

## Aperitif

		Euro
<b>Aperitif „Stefanie“</b>		7,50
Sparkling wine with strawberry juice <sup>○</sup>		
<b>Aperitif „Dirndl Stefanie“</b>		7,50
Sparkling wine with dirndl syrup <sup>○</sup>		
<b>„Veneziano“</b>		8,50
Aperol with white wine <sup>○</sup> or sparkling wine <sup>○</sup> , lengthened with soda water		
<b>„Dirndl Spritz“</b>		8,50
Sparkling wine with dirndl syrup and dirndl liqueur <sup>○</sup>		
<b>„Hugo“</b>		8,50
Sparkling wine <sup>○</sup> with syrup of elder blossoms and fresh mint, Lengthened with soda water		
<b>Glass Grüner Veltliner sparkling wine brut <sup>○</sup></b>	0,1 l	7,00
Sektellerei Szigeti, Gols, Burgenland Alc.12,0% vol., dry		
<b>Roter Zweigelt Sekt „Le Grand Rouge“ <sup>○</sup></b>	0,1 l	6,50
<b>Glass Champagne Joseph Perrier <sup>○</sup></b>	0,1 l	13,50
Cuvée Royale Brut		
<b>Glass Champagne Joseph Perrier <sup>○</sup></b>	0,1 l	14,50
Cuvée Royale Rosé		
<b>Martini Vermouth dry / bianco / rosso <sup>○</sup></b>	4 cl	5,00
<b>Sandeman Sherry dry / semi-dry <sup>○</sup></b>	4 cl	5,00
<b>Campari Soda / Campari Orange</b>	4 cl	7,50

Prices in Euro – inclusive of taxes and all charges.  
Subject to change without notice.

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## Austrian wine by the glass

### White wines

		Euro
<b>Wiener Gemischter Satz organic DAC</b> <sup>○</sup>	1/8 l	6,50
Weingut Manuel Nössing, Stammersdorf, Wien, alc. 12,5% vol., dry From four vineyards with very old vines that give a lot of extract and density - Grüner Veltliner, Riesling and Welschriesling. Green yellow in the glass, its flowery, slightly spicy aroma seduces quickly to another sip.		
<b>Grüner Veltliner „Weinviertel DAC“</b> <sup>○</sup>	1/8 l	6,20
Weingut Hagn, Mailberg, Weinviertel, alc. 12,5% vol., dry Elegant, fruity and tangy flavour, pome fruit, typical Veltliner „Pfefferl“.		
<b>Chardonnay</b> <sup>○</sup>	1/8 l	6,50
Weingut Manuel Nössing, Stammersdorf, Wien, alc. 13,0% vol., dry Fine, juicy fruit, spicy aroma with various herbs. Creamy and dense on the palate.		
<b>Grauburgunder (Pinot Gris)</b> <sup>○</sup>	1/8 l	6,50
Weingut Christian Zwegtück, Ehrenhausen an der Weinstraße, alc. 13,0% vol., dry Burgundy note of pears and pineapple, accompanied by a pleasant acidity.		
<b>Sauvignon Blanc</b> <sup>○</sup>	1/8 l	6,20
Weingut Mayer am Pfarrplatz, Wien-Döbling, alc. 13,5% vol., dry Intense exotic scents of gooseberries and lychee and a thick fruit melt. A very long, piquant – spicy finish		
<b>Riesling Smaragd Terrassen</b> <sup>○</sup>	1/8 l	6,80
Domäne Wachau, Dürnstein, Wachau, alc. 13,0% vol., dry Aroma of peach and pineapple, clear compact fresh stone fruit. Rich in flavors and nuances, with charming fullness and yet very elegant.		
<b>Gelber Muskateller</b> <sup>○</sup>	1/8 l	6,90
Weingut Christian Zwegtück, Ehrenhausen an der Weinstraße, alc. 11,5% vol., dry A delicate wine yellow, its nose has a particular freshness reminiscent of lemon zests. Fresh, fruity and light on the palate, with a piquant acidity.		

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## Austrian wine by the glass

### Rosé wine

		Euro
<b>Rosé of Zweigelt, Merlot &amp; Syrah</b> <sup>○</sup>	1/8 l	6,20
Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 13,5% vol., dry Filmy, of red berries, fresh and pleasant, tart savour.		

