



BRIO

LE BAR DES CHEFS



Welcome to BRIO:



The Cabaret Dancing, decorated by Sophie Taeuber in 1926 and now transformed into our HORV lounge with a 1930s-style glass roof.

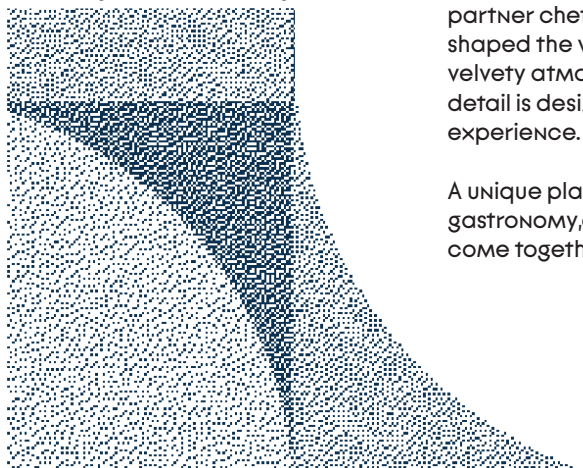
Between modernity and memory, its warm décor tells the story of a glorious past that of the Cabaret Dancing of the HANNONG Hotel, created by the Horn brothers and decorated by Sophie Taeuber in 1926.

At the crossroads between bar and restaurant, BRIO celebrates Strasbourg's gastronomic scene.

Here, five exceptional Strasbourg chefs and two talented pastry chefs showcase their expertise through gastronomic tapas, allowing you to travel, in one evening, through several culinary worlds.

Brio shines a light as much on its partner chefs as on the artists who shaped the venue, in an intimate, velvety atmosphere where every detail is designed to elevate the experience.

A unique place where heritage, gastronomy, and the art of living come together naturally.



THE CHEFS



THOMAS KOEBEL ◦
LE RELAIS DE LA POSTE
EXCELLENCE, TERROIR AND CREATIVITY

CONSTANT MEYER ◦
BISTROT COCO
AN HONEST, INDULGENT AND REFINED CUISINE



KEVIN STROH ◦
LA CASSEROLE
A CUISINE DRIVEN BY EMOTION

NICOLAS KOFFEL ◦
LE BANQUET DES SOPHISTES
HARMONY OF FLAVOURS AND TEXTURES



ROBIN DORGLER ◦
MIRO
AN INVITATION TO TRAVEL

THE TAPAS

CHICKPEA CIGAR

9,00€

Spicy mango gel, cauliflower pickles

- ITALIE Dolcetto d'Alba Campot Rouge 2024 12cl 11,00€
- HORN - Merlet Vine Water, Pandan Kota liqueur, Coco Giffard liqueur, fresh lime juice, Ginger Beer DRIMS 200ml 15,00€
- YELLOW - Sober Spirits W, fresh lime juice, cane sugar, egg white 100ml 12,00€

CELERY MILLE-FEUILLE

10,00€

Nori Seaweed, miso seasoning

- AOC Sancerre Blanc «Les Chasseignes» Domaine Fouassier 2023 12cl 13,00€
- BLOODY MARY - Vodka Nuage with wasabi, rice vinegar, miso, tomato juice from Patrick Font 150ml 15,00€
- OTTO - Tomato juice, spicy homemade sauce, rice vinegar and miso 150ml 11,00€

POULTRY WITH TRUFFLE

12,00€

Shredded poultry, Potato, truffle cream

- AOC Alsace Riesling Grand Cru Sporen Domaine ENGEL & Fils - Riquewhir 2023 12cl 11,00€
- HANNONG - Olorosso, Nusbaumer Williams' Pear brandy, aromatic bitter, DRIMS Ginger Ale 200ml 15,00€
- DRIMS - Ginger Beer 150ml 6,00€

DUCK GRAVLAX

11,00€

Brocoli purée, soy-sesame sauce

- ARGENTIN, Casarena Malbec Agrelo 2021 12cl 12,00€
- PALOMA - Tequila Calle 23 Blanco, pomegranate molasses, fresh lime juice, DRIMS grapefruit soda 200ml 16,00€
- DRIMS - Pamplemousse 200ml 6,00€

