

BAR **NORMAL**

MENU - ALL DISHES ARE MEANT TO BE SHARED	EUR
SNACKS	
SOURDOUGH BREAD AND FOCACCIA WITH BUTTER	4
PRESERVED EGGPLANT IN PAPRIKA AND GARLIC OIL	6
TO START	
RACCIO DI CASTELFRANCO SPRING SALAD WITH RICOTTA CREAM AND WALNUTS	11
POTATO TORTILLA WITH CHILI MAYO (ADD RED CHORIZO + 3 €)	11
OYSTER MUSHROOMS RAGOUT ON CRISPY CORN TORTILLA FROM TLAXCALLI	17
FRIED CAULIFLOWER WITH VADOUVAN EMULSION AND HERBS	16
TO FOLLOW	
GRILLED WHITE ASPARAGUS WITH BLACK GARLIC AND BLACK SESAME	19
BROCCOLINI WITH ALMOND TAHINI AND PICKLED CELERIAC	19
GLAZED SHORT RIBS WITH ZINGY RELISH	25
FRIED DUROC-PORK NECK WITH RAMSON CHIMICHURRI SAUCE	24
GRILLED MACKEREL WITH SALSA VERDE	24
SIDES	
CONFIT POTATO WITH MUSTARD AND SPRING ONION	5
DESSERT	
CHURRO SANDWICH WITH CARAMEL SWIRL ICE CREAM AND KEFIR CREAM	
	8

Please inform our staff about your allergies.
ask us about the artworks-pricelist.

(BAR) (NORMAL)

DRINKS	EUR
BUBBLES *	
BERGIANTI 'SAN VINCENT' 2020 - LAMBRUSCO DI SORBARA - ITALY	8/45
WHITE & SKIN CONTACT *	
J. OSIČKA GEWURZTRAMINER 'K.O.' 2018 - CZECH REPUBLIC	8/46
SÉLÉNÉ 'BEAUJOLAIS BLANC' 2021 - CHARDONNAY - FRANCE	9/50
VINOS AMBIZ 'CHELVA' 2019 - CHELVA - SPAIN	8/48
RED *	
NORMAL RED - CABERNET MORAVIA 2018 - CZECH REPUBLIC	6/30
DOMAINE MOSSE 'BANGARANG' 2021 - PINEAU D'AUNIS, CAB FRANC - FRANCE *CHILLED*	8/43
COCKTAILS & BEER	
MARTINI - GIN, DOLIN DRY VERMOUTH, OLIVE	12
NEGRONI - GIN, CARPANO ANTICA FORMULA, CAMPARI	11
MANHATTAN - RYE WHISKEY, CARPANO ANTICA FORMULA, ANGOSTURA BITTERS, CHERRY	14
APPLE SHRUB FIZZ - BOURBON, APPLE SHRUB, SODA, ANGOSTURA BITTERS	14
NORMAL COLLINS - GIN, ST.GERMAIN, LEMON, SODA, PEYCHAUD'S BITTERS	14
MÖNCHSAMBACHER EXPORT BEER TAP - ZEHENDNER BRAUEREI - DE	4
SIMIAN ALES 'MINAS TALUS' - DRY HOPPED LAGER - 440 ML	6
DRINK IT SOLO 30 ML.	
MOORDESTILLERIE ALTE MOORBIRNE SCHNAPS	8
MEZCAL MONTELOBOS ESPADIN	9
STAY HYDRATED	
WATER - 750 ML.	3
LEMONADE - 300 ML.	4
APPLE SHRUB SODA - 300 ML.	5

* open wine 125ml (by the glas)
ask us for full wine list