

APERITIF

CHAMPAGNE

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BY THE GLASS

Perrier-Jouët Grand Brut	0,1l	16,00
Perrier-Jouët Blason Rosé	0,1l	24,00
Louis Roederer Brut	0,1l	17,00
Moët & Chandon Vintage Brut	0,1l	22,00
Moët & Chandon Vintage Rosé	0,1l	26,00

CHAMPAGNE COCKTAILS

Golden Glamour Galliano Vanilla, mango juice, mint, champagne	19,50
Pornstar Martini Passoa, vanilla infused Ketel One vodka, vanilla syrup lime juice, champagne, passion fruit	19,50
Classic Champagne Cocktail Sugar, bitters, champagne	18,50
Prince of Wales Remy Martin VSOP, Grand Marnier, Dom Benedictine, Angostura, sugar, champagne	19,50
Seelbach Cocktail Bulleit Bourbon Whiskey, Cointreau, bitters, champagne	19,50
French 75 Tanqueray Gin, Cointreau, lemon juice, champagne	19,50

SIGNATURE DRINKS

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Bayerpost - Dominik Duke Gin, sugar, grapefruit juice, raspberry mustard, ginger, soda	15,00
ISARCOUCH - Philipp Ardbeg, Remy Martin VSOP, D.O.M. Benedictine, lemon juice, sugar	15,00
Indian Rose - Dominik Bombay Gin, Perrier Jouët-Blason Rose syrup, grapefruit juice, Belsazar Rosé, Fevertree Tonic	14,50
Isaroni - Dominik Campari, Tanqueray Gin, Pinot Noir, red bell pepper, sugar	14,00
My Honey - Maxi Beefeater Gin, honeydew melon rose cordial	13,00
Bavarian Tiki - Dominik Chervil infused Duke Gin, rhubarb juice, lemon juice, sugar, Thomas Henry Spicy Ginger, sweet mustard, wheat beer foam	13,00
Sailor Island - Manuel Sailor Jerry Rum, salted mango syrup, lemon juice, Chartreuse Jaune, egg white	14,00
Hulk - Hassan Amaranth infused Beluga Vodka, lime juice, ginger syrup, parsley	15,00

PRE DINNER DRINKS

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Martini Cocktail Gin /Vodka, dry vermouth, olive Please choose your favourite gin / vodka for your martini. Ask our waiters!	12,00
Smokey Martini Gin, dry vermouth, olive, dash Laphroaig Whisky	12,00
Rum Martinez Sailor Jerry Rum, Antica Formula, maraschino, angostura, twist	13,50
Autumn Leaves Pisco, Drambuie, Campari, lime juice, twist	14,00
Rosemary Campari, Aperol, lemon juice, homemade rosemary syrup	14,50
Culetto Lillet Lillet Blanc, white wine, soda, cucumber	9,90
Parisian Martini Citadelle Gin, Noilly Prat, Crème de Cassis	13,00
Pegu Club Cocktail Tanqueray Gin, dry orange, lime juice, bitters	13,00

GIN & TONICS

TONIC	0,2l	€
Thomas Henry Tonic Water		5,50
Fever Tree Tonic Water		4,80
Schweppes Tonic Water		4,80
Schweppes Dry Tonic Water		4,80
GIN	4cl	€
The Botanist	Scotland	12,50
Jinzu – Sake gin	Scotland	14,50
Hendricks	Scotland	13,50
The Duke	Germany	11,50
Gin Sul	Germany	16,50
Ferdinands	Germany	16,50
Monkey 47	Germany	16,50
Gin Mare	Spain	14,50
Citadelle	France	10,50
G-Vine Floraison	France	12,50

Tanqueray	England	10,00
Tanqueray Ten	England	15,50
Plymouth	England	12,50
Plymouth Sloe Gin	England	12,50
Beefeater	England	9,50
Beefeater 24	England	11,00
Bombay Sapphire	England	10,50
Broker's	England	10,50

HIGHBALLS

	€
Le Gurk Hendricks Gin, lemon juice, St. Germain, appel juice, Sugar, soda	15,00
ISArBAR Lemonade Disaronno, Cointreau, lime juice, grapefruit bitters, Thomas Henry grapefruit lemonade	13,50
Lynchburg Lemonade Jack Daniels, Cointreau, lemon juice, lime cordial, Lemonade, angostura	12,00
Moscow Mule Beluga Export Vodka, TH Spicy Ginger, lime juice, cucumber	14,00
Munich Mule Duke Gin, TH Spicy Ginger, lime juice, cucumber	15,00
Gin Fizz G'Vine Floraison, lemon juice, sugar, soda, egg white	15,00
Pimm's Rangoon Pimm's, ginger ale, apple, cucumber, orange, lemon	13,50
Horse's Neck Maker's Mark Whiskey, ginger ale, lemon	13,50
Gin Basil Highball Bombay Sapphire, basil, lemon juice, sugar, soda	15,00

