



Opening Hours
Monday - Sunday
6:00 pm - 2:00 am
Kitchen 6:00 pm - 1:00 am

Welcome to THE DUCKTAILS BAR. You are holding a guide to the cocktails and drinks we serve here at THE DUCKTAILS BAR. Our menu features signature drinks, classic and seasonal cocktails created by our open-minded mixologists. We strive to find the freshest ingredients and encourage our bartenders to explore new ways to present amazing drinks for you to enjoy. Our bar staff is highly trained and if you would like them to prepare a classic cocktail not listed, they will be happy to oblige. Likewise if you would like your drink mixed with a different brand of spirit, please ask your server. Dear guests, if you suffer from food allergies or intolerances, please notify our service staff. You will find information about ingredients on page 18.

THE WESTIN
GRAND
MUNICH

Index

Signature Cocktails		Vermouth.....	11
Crafted at Westin.....	3	Amaro	11
Aperitif Cocktails	4	Bitters	11
Champagne Cocktails	4	Liqueur.....	11
Cocktail Classics.....	5	Beer, Champagne, Sparkling Wine & Prosecco.....	12
Mules & Slings	5	Hot Beverages & Cigars	12
Sours	6	White & Rose Wine	13
Fizzes & Spritzes	6	Red Wine	14
Shooters.....	7	Mineral Water, Juices & Soft Drinks....	15
Alcohol-free Cocktails	7	Bar Foods.....	16 - 17
Whisk(e)y.....	8 - 9		
Rum & Cachaça	9		
Gin.....	10		
Vodka	10		
Cognac.....	10		
Brandy	10		
Calvados	10		
Sherry.....	10		
Port.....	10		
Aquavit.....	10		
Grappa	11		
Schnapps	11		
Pastis & Absinthe	11		
Tequila	11		



Powerfully paired – Our Superfoods dishes or cocktails powerfully pair whole foods to boost their benefits and their flavours. Antioxidant-rich and naturally low in calories, our tempting selections make our meals and drinks impossible to resist.



Revive with an artisanal elixir from the Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors. With these in-house creations our Ducktail's Bar team has taken part in numerous competitions and was able to achieve excellent awards.

München Cocktail ^{1,2}

The Duke Gin thyme infusion, wheat beer, lemon, agave, orange bitter, Angostura bitter, egg white

Rumbullion ^{1,2}

Appleton Estate 12 y, pear schnapps, pear, lime, caramel, balsamic vinegar, cinnamon

The Russian Passion ^{1,2}

Stolichnaya vodka, Midori Melon, grapefruit, passion fruit, lime, lychee

I Taste Green ^{1,2}

Jameson, Pernod, lemon, cucumber, egg white, celery bitter

Double Aged Fizz ^{1,2}

Appleton Estate 12 y, Laphroaig Whisky 10 y, Angostura bitter, Licor 43 vanilla, lemon, agave, ginger beer

Samba ^{1,2}

Cachaça cinnamon infusion, Aperol, lime, agave, Creole bitter

Kiss Me Like U Missed Me ^{1,2}

Asbach Uralt, sweet sherry, lemon, vanilla, egg white, tonka bean

Blood Like Lemonade ^{1,2}

Haymans Old Tom Gin, Pussanga, raspberry, lemon, sugar, grapefruit bitter, grapefruit soda

Earl Grey Mar-Tea-Ni

Beefeater Gin Earl Grey infusion, Limoncello, Martini Bianco, lemon, sugar, orange bitter

Cucu Cooler ^{1,2}

Haymans Old Tom Gin, elderflower, tonic, cucumber

Oachkatzlschwoaf ^{1,2,9,11}

Frangelico hazelnut, Mozart dark chocolate, Wyborowa Vodka, hazelnut cream, nutmeg

Coffee Colada ^{d,1,2}

Havana 7 y, Tequila blanco, Kahlua, pineapple, lime, coconut cream, Angostura bitter

Crafted
at WESTIN

Aperitif Cocktails 12.00

Martini Cocktail ⁸
Beefeater Gin, Noilly Prat Vermouth, olives or
lemon zest

Vesper Martini ⁸
Beefeater Gin, Wyborowa Vodka, Lillet Blanc

Sazerac ¹
Bulleit Rye, Absinthe, Creole bitter, sugar

Gimlet ¹
Beefeater Gin, Roses Lime, lime

Manhattan ^{1,8}
Bulleit Rye, Martini Rosso, Angostura bitter

Negroni ^{1,8}
Beefeater Gin, Campari, Martini Rosso

Gin Basil Smash ¹
Beefeater Gin, lemon, basil, sugar

Cosmopolitan ¹
Ketel One Citron Vodka, Cointreau, lime,
cranberry

Champagne Cocktails 16.00

fizzy & fresh

Champagne Cocktail ^{1,8}
champagne, sugar cube, Angostura bitter

French 75 ^{1,8}
Beefeater Gin, lemon, icing sugar, champagne

Prince of Wales ^{1,8}
Martell VS Cognac, Bénédictine, Angostura
bitter, sugar cube, champagne

Floradora ^{1,8}
Chambord, raspberry, lemon, agave, champagne

Kir Royal ^{1,8}
Crème de Cassis, champagne

Moulin Rouge ^{1,8}
apricot brandy, Lillet Blanc Vermouth,
passionfruit, lemon, grenadine, champagne

Cocktail Classics 12.00

Mai Tai ¹
Appleton Estate 12 y, Havana 3 y, Triple Sec,
lime, pineapple, almond

Margarita
Olmecca Blanco, Cointreau, lime

Dark 'n Stormy ^{1,2}
Appleton Estate 12 y, Ginger Beer, lime

Old Fashioned ¹
Four Roses Bourbon, sugar, Angostura bitter,
orange zest

The Westin Bloody Mary ^{1,2}
Wyborowa Ducktails Mix, tomato, lemon, spices

Mojito ¹
Havana 3 y, lime, mint, cane sugar, soda

Planters Punch ^{1,2}
Myers's Rum, Havana 3 y, pineapple, orange,
lime, Angostura bitter, grenadine, nutmeg