SALMON CROMESQUIS

9,00€

Passion fruit elixir

- AOP Costières de Nîmes «Excellence», Mas des Bressades 2022 12cl 7,00€
- VAN DOESBURG - Aquavit Nusbaumer, Nusbaumer's bergamote liqueur, Vermouth Dry Noilly Prat 100ml 15,00€
- LIME - Sober Spirits R, fresh lime juice, cane sugar 100ml 12,00€

PLATTERS

SELECTION OF FINE MEATS (MAISON MASSE)

- Small slate 8,50€
- Wide slate 13,50€

SELECTION OF REFINED CHEESES (LOHRO HOUSE, MOF)

- Small slate 9,00€
- Wide slate 14,50€

THE WIDE SLATE TO SHARE

Meats and cheeses well surrounded

22,00€

THE HOMEMADE DUCK FOIE GRAS

19,00€

THE CHEFS

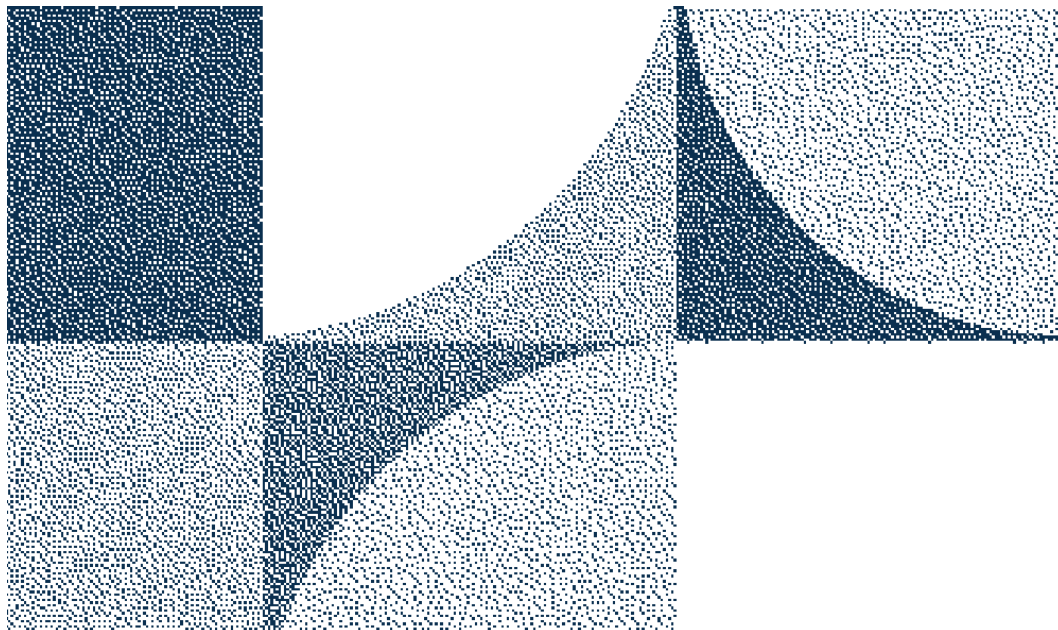


CEYDA GUNERKAIVAL ◦
PATISSERIE GC
DELICATE AND VELVETY

LAURA SCHNEIDER ◦
JAUNE CITRON
SURPRISE AND PURE INDULGENCE



NOÉ CUNIN ◦
CHEF DU BRIO
DELICACY AND COMFORT



THE DESSERTS

VANILLA AND CARAMEL FLOWER

9,00€

Creamy pastry with organic vanilla beans from Madagascar

◦ Mosel, Riesling Kabinett Graacher Himmelreich Weingut Willi Schaeffer 2024

12cl 16,00€

THE AUDACIOUS LEMON

9,00€

Almond and vanilla biscuit, hazelnut shortbread, organic lemon and basil

◦ AOC Alsace Gewurtztraminer «Plaisir du vigneron» Jérôme Meyer 2021

12cl 12,00€

CHOCOLATE FONDANT

9,00€

Laced with Crème Anglaise and a touch of Espelette pepper

◦ Porto LBV Quinta do Portal

12cl 14,00€

WINES BY THE GLASS

WHITE WINES

	12cl	75cl
◦ AOC ALSACE PINOT GRIS  Domaine Leipp-Leininger 2023	7,00€	39,00€
◦ SAUVIGNON MAULE VALLE CENTRAL DO Chili – Valley Casas Patronales 2024	9,00€	45,00€
◦ GRÜNER VELTINER DAC NIEDERÖSTERREICH Autriche – Rudolf Fidesser 2023	10,00€	50,00€
◦ AOP TSIMANDALI KAKHÉTIE TBILVINO Géorgie – 2023	10,00€	50,00€
◦ PAYS D'OC «HARMONIE» CHARDONNAY Domaine de l'Herbe Sainte 2023	10,00€	50,00€
◦ AOC ALSACE RIESLING GRAND CRU SPOREN  Domaine de ENGEL & Fils 2023	11,00€	55,00€
