

BAYERPOST SIGNATURE COCKTAILS

ENCRE NOIR

18

San Cosme Mezcal | Chambord | Crème de Cassis | Limettensaft
San Cosme Mezcal | Chambord | Crème de Cassis | Lime Juice

AIR MAIL

28

Macallen Single Malt 12y | Holunder | Brut Champagner | Walnuss
Bitters
*Macallen Single Malt 12y | Elderflower | Brut Champagner | Walnut
Bitters*



POSTMAN

19

Gin Sul | Campari | Antica Formula | Mandarine
Gin Sul | Campari | Antica Formula | Tangerine



BAYRISCH COFFEE

16

Slyrs Single Malt Whisky | Kaffee | Bayrisch Creme
Slyrs Single Malt Whisky | Coffee | Bavarian Creme



DRINK & FOOD MENU

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Champagne & Wine by the Glass	06
Champagne	07
Gin & Vodka	08
Whisky & Whiskey	09 – 10
Rum & Cachaça, Tequila & Mezcal, Aquavit & Grappa	11
Brandy, Eau de Vie & Calvados, Cognac, Armagnac, Sherry & Port	12
Vermouth & Aromatized Wines, Anisé	13
Bier & Softdrinks / Beer & Soft Drinks	14
Kaffee & Tee / Coffee & Tea	15

All prices are in EUR and including mandatory VAT.
Alle Preise sind in EUR und inkl. der gesetzlichen MwSt.

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish and drink is available upon request. We craft our cocktails in house and use a variety of ingredients to create the complexity of our serves which may mean certain ingredients are not listed.


Wenn Sie Allergien oder Unverträglichkeiten haben, sprechen Sie bitte mit einem Mitarbeiter unseres Teams über Ihre Anforderungen, bevor Sie bestellen. Eine vollständige Liste aller in jedem Gericht und Getränk enthaltenen Allergene ist auf Anfrage erhältlich. Wir stellen unsere Cocktails im eigenen Haus her und verwenden eine Vielzahl von Zutaten, um die Komplexität unserer Portionen zu verbessern. Dies kann dazu führen, dass bestimmte Zutaten nicht aufgeführt sind.

SPEISEKARTE / MENU

Vorspeisen

Französische Zwiebelsuppe Comté Brioche <i>French Onion Soup Comté Cheese Brioche</i>	20
Gebeizter Lachs Rote Beete Pumpernickel Meerrettich <i>Cured Salmon Beetroot Pumpernickel Horseradish</i>	24
Handgeschnittenes Rinder Tatar Pommes Frittcree es 28	
Blatt- & Kräuter Salat <i>Hand-Cut Beef Tatar French Fries Leaf & Herb Salad</i>	

Hauptgänge

Caesar Salat Parmesan Croûtons Dressing <i>Caesar Salad Parmesan Cheese Croûtons Dressing</i>	18
+ Kikok Huhn <i>Kikok Chicken</i>	39
+ 5 Garnelen <i>5 Shrimps</i>	43
+ Ziegenkäse mit Honig <i>Goat's Cheese with Honey</i>	36
Tagliatelle Trüffelrahm Schwarzer Trüffel  <i>Tagliatelle Truffle Cream Sauce Black Truffle</i>	34
“Croque Monsieur” Schinken Sauce Mornay Blatt- & Kräuter Salat <i>“Croque Monsieur” Cooked Ham Sauce Mornay Leaf & Herb Salad</i>	30
Steinbutt Gebratene Artischocken Kapern-Hollandaise <i>Turbot Fried Artichokes Caper-Hollandaise</i>	48
Kikok Hühnerbrust Morchelrahm Soße Kartoffelpüree <i>Kikok Chicken Breast Morel Cream Sauce Mashed Potatoes</i>	46
Bayerpost Burger Comté Käse Zwiebel Pommes Frites <i>Bayerpost Burger Comté Cheese Onion French Fries</i>	34
Bayerpost Sandwich Kikok Huhn Spiegelei Speck Brioche <i>Bayerpost Sandwich Kikok Chicken Fried Egg Bacon Brioche</i>	32
Rinderfilet 250g Gebratenes Gemüse Sauce Bernaise Pommes Frites <i>Beef Tenderloin 250g Sauteed Vegetables Sauce Bernaise French Fries</i>	60

Dessert

Tiramisu <i>Tiramisu</i>	12
Vegan Quitten Crumble  <i>Vegan Quince Crumble</i>	12
Tonka Crème Brûlée <i>Tonka Crème Brûlée</i>	12
Französische Käseauswahl Trauben Feigensenf Früchtebrot <i>Selection of French Cheese Grapes Fig Mustard Fruit Bread</i>	26