Mules & Slings 12.00

Moscow Mule ^{1,2}
Stolichnaya Vodka, ginger beer, Angostura bitter,
lime

Munich Mule ^{1,2}
The Duke Gin, ginger beer, Angostura bitter, lime

Francisco Mule (Ducktails) ^{1,2}
Appleton Estate Rum 12 y, Punt e Mes Vermouth,
agave, lime, Angostura bitter, ginger beer

Mexican Mule ^{1,2}
Olmecca Blanco, ginger beer, Angostura bitter,
lime

Pimm's Cup ¹
Pimm's, orange, lemon, cucumber, lemonade

Singapore Sling ^{1,2}
Beefeater Gin, Peter Heering cherry liqueur,
Bénédictine, Triple Sec, Angostura bitter,
grenadine, lemon, pineapple

Sours 12.00

Chartreuse Sour ¹
Chartreuse green, lemon, sugar, Creole bitter,
egg white

Aperol Sour ^{1,12}
Aperol, lemon, sugar, egg white

Whiskey Sour ¹
Four Roses Bourbon, lemon, sugar,
Angostura bitter, egg white

Pisco Sour ¹
Pisco, lime, sugar, Angostura bitter,
egg white

Amaretto Sour ¹
Amaretto, lemon, orange bitter, egg white

Gin Sour ¹
Beefeater Gin, lemon, sugar, Angostura bitter,
egg white

Fizzes & Spritzes 10.00

Hugo ⁸
Prosecco, lime, elderflower, soda, mint

Aperol Spritz ^{1,12}
Aperol, Prosecco, soda, orange

Lady Talk ¹
Pussanga, Prosecco, lime,
grapefruit lemonade, mint

Lillet Vive ^{8,12}
Lillet Blanc Vermouth, tonic, strawberry,
cucumber, mint

Bellini ⁸
Prosecco, peach

Testarossa ⁸
Prosecco, strawberry



Shooters 8.00

B 52 ^{d,1}

Kahlua, Baileys, Old Pascas 73

Silver Bullet ¹

Olmecca Blanco Tequila, Sambuca

Slippery Nipple ^{d,1}

Sambuca, Baileys

Southern Sun ¹

Southern Comfort, Apricot Brandy, lime

Lemon Drop

Ketel One Citron, lemon, Cointreau, icing sugar

K.G.B ^{d,1}

Kahlua, Galliano Vanilla, Carlos 1 Brandy

Alcohol-free Cocktails 8.50

The Westin Lemonade ^{1,2}

raspberry, lychee, mint, lemon, ginger beer

Havana Surf Club ^{1,2}

orange, pineapple, grapefruit, lemon, vanilla, grenadine

Ipanema ^{1,2}

lime, cane sugar, ginger ale

Mosquito ^{1,2}

mint, lime, cane sugar, ginger ale

Soft & Cherry ^d

cherry, passionfruit, cream, coconut cream, almond

Coconut Kiss ^d

pineapple, coconut cream, cream



Scotch 4 cl

Pure & Single Malt

Western Highlands

Oban 14 y 13.00

Isle of Islay

Ardbeg 10 y 13.00

Ardbeg Uigeadail 17 y 19.00

Lagavulin 16 y 16.00

Laphroaig 10 y 13.00

Isle of Jura

Isle of Jura 10 y 12.00

Isle of Skye

Talisker 10 y 12.00

Talisker Storm 15.00

Highlands – Spey Side

Aberlour 12 y 12.00

Balvenie Double Wood 12 y 12.00

Cragganmore 12 y 11.00

Glenfiddich 12 y 11.00

Glenfiddich Ancient Reserve 18 y 16.00

The Glenlivet **Founder's Reserve** 11.00

The Glenlivet 12 y 13.00

The Glenlivet 21 y 25.00

The Glenlivet 25 y 60.00

The Macallan Amber 14.00

The Macallan Sienna 21.00

Northern Highlands

Glenmorangie 10 y 11.00

Glenmorangie 18 y 21.00

Glenmorangie Quinta Ruban 16.00

Scotch Whisky 4 cl

Blended Grain

Chivas Regal 12 y 10.00

Chivas Regal 18 y 17.00

J & B 7.00

Johnnie Walker Red 8.00

Johnnie Walker Black 10.00

Johnnie Walker Blue Label 36.00

Bourbon 4 cl

Bulleit 9.50

Four Roses 10.00

Maker's Mark 11.00

Woodford Reserve 13.00

Rye 4 cl

Bulleit Rye 10.00

Tennessee Whiskey 4 cl

Jack Daniel's Black Label 9.50

Irish Whiskey 4 cl

Bushmills Malt 10 y	11.00
Jameson	10.00
Tullamore Dew	9.50
Redbreast	13.00

Canadian Whisky 4 cl

Canadian Club	10.00
Crown Royal	11.00

Japanese Whisky 4 cl

Yamazaki 12 y	25.00
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Bavarian Whisky 4 cl

Slyrs	14.00
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The Slyrs Distillery was founded in 1999 in the Upper Bavarian village of Schliersee. It produces Slyrs Bavarian Single Malt. This whisky is aged for three years in new American white oak barrels with a 225 Liter capacity.

From 2015 the distillery is offering a 12 year old single malt.

Rum 4 cl

Puerto Rico	
Bacardi Carta Blanca	7.00

Cuba	
Havana 3 y	7.00
Havana 7 y	9.50
Havana Especial	9.00
Havana Club Pacto Navio	13.00

Jamaica	
Myers's	7.00
Appleton Estate Extra 12 y	9.00
Captain Morgan Spiced	7.00

Venezuela	
Ron Botucal Reserva Exclusiva 12 y	12.00

Guatemala	
Ron Zacapa 23	18.00

Cachaça 4 cl

Janeiro	7.00
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Cachaça is a distilled spirit from Brazil that is a class of it's own but is often associated with rum. The difference is that Cachaça is made from sugar cane juice while rum uses molasses.