VINTAGE COCKTAILS

	€
Manhattan 1974 Old Overholt Straight Rye Whiskey, Antica Formula, bitters	13,00
Negroni 1919 Tanqueray Gin, Campari, Antica Formula	14,50
Last Word 1921 Tanqueray Gin, Maraschino, Chartreuse Verte, lime juice	14,50
Sazerac 1826 Old Overholt Straight Rye Whiskey, sugar, Peychaud's Bitters, Absinth	15,00
Hanky Panky 1925 Tanqueray Gin, Antica Formula, Fernet Branca	13,00
Blood & Sand 1930 Buffalo Trace, Cherry Brandy, Punt e mes, orange juice	13,00
Mary Pickford 1921 Havana Club 3 Años, Maraschino, pineapple juice, lemon juice, grenadine	13,00
Mint Julep 1925 Maker's Mark, fresh mint, sugar	15,00
Bees Knees 1925 Tanqueray Gin, honey, lime juice	13,00

SOURS

	€
Buffalo Thyme Buffalo Trace, lemon juice, thyme-sage-syrup, sweet dessert wine, egg white	14,00
Last Curtain Mezqual, lime juice, maraschino, Chartreuse Jaune	14,00
La Floridita Daiquiri Havana Club 3 Años, lime juice, sugar, maraschino	12,00
Beuser & Angus Special Chartreuse Verte, lime juice, maraschino, sugar, eggwhite	13,50
New York Sour Maker's Mark, lemon juice, sugar, eggwhite, red wine	12,00
Tommy's Margarita Olmeca Reposado Tequila, agave syrup, lime juice	13,50
Lynchburg Lemonade Jack Daniels, Cointreau, lemon juice, lemonade, bitters	12,00
Gin Gimlet Tanqueray Gin, lime juice, lime cordial	12,00

CARRIBEAN & TIKI

	€
Mai Tai Mount Gay Eclipse, Myers´ s Rum, Old Overproof Rum (73%), dry orange, almond syrup, lime cordial	15,00
Hurricane Myers´ s Rum, Havana Club 3 Años, lime cordial, orange juice, passion fruit juice, mango syrup, lemon juice	12,00
Smuggler's Cove Botanist Gin, Cherry Heering, lemon juice, D.O.M. Benedictine, homemade demerara syrup, orange bitters, angostura, soda	14,00
Nui Nui Plantation Rum, Gosslings Rum, fresh orange juice, lime juice, vanilla sugar, cinnamon syrup, Pechauds bitters	14,50
Navy Grog Havana Club 3 Años, Mount Gay Eclipse, lime juice, grapefruit juice, honey, soda	12,00
Fog Cutter Myers´ s Rum, Havana Club 3 Años, Brandy, Gin, almond syrup, orange juice, lime juice, sugar	12,00
Purple Breeze Gosling's Black Seal, orange juice, hibiscus syrup, lime juice, TH Spicy Ginger	15,00

AFTER DINNER DRINKS

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Schwarzwälder Hirsch Jägermeister, Crème de Cacao brown, Cherry Heering, cream	11,50
Stinger Jim Beam, Crème de Menthe	11,50
B & B Cocktail Brandy, D.O.M. Benedictine	11,50
White Russian Ketel One Vodka, Kahlúa, cream	11,50
Brandy Alexander Osborne Brandy, Crème de Cacao brown, cream, nutmeg	11,50
Rusty Nail J.W. Red Label, Drambuie	11,50

HANGOVER DRINKS

Bloody Mary Ketel One Vodka, lemon juice, tomato juice, spices	12,50
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NON-ALCOHOLIC COCKTAILS