◦ AOP COLLIOURE BERTA Maillol 2022	11,00€	55,00€
◦ AOP BOURGOGNE «LES FÉMELOTTES» Domaine Chavy-Chouet 2023	13,00€	65,00€
◦ AOP MEURSAULT «LES NARVAUX» Domaine Chavy-Chouet 2023	20,00€	99,00€

RED WINES

	12cl	75cl
◦ AOP CÔTES DE RHÔNE VILLAGES GADAGNE Domaine Château Quilex 2022	7,00€	39,00€
◦ AOC ALSACE PINOT NOIR Domaine Sophie Schaal 2024	9,00€	45,00€
◦ AOP VILLANY PORTUGIESER Hongrie - Domaine Gere Attila 2022	9,00€	45,00€
◦ AOP CHINON Domaine de l'R 2022	10,00€	50,00€
◦ DOLCETTO D'ALBA  Italie – Domaine Campot Rouge 2024	11,00€	55,00€
◦ CAECUS DOC RIOJA Espagne – Reserva Rioja 2019	13,00€	65,00€
◦ IGP SALTA BONARDA  Argentine – Colomé 2023	13,00€	65,00€
◦ PEPPERWOOD GROVE AVA CALIFORNIA «OLD VINE» États-Unis – Zinfandel N.M.	16,00€	80,00€
◦ AOC CÔTE-RÔTIE «GIROFLARIE» Domaine Jasmin 2023	20,00€	99,00€

ROSÉ WINES

	12cl	75cl
◦ AOC CÔTES DE PROVENCE Domaine Fleur de l'Amaurigue 2025	7,00€	35,00€
◦ ZOUINA GRIS Maroc – Villa Volubilia Meknes 2023	8,00€	40,00€

SOFT WINES

	12cl	75cl
◦ AOC ALSACE GEWURZTRAMINER «PLAISIR DU VIGNERON» Domaine Leipp-Leininger 2023	12,00€	66,00€
◦ PORTO LBV QUINTA DO PORTAL 2018	14,00€	77,00€
◦ MOSEL RIESLING  Kabinett Graacher Himmelreich Weingut Willi Schaeffer 2024	16,00€	88,00€

SPARKLING WINES

BY THE GLASS

	12cl	75cl
◦ AOC CRÉMANT D'ALSACE Blanc de blancs extra brut M. Pfister	10,00€	55,00€
◦ AOC CHAMPAGNE TELMONT Réserve brut	15,00€	82,00€

BY THE BOTTLE

ALSACE

◦ CRÉMANT ROSÉ Blanc de blancs extra brut M. Pfister	39,00€
◦ CRÉMANT BRUT NATURE Réserve brut	45,00€

CHAMPAGNE

◦ CHAMPAGNE TELMONT Blanc de noirs	90,00€
◦ AOC CHAMPAGNE LANSON Extra âge brut	120,00€
◦ AOC CHAMPAGNE DUVAL-LEROY «Femme de champagne» Brut - Grand Cru	175,00€
◦ AOC CHAMPAGNE LOUIS ROEDERER Cristal 2014	330,00€

WHITE WINES

ALSACE'S WINES...

