## A HEARTFELT WELCOME TO ROOMERS BAR BERLIN.

*Thank you for choosing to spend your evening with us.*
*Please make yourself at home – stay longer than planned, order one more drink than you should, talk to strangers, lose track of time.*

*Have the cocktail that sounds unfamiliar.*
*Order the late-night snack.*
*Have a Martini. Have two.*
*Listen to someone you may have nothing in common with and share a drink anyway.*

*We believe the best bars are not only about what's in the glass, but about the moments created around it.*
*A place to celebrate, disappear for a while, fall in love with a conversation, dance if you feel like it, and wake up wanting to do it all over again.*

*Our menu is crafted with care by an incredible team, for your pleasure.*
*Eat slowly. Drink well. Tip kindly. Check in on your friends – and yourself.*

*And most importantly: enjoy the ride.*

*Freely adapted from Anthony Bourdain*

ROOMERS®

## PÉTILLANT

| | | |
|---|---|---|
| **PERRIER-JOUËT GRAND BRUT** | *0,1l* | **18** |
| **RUINART BRUT** | *0,1l* | **18** |
| **RUINART ROSÉ** | *0,1l* | **24** |
| **PERRIER-JOUËT BLASON ROSÉ** | *0,1l* | **28** |

**KIR ROYAL** *0,1l* **24**
*Crème de Cassis, Champagne*

## PASTIS

**CLASSIQUE** **7.5**
*Ricard or Pernod Pastis, Ice Water*

**MAURESQUE** **8.5**
*Pernod Pastis, Orgeat, Ice Water*

**PERROQUET** **10.5**
*Ricard Pastis, Distilled Mint, Bacardi Ron Heritage 44,5%, Lemon Sherbet, Lime Juice, Soda*

## MANON´S FAVOURITES

**MAISON FRENCH** **22**
*Tonka & Saffron infused Sipsmith Gin, Passion Fruit, Lime Juice, Champagne*

**CREOLE MAI TAI** **18**
*Jamaican Rum, Pandan infused Rhum Agricole, Hennessy VSOP Cognac, Macadamia Orgeat, Orange Liqueur, Lime Juice*

**VELOURS DE FRAMBOISE** **19**
*Raspberry infused Patrón Blanco Tequila, Verjus, Honey, Whey*

## NON ALCOHOLIC

**ÉLIXIR D'ÉTÉ** **15**
*Clarified Peach, Estragon infused Verjus, Honey, Bubbles*

## DRINKS

### NEGRONI **17.5**

CLASSIC *Sipsmith London Dry Gin, Sweet Vermouth House Blend, Campari*
HOUSE TWIST *Suze Gentian Bitter, Dry Vermouth House Blend, Strawberry, Rhubarb, Champagne*
NON ALCOHOLIC *Juniper Hydrosol, Undone Italian Bitter Aperitif, Undone Red Torino Vermouth*

### GIMLET **17.5**

CLASSIC *Grey Goose Vodka, Lime Juice Cordial*
HOUSE TWIST *Redistilled Monkey 47 Gin with Matcha, Grapefruit Cordial*
NON ALCOHOLIC *Green Tea Hydrosol, Grapefruit Cordial*

### MARGARITA **17.5**

CLASSIC *Patrón Blanco Tequila, Orange Liqueur, Lime, Salt – Habanero optional*
HOUSE TWIST *Patrón Blanco, Strawberry, Elderflower Liqueur, Lime, Salted Creme Chantilly*
LOVED AND ADAPTED FROM SCHMUCK/NYC
NON ALCOHOLIC *Almave Ámbar, Coconut Oil, Grapefruit, Lime – Habanero optional*

### DRY MARTINI SERVE

*– Choose from wet to bone dry ! –*

| SIPSMITH LONDON DRY GIN | BEEFEATER CROWN JEWEL | SEVENTY ONE |
|---|---|---|
| 18 | 24 | 32 |

### WHISKEY SOUR **17.5**

CLASSIC *Maker's Mark Bourbon, Lemon Juice & Sherbet, Fine Sugar, Organic Egg White*
HOUSE TWIST *Maker's Mark Bourbon, caramelized Orange Cordial, Maple, Chestnut, Islay Malt, Salted Vanilla Ice Foam*
NON ALCOHOLIC *Dealcoholized Bourbon, Maple, Lemon, Veg Foam, Carrot, White chocolate*

### PIÑA COLADA **17.5**

CLASSIC *Bacardi Heritage 44,5%, Coconut Creme, Pineapple Pureé, Lime*
HOUSE TWIST *Milk washed Piña Colada*
NON ALCOHOLIC *Clarified Pineapple Juice, Coconut Water, Salted Creme Chantilly*

### ESPRESSO MARTINI **17.5**

CLASSIC *Grey Goose Vodka, Elbgold 9 Bar, Vanilla Sugar, Espresso Liquor*
HOUSE TWIST *Martell VSOP Cognac, Vietnamese Coffee, Green Cardamom, Milkmaid*
NON ALCOHOLIC *Dealcoholised Coldbrew Liqueur, Coconut, Vanilla*

### FEELING TIKI ?

**DAIQUIRI** **17.5**
*Bacardi Heritage 44,5% or Hampden Veritas White 47%*

**BANANA DAIQUIRI** **18.5**
*Bacardi Heritage 44,5%, Jamaican Rum, Creme de Banane, Lime, Tonka*

## WINES

**WHITE WINE** *0,1l* **12**
*2021 Macon Milly-Lamartine, Albert Bichot*

**RED WINE** *0,1l* **13**
*2019 Côtes de Bourg, Chateau L'Hospita*

**ROSÉ WINE** *0,1l* **10**
*2024 Côtes de Provence, Clos Cibonne*

## BEER

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|---|---|---|
| **TEGERNSEER HELL** | *0,25l* | **5** |
| **KRONENBOURG 1664 BLANC** | *0,25l* | **5** |
| **BRLO NAKED NON ALCOHOLIC** | *0,33l* | **5** |

## SOFTS

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|---|---|---|---|
| **VÖSLAUER** STILL / SPARKLING | *0,75l* | **8.5** |
| **COCA COLA / ZERO** | *0,2l* | **5** |
| **AQUA MONACO GRAPEFRUIT** | *0,23l* | **5.5** |
| **AQUA MONACO GINGER ALE** | *0,23l* | **5.5** |

*More Softs on Request*

## CAFÉ

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|---|---|
| **ESPRESSO** | **2.5** |
| **ESPRESSO DOUBLE** | **4** |

## SMALL BITES

UNTIL 22:30

**SAUMON SUR PATATES RISSOLÉES** **6**
*Mini Potato Pancake, House-Cured Salmon, Shallot-Crème Fraîche, Chervil Salad*

**TRUFFE SUR PATATES RISSOLÉES** **6**
*Mini Potato Pancake, Truffle, Celery, Creme Fraîche, Chives*

**TERRINE DE FOIE GRAS** **6**
*Sourdough Bread, Duck Foie Gras, Chutney*

**TATAR DE BŒUF** **6**
*Sourdough Bread, Beef Tartare, Olive Oil, Chives, Creme Fraîche*

**IMPERIAL KAVIAR TOPPING** *10g* **20**