

## BAYERPOST SIGNATURE COCKTAILS

### EN VOGUE

21

Grey Goose Vodka | Kaffeelikör | Crème de Cassis | Limettensaft  
*Grey Goose Vodka | Coffee Liqueur | 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

Plymouth Sloe Gin | Campari | Antica Formula | Kirsche  
*Plymouth Sloe Gin | Campari | Antica Formula | Cherry*



### 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

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

### Hauptgänge

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

### Dessert

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

## ISARBAR SIGNATURE COCKTAILS

**ALPENGLÜHN** 20  
 Munig Rum | 5-Gewürze Sirup | Augustiner Hell alkoholfrei |  
 Chocolate Bitters  
*Munig Rum | 5-Spice-syrup | Augustiner Lager non-alcoholic |  
 Chocolate Bitters*

**LA MANCHE** 20  
 Balvenie 14y Caribbean Cask | Ardbeg 10y | Holunder | Sesamöl  
*Balvenie 14y Caribbean Cask | Ardbeg 10y | Elderflower | Sesame Oil*

**PAMPLEMOUSSE ARGENTE`** 17  
 Pampelle | Feel Gin | Zitronensaft | Zuckersirup | Eiweiß  
*Pampelle | Feel Gin | Lemon Juice | Sugar Syrup | Eggwhite*

**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*


**MUNIG MEETS FRANCE** 17  
 Citadelle Gin | Zitronensaft | Agave | Weißbierschaum | Bitters  
*Citadelle Gin | Lemon Juice | Agave | Wheat Beer Foam | Bitters*

**OACHKATZERLSCHWOAF** 17  
 Ketel One Vodka | Frangelico Haselnusslikör | Mozart Chocolate |  
 Cream | Karamell  
*Ketel One Vodka | Frangelico Hazelnut Liqueur | Mozart Chocolate |  
 Cream | Caramell*

**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*

**EXPRESS MARTINI**  15  
 Kaffee | Vanille | Soda Wasser  
*Coffee | Vanilla | Soda Water*

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



## CLASSIC COCKTAILS

<b>ESPRESSO MARTINI</b>	18
Ketel One Vodka   Kaffeelikör   Espresso   Orangenlikör <i>Ketel One Vodka   Coffee Liqueur   Espresso   Orange Liqueur</i>	
<b>WHISKEY SOUR</b>	17
Woodford Reserve Bourbon Whiskey   Zitronensaft   Zuckersirup <i>Woodford Reserve bourbon Whiskey   Lemon Juice   Sugar Syrup</i>	
<b>MANHATTAN</b>	17
Mitchers Rye Whiskey   Roter Wermut   Angostura   Maraschino <i>Mitchers Rye Whiskey   Red Vermouth   Angostura   Maraschino</i>	
<b>OLD FASHIONED</b>	17
Woodford Reserve Bourbon Whiskey   Zuckersirup   Angostura <i>Woodford Reserve Bourbon Whiskey   Sugar Syrup   Angostura</i>	
<b>HEMMINGWAY DAIQUIRI</b>	17
Plantation 3 Star Weißer Rum   Grapefruitsaft   Limettensaft   Maraschino <i>Plantation 3 Star White Rum   Grapefruit Juice   Lime Juice   Maraschino</i>	
<b>CLOVER CLUB</b>	18
Nordes Gin   Beerenlikör   Himbeere   Limettensaft   Eiweiß <i>Nordes Gin   Berry Liqueur   Raspberry   Lime Juice   Eggwhite</i>	
<b>NEGRONI</b>	16
Tanqueray Gin   Campari   Antica Formula <i>Tanqueray Gin   Campari   Antica Formula</i>	
<b>BATANGA</b>	17
Espolon Tequila Blanco   Limettensaft   Coca Cola   Salz <i>Espolon Tequila Blanco   Lime Juice   Coca Cola   salt</i>	
<b>MUNIG MULE</b>	16
Munig Gin   Limettensaft   Angostura   Spicy Ginger Beer <i>Munig Gin   Lime Juice   Angostura   Spicy Ginger Beer</i>	
<b>SAZERAC</b>	18
Cognac VSOP   Rye Whiskey   Peychaud Bitters   Absinth <i>Cognac VSOP   Rye Whiskey   Peychaud Bitters   Absinth</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 Mandarossa Urra di Mare Menfi, Sizilien, Italien / Italy	8	52
Riesling Blauschiefer Dr. Loosen Mosel, Deutschland / Germany	9	52
Chardonnay Joseph Drouhin „Laforêt“ Burgund, Frankreich / France	13	80
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
<b>Perrier - Jouët</b>			
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	
<b>Louis Roederer</b>			
N.V. Brut		135	
Vintage Brut Rosé		195	
Vintage Cristal Brut		395	
<b>Ruinart De Champagne, Rheims</b>			
N.V. Blanc de Blancs		175	320
N.V. Ruinart Rosé	92	179	420
Dom Ruinart Vintage Blanc de Blanc		345	
<b>Veuve Clicquot</b>			
Extra Brut		130	
Vintage Brut		160	
Vintage Rosé		190	
Vintage La Grande Dame		420	
<b>Dom Pérignon, Rheims</b>			
Vintage Brut		400	
<b>Pommery</b>			
Cuvée Louise Vintage Brut		410	
<b>Laurent – Perrier</b>			
Brut la Cuvee		135	
N.V. Brut Rosé		239	
<b>Gosset</b>			
N.V. Rosé Brut		150	
<b>Krug</b>			
Grand Cuvee		345	
Vintage Brut		670	
Rose		690	

