

ROOMERS[®]

The tale of
fabulous creatures
begins here.

El Chupacabra

PANDAN – MEZCAL

ROSÉ VERMOUTH

LIME

VANILLA

GRAPEFRUIT SODA

El Chupacabra is native to Latin America. First sightings were in Mexico and Puerto Rico in the mid 1990's. So, one could declare the El Chupacabra as an urban legend. Its name translates to goat sucker, because according to Mexican lore it sucks the blood from livestock in the dead of night.

We like to think that our El Chupacabra prefers to suck on the refreshing drink depicted to your right. The **smokiness** of the Mezcal, the **freshness** of the grapefruit soda and the **grassy notes** of the pandan are supposed to resemble the green hilly plains of the Mexican country which the El Chupacabra roams.



Wolpertinger

HAZELNUT

MANDARIN LIQUEUR

ALMOND

LIME

The Bavarian Wolpertinger is a creature which has been morphed together from various animals native to Germany.

Little is known about the Wolpertinger, just that it is shy and hard to catch.

Like its namesake the Wolpertinger Cocktail is composed of elements that in theory shouldn't go together but in reality, harmonise wonderfully to make up a **fresh** and **nutty** concoction.



Komainu

CALVADOS

BOURBON

MISO – CARAMEL

LIME

Komainu or lion-dogs have their origin in Japanese folklore.

Statues of Komainu are erected in front of the entrances of shrines, temples and homes to ward off evil spirits, giving the inhabitants a feeling of safety and wholesomeness.

Exactly these feelings were the inspiration behind this umami cocktail. Through combining **sweet**, **salty** and **sour** ingredients, a wholesome, nurturing and safe sensation is transmitted to one's palate and oneself.



Mothman

POIRE

WALNUT

LEMON

GINGER BEER

The Mothman is a tall manlike creature with a wide wingspan and red glowing eyes.

The Mothman's origins date back to 1966 in Pleasant Point, West Virginia. During a dark and foggy night three men were digging a grave, as the Mothman was sighted flying over them for the first time. Ever since he has been sighted regularly and is known to be a bad omen. Tragic things have known to happen in the area after every encounter.

This classic American legend was the inspiration for the cocktail with the same name. The **fizzy** foggy ginger beer in this drink is supposed to resemble the foggy nights during which this creature often shows itself. The **woody, fruity** aromas are a nod to the woods that stretch throughout West Virginia.



Shahmaran

LEMONGRASS

RUM

PISTACHIO

LIME

The Shahmaran or the goddess of snakes is a middle eastern mythical creature, half woman half snake.

She is known to reside in a beautiful garden in a cave and has a wide knowledge of medicinal herbs.

She is the namesake to this cocktail as the dualism of the woman and the snake, although being total opposites is reflected in this drink and its ingredients. The **creaminess** of the pistachio in stark contrast to the **freshness** of the lemongrass create a tippie similar to this goddess.



Gévaudan

RED VERMOUTH

STRAWBERRY

MENTHA BITTERS

SUGAR

CHAMPAGNE

The beast of Gévaudan held the French countryside of the mid-18th century around Gévaudan in horror.

500 people were murdered by a wolflike beast in the span of two years. Until this day no one knows for definite what this beast was. Many believe it was a werewolf.

This **fruity**, slightly **sweet** and **fizzy** champagne cocktail resembles a carefree mellow day in the French countries, just be aware of the bite which may come out of nowhere and take you by surprise.



Good tales don't
require an epilogue.

They call for an
encore.

Feeling too
fabulous to leave?

Stay

Champagne

Ruinart Blanc de Blancs	0.1 l	25
	0.75 l	175
	1.5 l	390
Ruinart Rosé	0.1 l	25
	0.75 l	175
	1.5 l	390

Grand Cuvée Champagne

Dom Pérignon		
	2013	0.75 l 420
	2010	1.5 l 990
Dom Pérignon Rosé		
	2008	0.75 l 690
Luis Roederer Cristal Vintage		
	2014	0.75 l 790
	2009	1.5 l 2200
Luis Roederer Cristal Brut Rosé		
	2013	0.75 l 1500
	2012	1.5 l 3500
Perrier Jouët Belle Epoque		
	2013	0.75 l 420
	2013	1.5 l 950
Perrier Jouët Belle Epoque Rosé		
	2013	0.75 l 900
	2010	1.5 l 1600
Krug		
	Grande Cuvée 170 ÉMÉ Édition	0.75 l 480
	2008	0.75 l 750

