



Cocktails

August 2023

Ramos Gin Fizz

Gin, cream, simple syrup, lemon juice, lime juice, orange-blossom water, egg white, soda

*Fresh, fruity, creamy
Perfect for breakfast.*

Corpse Reviver N°2

Gin, Lillet Blanc, Cointreau, lemon juice, absinthe

*Fresh, citrusy, tart
To wake up and forget a hangover.*

Pisco Sour

Pisco, lime juice, simple syrup, egg white, Angostura bitters

*Tart, floral, sweet
A nice warmup for a long evening.*

El Presidente

White rum, dry vermouth, Cointreau, homemade grenadine

*Smooth, sweet, fruity
For those dreaming of classy revolutions.*

Smoky Cigar

Sweet vermouth, Laphroaig, Aperol, grapefruit oils, smoked cinnamon

*Smoky, sweet, fruity
Decent replacement for ex smokers.*

Chocolat Boulevardier

Bourbon, sweet vermouth, chocolate-infused Campari, homemade chocolate bitters

*Strong, bitter, sweet
Chocolatey as if made for kids, but made for adults.
Cocktail inspired by 1930 in Milan.*

Evita

Pineapple-infused dark rum, Aperol, Campari, lemon-adjusted pineapple juice, homemade bay leaf & cinnamon syrup

*Fruity, aromatic, tropical
I could drink this all night long.
Cocktail inspired by BKK Social Club in Bangkok.*

La Suite (Experimental)

Rye whisk, sweet vermouth, homemade chocolate bitters, Peychaud's bitters, homemade banana syrup

*Smooth, sweet, fruity
Latest theft on the menu.
Cocktail inspired by Bar am Wasser in Zurich.*

Help me fund cocktail nights \$\$\$:
Twint me @ 0787424858

Cocktails — 10 CHF / each
All you can drink — 25 CHF