

Dear Guests!

THANK YOU AND WELCOME TO THE GRAND CAFÉ & RESTAURANT ZAUNER ESPLANADE.
WE LIKE TO TREAT OUR GUESTS TO REGIONAL SPECIALTIES IN A CLASSIC ATMOSPHERE.
OUR KITCHEN TEAM OFFERS YOU CLASSIC AUSTRIAN AS WELL AS INTERNATIONAL INSPIRED CUISINE WHICH
PAIRS EXCEPTIONALLY WELL WITH OUR RANGE OF AUSTRIAN WINES.

SO PLEASE TAKE A LOOK AND ENJOY YOUR TIME HERE AT THE RIVER TRAUN.

SINCERELY,

THE ZAUNER FAMILY AND STAFF

WHY NOT PAY A VISIT TO THE ORIGINAL

Zauner Coffee House,

THE FORMER PURVEYOR OF CAKES AND PASTRIES TO THE AUSTRIAN IMPERIAL FAMILY
FOUNDED IN 1832, IT HAS ENTICED CONNOISSEURS OF COFFEE AND CAKES THROUGH
ITS DOORS EVER SINCE.

OUR HAND-MADE SPECIALITIES ARE CAREFULLY PREPARED EVERY DAY WITH THE UTMOST ATTENTION TO
DETAIL AND OUR PASTRY CHEF'S WORK HARD TO MAINTAIN THE HIGHEST QUALITY. THEIR WISH IS TO
FULFIL YOUR SWEETEST DREAMS!

Our opening hours

OUR GRAND CAFE RESTAURANT ZAUNER IS OPEN
WEDNESDAY - SUNDAY
FROM 9:30 AM TILL 7:00 PM

BREAKFAST FROM 9:30 TILL 11:30AM
MAIN MENU AND HOT DESSERTS FROM 11:30AM TILL 6:30PM

We are looking forward to see you soon!



Aperitifs - Before Dinner Drinks

1 GLASS SECCO ROSÉ WEINGUT LEO HILLINGER		€ 5,70
1 GLASS PROSECCO CASA GHELLER		€ 5,70
1 GLASS PROSECCO CASA GHELLER WITH ELDERBERRY CORDIAL		€ 6,00
CAMPARI SPRITZ WITH PROSECCO AND SODA	4 CL	€ 8,50
CAMPARI WITH SODA	4 CL	€ 5,80
CAMPARI WITH FRESH SQUEEZED ORANGE JUICE	4 CL	€ 8,90
MARTINI (DRY, BIANCO, ROSSO) (0)	5 CL	€ 4,90
MARTINI FLOREALE WITH TONIC (NON-ALCOHOLIC)	8 CL	€ 8,50
MISS ROSY SCHILCHER-WERMUT, WESTSTEIERMARK	5CL	€ 6,00
GRAPPA BARRIQUE	2 CL	€ 4,50
FERNET BRANCA	2 CL	€ 4,20
RAMAZZOTTI	2 CL	€ 4,20
AVERNA	2 CL	€ 4,20
GOBERNADOR OLOROSO SHERRY EMILIO HIDALGO, SPANIEN	6 CL	€ 5,20
LILLET BERRY: 4 CL LILLET ROSÉ WITH SCHWEPPE'S WILDBERRY		€ 7,60
LILLET SPRITZ: 4 CL LILLET BLANC WITH ELDERFLOWER CIDER		€ 7,60
¼ L GLASS RED WINE OR WHITE WINE SPRITZER		€ 4,50
"VENEZIA" – OUR APEROL SPRITZ WITH PROSECCO		€ 8,00
APEROL SPRITZ WITH WHITE WINE		€ 7,20
HUGO		€ 7,50
BOTANIST GIN & KINLEY TONIC	4 CL	€ 12,50
BEEFEATER GIN & FEVER TREE TONIC	4 CL	€ 11,20
WYBOROWA VODKA & FEVER TREE LEMON	4 CL	€ 11,10
NEGRONI GIN, MARTINI ROSSO UND CAMPARI		€ 11,00

Ciders

STRONGBOW CIDER (GOLDEN APPLE)	0,33L	€ 4,50
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Wine by the glass

White

1/8 L GELBER MUSKATELLER, LUDWIG EHN, LANGENLOIS, KAMPTAL DAC	€ 6,20
1/8 L „SEPP“ GRÜNER VELTLINER, RIED STEINBRUCH, WEINHOF KAISER, TRAISENTAL	€ 5,60

Rosé

1/8 L ROSÉ, WEINGUT EHN, LANGENLOIS, KAMPTAL	€ 5,00
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Red

