

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

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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.

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**K A F F E E**

Espresso.....	2.50
Espresso macchiato.....	2.70
Espresso doppelt.....	4.90
Espresso doppelt macchiato.....	5.10
Caffè crema.....	3.20
Cappuccino lactose-free milk • soya milk • almond milk.....	3.50
Latte Macchiato lactose-free milk • soya milk • almond milk.....	3.90

**T E E V O M T E E H A N D E L S H A U S R I E D**

**A M V I K T U A L I E N M A R K T**

English Breakfast.....	5.50
Earl Grey.....	5.50
Assam.....	5.50
Darjeeling.....	5.50
Sencha Kirinoka.....	5.50
Jasmine.....	5.50
Camomile.....	5.50
Rooibos.....	5.50
Fresh Mint.....	6.00
Fresh Ginger.....	6.00

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**J U I C E S**

Apple, orange, rhubarb, black current 0,2l .....	3.50
Passionfruit, cranberry, pineapple 0,2l.....	3.50

**S O F T S**

Coca Cola, Coca Cola light, Sprite 0,2l .....	3.50
Eizbach Calypzo, Spezi.....	4.00
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

**W A T E R**

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

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— BARFOOD —

05.30 PM TILL MIDNIGHT

Oven warm bread .....	3.80
sea salt / homemade butter	
Ceviche.....	17.50
avocado / coriander / lèche de tigre	
LOUIS beef tartare .....	80g · 17.50 ... 120g · 25.00
Dijon mustard / chives / smoked egg yolk	
LOUIS Waldorf salad .....	15.00
winter truffle / black nuts / grilled celeriac / apple	
LOUIS Grillroom Fillet Burger.....	19.00
truffle mayonnaise / wild kale / pommes allumettes	
Cheese from Tölzer Kasladen.....	14.50
fruit bread / apricot mustard	

— BARFOOD —

ALL DAY - 24 HOURS

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

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— 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 Gin, lemon juice and a touch of sweetness - topped 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 the ages.

Seelbach Cocktail (ca. 1917) ..... 16.50

The strong and sweet notes of the Bourbon are perfectly combined with Champagne, a spicy touch of Angostura- and Pechaud bitters.

Sparkling Louis (2019) ..... 16.50

Our creation of a Champagne cocktail with spiced red Vermouth infused with exotic flowery tea and a touch of blackberry and cherry.

Bitter-Sweet Symphonie (2019)..... 16.50

The bitterness of Camapri in contrast to the sweet and fruity peach. Some lemon and lovely sparkling Champagne will entice you.

French-Porto-Connection (2019)..... 16.50

As the name suggests a connection between two big cultures. Fruity and aromatic Portwine connected with a light tangy-orange note of Grand Marnier and will be crowned by Champagne.

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**SCHNAPS**

Reisetbauer, Austria Plum and Carrot .....	9.50
Dahlmann, Germany Williams pear and Mirabelle.....	7.50
Lantenhammer, Germany Hazelnut .....	7.50

**BEER**

Tegernseer Helles Draft Beer 0,25l .....	3.50
Radler 0,25l .....	3.50
Hopfenmeister Surfer's Ale 0,33l .....	5.90
Michaeli Märzen, Braumanufaktur Riegele 0,75l .....	49.00
König Pilsener 0,33l NON ALCOHOL .....	3.90

— **MARITO HERBAL LIQUOR** —

Marito Spritz .....	7.90
Marito herbal liquor, basil, lime, Fever Tree Medeterranean Tonic	
Fresh Marito .....	11.50
Marito herbal liquor, Belsazar Rosé, Beefeater 24, lemon	

**MOCKTAILS (NON ALCOHOL)**

Little Louis .....	8.00
Wolfra rhubarb-raspberry juice, lime, almond sirup	
Fruity Mule .....	8.00
Wolfra cranberry juice, lime, Fever Tree Ginger Beer	
Virgin Mojito .....	8.00
Mint, lime, Fever Tree Ginger Ale	



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**W H I S K E Y** 4CL

Nikka straight from the Barrel, Japan.....	12.50
Nikka Miyagikyo, Japan .....	17.00
Suntory Hakushu Single Malt 18y, Japan .....	50.00

Auchentoshan Three Wood, Scotland .....	12.00
Glenmorangie Nectar D'Or, Scotland.....	15.00
The Dalmore 15y, Scotland .....	16.00
The Glenlivet 15y, Scotland.....	15.00
The Glenlivet 25y, Scotland.....	50.00
The Macallan Fine Oak, Scotland .....	37.00
Ardbeg 10y, Scotland.....	12.00
Lagavulin 16y, Scotland .....	15.00
Balvenie 21y Port Wood, Scotland.....	32.00