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Freaky Postman Cranberry juice, passion fruit juice, lemon juice, lime cordial, mango puree	9,50
Thyme Mule Lime juice, sugar, thyme, raspberries, Thomas Henry Spicy Ginger	10,50
Orange Sherbet Fresh orange juice, chai syrup, lemon juice, mint	9,50
Cranberry Energy Cranberry juice, orange juice, raspberry puree, lemon juice	9,50
Coconut Kiss Pineapple juice, orange juice, cream, coco tara	9,50
Ipanema Limes, brown cane sugar, ginger ale	9,50
Mosquito Mint, limes, sugar, lemonade	9,50

WHISKY & WHISKEY

ISLE OF ISLAY	4cl	€
Bruichladdich Octomore		32,50
Bowmore	12 y.o.	15,50
Laphroaig	10 y.o.	14,50
Ardbeg	10 y.o.	13,50
Lagavulin	16 y.o.	18,00
ISLE OF SKY	4cl	€
Talisker	10 y.o.	12,50
Talisker	18 y.o.	20,50
SPEYSIDE	4cl	€
Singelton of Dufftown	12 y.o.	12,00
Cardhu	12 y.o.	13,50
Glenfiddich	12 y.o.	15,50
The Glenlivet	12 y.o.	12,00
The Glenlivet	15 y.o.	16,50
The Glenlivet Founders Reserve		12,00
The Glenlivet Nadura	16 y.o.	24,00
The Glenlivet	18 y.o.	19,50
The Glenlivet Archive	21 y.o.	28,50

WHISKY & WHISKEY

ORKNEY ISLAND	4cl	€
Scapa The Orcadian		18,50
ISLE OF JURA	4cl	€
Isle of Jura	10 y.o.	18,00
LOWLANDS	4cl	€
Glenkinchie	12 y.o.	12,50
HIGHLANDS	4cl	€
Macallan Amber		16,50
Oban	14 y.o.	15,50
Dalwhinnie	15 y.o.	16,50
Balvenie Double Wood	12 y.o.	17,50
Aberlour	18 y.o.	25,00
Glenmorangie	10 y.o.	16,00
Glenmorangie	18 y.o.	29,00
Glenmorangie The Lasanta Oloroso Sherrycask	12 y.o.	25,00
Glenmorangie The Quinta Ruban Portcask	12 y.o.	25,00
Glenmorangie Signet		32,00
Glenmorangie Pride – Limited Release	28 y.o.	
	2 cl	145,00
	4 cl	290,00

WHISKY & WHISKEY

SCOTCH – BLENDED GRAIN	4cl	€
Johnnie Walker Red Label		9,50
Johnnie Walker Black Label		13,50
Johnnie Walker Gold Label Reserve		18,00
Johnnie Walker Platinum		17,50
Johnnie Walker Blue Label		32,50
J&B		8,50
Ballantine's Finest		9,50
Ballantine's	21 y.o.	25,50
Chivas Regal	12 y.o.	10,50
Chivas Regal	18 y.o.	20,50
Chivas Royal Salute	21 y.o.	28,50
Chivas The Diamond Tribute	21 y.o.	48,00
IRISH	4cl	€
Bushmills Black Bush		15,50
Bushmills Malt	10 y.o.	15,50
Bushmills Malt	16 y.o.	18,50
Middleton		36,00
Tullamore Dew		10,50
Jameson	5 y.o.	10,50

WHISKY & WHISKEY

CANADIAN	4cl	€
Canadian Club		9,00
Seagrams Crown Royal		11,00
RYE	4cl	€
Sazerac Rye		32,50
Old Overholt		9,00
Bulleit Rye		11,50
AMERICAN – BOURBON & TENNESSEE	4cl	€
Buffalo Trace		10,50
Bookers		20,50
Jim Beam		8,50
Four Roses		10,50
Wild Turkey		9,50
Jack Daniels		10,50
Jack Daniels Single Barrel		14,50
Woodford Reserve		16,00
Bulleit Bourbon		10,50
Dickel 12		19,00
Maker´s Mark		13,50

JAPANESE	4cl	€
Yamazaki	12 y.o.	22,50
Yamazaki	18 y.o.	38,00
Nikka from the Barrel		12,50
GERMAN	4cl	€
Slyrs, Single Malt		12,50
Keyne Eyle (Limited to 500 bottles per year)		85,00

VODKA

	4cl	€
Grey Goose	France	13,50
Ketel One	Netherlands	10,00
Beluga Export	Russia	13,50
Beluga Allure	Russia	28,00
Kaufmann	Russia	24,00
Belvedere	Poland	16,50
Cîroc	France	16,00
Smirnoff Black Label	Russia	10,00
Stolichnaya Elit	Russia	17,00
Grasovka	Poland	10,50
Absolut	Sweden	9,00
Absolut Elyx	Sweden	16,00
Vodrock	Germany	13,50