ISARBAR SIGNATURE COCKTAILS

DARK'N CHERRY 18
 Appleton Estate Rum 12y | Tio Pepe Sherry | Quaglia Kirsche |
 Grapefruit Limonade | Chocolate Bitters
*Appleton Estate Rum 12y | Tio Pepe Sherry | Quaglia Cherry |
 Grapefruit Lemonade | Chocolate Bitters*

HERBY PISCO 17
 Pisco Control | Drambui | Dom Benedictine | Rosmarinsirup |
 Zitronensaft
*Pisco Control | Drambui | Dom Benedictine | Rosmarin Syrup | Lemon
 Juice*

ROMAN SOUR 18
 Mitcher's Rye Whisky | Zitronensaft | Zuckersirup | Rote Beet Saft
Mitcher's Rye Whisky | Lemon Juice | Sugar Syrup | Beetroot Juice

ISARWASSER 20
 Martin Miller Gin | Orangenlikör | weiße Schokolade | Minze |
 Limettensaft | Agave | Aqua Monaco perlend
*Martin Miller Gin | Orange Liqueur | White Chocolate | Mint |
 Lime Juice | Agave | Aqua Monaco sparkling*

KOKOLORES 18
 Havanna Club Rum 7y | Antica Formula | Crème de Banane |
 Chocolate Bitters
*Havanna Club Rum 7y | Antica Formula | Crème de Banane |
 Chocolate Bitters*

SCHWARZWÄLDER HIRSCH 17
 Jägermeister | Cherry Heering | Crème de Cacao | Sahne
Jägermeister | Cherry Heering | Crème de Cacao | Cream

ZERO PROOF 0.0%

MORGENROT 15
 San Bitter | Vanille | Limettensaft | Grapefruit Limonade
San Bitter | Vanilla | Lime Juice | Grapefruit Lemonade

1964 17
 Johannisbeere | Schaumwein alkoholfrei
Black Currant | Sparkling Wine non-alcoholic

NOgroni  15
 Siegfried Wonderleaf 0,0% | San Bitter | Cranberrysaft
Siegfried Wonderleaf 0,0% | San Bitter | Cranberry Juice

YELLOW PEARL 15
 Maracuja | Ananas | Mandarine | Thomas Henry Tonic
Passion Fruit | Pineapple | Tangerine | Thomas Henry Tonic Water

CLASSIC COCKTAILS

ESPRESSO MARTINI	18
Ketel One Vodka Kaffeelikör Espresso Orangenlikör <i>Ketel One Vodka Coffee Liqueur Espresso Orange Liqueur</i>	
WHISKEY SOUR	17
Woodford Reserve Bourbon Whiskey Zitronensaft Zuckersirup <i>Woodford Reserve bourbon Whiskey Lemon Juice Sugar Syrup</i>	
MANHATTAN	17
Mitchers Rye Whiskey Roter Wermut Angostura Maraschino <i>Mitchers Rye Whiskey Red Vermouth Angostura Maraschino</i>	
OLD FASHIONED	17
Woodford Reserve Bourbon Whiskey Zuckersirup Angostura <i>Woodford Reserve Bourbon Whiskey Sugar Syrup Angostura</i>	
HEMMINGWAY DAIQUIRI	17
Plantation 3 Star Weißer Rum Grapefruitsaft Limettensaft Maraschino <i>Plantation 3 Star White Rum Grapefruit Juice Lime Juice Maraschino</i>	
CLOVER CLUB	18
Nordes Gin Beerenlikör Himbeere Limettensaft Eiweiß <i>Nordes Gin Berry Liqueur Raspberry Lime Juice Eggwhite</i>	
NEGRONI	16
Tanqueray Gin Campari Antica Formula <i>Tanqueray Gin Campari Antica Formula</i>	
MUNIG MULE	16
Munig Gin Limettensaft Angostura Spicy Ginger Beer <i>Munig Gin Lime Juice Angostura Spicy Ginger Beer</i>	
MAI TAI	19
Appleton Estate 8y Rum Weißer Rum Over Proof Dark Rum Mandelsirup Limettensaft Dry Curacao <i>Appleton Estate 8y Rum White Rum Over Proof Dark Rum Almond Syrup Lime Juice Dry Curacao</i>	

Dies ist ein kurzer Auszug aus unserer Cocktail Karte, sollte Ihr Lieblingscocktail nicht dabei sein, sprechen Sie bitte einfach unser Bar Personal an.

