

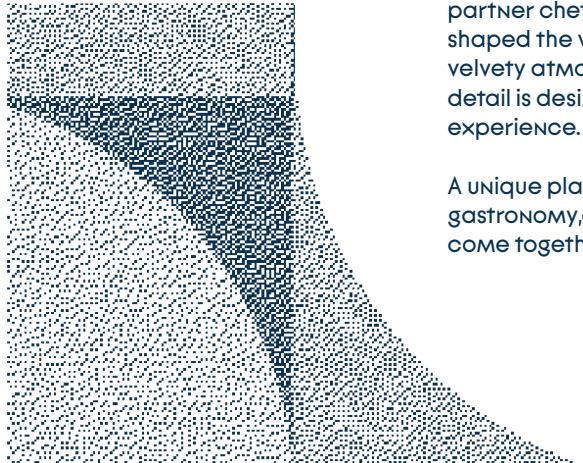


BRIO

LE BAR DES CHEFS



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



Welcome to BRIO:

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 10,00€
- 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

- Grüner Veltiner dac Niederösterreich Autriche – Rudolf Fidesser 2023 12cl 8,00€
- 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 9,00€
- 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€

PROVENÇAL FISHCAKE 9,00€

Romesco Salsa, lemon confit

- AOP Costières de Nîmes «Excellence», Mas des Bressades 2022 12cl 8,00€
- 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€

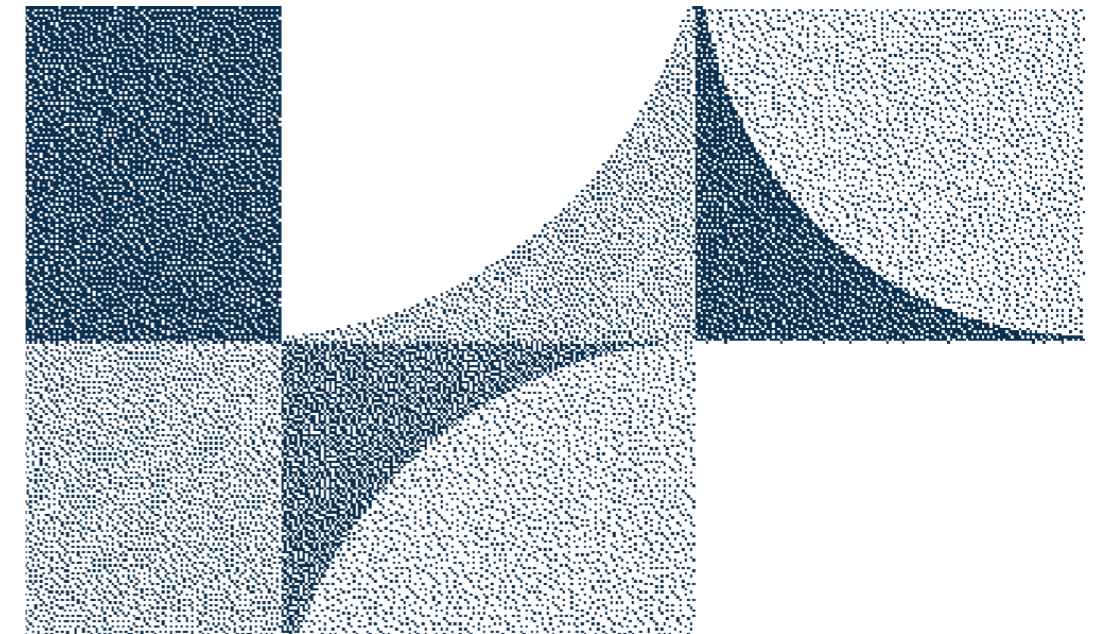
THE WIDE SLATE TO SHARE

Meats and cheeses well surrounded

22,00€

THE HOMEMADE DUCK FOIE GRAS

19,00€



THE CHEFS



CEYDA GUNERKAVAL ◦
PÂTISSERIE GC
 DELICATE AND VELVETY

LAURA SCHNEIDER ◦
JAUNE CITRON
 SURPRISE AND PURE INDULGENCE



NOÉ CUNIN ◦
CHEF DU BRIO
 DELICACY AND COMFORT



THE DESSERTS

LEMON TART

9,00€

Sugary dough, lemon-vanilla confit, lemon curd, lime-spiced ganache

◦ Mosel, Riesling Kabinett Graacher Himmelreich Weingut Willi Schaeffer 2024

12cl 16,00€

THE HARMONIOUS MANGO-VANILLA

9,00€

Almond biscuit, crunchy dulcety, mango-passionfruit confit, mango icing

◦ 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 Late Bottled Vintage Quinta da Romaneira 2015