Gin 4 cl

England

Beefeater	9.00
Beefeater 24	13.00
Bombay Sapphire	8.00
Haymans Old Tom	9.00
Plymouth	8.00
Tanqueray London Dry	9.00
Tanqueray No. 10	12.00

Germany

Bavarka	12.00
Feel!	10.50
Ferdinand's Saar Dry Gin	12.50
Monkey 47	14.00
The Duke	10.00
The Illusionist	14.00

Scotland

Hendrick's	13.00
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Spain

Gin Mare	14.50
Nordes Atlantic Galician Gin	13.50

Vodka 4 cl

Russia

Stolichnaya	7.00
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Poland

Wyborowa	7.00
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Sweden

Absolut	9.00
Absolut Elyx	13.00

France

Grey Goose	13.00
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Netherlands

Ketel One	10.00
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Cognac 4 cl

Martell VS	10.00
Martell VSOP	13.00
Martell XO	29.00
Hennessy Paradis	64.00
Remy Martin Mature Cask VSOP	11.00
Remy Martin XO	28.00
Remy Martin Louis XIII	2 cl 125.00

Brandy 4 cl

Asbach	8.00
Carlos 1	9.00

Calvados 4 cl

Papidoux Fine	9.00
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Sherry 5 cl

Sandeman Don Fino	7.00
Sandeman Rich Golden	7.00

Port 5 cl

Sandeman Tawny Port	7.00
Taylor's Old Port 20 y	16.00

Aquavit 4 cl

Linie	7.50
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Grappa 4 cl

Nonino Chardonnay	11.50
Nonino Merlot	11.50
Nonino Moscato	11.50

Schnapps from Lantenhammer 4 cl

Bauernobstler (fruit schnapps)	6.50
Mirabellenbrand (mirabelle)	11.50
Marillenbrand (apricot)	11.50
Waldhimbeergeist (wild raspberry)	11.50
Williamsbirne (williams pear)	11.50

Pastis & Absinthe 5 cl

Pernod	7.00
Pernod Absinth	12.00

Tequila 4 cl

Olmecca Blanco	9.00
Olmecca Reposado	11.00
Don Julio Anejo	14.00
Patron	14.00

Vermouth 5 cl

Carpano Punt e Mes	7.00
Lillet Blanc	7.00
Martini Bianco	7.00
Martini Rosso	7.00
Martini Extra Dry	7.00
Noilly Prat	7.00

Amaro 4 cl

Amaro Montenegro	7.50
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Bitters 4 cl

Fernet Branca	7.50
Fernet Menta	7.50
Underberg	2 cl 5.00
Aperol	7.50
Averna	7.50
Campari	7.50
Jägermeister	7.50
Ramazzotti	7.50
Ramazzotti Rosato	7.00
Cynar	7.50

Liqueur 4 cl

Amaretto di Saronno	7.50
Bailey's Irish Cream	7.50
Benedictine	7.50
Cointreau	8.50
Drambuie	8.50
Frangelico	7.50
Galliano	7.50
Grand Marnier	8.50
Malibu	7.50
Kahlua	7.50
Licor 43	7.50
Midori Melon	8.50
Peach Tree	7.50
Sambuca Molinari	7.50
Southern Comfort	7.50
Gordon's Sloe Gin	12.00
Chartreuse	9.00
Pussanga	10.50

Draught Beer

Paulaner Hefe Weißbier (Wheat)	0.3 l	0.5 l
Paulaner Helles (Lager)	4.90	6.50
Fürstenberg Premium Pils	4.90	6.50
Shandy	4.90	6.50

Bottled Beer

Hacker Pschorr Dunkel	0.5 l	6.50
Heineken	0.33 l	4.90
Paulaner Lager alcohol free	0.33 l	4.90
Paulaner Wheat beer alcohol free	0.5 l	6.50
Strongbow Apple Cider	0.33 l	4.90

Craft Beer Crew Republic

Roundhouse Kick Stout	0.33 l	6.00
Foundation Pale Ale	0.33 l	6.50

Champagne

Lanson Black Label Brut	0.1 l	14.00
	0.75 l	95.00
Moët & Chandon Brut	0.75 l	125.00
Moët & Chandon Brut Rose	0.1 l	18.00
	0.75 l	135.00
Moët & Chandon Dom Perignon	0.75 l	345.00
Veuve Cliquot Brut	0.75 l	125.00

Sparkling Wine & Prosecco

Riesling Sekt	0.1 l	8.50
	0.75 l	49.00
Prosecco	0.1 l	8.50
	0.75 l	49.00

Hot Beverages

Espresso ¹¹	3.50
Espresso Doppio ¹¹	4.50
Café Crème ¹¹	4.50
Cappuccino ^{d,11}	4.50
Café au Lait ^{d,11}	4.50
Latte Macchiato ^{d,11}	4.50
Decaffeinated Coffee	4.50
Pot Jing Tea various sorts	7.50
Hot Chocolate ^d	4.50

Coffee Drinks

Irish Coffee ^{d,11}	10.00
Irish Whiskey, coffee, sugar, cream	
Café Royal ^{d,11}	10.00
Brandy, coffee, sugar, cream	

Cigars

Partagas	14.00
Format: Corona (140 x 15,8 mm)	
Character: full strength, woody	
Origin: Cuba	
Romeo y Julieta No.3 Tubos	12.00
Format: Petit Corona (117 x 15,8 mm)	
Character: medium strength, spicy	
Origin: Cuba	