### Red wines

<b>Pinot Noir organic</b> <sup>○</sup>	1/8 l	6,50
Weingut Auer, Tattendorf, Thermenregion, alc. 13,0% vol., dry This pinot noir exhibits Burgundy flavors typical of this grape variety, a nose of fine raspberry, strawberry and cranberry, freshly sliced mushrooms, a touch of licorice and succulent red berries. This wine is creamy and smooth with silky tannins and is delicately fruity and elegant in its finish.		
<b>Zweigelt „Rubin Carnuntum“</b> <sup>○</sup>	1/8 l	6,30
Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 13,5% vol., dry Dark ruby-red, typical flavour, cherry fruit at the palate, some elder, sweet tannin.		
<b>Blaufränkisch</b> <sup>○</sup>	1/8 l	6,50
Weingut Kerschbaum, Horitschon, Burgenland, alc. 13,5% vol., dry Strong ruby garnet, fresh heart cherries, a hint of forest berries, delicate orange zest, a little nougat. Medium complexity, dark berries, fine tannins, sticks, good freshness, a stimulating companion at the table.		
<b>Colloredo</b> <sup>○</sup> (Cabernet-Sauvignon, Merlot)	1/8 l	7,50
Weingut Hagn, Mailberg, Weinviertel, alc. 14,0% vol., dry Bordeaux-red, aromatic berries, smooth, with integrated tannin, powerful finish.		

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## Grüner Veltliner

- |   |        |       |
|---|--------|-------|
|   | 0,75 l | Euro  |
| <b>Grüner Veltliner „Weinviertel DAC“</b> °   |        | 36,00 |
| Weingut Hagn, Mailberg, Weinviertel, alc. 12,5% vol., dry<br>Elegant, fruity and tangy flavour, pome fruit, typical Veltliner „Pfefferl“.   |        |       |
| <b>Grüner Veltliner Federspiel „Stein am Rain“</b> °  |        | 45,00 |
| Weingut Jamek, Joching, Wachau, alc. 12,5% vol., dry<br>Tender scents of stone fruits, light fresh apples, „Pfefferl“ is clear and in evidence, juicy, it is a lot of fun, required acid included.  |        |       |
| <b>Grüner Veltliner organic „in den Breiten“</b> °  |        | 48,00 |
| Weingut Manuel Nössing, Stammersdorf, Wien, alc. 14,0% vol., dry<br>Clear golden yellow hue with green reflexes, aroma of ripe apple. Delicately leafy and fine spicy with an intense fruity flavour and an exotic touch. Distinctive spiciness on the palate with nutmeg and herbs; very fine, mild acidity, robust and dense with ripe tannins, complex minerality with a good length. A spicy power pack with lots of potential. |        |       |

## Gemischter Satz „Vienna“

- |  |        |       |
|--|--------|-------|
|  | 0,75 l | Euro  |
| <b>Vienna Gemischter Satz organic DAC</b> °  |        | 38,00 |
| Weingut Manuel Nössing, Stammersdorf, Wien, alc. 12,5% vol., dry<br>From four vineyards with very old vines that give a lot of extract and density - Grüner Veltliner, Riesling and Welschriesling. Green yellow in the glass, its flowery, slightly spicy aroma seduces quickly to another sip. |        |       |

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## Gelber Muskateller

**Gelber Muskateller** <sup>○</sup> 0,75 l Euro  
39,00

Weingut Christian Zweytick, Ehrenhausen an der Weinstraße, alc. 11,5% vol., dry  
A delicate wine yellow, its nose has a particular freshness reminiscent of lemon zests.  
Fresh, fruity and light on the palate, with a piquant acidity.

**Gelber Muskateller „Steirische Klassik“** <sup>○</sup> 42,00

Weingut Polz, Grassnitzberg-Spielfeld, Südsteiermark, alc. 12,0% vol., dry  
Ripe flavours of peach and exotic fruits, great deepness at the palate,  
very ripe, good for drinking and sustained finish.

## Chardonnay

**Chardonnay** <sup>○</sup> 0,75 l Euro  
38,00

Weingut Manuel Nössing, Stammersdorf, Wien, alc. 13,0% vol., dry  
Fine, juicy fruit, spicy aroma with various herbs. Creamy and dense on the palate.

## Weißburgunder

**Weißburgunder „Vollmondwein“** <sup>○</sup> 0,75 l Euro  
39,00

Weingut Christ, Jedlersdorf, Wien, alc. 13,5% vol., dry  
Fine fruits, nuttily flavours, creamy structure, ripe and full-bodied, very elegant.

