

*The*  
**LOUIS**  
*Sparkling Bar*

We are learning for the future and from the past...

Our concept of the LOUIS Sparkling Bar is focused on the classic cocktail scene. These drinks will be transformed to our modern creations. The whole concept is completed with sparkling wines from the best growing regions which you also can be enjoyed by glass.

The  
**LOUIS**  
Sparkling Bar

— BARFOOD —

5.30 PM TILL MIDNIGHT

Oven warm bread.....	3.50
homemade organic butter / sea salt / olive oil	
Ceviche.....	17.50
avocado / coriander / leche de tigre	
Crispy calamari.....	14.50
chilli / wasabi mayonnaise	
Shrimp cocktail.....	15.50
tomato celery salsa	
Roasted eggplant.....	12.50
black sesame miso sauce / coriander	
Cheese from Tölzer Kasladen.....	14.50
fruit bread / apricot mustard	

— BARFOOD —

ALL DAY - 24 HOURS

Caesar - wild kale salad.....	11.50
apple / walnut / caesar dressing	
Beef goulash soup.....	12.50
bread	
Lentils-tofu curry.....	16.50
vegetables / cashew nuts	

The  
LOUIS  
Sparkling Bar

— CHAMPAGNE COCKTAILS —

Prince of Wales (ca.1921) .....	18.50
Champagne, combined with fruity Gran Manier, refined with elegant Cognac and bitters. Nonetheless the King of Champagne Cocktails. Traditionally served in a Silver Cup	
French 75 (ca. 1922).....	16.50
The dry taste of beefeater 24, lemon juice and a touch of sweetness - filled up with Champagne creates this refreshing classic drink	
Bellini (ca.1948) .....	16.50
Champagne and the fruity sweetness of white peach makes this one of the best known aperitif cocktails for Years	
Seelbach Cocktail (ca. 1917) .....	16.50
The strong and sweet notes of the Bourbon are perfectly combined with Champagne and the spicy touch of Angostura- and Pechaud bitters	
Sparkling Louis (2019) .....	15.50

— SPARKLING BY THE GLASS —

2015 Andres & Mugler Cuvée Louis Brut Nature, Pfalz .....	8.50
Deutz Classic Brut, Champagne.....	14.00
Bertrand-Delespierre Enfant de La Montagne Rosé Brut, Champagne ..	15.00
Bollinger Special Cuvée Brut, Champagne .....	18.00
Krug Grand Cuvée Brut, Champagne .....	35.00

The  
**LOUIS**  
Sparkling Bar

— WHITEWINE & ROSE O.I.L —

2015	Bourgogne Chardonnay, M. Bouzereau & Fils, Burgundy .....	11.90
2017	Riesling Löss, Seckinger, Pfalz .....	4.90
2017	Sauvignon Blanc Steirische Klassik, Tement, Styria .....	6.90
2017	Grüner Veltliner Neuland, H. Zillinger, Weinviertel .....	5.90
2017	Spätburgunder Bone Dry Rose, Reichsrat von Buhl, Pfalz .....	5.90

— WHITEWINE O.I.L VIA CORAVIN —

2011	Pouilly-Fuissé, Château Fuissé, Burgundy .....	19.90
2014	Riesling G.G. Jesuitengarten, Mosbacher, Pfalz .....	16.90
2015	Chateauneuf-du-Pape Blanc, La Nerthe, Rhône Tal .....	27.00

— REDWINE O.I.L —

2014	Spätburgunder, Wageck, Pfalz .....	6.90
2016	Blaufränkisch Eisenberg, Straka, Burgenland .....	6.50
2016	i Toscani, Oliviero Toscani, Tuscany.....	6.90
2017	Merlot, Roche-Audran, Rhône .....	4.90

— REDWINE O.I.L VIA CORAVIN —

2000	Château Le Bon Pasteur, Pomerol, Bordeaux .....	45.00
2008	Château Léoville Barton 2ème Cru Classé .....	29.90
	Saint-Julien, Bordeaux	
2016	Spätburgunder GG Kirchberg, Franz Keller, Baden .....	19.90

The  
LOUIS  
Sparkling Bar

— CLASSICS —

Old Fashioned (ca. 1806 Whiskey Cocktail)..... 9.50  
The typical tastes of Bourbon combined with the spices of Angostura bitters, makes this strong classic a perfect treat with food or by itself

Dry Martini Cocktail (ca. 1880).....11.50  
Beefeater 24 gin combined with the dry, floral taste of Noilly Prat Vermouth, stirred on ice and served with olives or a lemon peel

Manhattan (ca. 1870).....10.50  
Herbal-sweet Four Roses Whisky goes perfectly together with the fruity red Vermouth. One of the most popular drinks for aperitif or even digestif. Finished with bitters and served with a sweet cherry

Gin Gimlet (ca. 1928)..... 9.50  
Only Beefeater 24 Gin and lime cordial - but yet a drink that involves a lot of feeling to bring these two ingredients in perfect harmony

The  
LOUIS  
Sparkling Bar

— OUR INTERPRETATIONS —

Kobe Old Fashioned ..... 16.50  
Kobe- Beef and American Whisky...? Let yourself be surprised and enjoy an unforgettable soft and aromatic Old Fashioned

Sake-Lychee Martini ..... 14.50  
True to our concept old and new, we combined Sake with Vermouth and lychee to create a new light and fruity Martini twist

