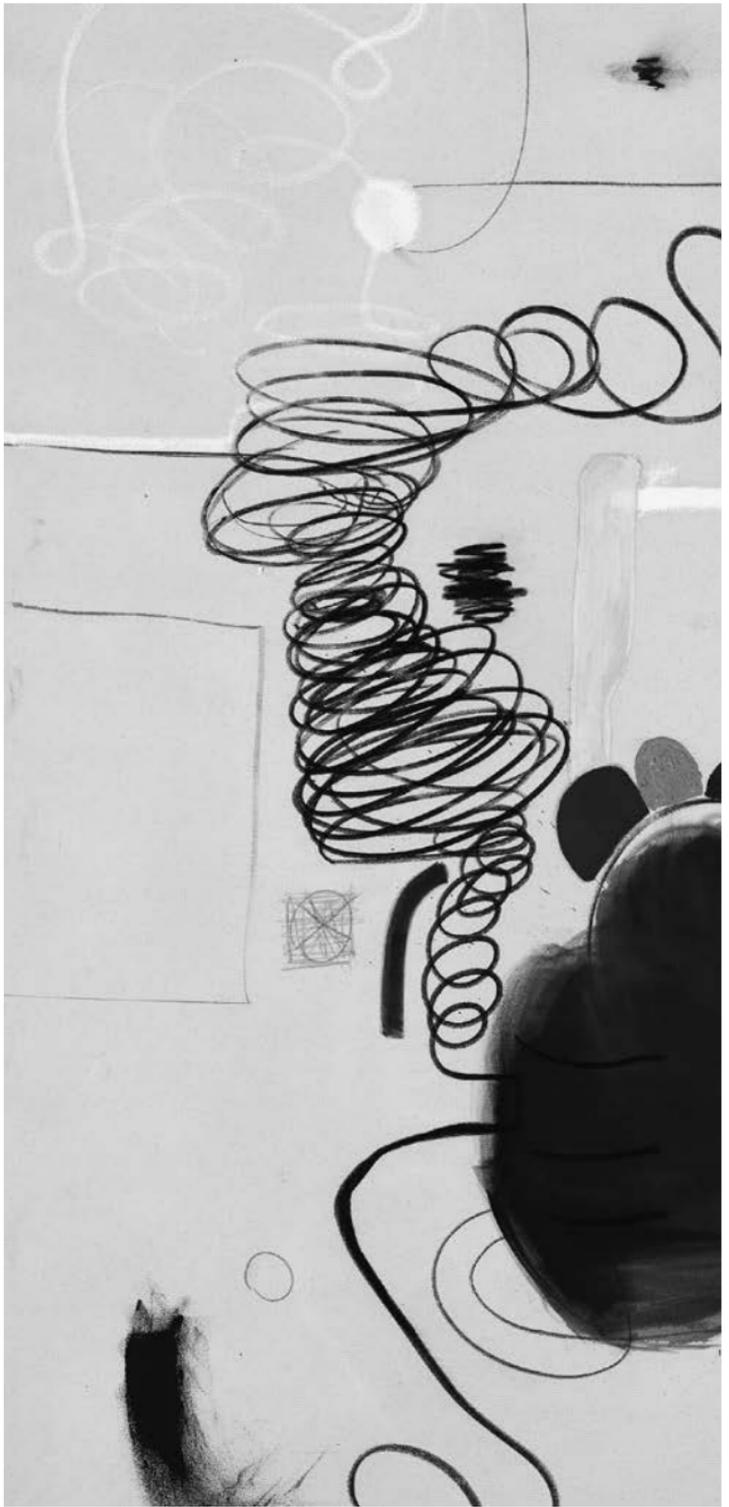
Caribbean vibes meet an aromatic twist:  
Rich Jamaican rum notes groove with sun-kissed  
pineapple juice, zesty lime, and a hint of homemade  
orgeat and ginger syrup.

