

## Cocktails

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### **SUMMER SPRITZ** 11,50 €

*Aperol, Lillet Blanc, rhubarb, strawberry, lemon balm, organic white wine, organic sparkling wine*

### **HELSINKI DRY GIN & TONIC** 11,50 €

*Helsinki Dry Gin, Fever Tree Tonic Water*

## Sparkling

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### **Champagne, Brut Sélection, Henri Dosnon, France, organic**

*Pinot Noir, Chardonnay, 0,75 l* 55 €

*Dry, fruity. Scent of ripe pear and apple.*

### **Blanc de Blancs, Extra Brut, Sekthaus Solter, Germany, organic**

*Weissburgunder, Chardonnay, 0,75 l* 45 €

**12 cl** 7,50 €

*Very dry, yellow fruit and ripe apple flavours.*

*Excellent aperitif.*

### **Cava Intimissimo, Domino De La Vega, Spain, organic, Macabeo, 0,75 l** 39 €

**12 cl** 6,50 €

*Dry, balanced. Taste of apple and lemon. Goes with fish, seafood and pasta.*

### **Schilcher Frizzante, Weingut Markus Klug, Austria, organic**

**World's Best Schilcher producer 2019**

*Blauer Wildbacher, 0,75 l* 39 €

**12 cl** 6,50 €

*Dry, sparkling rosé. Strawberry, raspberry and redcurrant flavours. Goes well with salads.*

## White wine

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### **Anadigna Albariño, Nadigna, Spain, organic**

*Albariño, 0,75 l* 45 €

**16 cl** 9,60 €

*Citrus, mineral and herbal flavours.*

*Goes well with fish and seafood.*

**Escherndorfer Lump, Horst Sauer, Germany, organic, Riesling, 0,75 l 45 €**  
**16 cl 9,60 €**

*Kabinett, dry. Mandarin, mango and apricot flavours. Goes with antipasti and fish.*

**Müller-Thurgau, Horst Sauer, Germany, organic**

**Müller-Thurgau, 1 l 45 €**  
**16 cl 7,20 €**

*Dry. Green apple, pepper and citrus flavours.  
Goes well with vegetarian dishes and risottos.*

**Rotgipfler, Weingut Zeilinger, Austria, organic**

**Rotgipfler, 0,75 l 45 €**  
**16 cl 9,60 €**

*Dry. Ancient grape variety. Fruity and well balanced, flavourful. Goes with poultry, vegetables and spicy food.*

**Roter Veltliner, Alte Reben Hochstrass, Weingut Zeilinger, Austria, organic**

**Roter Veltliner, 0,75 l 45 €**  
**16 cl 9,60 €**

*Dry, tropical fruit and honey flavours.  
Goes well with spicy pasta.*

**Neuburger Classic, Weingut Frühwirth, Austria, organic. Neuburger, 0,75 l 45 €**

**16 cl 9,60 €**

*Dry, mild wine. Spicy and nutty flavours.  
Goes well with vegetarian dishes.*

## **Red wine / Rosé wine**

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**Ried Steinberg, St. Zehetbauer, Austria, organic**

**Cabernet Franc, 0,75 l 48 €**  
**16 cl 10,25 €**

*Medium-bodied. Redcurrant and cherry flavours. Pleasantly tannic. Goes well with poultry, red meat and pasta.*

**Rubin Carnuntum, Nepomukhof, Austria,  
organic, certified sustainability**

**Zweigelt, 0,75 l 45 €**  
**16 cl 9,60 €**

*Full-bodied. Raspberry, plum, dark berry flavours. Slightly tannic. Goes well with sausages and burgers.*

**Respiro, Valdibella, DOC, Italy, organic**

*Nero d'Avola, 0,75 l* **45 €**

**16 cl** **9,60 €**

*Full-bodied, tannic. Ripe berry flavours.*

*Goes well with meat dishes.*

**Barbera d'Alba, Massimo Rivetti, Italy, organic**

*Cabernet Sauvignon, Merlot, 0,75 l* **45 €**

**16 cl** **9,60 €**

*Full-bodied and tannic. Cherry and and raspberry flavours. Goes well with meat dishes.*

**Malavoglia Valpolicella Ripasso Classico Superiore, Ca la Bionda, Italy, organic**

*Corvina, Corvinone, Molinara, Rondinella*

**0,75 l** **48 €**

**16 cl** **10,25 €**

*Full-bodied, strong, elegant. Taste of red berries, plum and cherry. Goes well with red meat, pasta and grilled food. Barrel-aged for 18 months.*

**Der Illyrer 1875, Weingut Markus Klug, Austria, organic, certified sustainability**

*Blauer Wildbacher, 0,75 l* **45 €**

**16 cl** **9,60 €**

*Dry rosé. Strawberry and fruit flavours.*

*Sparkly and balanced. Goes well with fish.*

**Dessert wine**

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**Bacharacher Hahn, Riesling Auslese, Toni Jost, Germany, organic**

