

BARMENU



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\* AMBER Cocktail Creations

# FOOD

<b>BRUSCHETTA</b>		11.00
Toasted Bread With Tomato And Fresh Herbs		
<b>PIADINA</b>		12.00
Stuffed With Ham, Tomato Sauce And Mozzarella Cheese		
<b>TORTILLA CHIPS</b>	PRODUCED BY MARIA DOLORES	10.00
With Salsa Roja, Guacamole And Jalapenos		
<b>NACHOS</b>		15.00
Gratinated With Cheddar Cheese, Served With Salsa Roja, Guacamole And Jalapenos		
<b>GAMBERONI SALAD</b>		22.00
Grilled Black Tiger Prawns With Romana Lettuce, Sapporini Tomatoes, Shaped Parmesan And Italian Dressing		
<b>PANINI TOMATO MOZZARELLA</b>		11.00
Panini Bread With Tomatoes, Mozzarella And Basil Pesto		
<b>CLUBSANDWICH</b>		25.00
With Roasted Chicken Breast, Bacon, Fried Egg, Cheese, Lettuce And Potato Chips		
<b>PIATTO</b>	per person	22.00
Tomato, Eggplant, Parmesan Cheese, Stuffed Olives, Bruschetta, Parma Ham And Tomato Focaccia		

Food Will Be Served Until 10PM

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# AMBER FAVOURITES

<b>CELTIC FIZZ *</b> Johnny Walker Black Label, Louis Roederer, Manzanita, Rose's Lime Cordial, Peppermint, TBT Lemon Bitter's, Sugar	19.00
<b>HOW PASSION FALLS *</b> Absolut Mandrin, Crème de Framboise, Rose's Lime Cordial, Angostura Bitter's	16.00
<b>PISCO SOUR</b> Pisco Capel, Lime Juice, Lemon Juice, Sugar Syrup, Amargo Chunchu Bitter's Eggwhite Powder	16.00
<b>RUM SOUR</b> Pampero Aniversario, Lemon Juice, La Mauny Sugarcane Syrup	17.00
<b>SLOEBERRY FIZZ</b> Hayman's Sloeberry Gin, Lemon Juice, Sugar Syrup, Soda	18.00
<b>THE BEAST *</b> Mathusalem 15 Years, Thomas Henry Ginger Beer, Lime Juice, Pineapple Juice, Almond Syrup, Pomegranate Syrup, TBT Orange Bitter's, Cinnamon	20.00
<b>TOMMY'S MARGARITA NO.2 *</b> Tequila Corralejo Blanco, Lime Juice, Agave Syrup, Mandarine Napoléon	17.00
<b>UNEXPECTED*</b> Angostura 1919, Mandarin Napoleon, Passionfruit Juice, Lime Juice, Thomas Henry Ginger Beer	18.00

# APERITIF DRINKS

<b>AMERICANO</b> Campari, Carpano Antica Formula, Soda By Side	15.00
<b>DRY MARTINI COCKTAIL</b> Tanqueray, Noilly Prat, Olive or Lemon Twist	17.00
<b>MARTINEZ</b> Haymann's Old Tom Gin, Carpano Antica Formula, Luxardo Maraschino, TBT Aromatic Bitter's	17.00
<b>NEGRONI</b> Tanqueray, Campari, Carpano Antica Formula, Soda By Side	16.00
<b>PIMM'S CUP</b> Pimm's No.1, Lemonade, Cucumber	16.00
<b>PIMM'S RANGOON</b> Pimm's No.1, Red Rock Ginger Ale, Cucumber	17.00
<b>PIMPED AMERICANO</b> Campari, Martini Rosso, Lemonade, Fresh Orange, Fresh Lime, Fresh Lemon	16.00
<b>VESPER MARTINI</b> Russky Standard Original, Bombay Sapphire, Lillet Blanc, Lemon Twist	18.00