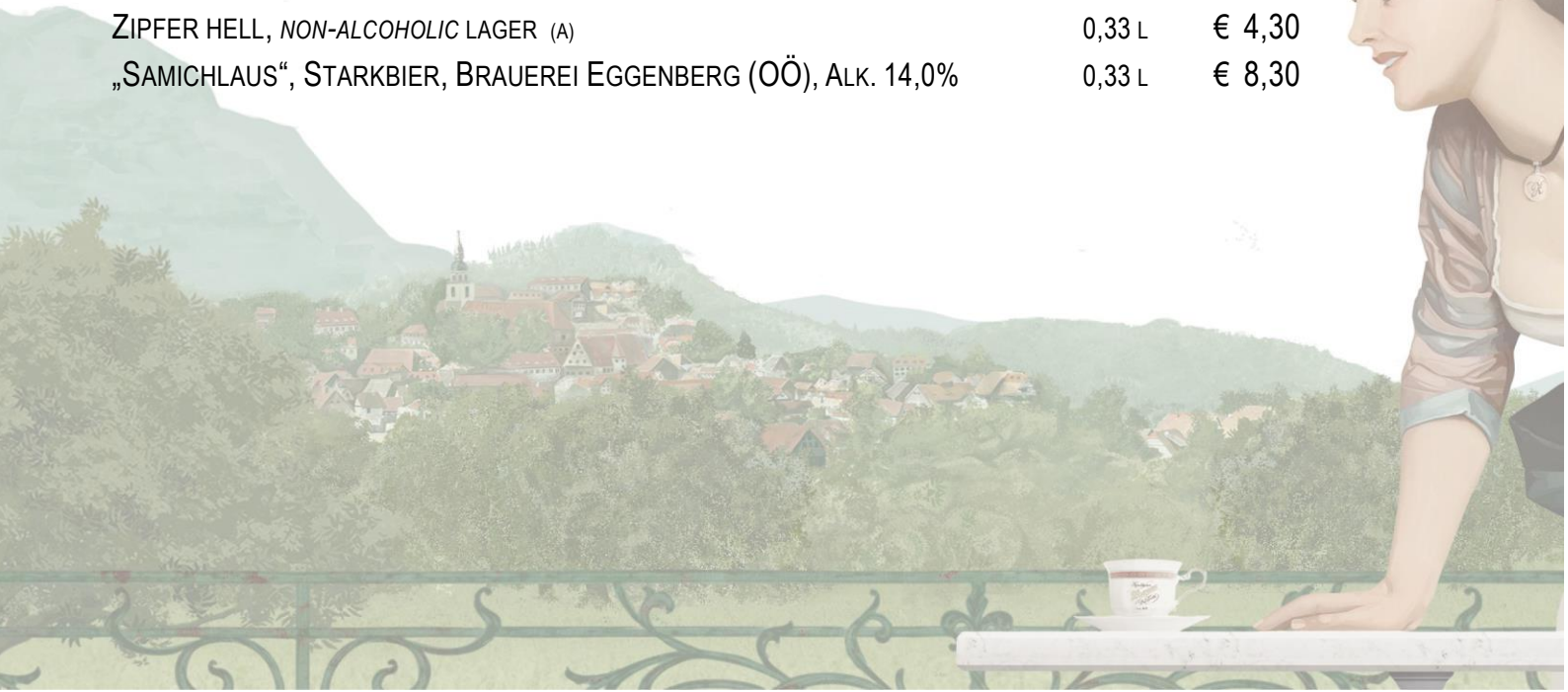
1/8 L BLAUER ZWIGELT, WEINGUT GRASSL, GÖTTLESBRUNN, CARNUNTUM DAC	€ 5,50
1/8 L BLAUFRÄNKISCH, RIED HOCHBAUM, GRENZLANDHOF REUMANN, DEUTSCHKREUTZ	€ 5,90
1/8 L PINOT NOIR, CHRISTIAN FISCHER, SOOß, THERMENREGION	€ 6,10

Beer on Tap

ZIPFER, PFIFF, ALK. 5,0%	0,20 L	€ 3,30
ZIPFER, ALK. 5,0%	0,30 L	€ 4,30
ZIPFER, ALK. 5,0%	0,50 L	€ 5,40
SCHLADMINGER BIO ZWICKL, BRAUEREI SCHLADMING, PFIFF, ALK. 5,2 %	0,20 L	€ 3,30
SCHLADMINGER BIO ZWICKL, BRAUEREI SCHLADMING, ALK. 5,2 %	0,30 L	€ 4,30
SCHLADMINGER BIO ZWICKL, BRAUEREI SCHLADMING, ALK. 5,2%	0,50 L	€ 5,40
RADLER	0,30 L	€ 4,30
RADLER	0,50 L	€ 5,40