12cl 14,00€

WINES BY THE GLASS

WHITE WINES

	12cl	75cl
◦ AOC ALSACE PINOT GRIS  Domaine Leipp-Leininger 2023	8,00€	43,00€
◦ SAUVIGNON MAULE VALLEY Chili – Casas Patronales 2024	9,00€	45,00€
◦ GRÜNER VELTINER DAC NIEDERÖSTERREICH Autriche – Rudolf Fidesser 2023	8,00€	45,00€
◦ AOP TSIMANDALI KAKHÉTIE Géorgie – Tbilvino 2023	9,00€	46,00€
◦ PAYS D'OC «HARMONIE» CHARDONNAY Domaine de l'Herbe Sainte 2023	9,00€	46,00€
◦ AOC ALSACE RIESLING GRAND CRU SPOREN  Domaine Engel & Fils 2023	9,00€	48,00€
◦ AOP COLLIOURE «LA RIVIÈRE» Berta Maillol 2022	10,00€	55,00€
◦ AOP BOURGOGNE «LES FÉMELOTES» Domaine Chavy-Chouet 2023	12,00€	62,00€
◦ AOP MEURSAULT «LES NARVAUX» Domaine Chavy-Chouet 2023	21,00€	113,00€

RED WINES

	12cl	75cl
◦ AOP CÔTES DU RHÔNE VILLAGES GADAGNE Domaine Château Quilex 2022	9,00€	49,00€
◦ AOC ALSACE PINOT NOIR Domaine Sophie Schaal 2024	9,00€	46,00€
◦ AOP VILLANY PORTUGIESER Hongrie - Domaine Gere Attila 2022	8,00€	42,00€
◦ AOP CHINON Domaine de l'R 2022	10,00€	50,00€
◦ DOLCETTO D'ALBA  Italie – Domaine Campot Rouge 2024	10,00€	50,00€
◦ CAECUS DOC RIOJA Espagne – Reserva Rioja 2019	12,00€	64,00€
◦ IGP SALTA BONARDA  Argentine – Colomé 2023	12,00€	64,00€
◦ PEPPERWOOD GROVE AVA CALIFORNIA «OLD VINE» États-Unis – Zinfandel N.M.	13,00€	68,00€
◦ AOC CÔTE-RÔTIE «GIROFLARIE» Domaine Jasmin 2023	16,00€	87,00€

ROSÉ WINES

	12cl	75cl
◦ AOC CÔTES DE PROVENCE «FLEUR» Domaine de l'Amaurigue 2025	9,00€	45,00€

SOFT WINES

	12cl	75cl
◦ AOC ALSACE GEWURZTRAMINER «PLAISIR DU VIGNERON» Domaine Leipp-Leininger 2023	11,00€	62,00€
◦ PORTO LATE BOTTLED VINTAGE Quinta da Romaneira 2014	14,00€	82,00€
◦ MOSEL RIESLING  Kabinett Graacher Himmelreich Weingut Willi Schaeffer 2024	16,00€	89,00€

SPARKLING WINES

BY THE GLASS

	12cl	75cl
◦ AOC CRÉMANT D'ALSACE Blanc de blancs extra brut Mélanie Pfister	11,00€	65,00€
◦ AOC CHAMPAGNE TELMONT Réserve brut	19,00€	106,00€

BY THE BOTTLE

ALSACE

◦ CRÉMANT ROSÉ «TERRE DE PINOT NOIR» Domaine Siebert	39,00€
◦ CRÉMANT BRUT NATURE Domaine Barmès-Buecher	45,00€