*Riesling, 4 cl* **7,50 €**

*Sweet and balanced. Citrus, vanilla and passionfruit flavours.*

**Pineau des Charentes Blanc, Vallein-Tercinier, France, Colombard, 8 cl 6 €**

*Sweet. Citrus and fruity flavours.*

*Goes with desserts and cheese or as an aperitif.*

**Moscato D'asti, Paolo Saracco, Italy**

*Moscato Bianco Canelli, 8 cl* **5,50€**

*Slightly sparkling, flowery, semi-sweet, very fresh. Goes well with sweet desserts or desserts with berries.*

## Non-alcoholic wines

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### **Champagner-Bratbirne, Jörg Geiger, Germany**

**0,75 l** **25 €**

*Semi-dry Champagner-Bratbirne Pear sparkling wine.  
Tannic, goes well with antipasti and fish.*

### **Weissduftig, PriSecco, Jörg Geiger, Germany**

**0,75 l** **20 €**

*Semi-dry white wine, a blend of grapes, wild apples and pears, elderflower and herbs. Goes with antipasti, fish and desserts.*

### **Rotfruchtig, PriSecco, Jörg Geiger, Germany**

**0,75 l** **20 €**

*Semi-dry, slightly sparkling, a blend of wild apples, sour cherries, quince and elderberries. Goes well with burgers.*

### **Cuvée NR. 7, PriSecco, Jörg Geiger, Germany**

**0,75 l** **20 €**

*Semi-dry, slightly sparkling rosé. A blend of wild damson plums, pears, fennel and lemon balm. Goes with red meat, game and desserts.*

### **Cuvée NR. 10, PriSecco, Jörg Geiger, Germany**

**0,75 l** **20 €**

*Semi-dry. A blend of wild pears and elderberries.  
Goes well with red meat and lamb.*

## Beer and cider

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### **Draught beer (local breweries)**

**30 cl / 40 cl / 50 cl** **6,90 € / 7,90 € / 8,50 €**

**Sandels 33 cl** **6,30 €**

**Corona 33 cl** **7,50 €**

**Zum Pils 50 cl** **8,50 €**

*gluten-free, organic*

**Einstök Arctic Pale Ale 33 cl** **8,00 €**

**Einstök White Ale 33 cl** **8,00 €**

*Spiced with orange peel and coriander*

<b>Brooklyn Naranjito Pale Ale 35 cl</b>	<b>7,50 €</b>
<i>Spiced with orange peel</i>	
<b>Magners Irish Pear 33 cl</b>	<b>7,50 €</b>
<b>Magners Original 33 cl</b>	<b>7,50 €</b>
<b>Ferme de Billy, Terroir Chic 33 cl</b>	<b>8,00 €</b>
<i>French dry organic apple cider</i>	
<b>Original Long drink 33 cl</b>	<b>6,50 €</b>

### Non-alcoholic beverages

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<b>Fritz limonade 33 cl</b>	<b>4,00 € / 4,50 €</b>
<i>Cola / Cola light / orange / lemon / rhubarb</i>	
<b>Laitila Rio Cola / Messina 33 cl</b>	<b>3,80 €</b>
<b>Vichy Original 30 cl</b>	<b>3,00 €</b>
<b>Pellegrino 50 cl</b>	<b>4,80 €</b>
<b>Krombacher Pils 33 cl</b>	<b>5,20 €</b>
<b>Bundaberg Ginger Beer 37,5 cl</b>	<b>4,00 €</b>
<b>Whole milk (lactose-free) 20 cl</b>	<b>1,00 €</b>
<b>Höllinger juice box 20 cl</b>	<b>2,50 €</b>
<i>apple / pear, organic</i>	
<b>Fresh orange juice 30 cl</b>	<b>3,50 €</b>

### Warm drinks

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<b>Organic coffee</b>	<b>2,50 €</b>
<b>Organic tea</b>	<b>2,50 €</b>
<b>Espresso</b> <i>also as decaf</i>	<b>3,50 €</b>
<b>Cappuccino</b> <i>also as decaf</i>	<b>4,00 €</b>
<b>Latte</b> <i>also as decaf</i>	<b>4,50 €</b>
<b>Frappe (iced tea)</b> <i>also as decaf</i>	<b>4,50 €</b>
<b>Irish coffee</b> <i>also as decaf</i>	<b>9,50 €</b>
<b>Flavoured coffee</b> <i>also as decaf</i>	<b>+1 €</b>
<i>Vanilla / hazelnut / coconut</i>	

*All our coffees and teas are organic and fair trade.*