## Grauburgunder (Pinot Gris)

**Grauburgunder (Pinot Gris)** <sup>○</sup> 0,75 l Euro  
38,00

Weingut Christian Zweytick, Ehrenhausen an der Weinstraße, alc. 13,0% vol., dry  
Burgundy note of pears and pineapple, accompanied by a pleasant acidity.

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## Sauvignon Blanc

### Sauvignon Blanc <sup>○</sup>

Weingut Mayer am Pfarrplatz, Wien-Döbling, alc. 13,5% vol., dry  
Intense exotic scents of gooseberries and lychee and a thick fruit melt.  
A very long, piquant – spicy finish

0,75 l Euro  
37,00

## Riesling

### Riesling Smaragd Terrassen <sup>○</sup>

Domäne Wachau, Dürnstein, Wachau, alc. 13,0% vol., dry  
Aroma of peach and pineapple, clear compact fresh stone fruit.  
Rich in flavors and nuances, with charming fullness and yet very elegant.

0,75 l Euro  
40,00

### Riesling „Ried Klaus“ <sup>○</sup>

Weingut Jamek, Joching, Wachau, alc. 12,5% vol., dry  
Flavour of ripe peaches, light minerally appeals, full-bodied with distinct fruits.

48,00

## Rosé wine

### Rosé of Zweigelt, Merlot & Syrah <sup>○</sup>

Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 13,5% vol., dry  
Very fruity flavour, light scents of raspberry, this rosé wine combines the finesse of a white wine with the expressiveness of a red wine.

0,75 l Euro  
37,50

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## Pinot Noir

### Pinot Noir organic <sup>o</sup>

0,75 l Euro  
38,00

Weingut Auer, Tattendorf, Thermenregion, alc. 13,0% vol., dry

This pinot noir exhibits Burgundy flavors typical of this grape variety, a nose of fine raspberry, strawberry and cranberry, freshly sliced mushrooms, a touch of licorice and succulent red berries. This wine is creamy and smooth with silky tannins and is delicately fruity and elegant in its finish.

## Sankt Laurent

### Sankt Laurent <sup>o</sup>

0,75 l Euro  
36,00

Weingut Wutzl, Gobelsburger Kirchgraben, Kamptal, alc. 13,0% vol., dry

Ruby-red, powerful red wine, flavour with a lot of blackberry, typical for this grape variety.

## Blaufränkisch

### Blaufränkisch Carnuntum <sup>o</sup>

0,75 l Euro  
35,00

Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 14,0% vol., dry

Ruby-garnet, appeals of fruits in rum, in the fore flavours of blackberries, at the palate velvety with a long finish.

### Blaufränkisch <sup>o</sup>

38,00

Weingut Kerschbaum, Horitschon, Burgenland, alc. 13,5% vol., dry

Strong ruby garnet, fresh heart cherries, a hint of forest berries, delicate orange zest, a little nougat. Medium complexity, dark berries, fine tannins, sticks, good freshness, a stimulating companion at the table.

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## Zweigelt

	0,75 l	Euro
<b>Zweigelt „Rubin Carnuntum“</b> <sup>○</sup>		37,50
Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 13,5% vol., dry Dark ruby-garnet, typical flavour, cherry at the palate, some elder, sweet tannin.		
<b>Zweigelt „Cobanis Barrique“</b> <sup>○</sup>		39,00
Weingut Wutzl, Gobelsburger Kirchgraben, Kamptal, alc. 13,5% vol., dry Powerful barrique-wine, tender scents of cherry and vanilla of the oak wood build a perfect balance.		
<b>Zweigelt organic „Die letzten Tropfen der Menschheit“</b> <sup>○</sup>		42,00
Weingut Manuel Nössing, Stammersdorf, Wien, alc. 12,5% vol., dry Harvested from 40-year-old vines, fermented two to three weeks as mash in the vat, then accomplishing the malolactic fermentation and further maturation in wooden barrel. Ruby-garnet hue with violet reflexes, in the bouquet typical Zweigelt-sour cherries; currant and slight smoky-spicy chocolate notes, with soft tannins on the finish.		

## Merlot

	0,75 l	Euro
<b>Merlot Reserve Carnuntum</b> <sup>○</sup>		46,00
Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 14,5% vol., dry Dark color with a black core. Fruity nose, subtle toasty aromas from the oak barrels. Deep dark ruby color with hints of dark berries, very spicy, tight on the palate, firm tannins, good sweetness, lots of fruit in the aftertaste.		