Single Malt Scotch

Glenmorangie Original <i>Highlands</i>	4 cl	14
Glenmorangie Signet <i>Highlands</i>	4 cl	38
The Balvenie 14 years <i>Highlands</i>	4 cl	22
Glenfiddich IPA <i>Speyside</i>	4 cl	18
Glenfiddich Project XX <i>Speyside</i>	4 cl	18
Macallan 15 years Double Cask <i>Speyside</i>	4 cl	45
Macallan Rare Cask <i>Speyside</i>	4 cl	65
Highland Park 18 years <i>Orkney</i>	4 cl	54
Laphroaig 10 years <i>Islay</i>	4 cl	16
Ardbeg 10 years <i>Islay</i>	4 cl	19
Ardbeg Corryvreckan <i>Islay</i>	4 cl	28

Blended Scotch

Chivas Regal 18 years	4 cl	19
Chivas Regal 25 years	4 cl	55
Compass Box The Peat Monster	4 cl	16
Compass Box Flaming Heart	4 cl	38
J & B Scotch	4 cl	10

Japanese

Hibiki Harmony	4 cl	21
Yamazaki 12 years	4 cl	38

Irish Whisky

Teeling Small Batch	4 cl	12
Redbreast 12 years	4 cl	18

American Whiskey

Maker's Mark	4 cl	12
Woodford Reserve	4 cl	12
Knob Creek	4 cl	22
Noah's Mill	4 cl	24
Elijah Craig Small Batch	4 cl	12
Jack Daniel's Gentleman Jack	4 cl	11
Rittenhouse Rye Bottled in Bond	4 cl	11

Cognac

Rémy Martin Luis XIII	1 cl	95
Rémy Martin Luis XIII	2 cl	190
Rémy Martin Luis XIII	4 cl	380
Rémy Martin XO	2 cl	24
Hennessy XO	2 cl	28
Cognac Pierre Ferrand 1840	2 cl	10

Rum

Bacardi Ocho Años <i>Puerto Rico</i>	4 cl	11
Havana Club Selección <i>Cuba</i>	4 cl	19
Eminente Reserva <i>Cuba</i>	4 cl	16
Companie des Indes <i>Belize</i>	4 cl	34
El Dorado 12 years <i>Guyana</i>	4 cl	12
Malecon Reserva 18 years <i>Panama</i>	4 cl	14
Ron Botucal Reserva <i>Venezuela</i>	4 cl	15
Plantation Pineapple <i>Jamaica</i>	4 cl	12
Foursquare Exeption <i>Barbados</i>	4 cl	28

Tequila & Mezcal

Patrón Silver	4 cl	14
Patrón Reposado	4 cl	14
Patrón Añejo	4 cl	19
Ocho Reposado	4 cl	15
Clase Azul Plata	4 cl	28
Clase Azul Reposado	4 cl	38
Clase Azul Durango	4 cl	90
Clase Azul Guerrero	4 cl	90
Clase Azul Gold	4 cl	120
Clase Azul Mazahua	4 cl	120
Chicago Williams Mezcal	4 cl	16
Mezcal Verde Momento	4 cl	12

Gin

Sipsmith London Dry <i>England</i>	4 cl	12
Sipsmith VJOP <i>England</i>	4 cl	14
Oxley <i>England</i>	4 cl	14
Hendrick's <i>Scotland</i>	4 cl	12
Gin Sul <i>Germany</i>	4 cl	15
Ferdinand's Saar Dry <i>Germany</i>	4 cl	14
Ferdinand's Saar Quince <i>Germany</i>	4 cl	15
Monkey 47 <i>Germany</i>	4 cl	14
Brooklyn Gin <i>USA</i>	4 cl	15
Roku Gin <i>Japan</i>	4 cl	16

Vodka

Grey Goose <i>France</i>	4 cl	12
Grey Goose V/X <i>France</i>	0.7 l	580
Belvedere <i>Poland</i>	4 cl	12

Wine

WHITE

Joern <i>Boddy & Soil</i> Riesling	0.1 l	8
Gabel Grauburgunder	0.1 l	8
Schmuecker Sauvignon Blanc Fumé	0.1 l	9