# SPARKLING DRINKS

<b>CHAMPAGNE COCKTAIL</b> Louis Roederer, Sugar, Angostura Bitter's	18.00
<b>CHAMPAGNE JULEP</b> Louis Roederer, Angostura Orange Bitter's, Peppermint, Sugar	18.00
<b>FRENCH 75/76</b> Louis Roederer, Bombay Sapphire / 42 Below, Lemon Juice, Sugar Syrup	18.00
<b>HEMINGWAY SPECIAL</b> Louis Roederer, 8 Elements Platinum, Luxardo Maraschino, Pink Grapefruit Juice, Lime Juice, Sugar Syrup	20.00
<b>IN MY ROOM *</b> Louis Roederer, Willisauer Kirsch, Karibso White Peach, Luxardo Maraschino, Lime Juice, Pink Grapefruit Juice	18.00
<b>MARTINI ROYAL</b> Martini Rosato, Prosecco	16.00
<b>MEPHISTO</b> Louis Roederer, Grand Marnier, Crème De Framboise, Angostura Bitter's	18.00
<b>PIMM'S ROYAL</b> Louis Roederer, Pimm's No.1, Cucumber	18.00
<b>PICK ME UP</b> Louis Roederer, Carlos I, Lemon Juice, Grenadine Syrup, Angostura Bitter's	18.00
<b>PRINCE OF WALES</b> Louis Roederer, Remy Martin V.S.O.P., Cointreau, Benedictine D.O.M., Angostura Bitter's	18.00

# GIN DRINKS

<b>AVIATION COCKTAIL</b> Tanqueray, TBT Crème De Violette, Luxardo Maraschino, Lemon Juice	17.00
<b>CLOVER CLUB</b> Tanqueray, Lime Juice, Grenadine Syrup, Sugar Syrup, Eggwhite Powder	17.00
<b>PERRY SPECIAL</b> Bombay Sapphire, Tio Pepe, Lime Juice, Rose's Lime Cordial, Thomas Henry Tonic	16.00
<b>RAMOS FIZZ</b> Hayman's Old Tom Gin, Lemon Juice, Lime Juice, Cream, Sugar Syrup, TBT Orange Flower Water, Eggwhite Powder	17.00
<b>SAN COLLINS *</b> Tanqueray, Cherry Heering, San Bitter, Lime Juice, Sugar Syrup, Grenadine Syrup, Soda	17.00
<b>SINGAPORE SLING</b> Bombay Sapphire, Benedictine D.O.M., Cointreau, Cherry Heering, Lime Juice, Pineapple Juice, Angostura Bitter's, Grenadine Syrup, Soda	17.00
<b>THE LAST WORD</b> Tanqueray, Chatreuse Verte, Luxardo Maraschino, Lime Juice	17.00
<b>TOM COLLINS</b> Hayman's Old Tom Gin, Lemon Juice, Sugar Syrup, Soda	16.00

# VODKA DRINKS

<b>APPLE MARTINI</b> 42 Below, Manzanita, Noilly Prat, Apple Juice	16.00
<b>CHOCOLATE MARTINI</b> 42 Below, Crème De Cacao Brown, Chocolate Syrup, TBT Xocolatl Bitter's	16.00
<b>ESPRESSOTINI</b> 42 Below, Kahlua, Crème De Cacao Brown, Espresso	16.00
<b>METROPOLITAN</b> Absolut Mandrin, Cointreau, Cranberry Juice, Lime Juice	16.00
<b>MOSCOW MULE</b> Russky Standard Original, Thomas Henry Ginger Beer, Cucumber	16.00
<b>SEA BREEZE</b> 42 Below, Cranberry Juice, Pink Grapefruit Juice, Fresh Lime	16.00
<b>SOUL DANGLER</b> Absolut Citron, Chardonnay, Crème De Fraise, Kombucha	16.00
<b>TOUCHDOWN</b> 42 Below, Apricot Brandy, Orange Juice, Passionfruit Juice, Lemon Juice	16.00