This is a short list of our cocktail menu, if your favourite drink is not mentioned on the menu please do not hesitate to ask our bar staff.

BY THE GLASS...

CHAMPAGNER / CHAMPAGNE 0.1l 0.75l

Perrier-Jouët Grand Brut	21	139
Perrier-Jouët Blason Rosé	29	190
Pommery Apanage Brut 1874	24	160
Pommery Apanage Rosé	28	179

Schaumwein 0.0% / Sparkling Wine 0.0%

French Bloom Le Blanc 	12	75
French Bloom Le Rosé 	14	90

WEISSWEIN / WHITE WINE

Sauvignon Blanc	8	52
Mandarossa Urra di Mare Menfi, Sizilien, Italien / Italy		
Riesling	9	52
Blauschiefer Dr. Loosen Mosel, Deutschland / Germany		
Chardonnay	13	80
Joseph Drouhin „Laforêt“ Burgund, Frankreich / France		
Grüner Veltliner "Kies“ Kurt Angerer, Österreich / Austria	9	59

ROSEWEIN / ROSÉ WINE

Château d'Esclans „Whispering Angel“ Domaines Sacha Lichine, Provence, Frankreich / France	13	88
Château La Coste „Lady a Rosé“ IGP Méditerranée, Provence, Frankreich (France)	9	56

ROTWEIN / RED WINE

Château Le Gardera Bordeaux Superieur AOC, Bordeaux, Frankreich / France	8	50
Spätburgunder Graf Neipperg, Württemberg, Deutschland / Germany	8	50
Rioja „Finca Torrea“ Marqués de Riscal, Rioja, Spanien / Spain	14	94
Chianti Classico Riserva Rocca della Macie, Toskana, Italien / Italy	10	69

CHAMPAGNER / CHAMPAGNE

	0.375l	0.75l	1.5l
Perrier - Jouët			
N.V. Grand Brut		139	230
N.V. Blason Rosé		190	
Vintage Belle Epoque Brut		329	
Vintage Belle Epoque Blanc de Blancs		790	
Vintage Belle Epoque Rosé		760	
Louis Roederer			
N.V. Brut		135	
Vintage Brut Rosé		195	
Vintage Cristal Brut		395	
Ruinart De Champagne, Rheims			
N.V. Blanc de Blancs		175	320
N.V. Ruinart Rosé	92	179	420
Dom Ruinart Vintage Blanc de Blanc		345	
Veuve Clicquot			
Extra Brut		130	
Vintage Brut		160	
Vintage Rosé		190	
Vintage La Grande Dame		420	
Dom Pérignon, Rheims			
Vintage Brut		400	
Pommery			
Cuvée Louise Vintage Brut		410	
Laurent – Perrier			
Brut la Cuvee		135	
N.V. Brut Rosé		239	
Gosset			
N.V. Rosé Brut		150	
Krug			
Grand Cuvee		345	
Vintage Brut		670	
Rose		690	

Prosecco

Ruggeri Prosecco DOC Frizzante	60
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GERMANY	4cl
The Duke	14
Feel!	15
Munig Gin	17
Illusionist	16
Gin Sul	17
Monkey 47	18
The Elephant Gin Cacao & Orange	16
SCOTLAND	
Hendricks	16
The Botanist	16
BELGIUM/ HOLLAND	
Copperhead Dry	16
Sir Edmond Gin	15
SPAIN	
Gin Mare	15
Nordes	15
FRANCE	
Citadelle	14
G-Vine Floraison	14
ENGLAND	
Tanqueray	14
Bombay Sapphire	14
Plymouth	14
Plymouth Sloe	14
Beefeater 24	14
London No.3	15
Tanqueray Ten	16
Sipsmith	16
Martin Miller´s	16
Star of Bombay	17
JAPAN	
Roku	18
Nikka Coffey	18

VODKA	4cl
Ketel One	14
Grey Goose	16
Belvedere	16
Belvedere 10	42
Titos	18
Stolichnaya Elit	19