RUM

	4cl	€
Havana Club 3 Años	3 y.o.	9,00
Havana Club Especial	5 y.o.	16,50
Havana Club 7 Años	7 y.o.	11,50
Havana Club 15 Años Gran Reserva	15 y.o.	48,50
Havana Club Barrel Proof		17,50
Havana Club Maximo Extra Añejo	2 cl 4 cl	80,00 160,00
Plantation Barbados	20 y.o.	14,00
Mount Gay Eclipse		9,50
Mount Gay XO		12,50
Bacardi 151		9,00
Myers's Rum		9,50
Gosling's Black Seal		9,00
Sailor Jerry Spiced Rum		11,00
Appelton Estate Jamaica Rum	12 y.o.	9,50
Ron Zacapa Centenario Solera Gran Reserva	23 y.o.	30,50
Angustura 1919		17,50
La Mauny Rhum Vieux Agricole 1979		48,00

DIGESTIFS

TEQUILA	4cl	€
Olmecca Blanco		8,50
Olmecca Reposado		9,50
José Cuervo 1800 Añejo		11,00
Aha Toro Blanco		25,00
Don Julio Blanco		14,00
Don Julio Reposado		13,00
VERMOUTH, BITTERS & ANISEE	4cl	€
Martini Bianco, Rosso		7,50
Lillet		7,50
Antica Formula		11,50
Belsazar Rosé		11,50
Carpano Punt e Mes		7,50
Aperol		8,00
Campari		8,50
Fernet Branca		8,50
Pastis 51		8,50
Pernod		7,50
Ricard		7,50
Absinth		9,50

COGNAC, ARMAGNAC, BRANDY

COGNAC	4cl	€
Hine Rare Delicate		14,50
Hennessy X.O.		32,50
Martell X.O.		30,50
Martell Cordon Blue		32,50
Remy Martin V.S.O.P.		10,50
Remy Martin X.O.		32,50
Remy Martin Cœur de Cognac		17,00
Remy Martin Louis XIII	2cl 4cl	116,00 232,00
Hennessy Paradis		48,00
Hennessy Paradis Imperial	2cl 4cl	65,00 130,00
ARMAGNAC	4cl	€
Samalens Bas Armagnac		11,50
Samalens Vieille Relique		18,50
Baron de Lustrac 1979		22,50
BRANDY	4cl	€
Carlos 1		13,50
Cardenal Mendoza		19,00
Osbourne		8,50

BRANDY, EAU DE VIE & CALVADOS

BRANDY	4cl	€
Asbach	8y	10,50
Asbach	21y	30,50
EAU DE VIE	4cl	€
Fruit Spirit	Ziegler	18,00
	Hämmerle	18,00
Williams Pear	Ziegler	18,00
	Hämmerle	20,00
Raspberry	Hämmerle	18,00
Elderberry	Hämmerle	20,00
Old Plum	Ziegler	22,00
Cherry	Hämmerle	20,00
No.1 Wild Cherry	Ziegler	28,00
Rowan Berry	Ziegler	28,00
	Hämmerle	23,00
Apple	Hämmerle	22,00
CALVADOS	4 cl	€
Château du Breuil	8 y.o.	12,50
Pays D'Auge 1974		21,50

**AQUAVIT, MARC & GRAPPA
SHERRY & PORTWEIN**

AQUAVIT	4 cl	€
Linie Aquavit		7,50
Malteser Kreuz		7,50
MARC & GRAPPA	4 cl	€
Marc de Champagne		12,50
Grappa Nonino Merlot		15,00
Grappa Nonino Chardonnay		15,00
Grappa Nonino Antica Cuvée		19,00
Nonino Distillate of acacia honey		15,00
SHERRY & PORTWEIN	5 cl	€
Tio Pepe Dry		7,50
Sandeman Medium		7,50
Sandeman Rich Golden Cream		8,00
Ramos Pinto Ruby Port		9,50
Ramos Pinto Tawny Port	20 y.o.	16,50

LIQUEUR

	4cl	€
Amaretto Disaronno		7,50
Baileys, Kahlúa		7,50
Chambord		8,50
Pussanga Pomegranate		10,00
Licor 43		7,50
Pimm's No.1		7,50
Sambuca Molinari		7,50
Grand Marnier		8,50
St. Germain		14,50
Averna		8,50
Ramazzotti		8,50
Jägermeister		8,50
Amaro Montenegro		8,50
Chartreuse verte		9,50
Chartreuse jaune		9,50

SOFITEL WINE FLIGHT

Choose the wine flight of our sommelier, which introduces you to wines from Germany, France and the New World !