# RUM DRINKS

<b>BETWEEN THE SHEETS</b> Bacardi Reserva, Carlos I, Cointreau, Lemon Juice	17.00
<b>DARK 'N' STORMY</b> Gosling's Black Seal, Thomas Henry Ginger Beer, Fresh Lime	17.00
<b>DON THE BEACHCOMBER ZOMBIE</b> 8 Elements Platinum, 8 Elements Gold, Myers's Rum, Passionfruit Syrup, Lime Juice Lemon Juice, Pineapple Juice, La Mauny Sugarcane Syrup, Angostura Bitter's	24.00
<b>FOGCUTTER</b> Myers's Rum, Pisco Capel, Bombay Sapphire, TBT Pimento Dram Almond Syrup, Lime Juice	16.00
<b>LA FLORIDITA DAIQUIRI</b> 8 Elements Platinum, Luxardo Maraschino, Lime Juice, La Mauny Sugarcane Syrup	18.00
<b>MILLIONAIRE</b> Barbancourt 8 years, Hayman's Sloeberry Gin, Apricot Brandy, Lemon Juice	18.00
<b>RUM OLD FASHIONED</b> El Dorado 12 Years, Sugar, Angostura Orange Bitter`s, Orange Wedges	19.00
<b>TRADER VIC'S MAI TAI</b> La Mauny V.S.O.P., Red Orange, Lime Juice, Almond Syrup, La Mauny Sugarcane Syrup	25.00

# WHISK(E)Y DRINKS

<b>HORSES NECK</b> Jim Beam Rye, Red Rock Ginger Ale, Angostura Bitter's, Lemon Peel	17.00
<b>JERRY &amp; TOM *</b> Jim Beam Rye, Chatreuse Verte, Punt É Mes, Noilly Prat, TBT Jerry Thomas "Own Decanter Bitter's"	18.00
<b>LADY MARMELADE *</b> Maker's Mark, Chambord, Maple Syrup, Raspberry Marmelade, Feebrother's Old Fashion Bitter's	17.00
<b>MINT JULEP</b> Maker's Mark, Peppermint, Sugar, Soda	16.00
<b>NEW YORKER</b> Four Roses, Lime Juice, Rose's Lime Cordial, Grenadine Syrup	16.00
<b>OLD FASHIONED</b> Jim Beam Rye, TBT Jerry Thomas „Own Decanters Bitter's“, Sugar, Soda	17.00
<b>ORIGINAL SWEET MANHATTAN</b> Jim Beam Rye, Carpano Antica Formula, TBT Jerry Thomas "Own Decanter Bitter's"	17.00
<b>SAZERAC</b> Jim Beam Rye, Absinth, Pechaud Bitter's, Sugar	17.00
<b>SCOTSMAN</b> Macallan 12 Years, Tio Pepe, Apple Juice, Ginger Ale	18.00

## TEQUILA DRINKS

<b>BECKER'S BESTER *</b> Corralejo Blanco, Chambord, Benedictine D.O.M., Lime Juice, Cranberry Juice, Passionfruit Juice	18.00
<b>EL DIABLO</b> Corralejo Blanco, Crème De Cassis, Cranberry Juice, Lime Juice	17.00
<b>MARGARITA</b> Corralejo Blanco, Cointreau, Lime Juice, La Mauny Sugarcane Syrup	16.00
<b>TEQUILA SUNRISE</b> Corralejo Blanco, Orange Juice, Lime Juice, Grenadine Syrup	16.00
<b>THE MEXICAN *</b> Corralejo Blanco, Grand Marnier, Lime Juice, Kombucha, Beer	17.00
<b>TOMMY'S MARGARITA</b> Corralejo Blanco, Agave Syrup, Lime Juice	17.00
<b>UNICO *</b> Corralejo Blanco, Pink Grapefruit Juice, Passionfruit Syrup, Lime Juice, Peppermint	17.00