ROSÉ

Solas <i>Reservé Rosé</i> Laurent Miguel Languedoc	0.1 l	8
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RED

Les Collines de Pentelines <i>Côte du Rhône</i> Grenache, Mourvèdre, Carignan, Cinsaut, Marselan	0.1 l	8
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Beer, Softs & Juices

Gude Pils	0.33 l	6
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Coca Cola Cola Zero Sprite	0.2 l	5
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Aqua Monaco		
Bitter Lemon Ginger Ale Hot Ginger		
La Toronja Grapefruit Soda Soda	0.23 l	6

GEKKO Monaco		
Tonic Water	0.23 l	6

Red Bull Red Bull sugarfree	0.25 l	8
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Juices		
Apple Cranberry Orange		
Passion Fruit Pineapple Tomato	0.2 l	5.5

Aqua Monaco		
still sparkling	0.33 l	6
	0.75 l	10.5

Hot Drinks

Espresso	2
Espresso double	3
Espresso Macchiato	2.8
Cappuccino	4.5
American Coffee	3.5
Latte Macchiato	5
Organic Teapot	
Red Fruit Sencha Chamomile	
Darjeeling Earl Grey Mint	7

Food

Belgian Fries truffle mayonnaise	9.5
Edamame salted	7
Guacamole mashed avocado garlic onions lime bell pepper tortilla chips shichimi	9
Caesar's Prawn Salad garlic shrimps romana salad sweet & spicy parmigiano sauce	28
Chili Honey Prawns tempura prawns chili mayonnaise honey almond	25
Tatar Yukke beef tartar nashi pear sesame oil soy garlic pine nuts	28
Oyster Shots 3 oysters spicy tomato concasse celer cilantro leche de tigre	18
Club Sandwich chicken breast bacon egg	26
Croque Monsieur comté bechamel ham	14

Micky's Favourite Fried Chicken	28
deep fried chicken wings I Mr. Duc's fire sauce I blue cheese dip I celery sticks I parsley I chili I lime	

Korean Fried Chicken	15
corn chicken I Korean chili sauce I sesame I spring onion	

Taco Asada	36
grilled beef tenderloin I soft tortillas I guacamole I spicy tomato concasse I celery I salsa	

Black Angus Burger	28
200 g I relish I mustard I jalapenos I cornichons I tomatoes I onions I cheddar I Belgian Fries	

Yucatán Tenderloin	46
beef tenderloin I Tamarind sauce I almond – tomato mole I Salsa Verde	

Lobster Burger	49
Brioche bun I lobster I tobiko I shiso I onions I mayonnaise I crème fraiche I lime	

Crack Pie	13
mushy honey oatmeal cake I whipped cream	

Caviar Imperial	30 g	72
	50 g	110
	100 g	265

served with Blinis and crème fraîche

Cigars

GENTLE

Matilde Serena Robusto <i>Republica Dominicana</i>	45 min	12
Flor de Selva Maduro Figurado <i>Honduras</i>	50 min	19
Flor de Selva Robusto <i>Honduras</i>	45 min	16
Casa de Torres Gran Robusto <i>Nicaragua</i>	50 min	12
Laura Chavin Classic No. 33 Corona <i>Republica Dominicana</i>	50 min	28

MEDIUM

Tatuaje La Seleccction de Cazador <i>Nicaragua</i>	50 min	30
Rocky Partel Cameroon 60 <i>Nicaragua</i>	60 min	21
Casa de Torres Edicion Especial Perfecto <i>Nicaragua</i>	50 min	10

STRONG

Rocky Partel Fifty Five Corona <i>Republica Dominicana</i>	40 min	19
A. Bradley Black Market Torpedo <i>Honduras</i>	50 min	14
Tatuaje Gran Cojonú <i>Nicaragua</i>	90 min	26
AJ Fernandez Last Call Maduro <i>Nicaragua</i>	40 min	13
Alma Fuerte Sixto II Hexagono <i>Nicaragua</i>	60 min	38
Davidoff Diadema <i>Nicaragua</i>	60 min	42

All Prices in € and inclusive VAT and service.

In case of any allergies, don't hesitate to ask our stuff for further information. Questions referring to taurine, caffeine, saccharin, quinine or colorant are answered in a separate list.