WHITE 3x0,1l 19,50 €

2014 Markus Molitor – „**Riesling Schiefersteil**“ – Mosel
– crispy & fresh –

2014 William Fèvre „**Chardonnay**“ Chablis, Burgundy
– aged & pleasant –

2015 Bodega Colomé „**Torrontés**“, Salta, Argentina
– exotic & aromatic –

RED 3x0,1l 24,50 €

2013 Weingut Neipperg „**Spätburgunder**“, Württemberg
– smooth & spicy –

2014 Château Loyasson „**Cabernet Sauvignon**“, Bordeaux
– classic & full bodied –

2013 D.M.Hess „**Zinfandel**“, Kalifornien/California, USA
– peppery & fruity –

WINE

WHITE WINE

2014 Chardonnay	0,1l	8,00
William Fèvre	0,2l	15,50
Chablis, Burgundy, France		
2014 Riesling „Schiefersteil“	0,1l	7,50
Markus Molitor	0,2l	13,50
Mosel, Germany		
2015 Sauvignon Blanc „Klassik“	0,1l	7,00
Weingut Wohlmuth	0,2l	13,50
Southern Styria, Austria		
2015 Torrontés - Muskat	0,1l	7,00
Bodega Colomé	0,2l	13,50
Salta, Argentinien Argentina		

ROSE WINE

2014 Cuvée Aix Rosé		
Domaine la Grande Séouve	0,1 l	7,50
Aix en Provence, France	0,2 l	14,50

Vintage is subject to change.

WINE

RED WINE

2013 Spätburgunder	0,1l	9,50
Weingut des Grafen Neipperg	0,2l	18,50
Württemberg, Germany		
2013 Pinot Noir „La Vignée”	0,1l	8,00
Bouchard Père & Fils	0,2l	15,50
Burgundy, France		
2014 Cabernet Sauvignon	0,1l	10,00
Château Loyasson	0,2l	19,50
Bordeaux, France		
2014 Cuvée „Bocchoris Negre“	0,1l	8,50
Tiana Negre	0,2l	16,50
Majorca, Spain		
2013 Zinfandel	0,1l	7,50
D.M. Hess	0,2l	14,50
California, USA		

Vintage is subject to change.

All prices include mandatory VAT

CHAMPAGNE & SPARKLING WINE

CHAMPAGNE	0,75l	€
Perrier-Jouët Grand Brut		119,00
Perrier-Jouët Blason Rosé		169,00
Perrier-Jouët Belle Epoque		239,00
Perrier-Jouët Belle Epoque Blanc de Blanc		599,00
Perrier-Jouët Belle Epoque Rosé		599,00
Moët & Chandon Vintage Brut		189,00
Moët & Chandon Vintage Rosé		195,00
Louis Roederer Brut Premier		115,00
Louis Roederer Rosé		165,00
Louis Roederer Cristal		525,00
Gosset Celebris Rosé		289,00
Krug Grande Cuvée		285,00
Veuve Clicquot La Grand Dame, Brut		340,00
Dom Pérignon Vintage		360,00
SPARKLING WINE	0,75l	€
Crémant Bouvet-Ladubay		49,00
Crémant Bouvet-Ladubay Rosé		59,00
Schlumberger Sekt, Chardonnay Cuvée		51,00
PROSECCO	0,75l	€
Prosecco Frizzante		39,00

BEER

ON DRAFT		€
König Pilsener	0,3l	4,90
	0,5l	7,50
Paulaner Lager	0,3l	4,90
	0,5l	7,50
Franziskaner Wheat beer	0,3l	4,90
	0,5l	7,50
FROM THE BOTTLE		€
König Pilsener non alcoholic pilsener	0,3l	4,90
Franziskaner dark wheat beer	0,5l	7,50
Franziskaner non alcoholic wheat beer	0,5l	7,50
König Ludwig dark beer	0,33l	4,90
Budweiser	0,33l	4,90

JUICES

		€
FRESH JUICES	0,2l	9,00
Orange		
Grapefruit		
FRUIT JUICES	0,2l	5,00
Apple		
Grapefruit		
Orange		
Cranberry		
Pineapple		
Banana		
Peach		
Passion fruit		
Cassis		
Cherry		
Rhubarb		
Mango		
VEGETABLE JUCES	0,2l	5,00
Tomato		