## Prosecco

Ruggeri Prosecco DOC Frizzante	60
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## GIN

<b>GERMANY</b>	<b>4cl</b>
The Duke	14
Feel!	15
Munig Gin	17
Illusionist	16
Gin Sul	17
Monkey 47	18
The Elephant Gin Cacao & Orange	16
<b>SCOTLAND</b>	
Hendricks	16
The Botanist	16
<b>BELGIUM/ HOLLAND</b>	
Copperhead Dry	16
Sir Edmond Gin	15
<b>SPAIN</b>	
Gin Mare	15
Nordes	15
<b>FRANCE</b>	
Citadelle	14
G-Vine Floraison	14
<b>ENGLAND</b>	
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
<b>JAPAN</b>	
Roku	18
Nikka Coffey	18

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





## WHISKY & WHISKEY

<b>GERMANY</b>	<b>4cl</b>
Slyrs, Single Malt	16
<b>IRISH</b>	
Jameson	16
Connemara 12y Cask Strength	21
Bushmills Malt 16y	30
Middleton Very Rare	46
<b>SPEYSIDE</b>	
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
<b>HIGHLANDS</b>	
Oban 14y	20
Dalwhinnie 15y	20
Glenmorangie 18y	30
Glenmorangie 10y	18
Glenmorangie Signet	36
<b>LOWLANDS</b>	
Glenkinchie 12y	16
<b>ISLE OF SKY</b>	
Talisker 10y	18
<b>ORKNEY ISLAND</b>	
Highland Park 18y	40
<b>ISLE OF ISLAY</b>	
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



**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
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

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

## COGNAC, ARMAGNAC

<b>COGNAC</b>		<b>4cl</b>
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
<b>ARMAGNAC</b>		
Samalens Bas Armagnac		15
Domaine Charron 86		35

## SHERRY & PORTWEIN

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



## VERMOUTH & AROMATISSED WINES

	<b>5cl</b>
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

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

## SÄFTE / JUICES

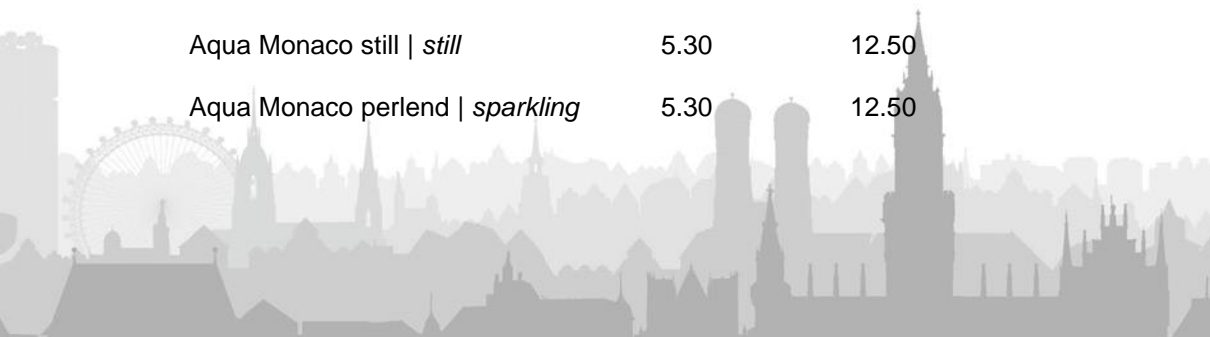
<b>FRISCHE SÄFTE / FRESH JUICES / SMOOTHIE</b>	<b>0.2l</b>
Orange	9.00
Grapefruit	9.00
Mango Smoothie	9.00
<b>FRUIT JUICES</b>	<b>0.2l</b>
Apfel   <i>Apple</i>	5.20
Ananas   <i>Pineapple</i>	5.20
Rhabarber   <i>Rhubarb</i>	5.20
Schwarze Johannisbeere   <i>Black Currant</i>	5.20
Maracuja   <i>Passion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

## SOFTDRINKS

	<b>0.2l</b>
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

	<b>0.25l / 0.3l</b>	<b>0.75l</b>
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**

<b>BLACK TEA</b>	9.00
Organic Assam, Organic Earl Grey, Organic English Breakfast	
<b>GREEN TEA / WHITE TEA</b>	9.00
Organic China Sencha, Organic China Jasmin, Organic White Tea	
<b>HERBAL TEA</b>	9.00
Organic Peppermint, Organic Chamomile, Organic Verbena	
<b>FRUIT TEA</b>	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.*