## BRANDY | CALVADOS | COGNAC DRINKS

<b>APOTHEKE</b> Carlos I, Fernet Branca, Crème De Menthe Green	16.00
<b>BRANDY CRUSTA</b> Carlos I, Cointreau, Luxardo Maraschino, Lemon Juice, Angostura Bitter's	16.00
<b>GEORGIA MINT JULEP</b> Carlos I, Peppermint, Sugar, Soda	16.00
<b>JACK ROSE</b> Père Magloire V.S., Lemon Juice, Sugar, Grenadine	16.00
<b>SIDECAR</b> Remy Martin V.S.O.P., Cointreau, Lemon Juice	16.00

## AFTER DINNER DRINKS

<b>B &amp; B</b> Carlos I, Benedictine D.O.M.	16.00
<b>BRANDY ALEXANDER</b> Carlos I, Crème De Cacao Brown, Cream, Nutmeg	16.00
<b>CHOCOLATE KISS *</b> Yoghurt Liqueur, Chocolate Liqueur, Strawberry Puree	16.00
<b>GRASSHOPPER</b> Crème De Menthe Green, Crème De Cacao White, Cream	16.00
<b>GOLDEN CADDILAC</b> Crème De Cacao White, Galliano "Le Autentico", Orange Juice, Cream	16.00
<b>NUT &amp; BERRY</b> Chambord, Frangelico, Cream	16.00
<b>SKYE CHOCOLATE *</b> Crème De Cacao White, Drambuie, Cream	16.00

## COLADAS

<b>BBC</b> Baileys, Myers's Rum, Fresh Banana, Cream Of Coconut, Pineapple Juice, Cream	17.00
<b>ITALIAN COLADA</b> Amaretto Di Saronno, Bacardi Superior, Cream Of Coconut, Pineapple Juice, Cream	17.00

## SHOTS

<b>SHOT BOTTLE</b>   75cl your Choice	150.00
<b>BEAM ME UP SCOTTY V</b> Bombay Sapphire, Apricot Brandy, Passionfruit Juice	6.00
<b>FLANNIGAN'S *</b> 42 Below, Aperol, Lime Juice, Passionfruit Juice	6.00
<b>MIDORI SOUR</b> Midori Melon, Lemon Juice, Sugar Syrup	6.00
<b>STRAWBERRY SHOT</b> 42 Below, Strawberry Liqueur, Strawberry Puree	6.00

## NON-ALCOHOLIC DRINKS

<b>AMBER FRUIT PUNCH *</b> Pineapple Juice, Orange Juice, Passionfruit Juice, Grenadine, Nutmeg, Cinnamon	12.00
<b>BANANARAMA</b> Banana, Chocolate Syrup, Cream Of Coconut, Pineapple Juice	12.00
<b>FROZEN RAIN *</b> True Fruit Purple, Strawberry Puree, Peach Juice, Rose's Lime Cordial	14.00
<b>INDIAN SUMMER</b> Orange Juice, Lime Juice, Passionfruit Syrup, Tonic Water	12.00
<b>ITALIAN HARVEST *</b> San Bitter, Passionfruit Juice, Lime Juice	12.00
<b>SHIRLEY TEMPLE</b> Ginger Ale, Lemonade, Grenadine	12.00

## BITTERS | VERMOUTH

	vol.	4cl
Absinthe La Valote	54°	14.00
Aperol	11°	8.00
Appenzeller	29°	8.00
Campari	23°	8.00
Carpano Antica Formula	17°	9.00
Carpano Punt È Mes	16°	8.00
Cynar	17°	8.00
Fernet Branca	40°	9.00
Jägermeister	35°	8.00
Lillet Blanc	17°	8.00
Martini Bianco	15°	8.00
Martini Rosato	18°	8.00
Martini Rosso	15°	8.00
Ramazotti	30°	8.00
Pastis 51	45°	9.00
TBT Elixier	30°	8.00
TBT Pimento Dram	23°	8.00