WATER

		€
Apollinaris Selection	0,25l	4,00
	0,75l	9,80
Apollinaris ViO	0,25l	4,00
	0,75l	9,80
Badoit	0,33l	5,00
	0,75l	12,00
Evian	0,33l	4,70
	0,5l	7,20
San Pellegrino	0,25l	4,30
	0,5l	7,20
Acqua Panna	0,25l	4,30
	0,5l	7,20

SOFTDRINKS

		€
Coca Cola	0,2l	4,90
Coca Cola Light	0,2l	4,90
Coca Cola Zero	0,2l	4,90
Fanta	0,2l	4,90
Sprite	0,2l	4,90
Orangina	0,2l	4,90
Orangina Rouge Blood orange	0,2l	4,90
Apollinaris Big Apple Apple spritzer	0,25l	4,90
San Bitter	0,1l	4,20
Carpe Diem Kombucha	0,25l	6,50
Red Bull	0,25l	7,50
Thomas Henry	0,2l	5,50
Tonic Water Spicy Ginger Grapefruit		
Fever Tree	0,2l	4,80
Tonic Water		
Schweppes	0,2l	4,80
Bitter Lemon Tonic Water Dry Tonic Water Ginger Ale Soda Water		

COFFEE

	€
Café Crème	5,00
Espresso	4,50
Espresso Macchiato	4,90
Doppio Espresso	7,00
Cappuccino	6,50
Latte Macchiato	6,50
Milchkaffee	6,50
Vanilla or caramel syrup	0,50

ICED COFFEE	€
Latte Macchiato	7,00
Vanilla Macchiato	7,00
Caramel Macchiato	7,00

BIOTEAQUE-TEA

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BLACK TEA	8,00
Organic Darjeeling „Schwarza Seppi“	
Organic Earl Grey „Schwarza Beni“	
Organic English Breakfast „Schwarza Louis“	
GREEN TEA	8,00
Organic China Sencha „Greana Simmal“	
Organic China Jasmin „Greane Jassi“	
WHITE TEA	8,00
Organic White Tea Tangerine „Liabe Lisi“	
ROOIBOS TEE	8,00
Organic Rooibos Lemon-Vanilla „Fesche Fini“	
HERBAL TEA	8,00
Organic Peppermint „Nette Nani“	
Organic Chamomile „G´schammige Camilla“	
Organic Herbal Nettel-Mango „Freche Vroni“	
FRUIT TEA	8,00
Organic Fruit Tea Elderflower-Vanilla „G´miatlacha Mucki“	

BAR SNACKS
From 11am to 1am

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Tomato Soup ^{BKN} Prawn	14,00
Caesar Salad with prawns ^{ABCIJN} with corn feed chicken ^{ABCIJKN} Dressing croutons parmesan white anchovy	14,00 29,00 22,00
Niçoise Salad ^{ABIJN} Escolar beans potatoes egg herb vinaigrette	18,00
Delight prawn cocktail (125kcal) ^{AKN} Avocado mango cress	18,00
Chicken Curry ^{BM} Indian chicken marsala basmati rice	28,00
Bayerpost Clubsandwich ^{ABCGN} Whole meal toast grilled chicken breast bacon fried egg tomato cucumber romaine lettuce French fries	18,00
ISArBAR's Wagyu Beef Burger ^{ABCDEFGMN} Cheese romaine lettuce tomato onion cucumber French fries	24,00
Steak Sandwich ^{BC} Beef steak 140g bell pepper onion mushrooms cheese	22,00
Bavarian HOT DOG ^{ABCIJN} Bavarian meatloaf pretzel caramelized onions sweet mustard	15,00
Bayerpost Currywurst ^{CJN} Homemade curry sauce French fries	12,00

**AN EXQUISITE SELECTION OF THE WORLD'S BEST
CASK-AGED SPIRITS, WHICH COMPLEMENT YOUR
CIGAR'S AROMA & FLAVOUR PERFECTLY**

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HAVANA CLUB MAXIMO

Extra Añejo

FLAVORS: Velvety soft, slightly woody bouquet with silk opulence. Dark chocolate, fresh pear, dried fruits and a hint of vanilla