<u>White Wine</u>	<u>0.2 l</u>	<u>0.75 l</u>
Markus Molitor, Schiefersteil Riesling QbA dry Riesling, Moselle, Germany ⁿ	13.00	55.00
Frescobaldi - Castello Pomino, Pomino Bianco Chardonnay, Pinot Bianco, Tuscany, Italy ⁿ	13.50	49.00
Elena Walch, Pinot Bianco Alto Adige DOC Pinot Bianco, South Tyrol, Italy ⁿ	13.00	55.00
Bodega Amalaya, Amalaya Blanco Torrontés, Riesling, Valley Calchaqui Salta, Argentina ⁿ	10.00	37.00
Bodega Marqués de Riscal, Blanco Rueda Verdejo, Rioja, Spain ⁿ	10.50	39.00
Domaine Horgelus, Côtes de Gascogne Colombard Sauvignon Blanc, Côtes de Gascogne, France ⁿ	8.00	30.00
Vinery Groh, «Grohsartig» QbA Weißburgunder, Chardonnay, Rhinehessen, Germany ⁿ	9.50	35.00
<u>Alcohol-free White Wine</u>	<u>0.2 l</u>	<u>0.75 l</u>
Vinery Leitz, Eins-Zwei-Zero Riesling Riesling, Rheingau, Germany ⁿ	12.00	45.00
<u>Rosé Wine</u>	<u>0.2 l</u>	<u>0.75 l</u>
Vinery Groh, Rosé QbA dry Portugais, Pinot Noir, Rhinehessen, Germany ⁿ	11.50	42.00

Red Wine	0.2 l	0.75 l
Mandarossa, „Timperosse“ Petit Verdot, Sicily, Italy ⁿ	13.50	49.00
Elena Walch, Lagrein Alto Adige DOC Lagrein, South Tyrol, Italy ⁿ	14.00	58.00
Claus Preisinger, Zweigelt Kieselstein Zweigelt, Burgenland, Austria ⁿ	15.00	55.00
Baron Philippe de Rothschild, Baron Henri Médoc Cabernet Sauvignon, Merlot, Bordeaux - Médoc, France ⁿ	16.00	59.00
Weingut Zelt, Merlot QbA Merlot, Palatinate, Germany ⁿ	14.00	51.00
Bodega Montecillo Crianza Rioja DOC Tempranillo, Rioja, Spain ⁿ	10.00	37.00
Amalaya de Colombe Tinto Petit Verdot, Tannat, Malbec, Valley Calchaqui Salta, Argentina ⁿ	11.50	42.00



Mineral Water

Bad Brambacher still	0.25 l	4.00
	0.75 l	9.90
Bad Brambacher sparkling	0.25 l	4.00
	0.75 l	9.90
San Pellegrino sparkling	0.5 l	7.50
	1.0 l	12.50
Vittel still	0.5 l	7.50
	1.0 l	12.50

Juice & Juice Drinks

	0.2 l	4.50
	0.4 l	6.50
apple juice		
pineapple juice		
grapefruit juice		
cherry juice drink		
passionfruit juice drink		
black currant juice drink		
pear juice		
orange juice		
cranberry juice drink		
mango juice drink		

Freshly Squeezed Juice 0.2 l 8.50

available until 11:00 pm

pineapple juice
apple juice
grapefruit juice
orange juice

Soft Drinks

Pepsi ¹¹	0.2 l	4.30
Pepsi Light ¹¹	0.2 l	4.30
Pepsi Max ¹¹	0.2 l	4.30
Mirinda ¹²	0.2 l	4.30
7 Up ¹²	0.2 l	4.30
Schweppes Tonic Water ¹²	0.2 l	4.30
Schweppes Bitter Lemon ¹²	0.2 l	4.30
Schweppes Ginger Ale	0.2 l	4.30
Thomas Henry Tonic Water ¹²	0.2 l	4.90
Thomas Henry Spicy Ginger	0.2 l	4.90
Thomas Henry Grapefruit	0.2 l	4.90
Fever Tree Indian Tonic	0.2 l	5.00
Fever Tree Mediterranean Tonic	0.2 l	5.00
Tradewinds Iced Tea	0.33 l	4.90
Red Bull	0.25 l	5.90



Snacks

small bites accompanying to drinks


„Ducktails Bar“ Tapas ^{d,e,l,j,k,l,n,3,5,6} 12.50
mini salami, marinated olives,
Grana Padano, Grissini

Warm Tortilla Chips ^{d,l,n,2,3,4} 5.00
with cheese au gratin
salsa, guacamole

Sweet Potato Fries ^{d,e,m,n} 5.00
lemon pepper mayonnaise

Fried Olives ^{d,e,j,m,n} 8.50
minced meat, lemon chili mayonnaise

Starters & Soups


Burrata ^{d,i,j,n}  16.00
cherry tomatoes, spring onions, arugula,
pomegranate, balsamic, bread

Grilled Prawns & Mango Salad ^{h,n}  17.00
wasabi, fleur de sel, lemon, cilantro


Goulash Soup ^{d,e,j,l,n} 9.00
herb sour cream, baguette

Tomato Cream Soup ^{d,e,i,j,l,n} 8.50
roasted bread sticks

Salads

Westin Eat Well “Buddha Bowl” ^{b,d,f,n}  21.50
pulled wild salmon, leaf salads,
arugula, tomato, cucumber, avocado,
feta, quinoa, nuts

Original Caesar Salad ^{b,d,e,f,g,j,m,n} 14.00
Romaine lettuce, capers, anchovies,
Grana Padano, herb bread sticks,
Caesar dressing

Mixed Salad ^{n,6} 
leaf salads, tomato, cucumber, olives,
onions
small 6.50
large 11.00

Salad Toppings
salmon cubes with flax seeds ^f + 19.00
steamed chicken breast + 9.00
spicy chicken skewer ^d + 10.00
pink beef filet cubes with soy ^l + 22.00
3 prawns with chili and ginger ^h + 10.00

Sandwiches & Wraps

Pulled Pork Sandwich ^{d,e,j,n} 16.00
avocado, cheddar, potato wedges

Chicken Wrap BLT ^{d,e,j,m} 14.00
bacon, lettuce, tomato, red onions,
steak fries

