



Bar Botanik

A warm welcome from our
Bar Manager Ehsan Kasem
& Headchef Michael Szofer

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1 – Zwibi

The local slang for a quick beer while browsing the cocktail menu
or in between cocktails

Sion Kölsch from tap

0.2l 2.80

Radeberger Pilsner

0.33l 4.50

Clausthaler alcohol-free

0.33l 4.20

Schöffelhofer Wheat beer

0.5l 6.00

Estrella Galicia

0.2l 3.50

All prices are given in Euro and including VAT



2 – Sparkling Wine

**Winery Geldermann, Breisach am Rhein –
Germany**

Geldermann Carte Blanche

0.10l 8.50 | 0.75l 49.00

Geldermann Grand Rosé

0.10l 9.50 | 0.75l 59.00

**Champagne House Piper Heidsieck,
Reims - France**

Piper Heidsieck Cuvée Extra Brut

0.10l 16.00 | 0.75l 89.00

Piper Heidsieck Rosé

0.75l 139.00

All prices are given in Euro and including VAT



3 – White Wine & Rosé

Grauburgunder (Pinot gris) from Winery Groh

Rhinehessen, Germany

0.15l 8.00 | 0.75l 38.00

Winkeler Riesling „Goethewein“ from Winery Allendorf

Rhinegau, Germany

0.15l 9.00 | 0.75l 42.00

Horgelus Blanc from Domaine Horgelus

Côte de Gascogne, France

0.15l 8.00 | 0.75l 38.00

Cortese La Rocca Gavi from Winery Coppo

Piedmont, Italy

0.75l 55.00

Spätburgunder (Pinot Noir) Rose from Winery Groh

Rhinehessen, Germany

0.15l 8.00 | 0.75l 32.00

All prices are given in Euro and including VAT



4 – Red Wine

**Spätburgunder (Pinot Noir) „Goethewein“ from Winery
Allendorf**

Rhinegau, Germany

0.15l 8.50 | 0.75l 39.00

Rioja Tempranillo from Bodega Marqués de Riscal

Rioja, Spain

0.15l 8.00 | 0.75l 34.00

Castiglioni Chianti from Frescobaldi

Toscana, Italy

0.15l 9.50 | 0.75l 42.00

**Moutin Cadet Heritage from Chateau Baron Philippe de
Rothschild**

Bordeaux, France

0.75l 52.00

All prices are given in Euro and including VAT



5 – Bar Botanik Special

Thommy Tangerine 14.00

Tangerine Mezcal | Cointreau | Lime juice | Concentrated agave juice | Portwine salt

King Of Wessex 14.00

Dorma Barrel Gin | Cassis | Cointreau | Black forest Maraschino

Bar Botanik Gin Tonic 17.00

Dorma Navy Strength Gin | Swiss Mountain Spring Berry Tonic | Parsley | Mint | Rose leaves | Rosemary | Tomato | Lemon

Paloma 14.00

Corazon Tequila | Lime | Swiss Mountain Spring Salty Grapefruit

Oriental Tea Time 14.00

Vodka Stolichnaya | Yok Yok Dry | Swiss Mountain Ginger ale
Smoked Orange

All prices are given in Euro and including VAT



6 – Tonic Cocktails

Dejavu Elderflower 13.00

Dejavu Oriental Aperitif | Soda Libre Elderflower Lemon |
Grapefruit | Rosemary

Pepino Tonic 13.00

Pepino Peach | Swiss Mountain Spring Tonic | Pineapple mint |
Peach

Fresh Up 13.00

Pepino Nuts | Lime | Sprite | Mint

G & T 16.00

Humboldt Gin | Dry Tonic | Fig

All prices are given in Euro and including VAT



7 – Tonic Cocktails

Pretty F*cked Up 13.00

Dejavu Oriental Aperitif | Swiss Mountain Spring Salty Grapefruit
| Lime | Basil

Sparkling Nut Punch 13.00

Pepino Peach | Vermouth | Angostura | Thomas Henry Tonic |
Rosemary

G & T Garden 16.00

Beefeater 24 Gin | Thomas Henry Tonic | Fig | Basil | Rose
leaves | Pepper | Blueberries | Raspberries

Pampelle Spritz 13.00

Pampelle | Thomas Henry Tonic Water | Prosecco

All prices are given in Euro and including VAT



8 – Classics

If you've already tried all of our Specials, why not having a proper classic?