Bottled Beer

WEIZENBIER EDELWEISS (WHEAT) DARK/CLOUDY (A)	0,50 L	€ 5,40
WEIZENBIER EDELWEISS (WHEAT) NON-ALCOHOLIC (A)	0,50 L	€ 5,40
ZIPFER HELL, NON-ALCOHOLIC LAGER (A)	0,33 L	€ 4,30
„SAMICHLAUS“, STARKBIER, BRAUEREI EGGENBERG (OÖ), ALK. 14,0%	0,33 L	€ 8,30



Daily recommendations by the chef

Starters

CREAM OF PUMPKIN SOUP € 7,90
with pumpkin seed oil and arugula
(G, L)

1/8 Wiener Gemischter Satz DAC, Weingut Wieninger € 5,80

GOAT'S CHEESE TERRINE € 16,90
in zucchini wrap and vinegar plums
(A, C, H, L, N, O)

Main dishes

BLOOD SAUSAGE RAVIOLO € 23,50 with sauerkraut,
pear compote and mixed greens
(A, C, G, H)

1/8 „Süßstoff“ (Halbtrocken), Weingut Fritsch, Oberstockstall, Wagram € 5,90

FRESH PASTA WITH PUMPKIN, CRANBERRIES AND CHEESE € 26,50
with sugar snap peas, pumpkin seeds and herbs
(A, C, G, H, O)

1/8 Rosé, Weingut Ehn, Langenlois, Kamptal € 5,90

LAKE CHAR FILLET € 30,90
on crêpe with lentils, chorizo filling and horseradish foam
(A, C, D, G, O)

1/8 Heideboden Cuvée, Weingut Stiegelmar, Gols, Neusiedlersee € 5,90

HONEY GLAZED DUCK BREAST € 32,90
with semolina dumplings, orange glaze and vegetables
(A, C, G, O, L)

Das Zauner Esplanaden-Team wünscht
Guten Appetit!



Culinary Autumn

Appetizers

- TARTLET OF HOMEMADE GRAVED SALMON € 18,80
with arugula - cream cheese filling, mustard and dill sauce, cucumber relish
and cheese cracker
(A, D, G, H, M, O)
- QUAIL ASPIC € 18,80
with cocoa and balsamic egg
(A, D, G, H, M, O)
- CLEAR SAVOURY SOUP FROM SALZKAMMERGUT FISH
with red char, catfish, carp, sweet crayfish, fennel, root vegetables
and puff pastry stick
as a starter € 13,80
as a main course € 26,00
(A, B, D, L, O)
- CLEAR BEEF CONSOMMÉ WITH SPLEEN ON TOAST € 7,90
and julienne vegetables
(A, O)

Main Courses

- DUO OF BEETROOT AND SPINACH - SHEEP'S CHEESE DUMPLINGS € 25,00
with saffron sauce and potatoes, mushroom mélange
(A, C, G, L, M, O)
- RACK OF LAMB € 31,50
with creamy polenta and ratatouille vegetables
(G, H, L, O)
- DEER STEW € 28,90
with black currant, red cabbage, porcini mushroom dumplings
(A, C, G, L, M, O)
- DUO OF VENISON € 35,90
with pumpkin tartlets, cranberry sauce, glazed chicory and red wine pear
(A, C, G, H, L, M, O)



Our Classics

Soups and Salads

CLEAR BEEF BROTH with sliced pancakes or semolina dumpling (A, C, L)	€ 5,60
LARGE MIXED SALAD (L,O)	€ 9,00
SMALL MIXED SALAD (L,O)	€ 7,50
LARGE GREEN SALAD (L,O)	€ 8,00
SMALL GREEN SALAD (L,O)	€ 6,50

Snacks

ZAUNER SAUSAGES with mustard, horseradish and bread roll (A, L)	€ 9,80
ZAUNER SAUSAGES with goulash sauce and 2 bread rolls (A, L)	€ 12,50
SMALL GOULASH with bread roll (A, L)	€ 13,80
HAM AND CHEESE TOAST with home made toast bread (A, G, M)	€ 9,20

Main Courses

CLASSIC VIENNESE FRIED CHICKEN MARINATED IN BUTTERMILK on potato salad (A, C, D, G, L, M)	€ 19,90
WIENER SCHNITZEL classic veal schnitzel	€ 26,20
with parsley potatoes and lingonberries	
pork schnitzel	€ 21,00
with parsley potatoes and lingonberries (A, C, G)	
“TAFELSPITZ” CLASSIC ORGANIC BOILED BEEF with vegetable julienne, new potatoes, spinach and chive sauce (A, C, G, L)	€ 26,00
RAGOUT WITH ORGAN MEAT with bread dumpling (A, C, G, L, O)	€ 19,80