Westin Club Sandwich ^{c,d,e,i,j,m} 17.00
chicken breast, fried egg, bacon, tomato,
lettuce, steak fries

Burgers

Classic Cheese Burger ^{d,e,i,j,k,m} 16.00
brioche, Black Angus burger,
aged cheddar, lettuce, tomato, gherkin,
onions, steak fries

BBQ-Black Angus Burger ^{d,e,i,j,k,l} 18.00
Black Angus burger, bacon, fried egg,
baked onion rings, brioche,
sweet potato fries

„The Spicy Mexican “ ^{d,e,i,j,k,l,3,6} 19.00
Black Angus burger, chili con carne,
jalapenos, tomato, cheese, brioche,
tortilla chips, dip

Pulled Pork Burger ^{d,e,i,j,k,l,m} 18.00
pulled pork, Black Angus burger,
cole slaw, tomato, onions,
brioche, steak fries

Pulled Salmon Burger ^{b,c,d,e,f,i,j,m} 22.00
pulled salmon, avocado, honey mustard,
arugula, red onion, tomato,
whole-grain malt bun, sweet potato fries

Caesar Chicken Burger ^{d,e,f,i,j,k,m,n} 16.50
170 g chicken breast, Romaine lettuce,
Grana Padano, tomato, red onion,
Caesar dressing, brioche, sweet potato fries

„The Womanizer“ ^{d,e,i,j,k,l,n} 16.00
baked buffalo mozzarella, fried
mushrooms, cherry chutney, quinoa,
arugula, whole-grain malt bun,
sweet potato fries

Main Courses

Wiener Schnitzel ^{d,e,f,j} 24.50
escalope of veal, lingonberry jelly,
steak fries, side salad

Salmon Steak ^{d,e,f,i,j,l} 27.00
200 g salmon, grilled avocado, bell pepper,
spinach, sesame, ginger, soy sauce

Desserts

Tiramisu ^{d,e,j,11} 8.50
fresh berries, mint

International Cheese Plate ^{b,d,j} 19.00
fruits, bread, walnuts

Brownie Variation ^{b,d,e,j} 9.00
warm brownie, vanilla ice cream,
marinated berries, mint

Apple Strudel ^{b,d,e,j,n} 9.00
fresh berries, mint, vanilla sauce

Allergens and additives subject for marking

- | | | |
|-------------------|------------------|---------------------|
| a) peanuts | b) nuts | c) lupine |
| d) milk | e) eggs | f) fish |
| g) mollusks | h) seafood | i) soy products |
| j) gluten | k) sesame | l) celery |
| m) mustard | n) sulphites | 1) coloring |
| 2) preservatives | 3) antioxidant | 4) flavour enhancer |
| 5) sulphurised | 6) blackened | 7) waxed |
| 8) phosphate | 9) sweetener | 10) milk protein |
| 11) with caffeine | 12) with quinine | 13) with taurine |



Information about ingredients in our dishes which could induce allergic or intolerant reactions is available from our service staff on request. Although we prepare our food with great care, traces of other ingredients used in our kitchen may be present in our dishes in addition to the ingredients indicated.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any special dietary needs or restrictions, please contact our service staff.

Responsibility matters. Must be of legal drinking age or older to purchase and/or consume alcohol.

Vintages may vary. We will tell you the actual vintages on request.

All prices in Euro and including taxes.

MUNICH MEETS THE WORLD

Bar 5

Bar Menu

#MunichMeetsTheWorld

We are delighted to have you here and that we can serve you the best that the region of Munich has to offer in spirits, minerals and beer specialities as well as snacks.

"Smile, there are local drinks"

With us you can look forward to drinks that are prepared with great care and with creative interpretations! International cocktail classics go side-by-side in the glass with local spirits. Inspired by fresh flavours, flavours from all five continents and the world-famous joviality of Munich, the Bar5 team is sure to make your visit unique.

Let us surprise you and carry you off into a special world of drinks.

"From simple things come the best things"

Head chef Sven Roffmann and his team in white will spoil you with tasty bar snacks prepared with local products from small manufacturers in Bavaria.

Cannot find your favourite drink on the menu
or you would like a very special bar snack?

We are here to make your wishes come true - enquiring is strictly permitted!

Yours Bar5 Team

INDEX

Food	5
Sliders	6
Gentleman Drinks	7
Signature Drinks	8
Munich's Finest	9
Munich Greet the World	10
Old Fashion Session	11
It's Up To You!	12
Spritz	13
Lovely Innocent	14
Gin	15
Vodka Vermouth	16
Rum Tequila	17
Whisk(e)y	18
Brandy Fruit Brandy Aquavit Grappa Sherry & Porto	19
Liqueur Aperitifs & Bitters	20
White Wine Red Wine	21
Rose Wine Sparkling Wine Champagne	22
Craft Beer	23
Beer	24
Lemonades Juices & Juice Drinks Mineral Water Hot Drinks	25

BAR5 SNACKS

Bavarian Tapas	12.90
Regional dry-cured ham, roast beef from Bavarian pasture-fed beef, grilled mushroom antipasti and flavoured oil, served with toasted homemade bread	
Regional Cheese Specialties	11.90
Allgau Mountain Cheese, Tegernseer Camembert and Bavaria Blu cheese with apricot-basil mustard, served with homemade bread and baguette	
Mini-Tartar from Bavarian Yearling Beef	10.50
with Bloody Mary and rosemary oil	
Small Munich Schnitzel (escalope)	8.50
with warm potato salad	
Salmon trout wrap	7.90
with sour cream, coleslaw and tomato	
One Pair of Mini White Sausages	7.50
with pretzel and sweet mustard	

Classic Caesar Salad	7.90
Romaine lettuce, Caesar dressing, Parmesan, tomato, chicory and croutons	
+ smoked Allgau trout fillet	+ 5.60
+ 2 grilled tiger prawns	+ 5.60
+ grilled chicken breast	+ 4.60
+ grilled vegetables	+ 2.60

Dessert of the Day	3.50
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FOOD

Steak of Beef Fillet with grilled tomato, pepper cream sauce and fried grenaille potatoes	35.00
Wiener Schnitzel of Veal with French fries	24.50
Burger of the Season with French fries	19.00
Club Sandwich with turkey breast, egg, tomato, cucumber, lettuce and French fries	18.50
Big portion of Sweet Potato fries	7.90
Big portion of French fries	7.50

SLIDERS - Small handy burgers

Slider:

The name "Slider" originated from the US Navy during the 1940s and 1950s; it referred to a burger that was easy to eat.