Barrel Aged Chocolate Manhattan ..... 18.50  
Dark, spicy rum from Guatemala together with red Italian Vermouth and chocolate bitters aged for a month in a white oak barrel. Let yourself be surprised by this intense drink

Cucumber Gimlet..... 12.50  
A gimlet...and yet much more than that. Gin, limejuice, homemade of cucumber and pear syrup is taking this drink to a new Level. Topped with a cucumber- tonic espuma

— MARITO HERBAL LIQUOR —

Marito Spritz ..... 7.90  
Marito herbal liquor, basil, lime, Fever Tree Mediterranean Tonic

Fresh Marito ..... 11.50  
Marito herbal liquor, Belsazar Rosé, Beefeater 24, lemon

The  
**LOUIS**  
Sparkling Bar

**MOCKTAILS**

Little Louis .....	8.50
Wolfra rhubarb-raspberry juice, lime, almond sirup	
Fruity Mule .....	8.50
Wolfra cranberry juice, Kombucha, lime, Fever Tree Ginger Beer	
Virgin Mojito .....	8.50
Mint, lime, Fever Tree Ginger Ale	

**JUICES**

Apple, orange, rhubarb, black current 0,2l .....	3.50
--	------

**SOFTS**

Coca Cola, Coca Cola light, Sprite 0,2l .....	3.50
Lurisia lemonade 0,2l .....	3.50
Fever Tree Ginger Ale • Bitter Lemon • Spicy Ginger • Tonic Water 0,2l .....	4.90
Proviant Apple • rhubarb lemonade • lemon-ginger lemonade 0,33l .....	3.80

**WATER**

Vöslauer still & sparkling 0,25l .....	3.20
Vöslauer still & sparkling 0,75l .....	6.90

*The*  
**LOUIS**  
*Sparkling Bar*

**GIN** 4CL

Roku, Japan.....	10.00
Tanqueray Ten, England.....	10.00
Monkey 47, Germany.....	12.00
Beefeater 24, England.....	10.00
Hendrick's, Scotland.....	12.00
Windspiel, Germany.....	14.00
Berliner Brandstifter, Germany.....	11.00

**HERBS & BITTERS** 4CL

Ramazotti, Italy.....	5.50
Campari, Italy.....	5.50
Chartreuse Verte, France.....	6.50
Contratto Vermouth Bianco, Italy.....	7.50
Fernet Branca, Italy.....	5.50
Ricard, France.....	5.50
Belsazar (Red, dry, white, rose), Germany.....	5.50

*The*  
**LOUIS**  
*Sparkling Bar*

**R U M** 4CL

Zacapa Royal, Guatemala .....	40.00
Havana Club 7, Kuba.....	9.00
Havana Club Union, Kuba .....	52.00
Appleton Estate 21, Jamaika .....	20.00
El Dorado 21, Guyana.....	17.00
Malecon 18y rare Proof, Panama .....	15.00
Gosling's Black Seal, Bermudas.....	9.00
A.H. Riise Non Plus Ultra, Virgin Islands.....	20.00
A.H. Riise XO Reserve Port Cask, Virgin Islands.....	15.00

**COGNAC** 4CL

Hennesy XO .....	35.00
Baron Otard extra .....	59.00
Courvoisier XO .....	20.00

**V O D K A** 4CL

Belvedere, Poland.....	9.00
Russian Standard, Russia.....	7.50
Grey Goose, France .....	10.50
Kauffman, Russia .....	15.00

The  
**LOUIS**  
Sparkling Bar

**JAPANESE WHISKEY 4CL**

Nikka straight from the Barrel.....	12.50
Nikka Miyagikyo .....	17.00
Suntory Hibiki 17.....	40.00
Suntory Hakushu Single Malt 18y.....	50.00

**SINGLE MALT SCOTCH WHISKEY 4CL**

Buchentoshan Three Wood.....	12.00
Glenmorangie Nectar D'Oro.....	15.00
The Dalmore 15y.....	16.00
Glenlivet 15y .....	15.00
The Glenlivet 25 .....	50.00
The Macallan Fine Oak.....	37.00
Ardbeg 10y .....	12.00
Bruichladdich Octomore Islay Barley .....	30.00

**BOURBON - USA 4CL**

Four Roses.....	8.00
Makers Mark.....	9.00
Makers Mark 46 .....	13.00
Blantons 65% straight from the barrel.....	21.00
Blantons Gold Edition.....	20.00

**RYE 4CL**

Woodford Reserve Rye .....	12.00
----------------------------	-------

*The*  
**LOUIS**  
*Sparkling Bar*

**SCHNAPS 2CL**

Reisetbauer, Austria .....	9.50
Lantenhammer, Germany.....	7.50

**TEQUILA 4CL**

Patron Silver.....	10.00
Mezcal Meteoro Espadin.....	13.00

**LIQUOR 4CL**

Amaretto, Italy .....	5.50
Bailey's Irish Cream, Ireland.....	5.50
Benedictine D.O.M, France.....	5.50
Chambord, France.....	7.50
Cointreau, France.....	5.50
Kahlua, Mexico .....	5.50

**B E E R**

Tegernsee Helles Draft Beer 0,25l.....	3.50
Hopfenmeister Surfer's Ale.....	5.90
König Pilsener 0,33l NON ALCOHOL .....	3.90

*The*  
**LOUIS**  
*Sparkling Bar*