## PURPLE DREAMS

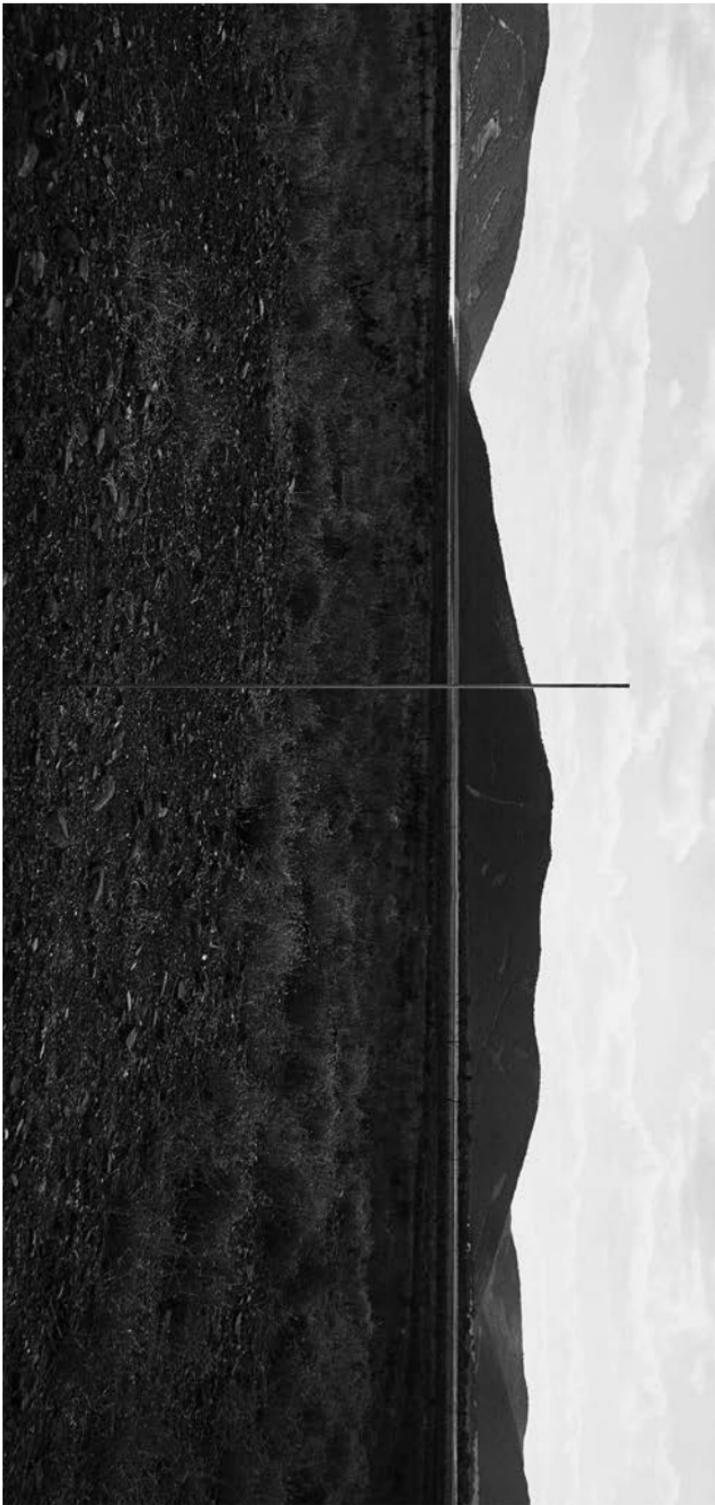
11

Alcohol-free Gin<sup>5)</sup> | 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)



Felix Kiessling **ERDDURCHSTECHUNG** 2017 (Detail)

# LONGDRINKS

INCLUDING FILLERS

## RUM

### Cuba

Havana Club 3 40% **12**

### Venezuela

Ron Botucal Reserva Exclusiva<sup>1)</sup> 40% **16**

### Dominican Republic

Brugal 1888<sup>1)</sup> 40% **16**

### Caribbean Islands

Banks 5<sup>5)</sup> 43% **15**

### Trinidad und Tobago

The Kraken Black Spiced<sup>1)5)</sup> 40% **13**

### Jamaica

Myers's Rum<sup>1)5)</sup> 40% **13**

## VODKA

### Sweden

Absolut Vodka 40% **11**

### France

Grey Goose 40% **16**

### Canada

Crystal Head Vodka<sup>1)5)</sup> 40% **14**

### Germany

Brandstifter Vodka<sup>5)</sup> 43,3% **14**

### Montenegro

Beluga Noble Vodka<sup>5)</sup> 40% **15**

# GIN

## Germany

Monkey 47 <sup>5)</sup> 47%	16
Brandstifter Gin <sup>5)</sup> 43,3%	15
Elephant Gin <sup>5)</sup> 45%	16
Windspiel Premium Dry Gin <sup>5)</sup> 47%	18