So the Slider was the finger food of the time and now it is enjoying its revival not only as "street food" but also here in Bar5.

Beef	3.50
Chicken	3.50
Prawns	3.50
Antipasti & Mozzarella	3.50
Pulled Beef "Beech wood BBQ"	3.50
Pulled Pork "Honey Mustard"	3.50

3 sliders for 9.50

6 sliders for 18.00

9 sliders for 25.50

Sides *

Sweet Potato fries	3.90
French fries	3.50
Coleslaw	3.50

* these sides are only available with sliders

MARTINI COCKTAIL

Tanqueray Gin, Noilly Prat, olive

BOULEVARDIER

Bulleit Bourbon Whiskey, Campari, Vermouth Rosso

GIMLET

Tanqueray Gin, Roses Lime Juice, lime

NEGRONI

Tanqueray Gin, Campari, Vermouth Rosso, Schweppes Soda Water

CAMPARI COCKTAIL

Russian Standard Vodka, Campari, Angostura

089

UNDERGROUND FACTS

89 underground trains are on the go during rush-hour at the same time, that's 508 carriages that travel on the eight lines.

BAVARIAN SUNSET - created by Maurice Reimann

The Duke Gin, Blütenrein syrup, lemon juice, orange juice, basil

LINO'S DELIGHT - created by Angelino Jesus

The Duke Gin, hibiscus tea, lemon juice, apple

TANGERINE DREAM - created by Rainer Fredel

Mount Gay XO, tangerine, Creole Bitters, rose leaves

W. P. M. - created by Angelino Jesus

Matusalem Rum, lemon juice, passion fruit juice, honey

CHOCOLATE CONSCIENCE - created by Marcus Reichel

Matusalem Rum, Kahlua, Crème de Coco, chocolate syrup, milk

CREAMY SOMBRERO - created by Rainer Fredel

Cuervo Reposado, Kahlua, cream, rosemary, chilli

MUNICH'S MOSCOW MULE

Monaco Vodka, Monaco Hot Ginger, cucumber

MUNICH MULE

The Duke Gin, Monaco Hot Ginger, lime, cucumber

SLYRS SOUR

Slyrs Whisky, lemon juice, sugar

BITTER SWEET SYMPHONY

The Duke Gin, Aperol, passion fruit juice, basil, lychee

BASIL ICE TEA

Monaco Vodka, green tea, pear juice, lemon juice,
vanilla syrup, basil

MOJITO

Berro D'Agua Rum, cane sugar, mint, lime, soda water

MAI TAI

Captain Morgan Black Rum, almond syrup, lime juice, cane sugar syrup, Triple Sec

WHITE RUSSIAN

Russian Standard Vodka, Kahlua, cream

MARGARITA

Jose Cuervo Tequila, Cointreau, lemon juice

DAIQUIRI

Captain Morgan White Rum, sugar syrup, lemon juice

089

OKTOBERFEST FACTS

Every year at the Oktoberfest thousands of items are lost. A live, eight centimetre long grasshopper, a walking frame, a Viking helmet and false teeth are among the most unusual things to be left behind so far.

MANHATTAN

Canadian Club Whisky, Lillet Rouge, Angostura

OLD FASHIONED

Bulleit Rye Bourbon Whiskey, Angostura, sugar, soda water

SALTED CARAMEL OLD FASHIONED

Bushmills Whiskey, caramel syrup, sea salt

CHOOSE YOUR
FAVOURITE SPIRIT!



GIN	VODKA	RUM	WHISKY	BOURBON	TEQUILA	BRANDY	COGNAC	BITTER
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**SOUR**

Lemon juice, sugar syrup

FIZZ & COLLINS

Lemon juice, sugar syrup, soda water

JULEP

Mint, sugar, soda water

HUGO

Prosecco, elderflower syrup, lime, soda water, mint

APEROL SPRITZ

Prosecco, Aperol, orange, soda water

LILLET WILD BERRY

Lillet Blanc, Russian Wild Berry, wild berries, lime

BASIL GINGER SPRITZ

Prosecco, ginger syrup, soda water, lime, basil

TOCCO ROSSO

Prosecco, Campari, elderflower syrup, mint

089

ISS DOCH WURST!

The world's only white sausage monument is not at Munich's food market but at the entrance of the tavern "Wirthaus zur Aktienschänke" in Freising / Bavaria.

The white sausage was invented in 1857 in the tavern "Zum ewigen Licht" at Marienplatz / Munich.

IPANEMA

Ginger Ale, brown sugar, lime

BAR5 LEMONADE

Lemon, mineral water, brown sugar, seasonal fruits

TEA-SER

Hibiscus & black tea stock, pear juice, lemon juice, vanilla syrup, Cayenne pepper

FROZEN VIRGIN MARGARITA

Strawberries, lemon, lime, sugar

MUNICH BRAUSE

Ginger Ale, lime, grenadine, Paulaner alcohol-free

ORANGE CRUSHED

Orange, lime, Bitter Lemon

089

CITY DISTRICT FACTS

BMW has its own post code in Munich.

