

## BEERS

### - TAP BEER -

WARSTEINER PILSNER (4,0%) small 4,50 large 7,00

LOWLANDER INDONESIAN PALE ALE (6,0%) 6,00

PATER LINUS BELGIAN BLONDE (6,0%) 6,00

### - BOTTLED BEER -

JAPANESE KIRIN ICHIBAN (4,8%) 6,50

THAI SINGHA (5,0%) 6,50

LOWLANDER TROPICAL ALE (3,8%) 6,50  
Fruit beer with Curaçao orange & dragonfruit

LOWLANDER CITRUS BLONDE (4,0%) 7,00  
Blonde beer with crushed orange & lemon peel

LOWLANDER WHITE ALE (5,0%) 6,50  
White beer with Curaçao orange, elderflower & chamomille

OEDIPUS POLYAMORIE (5,0%) 7,00  
Mango sour beer

OEDIPUS THAI THAI (8,0%) 7,00  
Spicy tripel with lemongrass, galangal root, coriander, orange peel & chilli pepper

WARSTEINER REFRESH (0,0%) 6,00  
Non-alcoholic pilsner with refreshing crisp

LOWLANDER WIT (0,0%) 6,50  
White beer with reclaimed orange & lemon peel

LOWLANDER IPA NON-ALC (0,3%) 6,50  
IPA beer with mango, cardamom & orange peel

## SAKE

CLASSIC GREEN JUNMAI\* 10,50  
creamy, light and dry (15% ABV, 65% polish)

SOTO PREMIUM JUNMAI DAIGINJO 17,50  
smooth, crisp and slightly floral, made with premium rice and mountain water (15,5% ABV, 50% polish)

KAORI RANMAN JUNMAI GINJO 13,50  
fruity aroma, aromatic and refreshing, made with special yeast to extract elegant flavour (15% ABV, 50% polish)

YUKIOTOKO HONJOZO\* 14,00  
crisp, dry and fragrant sake, with a sharp but refreshing and clean finish (15% ABV, 65% polish)

WAJIMA MONOGATARI JUNMAISHU 16,50  
rich sake, softly bitter and mineral with balanced acidity and umami (15% ABV, 60% polish)

YUZU SAKE 10,50  
junmai sake infused with yuzu- acidic and refreshing (great as aperitif, digestif or on the rocks)

UMESHU 11,50  
elegant plum wine- acidic and slightly sweet liqueur (great as aperitif, digestif or on the rocks)

## SPARKLING WINE

- SPARKLING -  
FIDORA - PROSECCO 7,50 / 35,00  
Veneto, Italy – Giera

## WINE LIST

- WHITE -  
SANZIANA PINOT GRIGIO 6,00 / 27,00

Transylvania, Romania – Pinot Grigio  
PAIRINGS: aperitif, light fish dishes, rice rolls

LE CROQUANT SAUVIGNON BLANC 6,50 / 29,50

Toulouse, France – Sauvignon Blanc  
PAIRINGS: aperitif, fish, seafood, white meat

WEIGNUT EYMANN RIESLING 7,00 / 32,00

Pfalz, Germany – Riesling  
PAIRINGS: sushi, sashimi, japanese salad, pho bo, spicy dishes

LES VINS DE VIENNE REMEAGE BLANC 7,50 / 35,00

Côtes-du-Rhone, France – Chardonnay blend  
PAIRINGS: aperitif, chicken, prawn, fried rice, curry, noodles

- RED -  
VILLE HAUTE MERLOT 6,00 / 27,00

Nîmes, France – Merlot  
PAIRINGS: aperitif, seafood, white meat

BOSCO DEL GRILLO SANGIOVESE 7,00 / 31,00

Tuscany, Italy – Sangiovese blend  
PAIRINGS: red meat dishes, teriyaki sauce

PIPOLI AGLIANICO DEL VULTURE 7,50 / 32,50

Basilicata, Italy – Aglianico  
PAIRINGS: fried noodles, pad thai, beef dishes

- ROSÉ -  
CHATEAU COMPARNAUD ESPIRIT ROSÉ 7,00 / 33,00

Languedoc, France – Cinsault, Grenache, Syrah  
PAIRINGS: aperitif, seafood, tuna tartare, sushi bowl, curry

## COLD DRINKS

FEVER-TREE ELDERFLOWER TONIC	5,00
FEVER-TREE TONIC WATER	5,00
FEVER-TREE GINGER ALE	5,00
FEVER-TREE GINGER BEER	5,00
GRAPEFRUIT SODA	5,00
ROSE LEMONADE	4,75
HOMEMADE LEMONADE ask our team for flavours	4,50
MOCKTAIL team's choice	10,00
COCA COLA / ZERO	4,00
FANTA ORANGE	4,00
ICE TEA GREEN	4,00
APPLE JUICE	4,50
STILL / SPARKLING WATER 0,2 L	2,80
STILL / SPARKLING WATER 0,75 L	6,50

## TEA & COFFEE

TEA CUP	3,50
TEAPOT choose from: jasmine, green sencha, rooibos, earl grey, chamomille or seasonal tea	6,00
FRESH MINT OR GINGER TEA	4,50
FRESH GINGER OR MINT TEAPOT	6,50
AMERICANO	3,50
ESPRESSO	2,80
DOUBLE ESPRESSO	4,00
ESPRESSO MACCHIATO	3,50
FLAT WHITE	5,50
LATTE MACCHIATO	4,50
CAPPUCCINO	3,80
HOT CHOCOLATE (VEGAN)	4,00
CHAI LATTE	5,00
DIRTY CHAI LATTE	6,50
MATCHA LATTE	5,00

All tea and coffee is supplied from TeaBar<sup>©</sup> and Stean's Beans<sup>©</sup>

## COCKTAILS

HUMMINGBIRD 12,50 gin - bergamotto - lemon - honey - orange bitters
DRAGON SOUR 12,00 yuzu sake - licor 43 - chili - pineapple - angostura bitters - foamer
MATCHA MULE 11,50 matcha vodka - ginger beer - lime - angostura bitters
PANDAN COLADA 11,00 pandan rum - coconut milk and syrup - pineapple syrup - lemon
CHERRY BOMB 11,00 cherry liqueur - lychee liqueur - sake - angostura bitters - lemon
YUZU PALOMA 11,00 akashi-tai yuzushu - corralejo tequila - grapefruit soda
THAI BASIL CAIPIRINHA 12,00 thai basil infused cachaça - lime - sugar
NOOCH NEGRONI 12,00 your choice of gin - red vermouth - campari
GIN TONICS
BOBBY'S OG 12,00 bobby's gin - tonic - orange - cloves
STRAWBERRY & ELDERFLOWER 14,00 rose gin - strawberry liquor - elderflower liquor - elderflower tonic
HENDRICK'S 12,00 hendrick's gin - cucumber - tonic
ROSEY'S 12,50 6 o'clock gin - lemon - rose lemonade
OTENBA 12,50 otenba genever/gin - mint - lime - tonic