◦ AOC ALSACE PINOT GRIS «VEILLES VIGNES» Mittelwhir – Domaine Jean Siegler 2022	38,00€
◦ AOC ALSACE «PAAR» PINOT BLANC / AUXERROIS  Dahlenheim – Domaine Mélanie Pifster 2024	39,00€
◦ AOP ALSACE «COR VINUM» Gertwiller – Domaine Alain Habsiger 2021	49,00€
◦ AOC ALSACE GEWÜRZTRAMINER  Dambach – Domaine Mathilde Dirringer 2020	49,00€
◦ AOC ALSACE RIESLING GRAND CRU ALTENBERG DE WOLXHEIM Wolxheim – Cuvée «affinée» 2022	59,00€
◦ AOC ALSACE RIESLING GRAND CRU ENGELBERG  Dahlenheim – Domaine Mélanie Pfister 2023	69,00€

... AND FROM ELSEWHERE











◦ AOC MUSCADET-SUR-LIES  Domaine de la Pépière 2024	36,00€
◦ BORDEAUX GRAVES «LES PARCELLAIRES» Domaine Château Cazebonne 2020	39,00€
◦ LANGUEDOC HUIS CLOS Domaine Clos de l'Amandaie 2018	43,00€
◦ AOC CHABLIS  Domaine Garnier 2023	59,00€
◦ VIN DE FRANCE «ROSINE» VIOGNIER Domaine Ogier 2023	65,00€
◦ IGP ÎLE DE BEAUTÉ «MYRTUS» Sant' Armettu 2020	69,00€
◦ AOC SAINT-AUBIN «LUCE»  Domaine Marc Collin 2023	79,00€
◦ AOC CÔTES DU JURA CHARDONNAY SOUS VOILE  Domaine Macle 2018	85,00€
◦ AOC CONDRIEU «LA COMBE DE MALLEVAL» Domaine Ogier 2022	89,00€
◦ HISHIYAMA KOSHU «PRIVATE RESERVE» Japon – Grace Winery 2021	95,00€
◦ AOC PULIGNY-MONTRACHET «ENSEIGNÈRES» Domaine Chavy-Chouet 2023	99,00€
◦ VIN JAUNE DE GRANDE GARDE Château Chalon Fruitière vinicole 2017	105,00€

RED WINES

ALSACE'S WINES...

◦ AOC ALSACE PINOT NOIR  Hunawih – Domaine Sophie Schaal 2024	39,00€
◦ AOC ALSACE PINOT NOIR GRAND CRU KIRCHBERG DE BARR  Barr – Domaine Leipp-Leininger 2023	66,00€
◦ AOC ALSACE PINOT NOIR «RAHN»  Dahlenheim – Domaine Mélanie Pfister 2023	75,00€

... AND FROM ELSEWHERE

◦ AOP BOURGOGNE CÔTES DU COUCHOIS Manoir de Couches 2020	39,00€
◦ CAECUS Espagne – Doc Rioja 2019	45,00€
◦ VIN DE FRANCE «ROSINE» SYRAH Domaine Ogier 2021	56,00€
◦ AOC SANCERRE ROUGE «VENDANGES ENTIÈRES»  Domaine Paul Prieur 2023	63,00€
◦ PEPPERWOOD GROVE CALIFORNIA États-Unis – Old Vine Zinfandel NM	65,00€
◦ AOC MORGON  Domaine Chamonard 2019	73,00€
◦ DOC ROSSO DI MONTALCINO Italie – Tenuta Buon Tempo 2022	74,00€
◦ AOC SANTENAY «CUVÉE S» Domaine David Moreau 2023	79,00€
◦ IGP ÎLE DE BEAUTÉ «MINUSTELLU»  Sant' Armettu 2018	79,00€
◦ DO LANGUE MERLOT «ENODIATO»  Italie – Elio Sandri 2019	79,00€
◦ IGP AVEYRON «LE TRESCOL»  Mas Jullien 2022	85,00€
◦ AOC CHÂTEAUNEUF-DU-PAPE Clos Saint-Antonin 2020	85,00€
◦ AOC CÔTES DE BORDEAUX «GRAND VIN»  Clos Puy Arnaud 2020	89,00€
◦ AOC VOLNAY Michel Lafarge 2022	99,00€
◦ TULBAGH «PINOTAGE» Afrique du Sud – Rijk' Cellar 2019	99,00€
◦ AOC GEVREY-CHAMBERTIN  Fanny Sabre 2021	120,00€
◦ CALIFORNIA PINOT NOIR  États-Unis – Clos Saron 2018	130,00€
◦ DOCG BAROLO SERRADENARI  Italie – Giulia Negri 2020	145,00€
◦ AOC CHAMBOLLE-MUSIGNY Domaine Taupenot-Merme 2022	145,00€
◦ AOC LANGUEDOC «CLOS DES CISTES»  Domaine Peyre Rose 2006	229,00€