## LIQUEUR

	vol.	4cl
Amaretto Di Saronno	28°	9.00
Baileys Irish Cream	17°	9.00
Bols Yoghurt Liqueur	40°	10.00
Chartreuse Verte	55°	10.00
Chilli Liqueur	40°	10.00
Cresta Swiss Chocolate	30°	10.00
Frangelico	20°	9.00
Kahlua	20°	10.00
Luxardo Maraschino	32°	12.00
Mandarine Napoléon	38°	10.00
Patrón XO Cafe	38°	14.00
Sambuca	40°	10.00
St. Germain	20°	10.00
TBT Crème De Violette	20°	12.00
Hayman's SloeBerry Gin	26°	12.00
Ziegler Weinbergpfirsich	18°	15.00

## SAKE

	vol.	4cl
Taka Shimizu	17°	12.00
琥珀	20°	20.00

## VODKA

	vol.	4cl
42 Below	42°	11.00
Absolut Level	40°	17.00
Beluga Classic Silver	40°	18.00
Belvedere	40°	17.00
Russky Standard Original	40°	15.00
Stolichnaya Elit	40°	19.00
Xellent	40°	16.00

## GIN

	vol.	4cl
Bols Genever	42°	15.00
Bombay Sapphire	40°	11.00
Booth	38°	19.00
Both's Old Tom	38°	17.00
Cadenheads Old Raj	46°	17.00
Cadenheads Old Raj	55°	18.00
Citadelle	44°	17.00
Gin Mare	42.7°	17.00
Hayman's Old Tom	40°	14.00
Hendrick's	41°	16.00
Tanqueray	47,3°	12.00
Tanqueray No. 10	47,3°	18.00
The London Blue	47°	18.00

## TEQUILA 100% AGAVE

	vol.	4cl
Corralejo Blanco	38°	16.00
Corralejo Reposado	38°	17.00
Patrón Silver	40°	19.00
Patrón Reposado	40°	21.00

## TEQUILA

	vol.	4cl
Sauza Blanco	38°	12.00
Sauza Gold	38°	12.00

# RUM

vol. 4cl

## CENTRAL AMERICA

Bacardi 8 Years, Puerto Rico	40°	15.00
Bacardi Reserva, Puerto Rico	40°	12.00
Bacardi Superior, Puerto Rico	40°	12.00
Flor De Cana 21 Years Centenario, Nicaragua	40°	32.00
Malecon 12 Years, Panama	40°	15.00
Malecon 21 Years, Panama	40°	24.00
Malteco 15 Years, Guatemala	42°	13.00
Zacapa 23 Years, Guatemala	40°	28.00
Zacapa XO, Guatemala	40°	35.00

## CARIBBEAN

8 Elements Gold, St. Lucia	40°	18.00
8 Elements Platinum, St. Lucia	40°	15.00
Angostura 1919, Trinidad	40°	16.00
Angostura 1824, Trinidad	40°	24.00
Appleton Special, Jamaica	40°	15.00
Appleton 12 Years, Jamaica	43°	16.00
Appleton Estate VX, Jamaica	40°	17.00
Barbancourt 8 Years, Haiti	43°	17.00
Bielle Blanc, Marie Galante (Guadeloupe)	57°	14.00
Captain Morgan Spiced, Jamaica	35°	14.00
Columbus Añejo, Dominican Republic	38°	13.00
Cruzan Single Barrel Estate, US Virgin Island	40°	15.00
Gosling's Black Seal, Bermuda	40°	15.00
Havana Club Añejo 7 Years, Cuba	40°	16.00
Havana Club Barrel Proof, Cuba	45°	22.00
La Mauny V.S.O.P., Martinique	40°	21.00
Mathusalem 15 Years, Cuba	40°	17.00
Mount Gay Extra Old, Barbados	43°	19.00
Santiago De Cuba, Cuba	38°	19.00
Pyrat XO, Anguila	45°	23.00
Pusser's British Navy, Barbados	42°	17.00
Renegade Rum 17 Yrs, Trinidad	46°	19.00
Trois Rivieres 1997, Martinique	42°	29.00