2cl	80,00
4cl	160,00

REMY MARTIN LOUIS XIII

FLAVORS: A taste of fruits, flowers, spices, oak and a hint of vanilla

2cl	116,00
4cl	232,00

HENNESSY PARADIS IMPERIAL

FLAVORS: Dried fruits, a hint of vanilla, oak

2cl	65,00
4cl	130,00

GLENMORANGIE PRIDE – LIMITED RELEASE

Vintage 1981

FLAVORS: Poached pears, baked pineapple, brown sugar, nutmeg, honeydew melon and lemon vanilla and oak tannins

2cl	145,00
4cl	290,00

CIGARS

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COHIBA

Cohiba Siglo II Shape: Petit Corona	Aroma: 4/5	Strength: 3/5	16,00
Cohiba Siglo V Shape: Lonsdale	Aroma: 5/5	Strength: 3/5	28,00
Cohiba Minis Shape: Cigarillo	Aroma: 4/5	Strength: 3/5	2,00

ROMEO Y JULIETA

Romeo y Julieta Mille Fleur Shape: Petit Corona	Aroma: 4\5	Strength: 3/5	11,00
Romeo y Julieta Churchill Shape: Churchill	Aroma: 3\5	Strength: 6	21,00

MONTECRISTO

Montecristo V Shape: Petit Corona	Aroma: 3/5	Strength: 3/5	8,00
Montecristo II Shape: Petit Corona	Aroma: 5/5	Strength: 4/5	16,00

PARTAGAS

Partagas E No.2 Shape: Robusto Extra	Aroma: 5/5	Strength: 3/5	15,00
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FRÜHSTÜCK – MIX & MATCH
BREAKFAST – MIX & MATCH

Stellen Sie sich Ihr individuelles Frühstück zusammen und wählen Sie Ihre Favoriten aus unserem täglich frischen Angebot.
Mix & Match your tailor-made breakfast from our display with all your favorite breakfast delicacies.

Pro Komponente / per item

€

4,50

Birchermüsli^{BCDEN}
Bircher Muesli

Beeren Parfait mit frischen Beeren^{BCDEN}
Berry parfait with fresh berries

Orangen mit frischen Erdbeeren
Orange slices with fresh strawberries

Fruchtjoghurt^B
Fruit yoghurt

Naturjoghurt^B
Natural yoghurt

Fruchtsalat mit frischen Beeren
Fruit salad with fresh berries

Käse Croissant mit Tomate und Salat^{ABCDEGN}
Cheese Croissant with tomato and lettuce

Croissant mit Schinken, Ei und Schnittlauch^{ABCDEGN}
Croissant with ham, egg and chive

Laugenstange mit Frischkäse und Lachs^{ABCGEJN}
Pretzel stick with cream cheese and salmon

FRÜHSTÜCK BREAKFAST

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ISArBAR QUICKSTARTER	14,50
Genießen Sie ein französisches Frühstück mit frisch aufgebrühtem Kaffee oder Tee, frisch gepresstem Orangensaft und einem Croissant. Enjoy a quick French Rendez-Vous breakfast with freshly brewed coffee or tea, freshly squeezed orange juice and a croissant.	
Neben unserer Auswahl an Frühstücksspezialitäten, servieren wir Ihnen sehr gerne auch verschiedene internationale Spezialitäten: Apart from our choice of breakfast specialties, we also serve a variety of international specialties:	
Eier "Benedictiner Art" – "Eggs Benedict" ^{A,B,C,J,N} mit Schinken oder Räucherlachs und Sauce Hollandaise with Ham or smoked salmon and sauce hollandaise	18,00
3-Ei-Omelette – 3-Egg-Omelette ^B Mit Füllung nach Wahl – wirh you choice of filling: Schinken, Champignons, Tomate, Paprika, Käse, Speck oder Räucherlachs Ham, mushrooms, tomato, peppers, cheese, bacon or smoked salmon	16,00
2 Eier nach Wahl ^A – 2 eggs cooked after your preference Gekocht, gerührt ^B , gebraten oder pochiert Boiled, scrambled ^B , fried or poached	12,00
Hausgemachte Pfannkuchen - Homemade pancakes ^{A,B,C,D,E,F,H,I,N} mit Ahornsirup und Fruchtkompott with maple syrup and stewed fruits	12,00
Französischer Toast – French toast ^{A,B,C} mit Beeren der Saison und Vanille Sahne with seasonal berries and vanilla cream	12,00