THE COCKTAILS

AUDACIOUS COCKTAILS

◦ TAUBER Raspberry Hagemeyer's brandy, Harissa, celery branch, DRIMS' rosat geranium <i>Fresh, floral, fruity</i>	200ml	6,20%	15,00€
◦ ARP Apple double juice, Compass Box Peat Monster, rosemary, sparkling water <i>Fruity, smoked, vegetal</i>	200ml	9,60%	15,00€
◦ HORN Merlet's brandy, Pandan Kota's liqueur, Giffard's coco liqueur, fresh lime juice, DRIMS' Ginger Beer <i>Spicy, fresh, sour</i>	200ml	9,20%	15,00€
◦ VAN DOESBURG Nusbaumer's Aquavit, Nusbaumer's bergamote liqueur, Vermouth Dry Noilly Prat <i>Citrus, dry, vegetal</i>	100ml	18,90%	15,00€
◦ HANNONG Olorosso, Nusbaumer Williams' Pear brandy, aromatic bitter, DRIMS' Ginger Ale <i>Fruity, aromatic, tasty</i>	200ml	9,60%	15,00€
◦ DADA Tequila Calle 23 Blanco 100% Agave, Hagemeyer Balbronn's strawberry, agave sirup with homemade spices, fresh lemon juice <i>Fresh, spicy, fruity</i>	100ml	23,30%	15,00€
◦ AUBETTE Vodka Nuage with cardamom, Dragon jasmine green tea, homemade grapefruit cordial, sparkling water <i>Fresh, sparkly, vegetal</i>	200ml	10,00%	15,00€
◦ LE CORBUSIER French Nuage gin, Alélor's bittersweet pickles, Saint-James' cane sugar, fresh lemon juice <i>Sour, intense, vegetal</i>	100ml	21,20%	15,00€
◦ ART DÉCO Rhum Mount Gay Eclipse, Algebra coffee liqueur, Ponthier's passion fruit purée <i>Tasty, fruity, coffee-infused</i>	100ml	19,70%	15,00€
◦ CABARET Telmont Champagne, Merlet's apricot liqueur, homemade verbena infusion <i>Sparkly, fruity, vegetal</i>	150ml	13,00%	19,00€

THE CLASSICS – BRIO'S VERSION

◦ BLOODY MARY Vodka Nuage with wasabi, rice vinegar, miso, Patrick Font's tomato juice <i>Salted, spicy, umami</i>	150ml	12,80%	15,00€
◦ NEGRONI Gin Roku, Vermouth Berto Rosso, Bitter Berto <i>Fruity, smoked, vegetal</i>	100ml	28,70%	15,00€
◦ MARTINI Vodka Pegasus, Vermouth Noilly Prat Dry, rosemary onion pickles <i>Dry, strong, vegetal</i>	100ml	26,30%	15,00€
◦ PISCO SOUR Pisco 4 Gallos with sage, Fifrelet's elderflowers, lemon, egg white <i>Floral, sour, comforting</i>	120ml	13,70%	15,00€
◦ WHISKY FIZZ Whisky Peat Monster Compass Box, fresh lemon juice, cane sugar, Hyca's mint botanical water <i>Smoked, sour, vegetal</i>	200ml	10,20%	15,00€
◦ OLD FASHIONED Rye Whiskey Templeton Midnight, maple sirup, aromatic bitter <i>Strong, intense, tasty</i>	60ml	33,30%	15,00€
◦ CLOVER CLUB Gin VO Nusbaumer, Hagemeyer's raspberry brandy, Vermouth Berto Superiore, fresh lemon juice, egg white <i>Fruity, fresh, delicious</i>	150ml	16,50%	15,00€
◦ FRENCH 75 Gin Nuage, fresh lemon juice, cane sugar, champagne Telmont <i>Sparkly, fresh, sour</i>	150ml	14,90%	18,00€
◦ PALOMA Tequila Calle 23 Blanco, pomegranate molasses, fesh lime juice, DRIMS' grapefruit soda <i>Fresh, citrus, intense</i>	200ml	10,30%	16,00€
◦ PERFECT REVOLVER Brunn's Alsacian organic Whisky, Algebra Extra Dry coffee liquor, Vermouth Rouge Berto <i>Dry, coffee-like, intense</i>	100ml	23,10%	15,00€

