

ANAGRAM

Haus im Tal

SIGNATURE

SPICY PALOMA 14
Mezcal, Ancho Reyes Verde, Vanilla, Grapefruit

BASIL HIGHBALL 14
Vodka, Basil, Lemon, Gingerbeer

ISAAC HAZE 16
Mezcal, Tequila, Cointreau, Tarragon, Verjus

NO FIGS GIVEN 14
Gin, Fig Leaf, Midori, Chartreuse Green, Lemonade

BROKEN KNEES 16
Bourbon, Chartreuse Green, Rose Honey, Lemon

BETWEEN THE SHEETS 14
Calvados, Aged Rum, Merlet Citrus, Lemon
Optional Room if available +180

PLASTIC BAG 16
Vodka, Hazelnut, Crème de Cacao, Passion Fruit, Bubbles

50/50 MARTINI 14
Gin, Infused Dry Vermouth, Capers, Herbs, Lemon, Olives

404 [0%] 9
Verjus, Honey, Tonic

ITALIAN TONIC [0%] 6
Espresso, Tonic, Orange

Please let us know if you have any allergies or dietary requirements. Our dishes are made in-house and may contain trace ingredients.

CLASSICS

AMERICANO	12
NEGRONI	14
NEGRONI SBAGLIATO	14
[KARDAMON] ESPRESSO MARTINI	14
VODKA SODA	12
GIN TONIC	12
MOSCOW MULE	12
APEROL SPRITZ	10
MARACUJA SPRITZ	10
AMALFI SPRITZ	10
MARGARITA	14

OPEN WINES 0,15L

GRAUBURGUNDER III FREUNDE	8
RIESLING BONE DRY	8
ROSÉ LA PETIT MORT	8
CHIANTI COLLI SENESI DOCG	9
ETNA ROSSO GIROLAMO RUSSO	11

BUBBLES 0,15L

PROSECCO DI VALDOBIADENE DOCG	9
CRÉMANT DE BOURGOGNE BRUT	12

Please ask us for any other classics starting from 12 Euros
If you have any special requests or just want to flirt,
feel free to talk to the staff.

BEER

0.2 HOFBRÄU	
0.4 HOFBRÄU	
0.34 NOAM	
0.33 PERONI AZZURRO	
0.33 PERONI 0.0	

HOT

4 CAPPUCCINO	4
6 FLAT WHITE	5
5 ESPRESSO	2
5 DOPPIO	4
5 ESPRESSO MACCHIATO	3
TEA	5

SOFT

AM COLA / SUGAR-FREE	4
AM BITTER LEMON	4
AM TONIC WATER	4
AM GRAPEFRUIT	4
RED BULL	5
GINGER BEER	4
SAFTSCHORLE	5
PAULANER SPEZI	4
0.75 AM WATER STILL	8
0.75 AM WATER SPARKLING	8