Bibenda Cocktails

ENG

36,– Carrotita
*sweet, refreshing
Tequilla, Cointreau, Aperol, carrots, Sicilian citrus fruits.

37,– Sisi
*smoky, fruity
Wild Turkey Rye, Mirto liqueur from Sardinia, Suska Sechlońska plum, thyme.

39,– Nutty
*nutty, dry
Mezcal Vida, Amaro Montenegro, walnuts.

37,– Malva Negra
*herbal, floral
Torres 10 Y.O infused with tonka, Dragma Red, mallow infusion with blueberry and lavender.

36,– Appletini
*spiced, sour
Spiced rum, Calvados, Fireball, bergamot juice, apple jam.

Beverages 0 %

28,– Crodinoespresso

26,– Kombucha spritz
Seasonal shrub, kombucha, soda water.

19,– Beer 0%.

21,– I AM NOT FULL
Riesling 0%.

21,- Pandan Ice Tea
Aloe tea with coriander and lemongrass, pandan with Thai basil.

Kombucha Mikrozuza
19,– Lemon Verbena
19,– Jasmine
20,– JUN

21,– Tibicos Mikrozuza
Lavender

15,– Pressed organic juice
apple with pear
tomato
apple with beetroot
apple with carrot

31,– Aperitivo Spritz
Aperitivo 0%, Frizzante 0%, soda.

34,– Negroni sbagliato 0%
Vera aperitivo, Aperol 0%, crodino, cherry syrup.

14,– Thomas Henry
Tonic / Ginger beer / Grapefruit.

It's the middle of winter, dear friends, but we all deserve a change.
The current menu still features winter vegetables,
but in a slightly sunnier variety.
We are expieriencing a beautiful winter this year,
but we're already looking forward to spring!
As always, we're happy to be waiting for it together with you.

Aperitivo

35,– Negroni
Hendrick's gin, Campari, Lustau.

36,– Aperol Spritz
Aperol, frizzante, soda water.

36,– Campari Spritz
Campari, frizzante, soda water.

35,– Americano
Carpano Punt e Mes, Campari, soda.

29,– Crodino Spritz
Crodino, kumquat cordial, soda water.

34,– Right hand
Charmain's rum, Campari, Mancino.

Hot brews

22,– Plum, cranberry, rosemery.

22,– Bergamot, quince, ginger.

22,– Hibiscus, mint, cinnamon.

+ 15,– spice it up %
- rum
-fireball
-cherry vodka

Cold

32,- Feta cheese, cucumber, lemon confit, mint, cilantro.

39,- Straciatella, aubergine, agrodolce, anchovies, walnuts.

27,- Roasted carrots, smoked cottage cheese, dill pesto, dill, rapeseed oil, hazelnuts.

36,– Herring tartare, roasted beets, crème fraîche, pickled cucumber, shallots, dill, trout roe.

36,– Lithuanian herring, rye bread, gribiche sauce, capers, chives.

29,– Pickled beetroot, watermelon radish, chicory, Sicilian citrus fruits, shallots, labneh, pistachio oil.

26,– Hummus, apricot chutney, dukkah, cilantro.

12,– Olives, orange zest, rosemary.

15,– Sourdough bread, whipped butter, salt flakes.

Warm

16,– Soup of the day

43,– Cauliflower, caramelised cream, bagna càuda, lemon.

25,– Potato, green aioli, celery, gherkins, green peas, capers, French mustard.

42,- Roasted pumpkin, butter masala, cilantro, coconut milk, crispy pumpkin delica chaat masala.

32,– Crispy Jerusalem artichoke, apple, roasted onion, grilled kale, yeast, walnuts.

36,– Pretty John beans, miso, shiitake, soy sauce, black vinegar Chinkiang, chives.

26,– Brussels sprouts, soy butter, lime yoghurt, peanuts, sesame seeds, shallots, basil.

35,– Pumpkin croquettes, orange hot sauce, coriander labneh, cilantro.

42,– Potato dumplings with smoked cottage cheese, pumpkin sauce, sage crisp with hazelnuts, Bursztyn cheese.

38,– Sweet potato, herb labneh, onion chutney with chipotle, pepper relish, mint, cilantro, cashew nuts.

Ask our waiting staff for a full litst of allergens.

Sweet

31,– Crème brûlée with Thai tea.

31,– Carrot cake, sea buckthorn jam, clementine icing, cream filling.

Coffee / Tea

11,– Moccamaster Brew

10/12,– Espresso/Doppio

12/14,– Cappuccino/Flat White

16,– Latte

14,– Tea
Earl Grey / Sencha / Jasmine / Genmaicha / Rooibos lemonita / English Breakfast