WHISKY & WHISKEY

GERMANY	4cl
Slyrs, Single Malt	16
IRISH	
Jameson	16
Connemara 12y Cask Strength	21
Bushmills Malt 16y	30
Middleton Very Rare	46
SPEYSIDE	
Balvenie Double Wood 12y	19
Balvenie 14y Carribean Cask	23
Balvenie 21y Portwood	56
Macallan 12y	18
Macallan 18y	42
Macallan 25y	425
Glenfiddich 12y	16
Glenfiddich 26y	124
Glenlivet Archive 21y	34
Glenlivet 18y	32
HIGHLANDS	
Oban 14y	20
Dalwhinnie 15y	20
Glenmorangie 18y	30
Glenmorangie 10y	18
Glenmorangie Signet	36
LOWLANDS	
Glenkinchie 12y	16
ISLE OF SKY	
Talisker 10y	18
ORKNEY ISLAND	
Highland Park 18y	40
ISLE OF ISLAY	
Ardberg 10y	18
Laphroaig 10y	18
Laphroaig 25y Cask Strength	110
Bowmore 15y	22
Bowmore 12y	18
Bowmore 25y	60
Lagavulin 16y	18
Caol Ila 18y	25



BLENDED**4cl**

Chivas Regal 12y	16
Chivas Royal Salute 21y	39
Shackleton	16
Johnnie Walker Black Label	16
Johnnie Walker Blue Label	40

AMERICAN – BOURBON

Bulleit Bourbon	16
Maker's Mark	16
Michter's Bourbon	16
Michter's Bourbon 20y	285
Michter's American Unblended	18
Woodford Double Oak	28
Woodford Reserve Bourbon	18
Buffalo Trace Bourbon	16
Wild Turkey Bourbon 101	18

RYE

Bulleit Rye	16
Woodford Reserve Rye	18
Wild Turkey Rye 101	18
Michter's Rye	16
Sazerac Rye	34

TENNESSEE

Jack Daniels	14
Jack Daniels Single Barrel	18
George Dickel 12y	19

JAPAN

Nikka from the Barrel	16
Nikka Miyagikyo	22
Yamazaki 12y	33
Yamazaki 18y	77
Hibiki 21y	150
Hibiki 30y	324,50



RUM & CACHACA**4cl**

A.H. Rise Non plus Ultra	29
Angustura 1919	18
Appelton Estate 21y	32
Appelton Estate 12y	22
Appelton Estate 8y	18
Bacardi 8y	14
Bacardi Superior	14
Flor de Cana 18y	24
Brugal 1888	18
El Dorado 15	19
Havana Club 7 Años	14
Havana Club 15 Años	48
Havana Club Maximo	390
Mount Gay XO	26
Plantation 3 Stars	15
Plantation 5y	16
Plantation Barbados 20y	20
Ron Zacapa 23y	20
Ron Zacapa X.O.	38

TEQUILA & MEZCAL**TEQUILA****4cl**

Espolon Tequila Blanco	14
Don Julio Blanco	16
Don Julio Reposado	18
Don Julio 1942	42
Patron Silver	16
Patron Reposado	18
Patron Anejo	20
Jose Cuervo 1800 Anejo	21
Jose Cuervo Reserva Plata	19
José Cuervo Reserva Extra Anejo	33
Casamigos Anejo	27

MEZCAL

San Cosme Espadin	12
Marca Negra	20

AQUAVIT, GRAPPA**AQUAVIT**

Linie Aquavit	12
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GRAPPA

Grappa Nonino Antica Cuvée	18
Sibona Tennessee Finish	16
Sibona Madeira Finish	16



BRANDY, EAU DE VIE & CALVADOS

BRANDY	2cl	4cl
Carlos 1		19
Cardenal Mendoza		19
Asbach 21y		32
EAU DE VIE		
Ziegler Williams Birne		21
Ziegler Alte Zwetschge		24
Ziegler Wild Kirsch		24
CALVADOS		
Château du Breuil 8y		16
Magloire XO		29

COGNAC, ARMAGNAC

COGNAC		4cl
Pierre Ferrand 1840 Seleccion		17
Hine Rare Delicate		17
Remy Martin 1738		22
Davidoff X.O.		38
Hennessy X.O.		35
Remy Martin X.O.		38
Hennessy Paradis		85
Hennessy V.S.O.P		16
Remy Martin Louis XIII	150	280
ARMAGNAC		
Samalens Bas Armagnac		15
Domaine Charron 86		35

SHERRY & PORTWEIN

	5cl
Tio Pepe Dry	14
Osborne Medium	16
Osborne Oloroso	16
Taylors Fine Ruby	16
Osborne Tawny Port	30



VERMOUTH & AROMATISSED WINES

	5cl
Punt e Mes	12
Antica Formula	12
Noilly Prat	12
Lillet	12
Pampelle Aperitif	12
Mancino Rosso	12
Martini Ambrato	12
Martini Rubino	12
Cocchi Americano	12

