

# GERBERMÜHLE

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EST. 1904

## DRINKS

# DIAGEO COCKTAILS

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## Belsazar Refresher

belsazar riesling vermouth, lemon juice,  
basil syrup, soda water

## Moscow Mühle

ketel one vodka, grapefruit juice,  
cucumber syrup, ginger beer

## White Negroni

tanqueray sevilla gin, bianco bitter,  
belsazar riesling vermouth

## Tanqueray Sevilla Gin & Tonic

tanqueray sevilla gin, tonic water, garnish

## Summer of Mack

tanqueray sevilla gin, lemon juice,  
rhubarb syrup, soda water

# GOETHE'S LOST RECIPES

11

## Strawberry Mint Margarita

tequila, cointreau, lime juice, strawberry syrup, mint leaves

## Jasmin Daiquiri

rum, lime juice, jasmin syrup

## Pisco Sour

pisco, lime juice, simple syrup,  
aromatic bitter, egg white

## Milky Mirage

cointreau, cold brew coffee, coconut syrup, soy milk

## Victorian Gentlemans Gimlet

gin, lime juice, simple syrup, mint leaves, cucumber

## Lemongrass Sour

lemongrass infused gin, maraschino, lime juice, simple syrup,  
egg white

## Bourbon Beauty

bourbon, lime juice, grapefruit juice, cucumber syrup,  
celery bitter

# WINE

## BUBBLES

Veuve Clicquot Brut	0,11	12,5
	0,75 l	86
Veuve Clicquot Rosé	0,11	14
	0,75 l	96
Carpe Noctem Prosecco	0,11	6
	0,75 l	35

## WHITE WINE

### Pfalz

2016 Riesling von Winning	0,21	10
	0,75 l	38

### Rheinhessen

2017 Grauburgunder „Kalkstein“, Manz	0,21	9
	0,75 l	31

## ROSÉ WINE

### France

2018 Gris Blanc Rosé, Gérard Bertrand	0,21	9
	0,75 l	32

## RED WINE

### Italy

2016 Sangiovese, Caparzo	0,21	8
	0,75 l	27

**SHERRY / PORT WINE** **5 cl**

Manzanilla, Don Zoilo	6
Olorosso, Don Zoilo	6
Dry White, Niepoort	6

**COGNAC** **4 cl**

Remy Martin V.S.O.P.	10,5
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**RUM** **4 cl**

Havana Club 3 Jahre, Cuba	7,5
Bacardi 8 Jahre, Puerto Rico	8
Ron Zacapa 23, Guatemala	12
Botucal, Venezuela	10

**VODKA** **4 cl**

Ketel One	7,5
Kauffman Soft	13

**GIN** **4 cl**

Tanqueray	7
Tanqueray Sevilla	9
Hendrick's	10
Mare	10
Monkey 47	12
Brockmans	10

## **WHISKY**

**4 cl**

### **SCOTLAND**

Glenfiddich XX	12
Glenfiddich IPA	12
Balvenie 12 Jahre	11
Glenmorangie Original	10
Ardbeg 10 Jahre	11
Lagavulin 16 Jahre	13

### **JAPAN**

Hibiki	13
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### **IRISH**

Redbreast 12 Jahre	10,5
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### **AMERICA**

#### **Rye**

Wild Turkey 101	10
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#### **Bourbon**

Wild Turkey 101	8
Woodford Reserve	10

## **BLENDED SCOTCH**

**4 cl**

Chivas Regal 18 Jahre	12
Johnnie Walker Black Label	8
Monkey Shoulder	8

## **ALCOHOL FREE**

Martins Limonade	8,5
grapefruit juice, lime juice, melon syrup, soda	
Wonderleaf Buck	8,5
alcohol free gin, lemon juice, simple syrup, ginger ale	

## **BOTTLED BEER**

Radeberger	4
Schöfferhofer Grapefruit	4
Crew Republic India Pale Ale	5

## **COFFEE**

Cold Brew	5
Espresso	2
Kaffee	3,5

## SPEISEN

Consommé vom Tafelspitz		
Flädle		7,5
Austern Fines de Claires		
Rotweinessig-Vinaigrette   Pumpernickel	½ Dutzend	21
Burrata		
Tomate   Basilikum   Olivenöl		15
Tagliarini Tartufo		
Bandnudeln in Trüffelrahm   gehobelter Trüffel		24,5
Spinatsalat		
Avocado   Mango   Granatapfel gegrillte Garnelen in Limonen-Ingwer-Dressing		22,5
Carpaccio vom Piemonteser Fassona Rind		
Lauwarme Pfifferlinge   Spinatsalat   Grana Padano		26,5
Tatar „Classic“ vom Jungbullen		
rohes Eigelb   Sardellen   Kapern   Zwiebeln Bauernbrot   Butter		26,5
Zanderfilet kross auf der Haut gebraten		
Dijon Senfsauce   Schnittlauch-Kartoffelstampf   Gurkensalat		22,5
US Entrecôte 350g		
Café de Paris Butter   Spicy Relish   Belgische Pommes Frites		42



## FOOD

Beef consommé noodle strips		7,5
Oysters Fine de Claire red wine vinegar   pumpernickel	½ dozen	21
Burrata tomato   basil   olive oil		15
Tagliarini Tartufo tagliatelle pasta in a truffle cream sauce   shaved truffle		24,5
Spinach salad avocado   mango   pomegranate grilled gambas in a lime ginger dressing		22,5
Piemontese Beef Carpaccio Lukewarm chanterelles   spinach salad   Grana Padano		26,5
Tartar Classic egg yolk   sardines   capers   onions served with dark bread   butter		26,5
Pike-perch filet dijon mustard sauce   mashed chive potatoes   cucumber salad		22,5
US entrecôte 350g café de paris butter   spicy relish   belgian fries		42