Red Breat 15 Single Pot Still, Ireland .....	15.00
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Slyr's 51, Germany .....	15.00
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Four Roses, U.S.A.....	8.00
Makers Mark, U.S.A.....	9.00
Makers Mark 46, U.S.A.....	13.00
Blantons 65% straight from the barrel, U.S.A.....	17.00
Blantons Gold Edition,U.S.A.....	20.00
Woodford Reserve Rye, U.S.A.....	12.00

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— SPARKLING BY THE GLASS —

Gut Hermannsberg Grapes Haussprudel Brut Nature, Nahe .....	7.90
Deutz Classic Brut, Champagne.....	14.00
Janisson-Baradon Rosé Brut, Champagne .....	15.00
Bollinger Special Cuvée Brut, Champagne .....	18.00
2008 Bollinger La Grande Année, Champagne.....	32.00

— CHAMPAGNE 0,375L —

Deutz Classic Brut.....	49.00
Deutz Rosé Brut.....	59.00
Bollinger Special Cuvée Brut.....	62.00

— CHAMPAGNE BLANC 0,75L —

Deutz Classic Brut.....	95.00
Bollinger Special Cuvée Brut .....	109.00
Pierre Peters Grand Cru Cuvée de Réserve Brut .....	99.00
De Sousa et Fils Tradition Brut.....	95.00
Marie Courtin Resonance Extra Brut, Poliset .....	105.00
David L'Eclapart Blanc de Blanc 1er Cru L'Amateur Brut Nature	125.00
Egly-Ouriet Grand Cru Tradition Brut .....	159.00
Eric Rodez Blanc de Noirs Brut.....	115.00
Krug Grand Cuvée Brut .....	289.00
Tarlant Cuvée Louis Brut Nature .....	185.00

— CHAMPAGNE ROSÉ 0,75L —

Deutz Rosé Brut.....	115.00
Deutz Rosé Brut.....	1,5l ... 215.00
Bollinger Rosé Brut .....	159.00
Bollinger Rosé Brut .....	1,5l ... 299.00
Pierre Paillard Grand Cru Rosé Les Terres Roses Extra Brut .....	135.00
Piillot Rosé Cuvée Les Protelles Extra Brut .....	92.00
Gatinois Grand Cru Rosé Brut.....	109.00
Krug Rosé Brut.....	389.00

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— CHAMPAGNE MILLÉSIME 0,75 L —

2000 Jacquesson Avize Dégorgement Tardif Extra Brut .....	355.00
2002 Egly-Ouriet Grand Cru Brut .....	359.00
2008 Dom Perignon Brut .....	289.00
2008 Ayala Blanc de Blancs Brut .....	159.00
2009 Olivier Horiot Blanc de Noirs Sève Brut Nature .....	135.00
2012 Piillot Colas Robin Brut Nature .....	95.00

— SPARKLING WINE —

2015 Griesel & Compagnie Riesling Brut Tradition .....	49.00
2015 Griesel & Compagnie Rosé Prestige Extra Brut .....	59.00
2015 Knewitz Chardonnay Sekt Brut Nature, Rheinhessen .....	59.00
Burkhardt Schür Blanc de Noirs Brut, Franken .....	72.00
Emrich-Schönleber Riesling Sekt Brut, Nahe .....	59.00
Raumland Cuvée Marie-Luise Sekt Brut, Rheinhessen .....	59.00
Strohmeier Rosé Sekt Brut, Weststeiermark .....	69.00

— CAVA —

2012 Recaredo Terrers Gran Reserva Brut Nature, Cava .....	69.00
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— CRÉMANT —

2014 Huet Crémant de Vouvray Pétillant Brut, Loire .....	69.00
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— FRUITWINE —

Èric Bordelet Sydre Argelette, Normandie .....	49.00
Georgium Kärntner Speckbirnenschaumwein, Kärnten .....	49.00
Lesuffleur Friardel, Normandie .....	69.00

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**GIN** 4CL

Beefeater 24, England .....	10.00
Tanqueray Ten, England .....	10.00
Monkey 47, Germany .....	12.00
Berliner Brandstifter, Germany .....	11.00
Hendrick's, Scotland.....	12.00
Copperhead, Belgium .....	12.00