THE MOCKTAILS

SIGNATURE MOCKTAILS

- **CHARLESTON** 200ml 10,00€
Raspberry purée, harissa, celery,
geranium soda
Floral, fruity, fresh
- **BAUHAUS** 100ml 13,00€
Roots Divino, Sober Spirits G, rosemary
Dry, aromatic, vegetal
- **AVANT-GARDE** 200ml 11,00€
Ponthier's blueberry purée, Jégé Sapin's limonade,
lime
Fruity, vegetal, sparkly
- **ANNÉES FOLLES** 150ml 14,00€
French bloom Le Blanc, apricot,
verbena infusion
Fruity, fresh, intense
- **OTTO** 150ml 11,00€
Tomato juice, spicy homemade sauce,
rice vinegar and miso
Salty, spicy, umami

SOBER SPIRITS' MOCKTAILS

- **TONIC** 200ml 12,00€
Sober Spirits G, Cryptonic's artisanal tonic
Spicy, fresh, citrus
- **SYRAH** 100ml 13,00€
Sober Spirits G, Sober Spirits bitter,
Syrah grape juice
Bitter, spicy, condensed
- **LIME** 100ml 12,00€
Sober spirits R, fresh lime juice,
cane sugar
Sour, aromatic, vegetal
- **GINGER** 200ml 12,00€
Sober Spirits R, fresh lime juice,
DRIMS's ginger beer
Spicy, sour, fresh
- **YELLOW** 100ml 12,00€
Sober Spirits W, fresh lemon juice,
cane sugar, egg white
Aromatic, complex, sour

THE SOFTS BY BRIO

◦ SPARKLING DEALCOHOLIZED

French Bloom Le Blanc	<i>By the glass</i>	150ml	12,00€
French Bloom Le Blanc	<i>By the bottle</i>	150ml	80,00€

◦ BOTANICAL WATERS

Hyca verbena, lemongrass, immortelle		330ml	6,00€
Hyca peppermint and green mint		330ml	6,00€
Mastiqua		330ml	7,00€

◦ LIMONADE

Hyca limonade / lemon / combawa		330ml	6,00€
Hopfield 3 hops		330ml	6,00€
Limonade from Jégé – Sapin		330ml	8,00€
Limonade from Jégé – Meadowsweet		330ml	8,00€

◦ KOMBUCHA

R-Kombucha – Elderflower and peach		330ml	7,00€
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◦ HOMEMADE ICED TEA

Today's recipe		120ml	5,00€
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◦ SODA

DRIMS Soda - Rosat geranium		200ml	6,00€
DRIMS Soda - Grapefruit		200ml	6,00€
DRIMS - Ginger Ale		200ml	6,00€
DRIMS - Ginger Beer		200ml	6,00€

◦ TONIC

Cryptonic - Jasmine		200ml	6,00€
Cryptonic - Water		200ml	6,00€
Cryptonic - Ginger		200ml	6,00€

◦ JUICES AND NECTARS

Orange juice		250ml	8,00€
Apple juice		250ml	8,00€
Raspberry nectar		250ml	9,00€
Peach nectar		250ml	8,00€
Tomato juice		250ml	8,00€

◦ NON-ALCOHOL LIQUEUR

Sober Spirits «Amaretto» - no alcohol		40ml	8,00€
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