ANISEE

Pernod	12
Ricard	12
Pastis 51	12
Absinth	12



BIER / BEER

DRAFT	0.25l / 0.3l	0.4l / 0.5l
Augustiner Lager	5.10	7.70
Hopf Wheat beer	5.10	7.70
König Pilsener	5.10	7.70
BOTTLE		
Augustiner nonalcoholic Lager		7.70
Hopf dark wheat beer		7.70
Hopf nonalcoholic wheat beer		7.70
König Pilsener nonalcoholic	5.10	

SÄFTE / JUICES

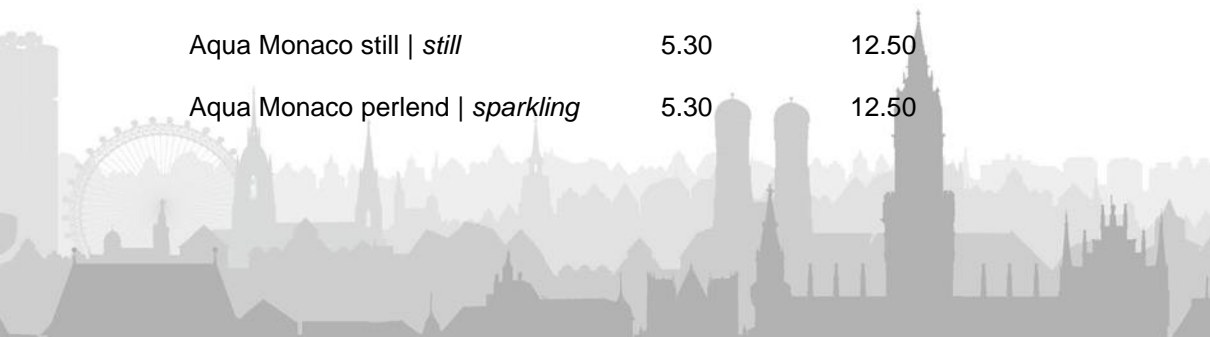
FRISCHE SÄFTE / FRESH JUICES / SMOOTHIE	0.2l
Orange	9.00
Grapefruit	9.00
Mango Smoothie	9.00
FRUIT JUICES	0.2l
Apfel <i>Apple</i>	5.20
Ananas <i>Pineapple</i>	5.20
Rhabarber <i>Rhubarb</i>	5.20
Schwarze Johannisbeere <i>Black Currant</i>	5.20
Maracuja <i>Passion Fruit</i>	5.20
Tomate <i>Tomato</i>	5.20

SOFTDRINKS

	0.2l
Coca Cola, Coca Cola Light, Coca Cola Zero	5.10
Fanta, Sprite	5.10
San Bitter	4.50
Paulaner Spezi	6.60
Red Bull	7.50
Fever Tree Indian Tonic	5.60
Fever Tree Mediterranean Tonic	5.60
Fever Tree Ginger Beer	5.60
Thomas Henry Bitter Lemon	5.60
Thomas Henry Tonic	5.60
Schweppes Ginger Ale	5.60
Schweppes Soda Water	5.60
Schweppes Wildberry	5.60
Aqua Monaco Grapefruit	5.60

WASSER / WATER

	0.25l / 0.3l	0.75l
Aqua Monaco still <i>still</i>	5.30	12.50
Aqua Monaco perlend <i>sparkling</i>	5.30	12.50



KAFFEE / COFFEE**Tasse / Cup**

Café Crème	5.20
Espresso / Doppio	4.70 / 7.20
Espresso Macchiato	5,00
Cappuccino	6.70
Latte Macchiato	6.70
Café au Lait	6.70
Flat White	7.20
Heiße Schokolade / Hot Chocolate	6.20

BIOTEAQUE-TEA**Kanne / Pot**

BLACK TEA	9.00
Organic Assam, Organic Earl Grey, Organic English Breakfast	
GREEN TEA / WHITE TEA	9.00
Organic China Sencha, Organic China Jasmin, Organic White Tea	
HERBAL TEA	9.00
Organic Peppermint, Organic Chamomile, Organic Verbena	
FRUIT TEA	9.00
Organic Strawberry - Raspberry, Organic Rooibos Lemon-Vanilla	

Alle milchhaltigen Getränke können wir für Sie auch mit laktosefreier Milch, Hafer-, Soja-, Mandel- oder Kokosdrink zubereiten.

We can also prepare all milkdrinks for you with lactose-free milk, oat-, soy-, almond- or coconut drink.

Zu unseren Drinks reichen wir geräucherte Nüsse, gebrannte Cashews und Brezeln, gerne kann unser Personal fragen zu den Allergenen beantworten.

We serve smoked nuts, cashews and pretzels with our drinks, our staff is happy to answer questions about allergens.