## SOUTH AMERICA

Cacique 500, Venezuela	40°	20.00
El Dorado 12 Years, Guyana	40°	19.00
El Dorado 15 Years, Guyana	40°	20.00
Pampero Aniversario, Venezuela	40°	15.00
Ron Diplomático 12 Years, Venezuela	40°	19.00
Ron Millonario Solera 15 Years, Peru	40°	22.00
Santa Teresa 1796, Venezuela	40°	21.00

## AFRICA

Riviere Du Mat, La Reunion	45°	18.00
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## WHISK(E)Y

vol. 4cl

Canadian Club	40°	11.00
Chivas Regal 12 Years	40°	15.00
Four Roses	40°	12.00
Jack Daniel's Old N° 7	40°	14.00
Jack Daniel's Single Barrel	45°	22.00
Jack Daniel's Gentleman Jack	40°	18.00
Jameson	40°	12.00
Jim Beam Rye	40°	14.00
Johnnie Walker Red Label	40°	12.00
Johnnie Walker Black Label	40°	14.00
Maker's Mark	45°	15.00
Rittenhouse Rye	40°	15.00
William Lawson's	40°	11.00

## SCOTCH SINGLE MALTS

vol. 4cl

Auchentochan 18 Years, Lowlands	43°	24.00
Balvenie Double Wood 12 Years, Speyside	40°	20.00
Balvenie Single Barrel 15 Years, Speyside	48°	22.00
Bowmore Darkest 15 Years, Isle Of Islay	43°	20.00
Bunnahabhain 18 Years, Isle Of Islay	40°	27.00
Glenfiddich 12 Years Special Reserve, Speyside	40°	12.00
Glenfiddich 21 Years Special Reserve, Speyside	40°	26.00
Glenmorangie 18 Years, Northern Highlands	43°	20.00
Highland Park 12 Years, Isle Of Orkney	43°	15.00
Highland Park 25 Years, Isle Of Orkney	48°	32.00
Lagavulin 16 Years, Isle Of Islay	43°	16.00
Macallan Fine Oak 12 Years, Speyside	40°	13.00
Macallan Fine Oak 15 Years, Speyside	43°	18.00
Macallan Fine Oak 18 Years, Speyside	43°	26.00
Oban 14 Years, Western Highlands	43°	15.00
Springbank Madeira Wood 9 Years, Campbeltown	58°	24.00

## BRANDY | COGNAC | CALVADOS

vol. 2cl

Carlos I Gran Reserva	38°	11.00
Hennessy X.O.	40°	19.00
Martell V.S.	40°	11.00
Martell Cordon Bleu	40°	19.00
Remy Martin V.S.O.P.	40°	12.00
Pere Magloire V.S.	40°	10.00

## GRAPPA | EAU DE VIE

vol. 2cl

Grappa Di Brunello, Casa Del Cervo	42°	11.00
Grappa Chardonnay, Nonino	41°	8.00
Vieille Prune, Massenez	40°	9.00
Willisauer Kirsch, Diwisa	38°	8.00

## CHAMPAGNE

	10cl	75cl	150cl
LOUIS ROEDERER			
Brut Premier	16.00	105.00	260.00
Brut Rosé Vintage 2006		130.00	
Carte Blanche Demi Sec		105.00	
Blanc De Blancs		160.00	
Cristal 2002		360.00	1300.00
ARMAND DE BRIGNAC			
Ace of Spades		590.00	
KRUG			
Grande Cuvée		370.00	960.00
Millésimé 1998		660.00	
DOM PÉRIGNON			
Brut 2002		340.00	990.00
Rosé 1998		660.00	
RUINART			
Blanc De Blancs		190.00	390.00
VEUVE CLICQUOT			
Brut Carte Jaune		140.00	290.00
Rosé		180.00	