## Great Britain

Bombay Sapphire <sup>5)</sup> 40%	12
Sipsmith Gin <sup>5)</sup> 41,6%	15
Plymouth Navy Strength 57%	12
Brockmans Intensely Smooth Premium Gin 40%	14
Hendricks Gin <sup>5)</sup> 44%	15

## Netherlands

Bobby's Gin <sup>5)</sup> 42%	16
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## CHOOSE YOUR FILLER:

Coca Cola | Coca Cola Zero | Red Bull

Thomas Henry Tonic | Spicy Ginger | Ginger Ale

Bitter Lemon | Soda

# SPIRITS

## TEQUILA & MEZCAL

4cl

Casamigos Mezcal <sup>5)</sup> 40%	21
Patron Silver <sup>5)</sup> 40%	11
Patron Anejo <sup>5)</sup> 40%	13

## **LIQUEUR** 4cl

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

## **SPIRITS ALCOHOL-FREE** 4cl

Undone No.1 Jamaican Dark Cane 0,0%	<b>8</b>
Undone No.2 Juniper Type 0,0%	<b>8</b>

## **COGNAC** 4cl

Hennessy VSOP <sup>1)</sup> 40%	<b>13</b>
Hennessy XO <sup>1)</sup> 40%	<b>28</b>

## **BRANDY** 4cl

Cardenal Mendoza Gran Reserva <sup>5)</sup> 40%	<b>12</b>
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Thomas Scheibitz **LE MATIN** 2012 (Detail)

# WHISKY

4cl

## Scotland

### Highland

Glenmorangie <sup>1)</sup> 10 J 40% **14**

Glenmorangie <sup>1)</sup> 18 J Extremely Rare 43% **32**

### Lowland

Glenkinchie <sup>1)</sup> 12J 43% **14**

### Islay

Lagavulin <sup>1)</sup> 43% **18**

Ardbeg <sup>1)</sup> 10J 46% **15**

### Speyside

The Glenlivet Founder's Reserve <sup>1)</sup> 40% **15**

### Blended Scotch

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

## America

### Bourbon

Makers Mark 45,5% **10**

Basil Hayden's Bourbon 40% **15**

### Tennessee

Jack Daniels <sup>1)</sup> 40% **10**

### Japan

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

# VERMOUTH

5cl

Belsazar Vermouth White <sup>5)</sup> 18%	9
Belsazar Vermouth Red <sup>5)</sup> 18%	9
Belsazar Vermouth Rosé <sup>5)</sup> 14,5%	9

# PISCO

4cl

## Chile

Pisco Control 43%	8
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# APÉRITIF À BASE DE VIN

Lillet Rosé <sup>5)</sup> 17%	8
Lillet Wildberry	13
Aperol <sup>1)5)9)</sup> 11%	8
Aperol Spritz	13

# BEER

Radeberger	0,3l	5
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## By the Bottle

Berliner Kindl <sup>a1)</sup> <0,5% Alc	0,33l	5
Berliner Berg IPA <sup>a1)</sup>	0,33l	6

# NON-ALCOHOLIC BEVERAGES

Vio Orange Lemonade	0,25l	4,5
Vio Lemonade	0,25l	4,5
Coca Cola <sup>1)7)8)</sup>	0,2l	4
Coca Cola Zero <sup>1)6)7)8)</sup>	0,2l	4
Red Bull <sup>1)7)8)8a)11)</sup>	0,25l	5,5

**Thomas Henry** 0,2l 4,5

Tonic<sup>9)</sup> | Spicy Ginger<sup>1)</sup> | Ginger Ale<sup>1)</sup> |

Bitter Lemon<sup>3)9)</sup> | Soda

# SPARKLING WINE & CHAMPAGNE

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

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

<sup>1)</sup> Coloring Agents | <sup>1a)</sup> Coloring E 102 (May affect activity and attention in children) | <sup>1b)</sup> Coloring E 122 (May affect activity and attention in children) | <sup>2)</sup> Preservatives | <sup>3)</sup> Antioxidants | <sup>4)</sup> Flavorings  
<sup>5)</sup> Sulfur dioxide | <sup>6)</sup> Blackening agent | <sup>7)</sup> Phosphates | <sup>8)</sup> Contains caffeine  
<sup>8a)</sup> Not recommended for children, pregnant or breastfeeding women | <sup>9)</sup> Quinine | <sup>10)</sup> Sweeteners | <sup>11)</sup> Taurine | <sup>14)</sup> 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.