GIN

4 cl

WHOBERTUS – Berchtesgaden, Germany	11.50
THE DUKE WANDERLUST - Munich, Germany	11.50
FERDINAND'S SAAR DRY – Saarbrücken, Germany	12.50
MONKEY 47 -- Black Forest, Germany	12.50
THE ILLUSIONIST DRY GIN -- Munich, Germany	11.50
GRANIT – Bavarian Forest, Germany	10.50
THE DUKE -- Munich, Germany	8.50
BEEFEATER – England	7.00
BEEFEATER 24 – England	13.00
HENDRICK'S – England	10.50
TANQUERAY NO. 10 – England	9.50
BOMBAY SAPPHIRE – England	8.50
TANQUERAY LONDON DRY – England	8.50
GIN MARE – Spain	10.50
NORDES ATLANTIC GALICIAN GIN – Spain	10.50

VODKA 4 cl

MONACO VODKA – Munich, Germany 9.50

LION'S VODKA – Munich, Germany 9.50

ABSOLUT – Sweden 9.00

ABSOLUT ELYX – Sweden 13.00

RUSSIAN STANDARD – Russia 8.50

GREY GOOSE – France 12.50

BELVEDERE – Poland 11.50

KETEL ONE / CITROEN (Citrus flavour) – Netherlands 9.50

VERMOUTH 4 cl

NOILLY PRAT 6.50

MARTINI BIANCO 6.50

MARTINI ROSSO 6.50

LILLET BLANC 6.50

LILLET ROUGE 6.50

RUM	4 cl
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RON VARADERO 7 years – Cuba	10.50
RON VARADERO 3 years – Cuba	8.50
HAVANA CLUB 3 years – Cuba	8.50
HAVANA CLUB 7 years – Cuba	10.50
OLD PASCAS 73% – Jamaica	9.50
CAPTAIN MORGAN WHITE – Jamaica	8.50
CAPTAIN MORGAN BLACK – Jamaica	8.50
MYERS'S RUM – Jamaica	8.50
RON ZACAPA CENTENARIO 23 years – Guatemala	14.50
MOUNT GAY XO – Barbados	12.50
RON MATUSALEM 15 years – Dominican Republic	11.50
TEQUILA	4 cl
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PATRON SILVER	14.50
DON JULIO BLANCO	9.00
DON JULIO REPOSADO	12.00
DON JULIO ANEJO	15.00
OLMECA BLANCO	9.00
OLMECA TEZON REPOSADO	11.00

WHISK(E)Y	4 cl
SLYRS – Germany	12.00
JOHNNY WALKER BLACK LABEL – Scotland	9.50
JOHNNY WALKER RED LABEL – Scotland	7.50
LAGAVULIN 16 years - Malt – Scotland	15.50
OBAN 14 years - Malt – Scotland	14.00
LAPHROAIG 10 years - Malt – Scotland	12.50
DALWHINNIE 15 years - Malt – Scotland	12.50
GLENLIVET FOUNDERS RESERVE - Malt – Scotland	11.50
CRAGGANMORE - Malt – Scotland	11.00
TALISKER 10 years - Malt – Scotland	10.50
CHIVAS REGAL – Scotland	9.50
ABERLOUR 12 years – Scotland	12.00
BUSHMILLS - Malt – Ireland	9.50
JAMESON – Ireland	8.50
TULLAMORE DEW – Ireland	7.50
BULLEIT Frontier Bourbon – America	9.50
MAKER’S MARK – America	9.50
JACK DANIELS – America	8.50
CANADIAN CLUB – Canada	8.50
CROWN ROYAL – Canada	8.50

BRANDY	4 cl
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HENNESSEY XO	35.00
HENNESSEY VS	10.50
GRAN DUQUE D'ALBA	8.50
PISCO CONTROL	8.50
FRUIT BRANDY	4 cl
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LANTENHAMMER APRICOT	12.50
LANTENHAMMER WILLIAMS PEAR	12.50
LANTENHAMMER WILD RASPBERRY	12.50
LANTENHAMMER HAZELNUT	12.50
CALVADOS PAPIDOUX FINE	7.50
AQUAVIT	4 cl
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LINE AQUAVIT	7.50
GRAPPA	4 cl
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NONINO MOSCATO	7.50
NONINO CHARDONNAY	7.50
SHERRY & PORTO	4 cl
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SANDEMAN WHITE PORTO	7.00
SANDEMAN TAWNEY PORTO	7.00
SANDEMAN SHERRY MEDIUM DRY	7.00
TIO PEPE DRY SHERRY	7.00

<i>LIQUEUR</i>	<i>4 cl</i>
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COINTREAU	7.50
GRAND MARNIER	7.50
DRAMBUIE	7.50
CHERRY HEERING	7.50
DOM BENEDICTINE	7.50
BAILEYS	7.50
KAHLUA	7.50
SAMBUCA	7.50
GALLIANO	7.50
MAILBU	7.50
AMARETTO	7.50
FRANGELICO	7.50
<i>APÉRITIFS & BITTERS</i>	<i>4 cl</i>
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CAMPARI	6.50
APEROL	6.50
PIMM'S No. 1	6.50
AVERNA	6.50
RAMAZZOTTI	6.50
JÄGERMEISTER	6.50
RICARD	6.50
FERNET-BRANCA	6.50

WHITE WINE	0.2 l	0.75 l
Schiefersteil Riesling QbA trocken M. Molitor, Riesling, Moselle, Germany	14.00	52.00
Pinot Bianco Alto Adige DOC Elena Walch, Pinot Bianco, South Tyrol, Italy	13.00	47.00
Pomino Bianco, Pomino Bianco Frescobaldi, Castello Pomino, Chardonnay, Pinot Bianco, Tuscany, Italy	12.00	45.00
Amalaya Blanco Bodega Amalaya, Torrontés, Riesling Valley Calchaqui Salta, Argentina	9.00	33.00
Blanco Rueda Bodega M. de Riscal, Verdejo, Rioja, Spain	10.00	36.00
Blanc Côtes de Gascogne I.G.P Domaine Horgelus, Colombard, Sauvignon Blanc Côtes de Gascogne, France	8.00	29.00
RED WINE	0.2 l	0.75 l
Timperosse Rosso Terre Siciliane IGT Mandarossa, Petit Verdot, Sicily, Italy	12.00	45.00
Lagrein Alto Adige DOC Elena Walch, Lagrein, South Tyrol, Italy	14.00	52.00
Zweigelt Kieselstein Quality Wine C. Preisinger, Zweigelt, Burgenland, Austria	13,50	49.00
Baron Henri Médoc AOC Baron P. de Rothschild, Cabernet Sauvignon, Merlot Bordeaux-Médoc, France	15.00	55.00
Merlot QbA Winery Zelt, Palatinate, Germany	13.00	47.00
Crianza Rioja DOCa Bodega Montecillo, Tempranillo, Rioja, Spain	10.00	36.00