Desserts

KAISERSCHMARRN – AUSTRIAN PANCAKE WITH RAISINS and stewed plums with a shot of Beerenauslese (4 cl) Dessert Wine (A, C, G)	€ 16,00 € 19,60
SALZBURGER NOCKERL (FOR 2-3 PEOPLE) APPROX. with marinated raspberries, 20 – 30 MIN WAITING TIME (A, C, G)	€ 21,00
HOMEMADE POPPY SEED NOODLES WITH APPLE MUSH (A, C, G)	€ 14,90
GINGERBREAD-PARFAIT WITH CARAMELIZED CHESTNUTS (C, G, H)	€ 15,60
WARM APPLE STRUDEL OR CURD CHEESE STRUDEL – LIMITED AVAILABILITY with vanilla sauce (A, C, G)	€ 7,80

OUR SERVICE STAFF WILL BE HAPPY TO INFORM YOU ABOUT OUR CONSTANTLY CHANGING DESSERT OF THE DAY.

Dessert wine & Liquor wine

BEERENAUSSLESE CUVÉE, Weinlaubenhof Alois Kracher, Illmitz	1/16 L	€ 8,00
FORTICUS, Schlossweingut Graf Hardegg, Weinviertel	1/16 L	€ 8,50

A WIDE RANGE OF HOME-MADE CAKES, PRALINES AND CHOCOLATES
AWAITS YOU AT OUR CAKE BUFFET!

ALLERGEN INFORMATION INDEX

A = CEREALS CONTAINING GLUTEN, B = CRUSTACEANS, C = EGGS,
D = FISH, E = PEANUTS, F = SOYA, G = MILK OR LACTOSE,
H = NUTS, L = CELERY, M = MUSTARD, N = SESAME SEEDS,
O = SULPHUR DIOXIDE, P = LUPIN, R = MOLLUSCS



White Wines

Austria

2023 GRÜNER VELTLINER „SEPP“ ZAUNER, Weinhof Kaiser, Wetzmannsthal, Traisental	€ 33,00
2023 GRÜNER VELTLINER „RIED GALGENBERG“, Weingut Böck, Weinviertel DAC	€ 33,00
2022 GRÜNER VELTLINER „ACHLEITEN“ SMARAGD, Domäne Wachau, Wösendorf, Wachau	€ 71,00
2022 RIESLING, Sepp Moser, Rohrendorf, Kremstal	€ 39,00
2023 WIENER GEMISCHTER SATZ DAC, Nussberg, Fritz Wieninger, Stammersdorf, Wien	€ 35,00
2020 WEIßBURGUNDER, Winkler-Hermaden, Kapfenstein, Vulkanland Steiermark	€ 37,00
2019 WEIß- & GRAUBURGUNDER „SPIEGEL“, Bründlmayer, Langenlois, Kamptal	€ 49,00
2022 GRAUBURGUNDER, Neumeister, Straden, Vulkanland Steiermark DAC	€ 45,00
2022 NEUBURGER „HOMMAGE“, Weingut Mantlerhof, Gedersdorf, Kremstal	€ 42,00
2018 „V“, VIOGNIER, Schlossweingut Graf Hardegg, Seefeld-Kadolz, Weinviertel	€ 55,00
2023 SAUVIGNON-BLANC, Weingut Lambauer, Kitzreck, Südsteiermark	€ 34,00
2022 CHARDONNAY SELECT, Fritz Wieninger, Stammersdorf, Wien	€ 35,00
2023 GELBER MUSKATELLER, Ludwig Ehn, Langenlois, Kamptal	€ 37,00

Germany

2023 Riesling „Alte Rebe“, Van Volxem, Wiltingen, Mosel	€ 54,00
2023 Riesling Escherndorfer Lump, Horst Sauer, Volkach, Falken	€ 47,00
2023 Riesling, Carl Loewen, Leiwen, Mosel	€ 42,00

France

2023 Chablis Saint Martin, Domaine Laroche, Chablis	€ 59,00
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Italy

2023 Lugana DOC, Bulgarini, Pozzolengo, Venetien	€ 39,00
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Rosé Wines

Österreich

2022 ROSÉ, WEINGUT EHN, LANGENLOIS, KAMPTAL	€ 29,00
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Frankreich

2023 COTES DE PROVENCE, CHÂTEAU DE MIRAVAL, CORRENS, PROVENCE	€ 58,00
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Sparkling Wines & Champagner

