

**BLEND**

berlin kitchen and bar

---

## WITH A TWIST OF BERLIN

### Old Berlin Maid

10

Berliner Brandstifter Dry Gin (3 cl),  
frischer Limettensaft, frische Gurke,  
frischer Minze, Rohrzuckersirup, Tonic Bitters  
*Berlin Brandstifter Dry Gin (3 cl), fresh lime juice,  
fresh cucumber, fresh mint, cane sugar syrup,  
Tonic Bitters*

### Berlin Maid

13,5

Berliner Brandstifter Dry Gin (6 cl),  
frischer Limettensaft, frische Gurke,  
frischer Minze, Rohrzuckersirup,  
Tonic Bitters  
*Berlin Brandstifter Dry Gin, fresh lime juice,  
fresh cucumber, fresh mint, cane sugar syrup,  
Tonic Bitters*

### Berlioni

10

Gin XIX, Cynar Artischokenbitter,  
Belzasar Dry Vermouth<sup>10</sup>, Orangen Bitters  
*Gin XIX, Cynar artishoke bitter,  
Belzasar Dry Vermouth<sup>10</sup>, orange bitters*

### Bäm-boo

10

Amontillado Medium Dry Sherry<sup>10</sup>,  
Belzasar Dry Vermouth<sup>10</sup>, Angostura Bitters<sup>1</sup>,  
Orange Bitters  
*Amontillado Medium Dry Sherry<sup>10</sup>,  
Belzasar Dry Vermouth<sup>10</sup>, Angostura Bitters<sup>1</sup>,  
orange bitters*

---

## WITH A TWIST OF BERLIN

### **Bloody B.**

10

Berliner Brandstifter Kornbrand,  
Manzanilla Papirusa Sherry<sup>10</sup>, Tomatensaft,  
Five-Spice-Pulver, Sellerie-Salz<sup>H</sup>,  
Worchestershiresauce<sup>1,J</sup>, Tabasco  
*Berliner Brandstifter Kornbrand,  
Manzanilla Papirusa Sherry<sup>10</sup>, tomato juice,  
five spice powder, celery salt<sup>H</sup>,  
Worchestershire sauce<sup>1,J</sup>, tabasco*

---

# SEASONAL COCKTAILS

## **Autumn Cocktail** 10

Pere Magloire VSOP Calvados<sup>1</sup>,  
Amontillado Medium Dry Sherry<sup>10</sup>,  
Williamsbirnenbrand, Ahornsirup, Apfel Bitters  
*Pere Magloire VSOP Calvados<sup>1</sup>,  
Amontillado Medium Dry Sherry<sup>10</sup>,  
williams pear brandy, maple syrup, apple bitters*

## **Falling Leaves** 12

trockener Riesling, Williamsbirnenbrand,  
Dry Orange Curacao, Honigsirup, Peychaud's Bitters  
*dry white wine, williams pear brandy,  
Dry Orange Curacao, honey syrup, Peychaud's Bitters*

## **Hobnail** 10

J & B Rare Scotch Whisky, Averna Amaro Likör,  
frischer Zitronensaft, Ingwersirup, Angostura Bitters<sup>1</sup>  
*J & B Rare Scotch Whisky, Averna Amaro liqueur,  
fresh lemon juice, ginger syrup, Angostura Bitters<sup>1</sup>*

## **Celebritini** 10

OWLS Organic Vodka Sellerie Infusion<sup>H</sup>,  
Belzasar Dry Vermouth Apfel Infusion, Celery Bitters<sup>H</sup>  
*OWLS Organic Vodka celery infusion<sup>H</sup>,  
Belzasar Dry Vermouth apple infusion, celery bitters<sup>H</sup>*