## SPUMANTE

	10cl	75cl	150cl
PROSECCO BRUT   ITALY	11.00	74.00	155.00
Goccia d`Oro, Piave Prosecco, Raboso			
PROSECCO BRUT ROSÉ   ITALY		77.00	165.00
Goccia d`Oro, Piave Prosecco, Raboso			
MOSCATO D'ASTI 2007   ITALY		65.00	
Cascina Castle`t, Piemont Moscato			

## WHITE WINE

	10cl	75cl
Heida du Valais AOC 2009   Switzerland Grand Mètral, Provins SA, Wallis Heida	9.00	65.00
Chardonnay Ardèche 2008   France Louis Latour, Ardèche Chardonnay	9.00	65.00
Grüner Veltliner 2010   Austria Josef Ehmöser, Wagram-Donauland Grüner Veltliner	11.00	75.00
Spritzer White Wine	9.00	

## ROSE WINE

		75cl
Malbec Rosado 2010   Argentina Finca Altorfer, Mendoza Malbec		65.00

## RED WINE

	10cl	75cl
Malbec 2009   Argentina Finca Altdorfer, Mendoza Malbec	11.00	75.00
Castello Svevo Rosso 2008   Italy Azienda Agricola G. Milazzo, Sizily Nero d`Avola	9.00	65.00
Barbera d`Asti Doc, Vespa 2009   Italy Cascina Castlèt, Piemont Barbera	9.00	65.00

## SHERRY

	vol.	4cl
Sherry Tio Pepe	15°	8.00

## BEERS

Eichhof Lager	33cl	6.00
Heineken	33cl	7.00
Klosterbräu	33cl	7.00
Beck's	33cl	7.00
Miller	33cl	7.00
Löwen Weisse	50cl	9.00
Eichhof Non-Alcoholic	33cl	6.00

## MINERAL | SOFTDRINKS

Arizona Greentea Pomegranate	50cl	9.00
Appenzell Mineral   laut, still	50cl	7.00
Burn   Energy	25cl	6.00
Carpe Diem Kombucha Classic	25cl	6.00
Coca Cola	33cl	5.00
Coca Cola Zero	33cl	5.00
Coca Cola Light	33cl	5.00
Thomas Henry Ginger Beer	20cl	6.00
Thomas Henry Tonic	20cl	6.00
Ramseier Apple Juice	30cl	5.00
Red Rock Ginger Ale	29.6cl	6.00
San Bitter	19cl	5.00
Schweppes   Bitter Lemon, Tonic, Ginger Ale	20cl	5.00
Sprite	33cl	5.00
Sinalco	33cl	5.00

## JUICES

Granini Orange	30cl	5.00
Granini Peach	30cl	5.00
Michel Pineapple	30cl	5.00
Meli Passionfruit	30cl	5.00
Ocean Spray Cranberry	30cl	5.00
Ocean Spray Pink Grapefruit	30cl	5.00
True Fruit Smoothie (purple beerenmix)	25cl	7.00
Virgin Mary (spiced tomato juice)	40cl	8.00

## COFFEE

Ristretto	5.00
Espresso	5.00
Coffee	5.00

## TEA (RONNEFELDT TEA HOUSE)

### BLACK TEA

Classic Darjeeling	6.00
Classic Earl Grey	6.00

### GREEN TEA

Classic	6.00
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### FRUIT & HERBAL INFUSION

Fresh Mint	6.00
Fruit Power	6.00
Rooibos Orange	6.00
Verveine	6.00

## OPENING HOURS

Monday	17:00 - 00:00
Tuesday	17:00 - 00:00
Wednesday	17:00 - 01:00
Thursday	17:00 - 02:00
Friday	17:00 - 04:00
Saturday Night	23:00 - 04:00

## RESERVATION

Telephone	044 / 222 02 02
E-Mail	<a href="mailto:amber@amberclub.ch">amber@amberclub.ch</a>
Website	<a href="http://www.amberclub.ch">www.amberclub.ch</a>