MÖET & CHANDON, BRUT IMPERIAL	0,75 L	€ 95,00
SCHLUMBERGER SEKTKELLEREI, Wien	0,75 L	€ 43,00
SCHLUMBERGER WHITE ICE SECCO, SEKTKELLEREI, WIEN	0,75 L	€ 48,00
PROSECCO DOC TREVISO, BRUT, Casa Gheller, Italien	0,75 L	€ 39,00
SECCO ROSÉ, LEO HILLINGER, Jois, Neusiedler See	0,75 L	€ 39,00
MÖET & CHANDON, BRUT IMPERIAL	0,2 L	€ 31,00

Red Wines

ÖSTERREICH

2019 PINOT NOIR „CLASSIC“, Christian Fischer, Sooß, Thermenregion	€ 36,00
2019 BLAUER ZWEIGELT, „SELECT“, Goldenits, Tadten, Neusiedlersee	€ 37,00
2021 Zweigelt, Weingut Böck, Weinviertel DAC	€ 32,00
2018 OLIVIN, BLAUER ZWEIGELT, Winkler-Hermaden, Vulkanland Steiermark	€ 50,00
2022 BLAUFRÄNKISCH, Ried Hochbaum, Grenzlandhof Reumann, Deutschkreutz	€ 35,00
2013 BLAUFRÄNKISCH, Birgit Braunstein, Purbach, Leithaberg DAC	€ 43,00
2018 MERLOT „STE GRAND RESERVE“, Weingut Steindorfer, Apetlon, Neusiedlersee	€ 59,00
2019 MERLOT, Grenzlandhof Reumann, Deutschkreutz, Mittelburgenland	€ 42,00
2020 „DAS PHANTOM“ K+K KIRNBAUER, Deutschkreutz, Mittelburgenland	€ 54,00
2020 HEIDEBODEN, Stiegelmar, Gols, Neusiedlersee	€ 35,00
2018 „SAPHIR“ URKRAFT, Mario Reumann, Deutschkreutz, Mittelburgenland	€ 41,00
2017 „HILL SIDE“ CUVÉE, Leo Hillinger, Jois, Neusiedlersee	€ 41,00
2017 „WIENER TRILOGIE“ CUVÉE, Fritz Wieninger, Stammersdorf, Wien	€ 40,00