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## Red wine-cuvées „for enthusiasts“

	0,75 l	Euro
<b>Stuhlwerker</b> <sup>o</sup> (Zweigelt, Merlot, Syrah)		49,00
Weingut Böheim, Arbesthal-Göttlesbrunn, Carnuntum, alc. 14,0% vol., dry Light and youth reflexes, fine nougat flavour, leafy seasoning, strong tannins.		
<b>Colloredo</b> <sup>o</sup> (Carbernet-Sauvignon, Merlot)		44,00
Weingut Hagn, Mailberg, Weinviertel, alc. 14,0% vol., dry Twinkling bordeaux-red, charming scents of berries, smoothy, with well-integrated tannins, mighty, powerful finish.		
<b>Quattro</b> <sup>o</sup> (Cabernet-Sauvignon, Blaufränkisch, Zweigelt, Merlot)		52,00
Weingut Gager, Deutschkreutz, Burgenland, alc. 14,5% vol., dry Tangy flavours of dark berries, elder and cherry at the palate, rich fruit, soft tannin-structure, scents of roasting, long finish.		
<b>Cablot</b> <sup>o</sup> (Carbernet-Sauvignon, Merlot)		72,00
Weingut Gager, Deutschkreutz, Burgenland, alc. 14,0% vol., dry Powerful, rich and intense colour, distinct flavours, ripe currants, smooth scents of roasting, expressive fruit glaze, almost neverending finish.		

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## Sweet wine

		Euro
<b>„Berry Selection Umathum“</b> <sup>o</sup>	glass 5 cl	5,50
Weingut Umathum, Frauenkirchen, alc. 9,3% vol.	bottle 0,375 l	33,00
Deep gold with yellow reflexes in the glass, in the nose the wine shows multilayered with impressions of citrus, quince, yellow apples and honey.		
Best with curd cheese soufflé, “Kaiserschmarren” or spicy cheese		

## Sparkling wine and Champagne

		Euro
<b>Red Zweigelt Sparkling „Le Grand Rouge“</b> <sup>o</sup>	0,75 l	38,00
Sektellerei Inführ, Klosterneuburg, alc. 12,5% vol., dry		
The sweet surprise		
<b>Grüner Veltliner sparkling wine brut</b> <sup>o</sup>	0,75 l	45,00
Sektellerei Szigeti, Gols, Burgenland, alc. 12,0% vol., dry		
Golden coloured including light-green reflexes. Flavours of apples, characteristic scents of pepper, vivid acids, scents of honeysuckle and kiwi, emphasized with scents of lime.		
<b>Champagne Joseph Perrier</b> <sup>o</sup>	0,75 l	79,00
<b>Cuvée Royale Brut</b>	0,375 l	41,00
<b>Champagne Joseph Perrier</b> <sup>o</sup>	0,75 l	83,00
<b>Cuvée Royale Rosé</b>	0,375 l	45,00

## Wine of the house

Weingut Wutzl, Gobelsburg, Kamptal

<b>Grüner Veltliner</b> <sup>o</sup> Alk. 12,0% Vol., dry	1/8 l	3,50
<b>Blauer Zweigelt</b> <sup>o</sup> Alk. 13,0% Vol., dry	1/8 l	3,50
<b>Grüner Veltliner oder Blauer Zweigelt</b> <sup>o</sup> Spritzer	1/4 l	4,00

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## Non-alcoholic

		Euro
<b>Orange juice</b> fresh squeezed	1/8 l	6,00
<b>Rauch fruit juices</b>	0,2 l	4,50
Apple unfiltered, apricot, strawberry, black currant, peach		
<b>Rauch Fairtrade orange juice</b>	0,2 l	4,50
		
<b>Vöslauer mineral water</b> <sup>O</sup> sparkling/without gaz	0,33 l	3,50
<b>Vöslauer mineral water</b> <sup>O</sup> sparkling/mild/without gaz	0,75 l	6,90
<b>Pepsi Cola</b> <sup>O, **</sup> / <b>Pepsi Max</b> <sup>O, **</sup>	0,25 l	4,50
<b>Seven Up</b> <sup>**</sup>	0,33 l	4,50
<b>Frucade Orange</b>	0,35 l	4,50
<b>Almdudler</b> <sup>O</sup>	0,35 l	4,50
<b>Thomas Henry Tonic Water / Bitter Lemon</b>	0,2 l	4,90
<b>Rauch iced tea</b>	0,33 l	4,50
<b>Peach, Lemon</b>		
<b>Soda-lemon and soda-elder</b> (kid's beverage)	0,25 l	3,50
	0,5 l	5,00
<b>„Dirndl gespritzt“</b> (kid's beverage)	0,30 l	3,50
Dirndl syrup with sparkling water	0,5 l	5,00