Whiskey Sour 15.00

Buffalo Trace Bourbon | Lemon juice | Sugar syrup

Sazerac 15.00

Remy Martin | Sugar Syrup | Absinth | Peychauds

Negroni 13.00

Campari | Gin | Vermouth

Espresso Martini 14.00

Vodka | Kahlua | Sugar syrup | Espresso

Old Cuban 18.00

Seleccion de Maestros | Lime juice | Honey | Mint | Champagne

All prices are given in Euro and including VAT



9 – Highballs

Basil Smash 14.00

Licellino Limoncello | Italicus | Soda libre The Basil

Angels Nuts Fashion 13.00

Angels Envoy | Pepino Nuts | Sugar syrup

Golden Sour 14.00

Golden Gin | Lemon Juice | Sage

Tiki Mediterran 14.00

World's End Rum | Lime | Swiss Mountain Spring

Tequila Fizz 16.00

Rooser rojo | Lemon | Sugar syrup | Tiger

All prices are given in Euro and including VAT



10 – Gin

Germany

Monkey 47 14.00
Humboldt 11.50
Elephant 14.50
Gin Sul 14.00
Yoshi Nama 13.00

Spain

Gin Mare 14.00
Nordes 12.00

UK

Beefeater 10.00
Beefeater 24 14.00
Plymouth Navy Strength 14.00

Tanqueray 10.50
Tanqueray 10 12.50
Bombay Sapphire 10.00

Hendrick's 11.50
Martin Miller's 11.50
Jinzu 13.50
The Botanist 12.00
No. 3 12.50

4 cl pour

All prices are given in Euro and including VAT



11 – Whisk(e)y

America

Four Roses Bourbon 10.00
Rittenhouse Rye 12.50
Wild Turkey 101 Bourbon 11.00
Woodford Reserve Bourbon 12.50

Irish

Jameson 9.00
Bushmill's 10 11.00
Bushmill's "Three Wood" 18.00
Redbreast 12 Cask strength 16.00

Other

Elsburn "The Journey" (GER) 14.00
Elsburn Marsala Cask (GER) 15.00
Starward "Left-Field" ('STRALIA) 13.00
Spreewood Rye (GER) 11.00

Scotch

Bowmore 12 15.00
Bruichladdich "Classic Laddie" 14.00
Chivas 12 11.00
Dalwhinnie 15 15.00
Glenfiddich 12 14.00
Glenfiddich 15 15.00
Glenfiddich 18 18.00
Glenllachie 15 15.00
Johnnie Walker Black 13.00
Lagavulin 16 18.00
Oban 14 16.00
Talisker 10 14.00
The Glenlivet 15 15.00

4 cl pour

All prices are given in Euro and including VAT



12 – Vodka & Agave

Vodka

Stolichnaya 9.00

Stolichnaya Elite 14.00

Absolut 8.00

Absolut Elyx 14.00

Grey Goose 14.00

Rogue Wave 14.00

Agave

1800 Blanco 10.00

1800 Reposado 12.00

1800 Añejo 13.00

José Cuervo Trad. Silver 10.00

José Cuervo Reposado 11.00

Patròn Silver 12.00

4 cl pour

All prices are given in Euro and including VAT



13 – R(h)um

Matusalem Platino 15 12.00
Matusalem Platino 23 18.00
Havana Club 3 9.00
Havana Club Selección de Maestros 15.00
Veritas 11.00
Appleton Estate 12 11.00
Revolte 14.00
Bacardi Ocho 10.00
Pampero Anniversario 10.50
Botucal Reserva Exclusiva 12.00
El Dorado 12 12.00
Clairin Communal 11.00
Clairin Le Rocher 13.00
Clement Rhum Agricole Blanc 9.00
Sagatiba Cachaça 9.00