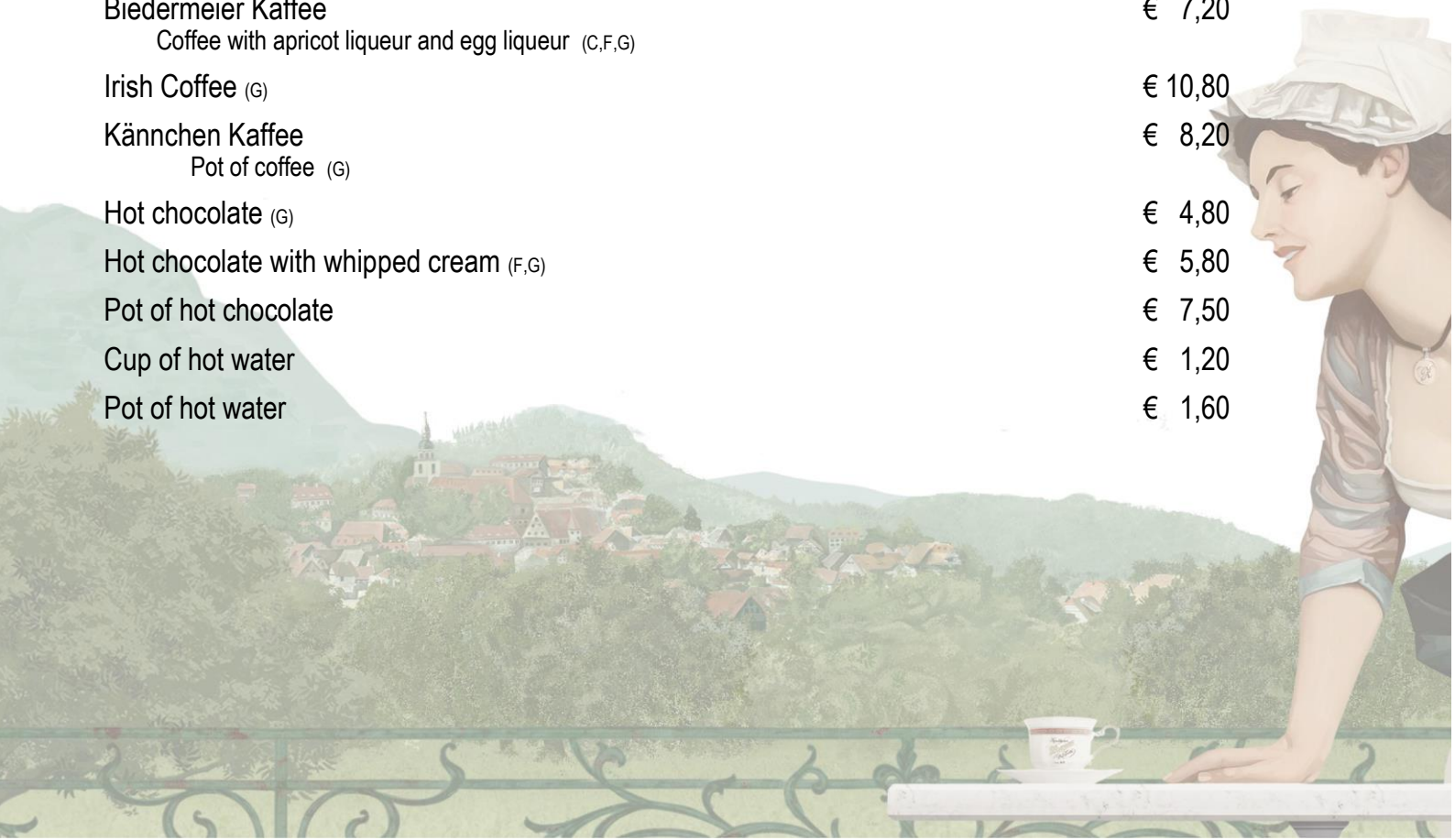
Frankreich

2022 RÉSERVE, FAMILLE PERRIN, COURTHÉZON, CÔTES DU RHÔNE	€ 35,00
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Coffee and Hot Chocolate

Kleiner Schwarzer Small black coffee	€ 3,30
Kleiner Brauner Small black coffee with milk (G)	€ 3,30
Großer Schwarzer Large black coffee	€ 5,20
Großer Brauner Large black coffee with milk (G)	€ 5,20
Italienischer Espresso klein Small italian espresso	€ 3,40
Italienischer Espresso groß Large italian espresso	€ 5,30
Macchiato (G)	€ 3,70
Cafe Latte (G)	€ 5,10
Verlängerter Weaker version of large black coffee with milk (G)	€ 4,30
Wiener Melange Large coffee with steamed milk and milk foam (G)	€ 4,70
Cappuccino (F,G)	€ 4,70
Einspanner Strong black coffee with whipped cream (G)	€ 5,60
Häferlkafe Mug of milk coffee (G)	€ 5,10
Biedermeier Kaffee Coffee with apricot liqueur and egg liqueur (C,F,G)	€ 7,20
Irish Coffee (G)	€ 10,80
Kännchen Kaffee Pot of coffee (G)	€ 8,20
Hot chocolate (G)	€ 4,80
Hot chocolate with whipped cream (F,G)	€ 5,80
Pot of hot chocolate	€ 7,50
Cup of hot water	€ 1,20
Pot of hot water	€ 1,60