## Austrian beer

<b>Gold Fassl Spezial</b> <sup>A</sup> , Ottakringer - draught	0,3 l	4,10
	0,5 l	5,90
<b>Zwickl Bock</b> <sup>A</sup> , Ottakringer - draught	0,3 l	4,30
	0,5 l	6,20
<b>Ottakringer Radler</b> <sup>A</sup> (beer with lemonade)	0,5 l	5,50
<b>Die Weisse pale</b> <sup>A</sup> , Salzburger Weißbier	0,5 l	6,00
<b>Die Weisse non-alcoholic</b> <sup>A</sup> , Salzburger Weißbier	0,5 l	5,80
<b>Null Komma Josef, non-alcoholic</b> <sup>A</sup>	0,33 l	4,50
(wine lengthened with mineral water)		

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## Coffee

	Euro
<b>Espresso small</b>	3,50
<b>Espresso large</b>	5,00
<b>Espresso lengthened</b> <sup>G</sup>	4,50
<b>Viennese Melange</b> with milk foam <sup>G</sup>	4,50
<b>Einspänner</b> (double espresso with whipped cream) <sup>G</sup>	6,00
<b>Cappuccino</b> with milk foam <sup>G</sup>	4,50
<b>Latte Macchiato</b> <sup>G</sup>	5,00
<b>Hot chocolate</b> with whipped cream <sup>G</sup>	6,00
<b>Pot of tea</b> with lemon or milk <sup>G</sup>	4,50



Your waiter will be pleased to inform you about the available varieties of tea.

## Coffee specialities

<b>Coffee „Franz Esterházy“</b>	8,50
Small espresso with apricot brandy	
<b>Pharisäer</b>	8,00
Lengthened espresso with rum, sugar and whipped cream <sup>G</sup>	
<b>Coffee „Maria Theresia“</b>	9,50
Double espresso with Grand Marnier, whipped cream <sup>G</sup> and sugar sprinkles	
<b>Hot chocolate „Old Vienna“</b>	8,00
with rum and whipped cream <sup>G</sup>	

## Digestif

<b>Williams pear/Obstler/apricot/raspberry/hazelnut</b>	2 cl	5,00
Bauer-Destillerie, Graz		
<b>Bio Dirndl Geist</b>	2cl	5,00
Wien		
<b>Aged apple/Aged plum</b>	2 cl	8,00
Gölles		
<b>Pomace brandy „Classic“</b>	2 cl	7,00
Gölles		

We offer a good assortment of different whiskys and whisky specialities, cognacs and spirits.  
Please ask for our bar menu – our employees will be glad to advise you!

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## Cocktails

	Euro
<b>Cocktail „Stefanie“</b> Vodka, Cassis, lemon juice, stawberry juice, sparkling wine <sup>O</sup>	13,90
<b>Dirndl Negroni</b> Dirndl liqueur, gin, martini rosso	13,90
<b>Mojito</b> Brown rum, lime juice, soda water, mint, cane sugar, limes	13,90
<b>Strawberry Daiquiri</b> Rum, lemon juice, sugar syrup, strawberries	13,90
<b>Caipirinha</b> Chachaca, lime juice, brown sugar, limes	13,90
<b>Mai Tai</b> White and brown rum, Cointreau, lemon juice, sugar syrup, almond syrup, limes, mint	13,90
<b>Frozen Margarita</b> Tequila, Triple Sec, lemon juice	13,90
<b>Pina Colada</b> White rum, Cream of Coconut, pineapple juice, cream <sup>G</sup>	13,90
<b>Espresso Martini</b> Vodka, Kahlua, Espresso, sugar syrup	13,90
<b>Espresso Martini Baileys</b> Vodka, Baileys, Espresso, Kahlua	13,90
<b>Martini Vibrante (non-alcoholic)</b> Martini, Soda, Lime Juice	7,00
<b>Virgin Mojito (non-alcoholic)</b> Seven Up, lime juice, soda water, mint, cane sugar, limes	7,00
<b>„Strawberry dream“ (non-alcoholic)</b> Strawberry juice, lime juice, lemon juice, cane sugar, cream <sup>G ^</sup>	7,00

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