

bar menu



but first...

bubbles

X0 Rosé 100ml 8/49

sparkling wine by christian krack,
pfalz, germany

Petnat Brut 100ml 7/41

petillant naturelle by hajszan-neumann,
vienna , austria

Racines de Trois 100ml 19

chardonnay, pinot meunier, pinot noir
waris-larmandier, *champagne, france*

Eclats Rosé 100ml 17

pinot noir, pinot meunier, chardonnay
jeaunaux-robin, champagne, france

apero

Amaro & Tonic 10

amaro, tonic, orange peel
bitter, sweet, complex

Earl Grey Highball 12

bergamot liqueur, earl grey infused vodka,
tonic water, lemon peel, olives
bitter, sweet

X0 Winter Spritz 11

sloe gin, mulled wine syrup,
red verjus, tonic water
complex, rich, bitter

Americano 11

sweet vermouth, bitter liqueur, soda
light, sweet, slightly bitter

Golden Negroni 12

gin, gentian liqueur, white vermouth
rich, sweet, slightly bitter



drinks

longdrinks

dark & stormy 11

spiced rum, lemon, ginger beer

batanga 11

tequila, lime, coke

horses neck 11

cognac, ginger ale, bitters

three to one 11

fino sherry, red and white vermouth, tonic

gin & tonic 11

gin, tonic

ask for more options

cold season classics

Penicillin 13

single malt, honey, ginger,
lemon

complex, rich, strong

El Diablo 13

reposado, creme de cassis, lime,
fresh ginger beer

light, slightly fruity

The Bermuda Yacht Club 13

white rum, falernum,
lime, sugar

complex, rich, strong

20th Century Cocktail 14

gin, creme de cacao, white vermouth,
lemon juice

chocolaty, sour, dry



drinks

seasonal cocktails

Marshall Matters 13

tequila, marshmallow foam, lime, sugar,
toasted marshmallow
fresh, sweet, comfy

Grounded Beet 13

coffee vermouth, bourbon, beetroot snaps,
bavarian bitters
complex, bitter, sweet

Hot Buttered Apples 14

sloe gin, butter, apple juice, acid
smooth, comfy

Mediterranean Highball 12

fig infused rum, lime, sugar, ginger beer
complex, spiced, fresh

digestiv

Bamboo 1930s 12

fino sherry, blanco vermouth,
red vermouth
dry, complex, low abv

Vieux Carree 14

rye, d.o.m benedictine, cognac
sweet vermouth, orange peel
intense, complex, slow sipping

Espresso Martini 13

vodka, coffee liquor,
sugar, espresso
sweet, boozy

Paper Plane 13

bourbon, bavarian bitter, italian
amaro, lemon juice
bitter, fresh, complex



barfood

Oyster Variation 36

horseradish, pepper and verjus

Caviar X0 Selection

shokupan, creme fraiche, chives

30g – 59 Eur

50g – 89 Eur

100g – 165 Eur

250g – 375 Eur

1/4 sourdough loaf 9

butter, seaweed caviar, chive oil

Lobster Roll 32

lemon, celery, sauce mayonnaise

Sprats on Toast 12

fermented chutney, sour cream, jalapeno

Three Nori Cracker 12

catch of the day tatar, winter herbs

Ordinary Tuna Melt 14

vegan tuna, capers, mayonnaise, pepper

Local Cheese 19

from affineur Kober with
homemade bread and chutney

Seafood Etagere 99

fish, clams and seafood

from the northern sea

+ 30g caviar selection 45 Eur

+ cuts from balfego tuna 35 Eur

Served with fermented vegetables,
sourdough bread, kimizu mayonnaise, fresh
horseradish and nori potatoes

**SOME OF THE DISHES ARE AVAILABLE LATE NIGHT,
EVEN WHEN THE CHEFS ARE GONE**