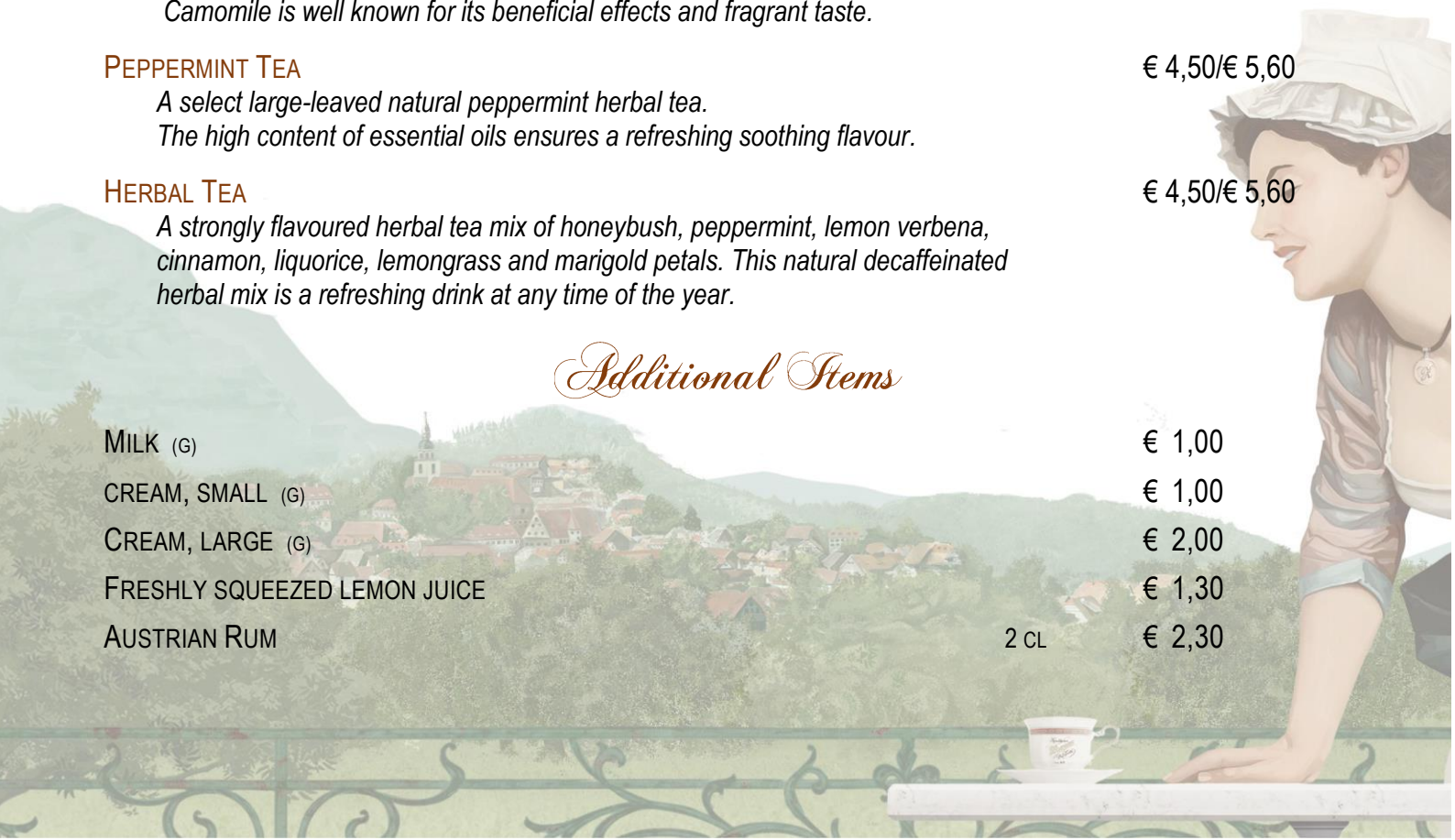


Tea

	cup/pot
DARJEELING HIGHLAND <i>A hand-picked leaf tea from the famous highland tea gardens around the town of Darjeeling. It is a golden yellow infusion with delicate floral aroma.</i>	€ 4,50/€ 5,60
ASSAM JJ <i>A high quality large-leafed black tea from the famous Assam tea gardens in North-east India. It is a dark red brown infusion with a strong, malty flavour.</i>	€ 4,50/€ 5,60
ENGLISCH BREAKFAST <i>A highly quality blended leaf tea in the English tradition. It is a golden red infusion with a highly aromatic and slightly bitter flavour.</i>	€ 4,50/€ 5,60
EARL GREY <i>A true classic among black teas. A high quality hand-picked leaf tea, flavored with bergamot oil for a taste of citrus. It is a red brown infusion with a light and fruity flavour.</i>	€ 4,50/€ 5,60
GREEN TEA <i>A hand-picked green leaf tea (Chun-Mee) from China. It is a rich yellow infusion with a pleasant slightly bitter and aromatic flavour.</i>	€ 4,50/€ 5,60
ROOIBOS VANILLA <i>A high quality Rooibos tea from the pick of the harvest. It is grown on the sunny slopes of the Cedar Mountains in South Africa and has a pleasant mellow flavour.</i>	€ 4,50/€ 5,60
FRUIT SELECTION <i>A high quality mixed fruit tea with the refreshing taste of strawberries, raspberries and blackberries.</i>	€ 4,50/€ 5,60
CAMOMILE TEA <i>A select camomile tea made from whole flower-heads. Camomile is well known for its beneficial effects and fragrant taste.</i>	€ 4,50/€ 5,60
PEPPERMINT TEA <i>A select large-leaved natural peppermint herbal tea. The high content of essential oils ensures a refreshing soothing flavour.</i>	€ 4,50/€ 5,60
HERBAL TEA <i>A strongly flavoured herbal tea mix of honeybush, peppermint, lemon verbena, cinnamon, liquorice, lemongrass and marigold petals. This natural decaffeinated herbal mix is a refreshing drink at any time of the year.</i>	€ 4,50/€ 5,60

Additional Items

MILK (G)	€ 1,00
CREAM, SMALL (G)	€ 1,00
CREAM, LARGE (G)	€ 2,00
FRESHLY SQUEEZED LEMON JUICE	€ 1,30
AUSTRIAN RUM	2 CL € 2,30