BOOSTERS

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SMOOTHIES	0,2l	11,50

Banane - Blaubeere
Banana - Blueberry

Erdbeere - Kiwi
Strawberry - Kiwi

VITALITY DRINKS	0,2l	12,50
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Beauty Booster
Banane, Erdbeeren, Amaranth, Mangosaft, Orangensaft
Banana, strawberries, amaranth, mango juice, orange juice

Sunshine Drink
Aloe Vera, frische Ananas, frischer Orangensaft, Maracujasaft
Aloe vera, fresh pineapple, fresh orange juice, passion fruit juice

Wake me up
Kiwi, grüner Apfel, Himbeeren, Ingwer, kühler Pfefferminztee
Kiwi, green apple, raspberries, ginger, chilled peppermint tea

Red Carpet
Tomatensaft, Basilikum, Sellerie, Zitronensaft, Gewürze
Tomato juice, basil, celery, lemon juice, spices

SOFITEL – CHIC GOURMANDISE

**Genießen Sie hausgemachte Köstlichkeiten
unserer Pâtisserie und klassisch französische Macarons
in verschiedenen Geschmacksrichtungen.**

**Dazu servieren wir eine Tasse "BIOTEAQUE"-Tee
der einzigartigen Chiemgauer Tee Manufaktur,
sowie ein Glas 0,1l Champagner
Perrier-Jouët Grand Brut.**

**Gern servieren wir Ihnen auf Wunsch
eine Kaffeespezialität anstelle des Tees.**

Enjoy homemade pastry delicacies and classic
French macarons in various flavours.

The sweets will be accompanied by our "BIOTEAQUE"-Tea,
a unique chiemgau tea factory and a glass of champagne,
Perrier-Jouët grand brut 0,1l.

We are more than happy to serve a coffee speciality
instead of tea at your request.

€ 38 pro Person - per person

SÜSSES & SNACKS
SWEETS & SNACKS

PÂTISSERIE-TROLLEY
CAKE-TROLLEY

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pro Stück/per item

8,00

Rocky Brownie mit Erdnussbutter
Rocky brownie with peanut butter ^{ABCDEG}

Litschi Dom mit Himbeere
Litschi dome with raspberry ^{ABC}

Schokotarte
Chocolate tart ^{ABCDEG}

Saisonales Fruchttörtchen
Seasonal fruit tart ^{ABCDE}

Mango Passionsfrucht Törtchen
Mango passion fruit tartlet ^{BG}

Passionsfruchttörtchen mit Chiboutcrème
Passionfruit tartlet with chibout crème ^{ABCDE}

Bitte fragen Sie unsere Mitarbeiter zu unserem heutigen Angebot !
Die Küche behält sich Änderungen der Patisserie- und Kuchen-Auswahl vor.

Please request the currant variety from our waiters !
The Kitchen reserves the right to change the pastry and cake selection.

REMARKS

The following products, which are also used in cocktails contain coloring and / or preserving agents:

Campari, Pernod, Blue Curacao, Amaretto Disaronno, Aperol, Lillet Blanc, Martini Rosso / Bianco, different sherries, syrups, Coca Cola, Diet Coke, Coke Zero, Fanta, Orangina, Orangina blood orange, bitter lemon, ginger ale, Lime Juice, San bitter, Red Bull, different whiskeys, Frangelico, Myer's Rum, Dom Benedictine, grenadine, Bailey, Blue Curacao, Kahlua, Creme de Cacao, Drambuie, Creme de Menthe, Licor 43, Pimm's No.1, Southern Comfort Grand Marnier

The following products contain Caffeine:

Coca Cola, Coca Cola Light, Coca Cola Zero, Red Bull, Kahlua, Coffee and Coffee products

The following products contain quinine:

Schweppes Bitter Lemon, Tonic Water, Thomas Henry Tonic Water, Aperol, Campari, Angostura and other Cocktailbitters (The Bitter Truth, Fee Brothers)

The following products contain sulfite:

Wine and Wine products

The following products contain sapsadity agents:

Angostura and other Cocktailbitters (The Bitter Truth, Fee Brothers)

The following products contain antioxidant agents:

Fruit Juices and Fruit Purées

Allergen legend

A (Eggs) – B (Milk) – C (Gluten) – D (Peanuts) – E (Nuts) – F (Sesame)
G (Soy) – H (Celery) – I (Mustard) – J (Fish) – K (Crustaceans) – L (Molluscs)
M (Lupines) – N (Sulphur dioxide & Sulphite)