## **Sweet Lion** 10

Asbach Privatbrand 8 Jahre<sup>1</sup>,  
brauner Crème de Cacao Likör<sup>1</sup>,  
Sahne<sup>B</sup>, Douro 10 Jahre Tawny Portwein<sup>10</sup>  
*Asbach privat brandy 8 years<sup>1</sup>,  
brown Crème de Cacao liqueur<sup>1</sup>,  
cream<sup>B</sup>, Douro 10 years Tawny port wine<sup>10</sup>*

---

## CLASSIC COCKTAILS

- Dry Martini Cocktail** 10  
Tanqueray London Dry Gin,  
Belzasar Dry Vermouth<sup>10</sup>, Orangen Bitters  
*Tanqueray London Dry Gin,  
Belzasar Dry Vermouth<sup>10</sup>, orange bitters*
- Vieux Carré** 12  
Bulleit 95 Straight Rye Whiskey,  
Hine Rare VSOP Cognac<sup>1</sup>, Belzasar Red Vermouth<sup>10</sup>,  
Bénédictine Likör<sup>1</sup>, Peychoud's Bitters,  
Angostura Bitters<sup>1</sup>  
*Bulleit 95 Straight Rye Whiskey,  
Hine Rare VSOP Cognac<sup>1</sup>, Belzasar Red Vermouth<sup>10</sup>,  
Bénédictine liqueur<sup>1</sup>, Peychoud's Bitters,  
Angostura Bitters<sup>1</sup>*
- Negroni** 10  
Campari Bitter Likör<sup>1</sup>, Tanqueray London Dry Gin,  
Belzasar Red Vermouth<sup>10</sup>  
*Campari Bitter liqueur<sup>1</sup>, Tanqueray London Dry Gin,  
Belzasar Red Vermouth<sup>10</sup>*
- Royal Bermuda Yacht Club** 10  
Cuate 04 Anejo Reserva Barbados Rum,  
J.D. Taylors Velvet Falernum Likör, Cointreau Likör,  
frischer Limettensaft  
*Cuate 04 Anejo Reserva Barbados Rum,  
J.D. Taylors Velvet Falernum liqueur, Cointreau liqueur,  
fresh lime juice*

---

## CLASSIC COCKTAILS

### **Mature Cask Buck & Breck**

13,5

Remy Martin VSOP Mature Cask Finish,  
Pernod Absinth<sup>1</sup>, Rohrzuckersirup,  
Angostura Bitters<sup>1</sup>,  
Heidsieck & Co Monopole Champagner  
*Remy Martin VSOP Mature Cask Finish,  
Pernod Absinth<sup>1</sup>, cane sugar syrup,  
Angostura Bitters<sup>1</sup>,  
Heidsieck & Co Monopole Champagne*

---

## MODERN CLASSICS

### Orange & Thyme Daiquiri

10

Pampero Selection Rum<sup>1</sup>, frischer Limettensaft,  
Orangenmarmelade, Thymian  
*Pampero Selection Rum<sup>1</sup>, fresh lime juice,  
orange jam, thyme*

### El Rey

10

Carlos I Solera Gran Reserva Brandy<sup>1</sup>,  
Pedro Ximenez San Emilio Sherry<sup>10</sup>,  
Angostura Bitters<sup>1</sup>,  
Douro Quinta da Romaneira L.B.V. Port<sup>10</sup>  
*Carlos I Solera Gran Reserva Brandy<sup>1</sup>,  
Pedro Ximenez San Emilio Sherry<sup>10</sup>,  
Angostura Bitters<sup>1</sup>,  
Douro Quinta da Romaneira L.B.V. Port<sup>10</sup>*

### Spreewood Rye & Cherry Fizz

14,5

Stork Club Straight Rye Whiskey, Kirschwasser,  
Rohrzuckersirup, frischer Zitronensaft,  
Angostura Bitters<sup>1</sup>, Goldberg Soda Water  
*Stork Club Straight Rye Whiskey, cherry brandy,  
cane sugar syrup, fresh lemon juice,  
Angostura Bitters<sup>1</sup>, Goldberg Soda Water*