Soft Drinks

ORGANIC APPLE JUICE, CLOUDY	0,25 L	€ 4,40
ORGANIC APPLE/ELDERBERRY JUICE, CLOUDY	0,25 L	€ 4,40
ORGANIC APRICOT JUICE	0,25 L	€ 4,40
ORGANIC APPLE/ORANGE/CARROT JUICE, CLOUDY	0,25 L	€ 4,40
ORGANIC BLACKCURRANT JUICE	0,25 L	€ 4,40
ORGANICE JUICE WITH WATER	0,33 L	€ 4,70
ORGANIC JUICE WITH SODA WATER	0,33 L	€ 5,30
ORGANIC JUICE WITH WATER	0,50 L	€ 4,90
ORGANIC JUICE WITH SODA WATER	0,50 L	€ 6,20
APPLE JUICE	0,25 L	€ 4,00
APPLE JUICE WITH SODA WATER	0,50 L	€ 5,70
RÖMERQUELLE MINERAL WATER CARBONATED OR STILL	0,33 L	€ 3,90
RÖMERQUELLE MINERAL WATER CARBONATED OR STILL	0,75 L	€ 7,60
RÖMERQUELLE MINERAL WATER WITH LEMON	0,33 L	€ 5,20
KINLEY TONIC WATER, BITTER LEMON, GINGER ALE	0,25 L	€ 4,50
SCHWEPPES WILD BERRY	0,20 L	€ 4,50
FANTA OR SPRITE	0,25 L	€ 4,00
COCA-COLA, COCA-COLA ZERO, ALMDUDLER	0,33 L	€ 4,20
ICE TEA, LEMON OR PEACH	0,33 L	€ 4,20
GLASS OF WATER WITH RASPBERRY SQUASH	0,25 L	€ 1,80
GLASS OF WATER WITH LEMON JUICE	0,25 L	€ 1,80
SODA WATER	0,25 L	€ 1,80
SODA WATER WITH LEMON JUICE	0,25 L	€ 3,10
RASPBERRY SQUASH WITH SODA WATER	0,25 L	€ 3,10
HOMEMADE GINGER-LEMON TEA; HOT OR COLD	0,25 L	€ 4,90
FRESHLY SQUEEZED ORANGE JUICE	0,25 L	€ 7,00
FRESHLY SQUEEZED ORANGE JUICE	0,125 L	€ 4,00
GLAS OF TAP WATER	0,25L	€ 0,50
GLAS OF TAP WATER	0,50L	€ 1,00

Milk Shakes

STRAWBERRY MILK SHAKE (G) SEASONAL	€ 4,40
BANANA MILK SHAKE (G)	€ 4,40
RASPBERRY MILK SHAKE (G)	€ 4,40



Schnaps from the Salzkammergut-region

MATTHIAS GASTEIGER, BAD ISCHL:

ZAUNERSTOLLEN SCHNAPS -CLEAR	2 CL	€ 5,50
ZAUNERSTOLLEN SCHNAPS – AGED IN WOODEN BARRELS	2 CL	€ 5,50
ZAUNERSTOLLEN LIQUEUR	2 CL	€ 5,50
HAUSZWETSCHKE-PLUM	2 CL	€ 5,10
SPECKBIRNE-PEAR	2 CL	€ 5,30

PRIMUSHÄUSL, SIGI RIEGER, ABERSEE:

WILLIAMSBIERNE-PEAR	2 CL	€ 5,50
APRICOT	2 CL	€ 5,50
OLD APPLE	2 CL	€ 5,50
JUCHITZA GIPFEL GIN	4 CL	€ 9,00
WÜDARA WHISKY	4 CL	€ 9,00
DA RUM	4 CL	€ 10,00

FRUIT SCHNAPS, FREIHOF	2 CL	€ 4,10
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Liqueur

EGG LIQUEUR - HOMEMADE (G)	2 CL	€ 4,70
COINTREAU, BAILEYS, AMARETTO DISARONNO (H)	2 CL	€ 4,30
GRAND MARNIER	2 CL	€ 4,50

Cognac

MARTELL VSOP	4 CL	€ 9,50
REMY MARTIN VSOP	4 CL	€ 9,80

Whisk(e)y

Four Roses Bourbon	4 CL	€ 9,50
Jameson Irish Whiskey	4 CL	€ 9,50

Brandy

ASBACH URALT	4 CL	€ 6,50
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Mix Spirits

BEEFEATER GIN, HAVANA CLUB 3 AÑOS ODER WODKA WYBOROWA	4 CL	€ 6,60
TEQUILA OLMECA GOLD	2 CL	€ 4,20

Bitters

RAMAZZOTTI	2 CL	€ 4,20
AVERNA, FERNET BRANCA	2 CL	€ 4,20