**HERBS & BITTERS** 4CL

Aperol, Italy .....	5.50
Averna, Italy.....	5.50
Ramazotti, Italy.....	5.50
Campari, Italy .....	5.50
Contratto Vermouth Bianco, Italy .....	7.50
Fernet Branca, Italy .....	5.50
Borgmann 1772 Edition 5, Germany .....	7.50
Belsazar (Red, dry, white. rose), Germany.....	6.50
Chartreuse Verte, France .....	6.50
Ricard, France .....	5.50

**LIQUEUR** 4CL

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

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**RUM** 4CL

A.H. Riise Non Plus Ultra, Virgin Islands.....	20.00
A.H. Riise XO Reserve Port Cask, Virgin Islands.....	15.00
Appleton Estate 12, Jamaica.....	9.00
Gosling's Old Rum, Bermudas.....	14.00
Havana Club 7, Cuba.....	9.00
Havana Club Union, Cuba.....	52.00
Malecon 18y Rare Proof, Panama.....	15.00
Plantation XO 20th Anniversary, Barbados.....	12.00
Zacapa Royal, Guatemala.....	40.00

**COGNAC** 4CL

Baron Otard extra.....	59.00
Courvoisier VSOP.....	10.00
Hennessy XO.....	35.00

**VODKA** 4CL

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

**TEQUILA** 4CL

Patron Silver.....	10.00
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— WHITEWINE & ROSE O.I.L —

2015	Grauburgunder vom Löss, Franz Keller, Baden .....	5.50
2017	Vin Blanc La Daurèle, Domaine de l'Amauve, Rhône Tal	7.90
2018	Riesling Löss, Seckinger, Pfalz .....	4.90
2018	Sauvignon Blanc, Andres, Pfalz .....	4.90
2018	Spätburgunder Bone Dry Rose, Reichsrat von Buhl, Pfalz .....	5.90

— WHITEWINE O.I.L VIA CORAVIN —

2011	Château Smith-Haut-Lafitte Blanc, Bordeaux .....	35.00
2014	Riesling GG Halenberg, Emrich-Schönleber, Nahe .....	18.50
2016	Bourgogne Blanc, Maison Leroy, Burgund .....	23.00

— REDWINE O.I.L —

2014	Mon Coeur Côtes du Rhône, J.L Chave, Rhône Tal .....	5.90
2015	Spätburgunder, Friedrich Becker, Pfalz .....	6.50
2016	Pousio Tinto, Herdade do Monte da Ribeira, Alentejo .....	4.90
2017	Hausmarke Rot, Moric, Burgenland .....	7.50

— REDWINE O.I.L VIA CORAVIN —

1996	Cabernet Sauvignon, Robert Mondavi, Nappa Valley .....	19.00
2003	Château Pontet-Canet, Pauillac, Bordeaux .....	39.00
2013	Barolo Via Nuova, E.Pira & Figli, Piemont .....	26.00
2017	Spätburgunder GG Kirchberg, Franz Keller, Baden .....	19.00

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— OUR INTERPRETATIONS —

Kobe Old Fashioned .....17.50

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

Pisco Passion..... 12.50

The national drink of Peru newly interpreted. The „Grappa of Southamerica“ with lime and eggwhite - and the fruity sweetness of passionfruit in two variations. As sirup and foam - housemade of course.

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, housemade cucumber and pear syrup takes this drink to a new Level. Topped with a cucumber- tonic espuma

Corn ´n´Oil ..... 13.50

One of the oldest and beloved drinks of the caribbean. Wonderful sweet Jamaican Rum with fresh lime and a housemade herbs liqueur „Falernum“ gives a drink of premium class, with a note of ginger, cloves, cinnamon and much more.

Smokey Bloody Mary ..... 12.50

A Bloody Mary, a little different... Mezcal from Mexico and a special smoked salt adds to the fruity tomatojuice a particular kick. Well flavoured and hearty as an aperitive ahead of dinner in our The LOUIS Grillroom.

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— DESSERT COCKTAILS —

Liquid Cheesecake Cocktail ..... 12.50  
The sweetness of caramel, paired with a creamy texture, in combination with Gin, yoghurt and lemon will surprise you. For cheesecake fans a must have!

Espresso Martini ..... 9.50  
A classic! Espresso, Vodka and coffee-liqueur cold shaken. A perfect start to the nightlife of Munich.

Alexander der „Riise“ ..... 16.50  
Easily drinkable, creamy, chocolate! Mixed with a fantastic Rum from the Virgin Island (A.H. Riise) is a beautiful after dinner drink.

Fluffy Delight ..... 10.50  
On Top a fluffy cream made out of Bourbon Whiskey and Bailey's, below an aromatic and fruity Portwine.

For further cocktails, daily specials or foodpairing ask our bartenders.