4 cl pour

All prices are given in Euro and including VAT



14 – Cognac & Vermouth

Cognac

Rémy Martin VSOP 15.00

Rémy Martin XO 44.00

Carlos Primero 10.00

Asbach 8 9.00

Vermouth

Carpano Dry 7.00

Carpano Classico 7.00

Punt e Mes 7.50

Noilly Prat Dry 6.50

Lillet Blanc 6.50

Lillet Rouge 7.50

Osborne 10 Tawny Port 10.00

Osborne Ruby Port 7.50

Lustau Sherry Fino 6.50

Lustau Sherry PX 9.00

Lustau Sherry Moscatel 9.00

All prices are given in Euro and including VAT



15 – Schnaps & mehr

Schladerer fruit brandy 8.00
Schladerer Williams Pear 10.00
Ramazzotti 8.00
Averna 8.00
Linie Aquavit 5.00
Chartreuse Verde 8.50
Frangelico 5.00
Villa Massa Limoncello 8.00

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16 – Softdrinks & Filler

Wasserturm Water

Still | Sparkling 0.25l 4.90 / 0,75 9.00

Coca-Cola 0.2l 4.00

Coca-Cola Zero 0.2l 4.00

Schweppes Ginger Ale 0.2l 3.50

Schweppes Ginger Beer 0.2l 3.50

Thomas Henry Botanical Tonic 0.2l 4.00

Thomas Henry Mystic Mango 0.2l 4.50

Crodino Aperitivo 0.1l 4.00

Hot drinks

Cafe Creme 3.20

Espresso 2.20

Espresso Doppio 3.20

Cappuccino 4.00

Cup of tea 5.50

All prices are given in Euro and including VAT



You can find more highlights and
unique spirits at our bar.
Just ask us or have a look for yourself.
Ehsan Kasem – Bar Manager

The background of the slide is white and features several faint, light gray botanical illustrations. In the top left, there are sprigs of herbs. In the top right, a butterfly is depicted. On the right side, there is a cluster of berries on a branch. At the bottom, there are more various plant and leaf illustrations. A small, solid gold circle with a white leaf-like pattern inside is positioned near the top center.

Food & Snacks



17 – Food

Chickpea and Parsley 12.00

Gremolata

Truffle Fries 11.00

Parmigiano Reggiano

Gazpacho Andaluz 9.00

Olive croûton

Braised Red Bell Pepper 12.00

Avocado | Sourdough crumble

Tatar of Organic Carrots 15.00

Garden cress | Confit egg yolk

Hamachi 17.00

Pea | Passionfruit

Buffalo Burrata 16.00

Rocket salad | 24 hours braised cocktail tomatoes

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Please let us know if you have any allergies or intolerances.



18 – Food

Veal Cheeks 29.00

Chanterelles | Parsnip

Confit „Label Rouge“ Salmon 29.00

Corn | Radish

Rump Steak from Local Beef 37.00

Caramelised onion | Roasted carrots

Aubergine 19.00

Organic beet | Chervil

Pineapple Sous Vide 12.00

Matcha | Citrus

Death by Chocolate 10.00

Raspberry | Hazelnut

Sharing is caring – for two or more

4 Surprise dishes from Headchef Michael Szofer 64.00

6 Surprise dishes from Headchef Michael Szofer 78.00

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19 – Snacks

Marinated Olives 5.00

Rosmary Salt Caramel Popcorn 5.00

Spicy Lime Popcorn 5.00

Root Vegetable Chips 5.00

Wasabi Mix 4.00

Bread & Dip 5.00

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