<i>ROSÉ WINE</i>	<i>0.2 l</i>	<i>0.75 l</i>
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Rosé QbA dry Winery Groh, Portugieser, Pinot Noir, Rhinehessen, Germany	10,50	39.00
<i>ALCOHOL FREE WHITE WINE</i>	<i>0.2 l</i>	<i>0.75 l</i>
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One-Two-Zero Riesling Winery Leitz, Riesling, Rheingau, Germany	11,50	42.00
<i>SPARKLING WINE & CHAMPAGNE</i>	<i>0.1 l</i>	<i>0.75 l</i>
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Veuve Clicquot Ponsardin brut Champagne, France		99.00
Moët & Chandon Imperial brut Champagne, France		89.00
Lanson Black Label brut Champagne, France	12.00	85.00
Allendorf Riesling Sparkling Wine brut Rheingau, Germany	7.00	39.00
Prosecco Vicenza Province, Italy	6.00	35.00

Craft-brewed, excellent quality beers with an unique taste.

Brauerei im Eiswerk, Munich

Comet Ale , Ale, Alc. Vol. 6.8% A bock beer speciality with alluring malt and berry aromas	7.50
Josephs Spezial , Stout, Alc. Vol. 5.2% Aromatic malt and subtle smokiness with a slight note of caramel on the finish - a new interpretation of the traditional "Braunbier"	6.50
Eiswerk 1881 , Ale, Alc. Vol. 5.7% An amber-coloured, full-bodied "Märzen" with slight malty sweetness, caramel notes and well-balanced hop bitterness	6.50

Crew Republic, Munich

Roundhouse Kick , Imperial Stout, Alc. Vol. 9.2 % Roasted-malt with notes of chocolate and hops - a real malt and hops bomb!	5.50
Munich Easy , Summer Beer, Alc. Vol. 4.8 % Uncompromisingly hoppy and refreshing	5.50
Foundation 11 , German Pale Ale, Alc. Vol. 5.6 % Pleasantly bitter with a slight caramel flavour.	5.50

BEER ON TAP	0.3 l	0.5 l
HACKER-PSCHORR Hefe Weisse (wheat beer)	4.20	4.90
HACKER PSCHORR Münchner Hell (lager)	4.20	4.90
Shandy Russ'n (wheat beer and lemonade shandy)	4.20	4.90
BOTTLED BEER	0.33 l	0.5 l
HACKER PSCHORR Leichte Weisse (light wheat beer)		4.90
Paulaner dark wheat beer		4.90
HACKER-PSCHORR Shandy alcohol-free		4.90
PAULANER wheat beer alcoholic-free		4.90
PAULANER Original Münchner Helles (lager)	4.20	
HEINEKEN	4.20	
FÜRSTENBERG Premium Pilsener	4.20	

089
 The big career of a toast
 from Saxony

The famous toast "Ein Prosit der Gemütlichkeit" which is regularly accompanied with a swig from a beer mug doesn't even originate in Bavaria. It was written by the musician Bernhard Dittrich from Chemnitz / Saxony.

LEMONADES		0.2 l
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PEPSI COLA LIGHT MAX		3.90
MIRINDA 7UP		3.90
SCHWEPES		3.90
AMERICAN GINGER ALE ORIGINAL BITTER LEMON WILD BERRY INDIAN TONIC WATER SODA WATER		
FEVER TREE TONIC		4.50
MEDITERRANEAN PREMIUM INDIAN		
AQUA MONACO		4.50
GINGER HOT GINGER BLACK GREEN		
JUICES & JUICE DRINKS		
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TOMATO GRAPE BANANA BLACK CURRANT	0.2 l	4.20
PASSION FRUIT ORANGE CHERRY GRAPEFRUIT		
APPLE-CRANBERRY RHUBARB PINEAPPLE		
JUICE SPRITZERS	0.2 l	3.90
	0.4 l	4.90
FRESHLY SQUEEZED ORANGE JUICE	0.2 l	8.00
MINERAL WATER		
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BAD BRAMBACHER STILL SPARKLING	0.25 l	0.75 l
	3.90	9.50
VITTEL	0.25 l	1.0 l
	4.50	10.50
HOT DRINKS		
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CUP OF COFFEE		3.90
CAPPUCCINO		3.90
ESPRESSO		2.90
DOUBLE ESPRESSO		3.90
LATTE MACCHIATO		3.90
TEA , various flavours		3.90
HOT CHOCOLATE		3.90

DEAR GUEST!

The legal age for the purchase and / or the consumption of alcoholic beverages must be met.

Upon request, our waiting staff will provide you with information regarding ingredients in our dishes that could provoke allergies or intolerances. Despite the careful preparation of our dishes, they may include traces of other substances that are used in the production process in the kitchen. The consumption of raw or half-cooked meat, poultry or fish products as well as seafood, shellfish, eggs or unpasteurised milk may increase the risk of foodborne illness.

Please inform our service team if you have any special dietary requirements or restrictions and refer to our folder for allergens and additives requiring labeling.

Vintages may vary. We tell you our actual vintages on request.

All prices are in Euro incl. VAT.

Drinks at #BAR5 are #BetterWhenShared