



BRASS 13

Lillet & Brass Blend /
Verjus / Salt



STONE 17

Sipsmith Gin / Tarragon /
Riesling / Verjus /
Balsamic Vinegar / Salt



GREEN WALL 14

Roku Gin / Basil /
Schweppes Matcha Tonic/
Lime / Baijiu



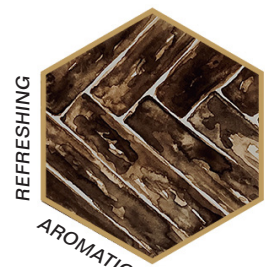
GREEN VELVET 15

Jose Cuervo Traditional
Silver / Coconut / Cacao /
Lemon / Mint



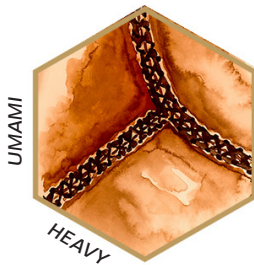
RED VELVET 15

Belvedere Vodka /
Martini Rubino / Raspberry /
Buttermilk / Lemon



DARK WOOD 16

Hennessy VS Cognac /
Timur Pepper / Ginger Ale /
PX Sherry / Verjus



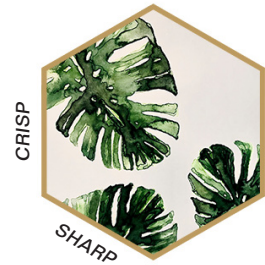
LEATHER 13

Jim Beam Rye /
Mezcal / Cynar / Chinotto /
Maple / Soy



LIGHT WOOD 21

Macallan 12y /
Dry Vermouth /
Stone Pine / Verjus



PLANTS 15

Banks 5 Island
/ Parsley & Chervil /
Mastiha / Honey / Lime



LINEN 19

Plymouth Gin / Champagne
Ruinart „R“ / Oolong Tea /
Honey / Spices

Ory

Ory Classics

PINA COLADA <i>creamy, tropical</i> 15.5 Bacardi Carta Blanca Rum, Coconut Sorbet, Pineapple	MAI TAI <i>tiki, refreshing</i> 17 Appelton 12 Jamaican Rum, Roasted Almond, Orange & Lime, Mint
WHISKEY SOUR <i>boozy, sour</i> 14.0 Jim Beam Rye, Lemon & Lemon Peel, Sugar	MOJITO <i>minty, sparkling</i> 15 Banks & Bacardi Rum, Mint, Lime, Soda
NEGRONI <i>herbal, fruity, bitter</i> 14.0 Ory Gin, Campari, Vermouth, Seasonal Wine, Strawberry, Thyme, Herbs & Spices	BRAMBLE <i>fruity, crisp</i> 14 Berry Infused Gin, Lemon, Sugar, Sorbet
MARGARITA <i>fresh, citrusy</i> 16 Patron Blanco Tequila, Agave, Citrus Variety, Lime, Sea Salt	ESPRESSO MARTINI <i>smooth, kicking</i> 12 Belvedere Vodka, Light Roast Coffee, Triple Sweet
BLOODY MARY <i>umami, hangover killing</i> 14.5 Vodka, Date Tomato Mix, Herbs & Spices	FRENCH 75 <i>citrusy, vitalizing</i> 19.5 Oxley Dry Gin, Oleo Saccharum, Ghost Lemon, Champagne

From Zero to Hero

MA'ORY <i>creamy, floral, fruity</i> 12.5 Martini Vibrante & Floreale, Currant, Oregano, Fever Tree Wild Berry, Ory VegWhite	SNEAKY DRAGON <i>tiki, smoky</i> 12.0 Lapsang Souchong Tea, Grapefruit, Lemon, Triple Sweet, Pineapple
PACHUERO <i>umami, complex, surprising</i> 13.5 Clear Tomato Essence, Coriander, Vanilla, Tonka Bean, Cacao Bitters	PIÑATA <i>fresh, vitalizing</i> 13.0 Pineapple Tepache, Hibiscus, Lime, Spices
GREEN TEA SOUR <i>fresh, exotic</i> 13.0 Martini Vibrante & Floreale, Currant, Oregano, Fever Tree Wild Berry, Ory VegWhite	AMERICANO AMERICANO <i>smooth, herbal</i> 11.5 Mondino Senza, Red Wine Reduction, Espresso, Chinotto Lemonade
NOGRONI <i>herbal, bitter</i> 12.0 Undone No.7 Italian Bitter Type, Lyre's Aperitif Rosso, Juniper, Lemon & Orange	PALM'S COVE <i>sweet, exotic, creamy</i> 12.5 Passion Fruit, Emmer Grain, Butter, Palo Santo, Lime, Kefir, Vanilla
NATSUKI <i>crisp, minty, fruity, sparkling</i> 14.0 Kombuco Fizz Mint Kombucha, Pomelo, Spices, Puh Er Tea, Berry Sorbet	

Small Bites

FINE DE CLAIRE OYSTER Lemon wedge, mignonette sauce	4
PIMENTOS DE PADRON Fleur de sel, smoked pepper sauce	11
HERITAGE VS ITALIAN LIFESTYLE Heirloom tomato, burrata, shiso pesto, sprouts	22
CHICKEN SATAY Roasted stripes of poulard with Peanut Sauce, Wild Herbs, Crushed Cashews	14
QUINOA RISOTTO With beet root, tofu, wild herbs	25
ORIENTAL CRUNCH Flatbread, hummus, tomato, cucumber, early leeks	21
VEGGIE FRIES Root vegetables, Mediterranean herbs, spicy dip	12
DELUXE FRIES Truffle fries, early leeks, parmesan, truffle mayonnaise	16

Bar Classics

CAESAR SALAD Romana Salad, poached egg, Tyrolean bacon	20
with Chicken Breast	+5
with Black Tiger Prawns	+9
BAVARIAN CLUB Sandwich with chicken, egg, Tyrolean bacon, chips	30
AVOCADO GREENS Sandwich with avocado, dried tomato, tofu, sugar snap, chips	26

Dessert

CARAMEL & CREAM crème brûlée, yuzu strawberries, whisky foam	14
OUR WAY OF CHEESECAKE curd tartlet, raspberry confit, Tahiti vanilla	12

*„Nur das was Du
selbst erlebst, bleibt.“*