CHAMPAGNE

◦ CHAMPAGNE TELMONT Blanc de blanc	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 «PAAR» PINOT BLANC / AUXERROIS 	42,00€
Dahlenheim – Domaine Mélanie Pifster 2024	
◦ AOC ALSACE PINOT GRIS «VEILLES VIGNES»	44,00€
Mittelwhir – Domaine Jean Siegler 2022	
◦ AOC ALSACE GEWÜRZTRAMINER 	50,00€
Dambach – Domaine Mathilde Durringer 2020	
◦ AOC ALSACE RIESLING GRAND CRU ALTENBERG DE WOLXHEIM	55,00€
Wolxheim – Domaine Siebert Cuvée «affinée» 2022	
◦ AOP ALSACE «COR VINUM»	57,00€
Gertwiller – Domaine Alain Habsiger 2021	
◦ AOC ALSACE RIESLING GRAND CRU ENGELBERG 	95,00€
Dahlenheim – Domaine Mélanie Pfister 2023	

... AND FROM ELSEWHERE

◦ AOP CÔSTIÈRE DE NÎMES «EXCELLENCE»	40,00€
Mas de Bressades 2022	
◦ AOC L'EMPREINTE DE SAINT MONT	40,00€
Plaimont 2017	
◦ BORDEAUX GRAVES «LES PARCELLAIRES»	45,00€
Domaine Château Cazebonne 2020	
◦ AOC MUSCADET-SUR-LIES	49,00€
Domaine de la Pépière 2024	
◦ LANGUEDOC HUIS CLOS	60,00€
Domaine Clos de l'Amandaie 2018	
◦ VIN DE FRANCE «ROSINE» VIOGNIER	67,00€
Domaine Ogier 2023	
◦ AOC CONDRIEU «LA COMBE DE MALLEVAL»	86,00€
Domaine Ogier 2022	
◦ IGP ÎLE DE BEAUTÉ «MYRTUS»	91,00€
Sant' Armettu 2020	
◦ VIN JAUNE DE GRANDE GARDE	99,00€
Château Chalon Fruitière vinicole 2017	
◦ AOC SAINT-AUBIN «LUCE»	100,00€
Domaine Marc Collin 2023	
◦ HISHIYAMA KOSHU «PRIVATE RESERVE»	105,00€
Japon – Grace Winery 2021	
◦ AOC CÔTES DU JURA CHARDONNAY SOUS VOILE 	114,00€
Domaine Macle 2018	

RED WINES

ALSACE'S WINES...

◦ AOC ALSACE PINOT NOIR 	46,00€
Hunawih – Domaine Sophie Schaal 2024	
◦ AOC ALSACE PINOT NOIR GRAND CRU KIRCHBERG DE BARR 	84,00€
Barr – Domaine Leipp-Leininger 2023	
◦ AOC ALSACE PINOT NOIR «RAHN» 	97,00€
Dahlenheim – Domaine Mélanie Pfister 2023	

... AND FROM ELSEWHERE

◦ AOP LANGUEDOC «CAMPUS DOMINI»	43,00€
Château Massamier-La-Mignarde 2018	
◦ APPASSIMENTO DOMINI VENETI	47,00€
Passito 2023	
◦ AOP BOURGOGNE CÔTES DU COUCHOIS	57,00€
Manoir de Couches 2020	
◦ AOC SANCERRE ROUGE «VENDANGES ENTIÈRES»	68,00€
Domaine Paul Prieur 2023	
◦ AOP TERRASSES DU LARZAC	71,00€
Les Vignes Oubliées 2023	
◦ DOC ROSSO DI MONTALCINO	77,00€
Italie – Tenuta Buon Tempo 2022	
◦ AOC MORGON	79,00€
Domaine Chamonard 2019	
◦ AOC SANTENAY «CUVÉE S»	88,00€
Domaine David Moreau 2023	
◦ TULBAGH «PINOTAGE»	96,00€
Afrique du Sud – Rijk' Cellar 2019	
◦ AOC CÔTES DE BORDEAUX «GRAND VIN»	102,00€
Clos Puy Arnaud 2020	
◦ AOC CHÂTEAUNEUF-DU-PAPE	104,00€
Clos Saint-Antonin 2020	
◦ VAYOTS DZOR «KARASI» ARENI NOIR	104,00€
Arménie – Domaine Zorah 2020	
◦ IGP AVEYRON «LE TRESCOL»	111,00€
Mas Jullien 2022	
◦ AOC CHÂTEAUNEUF-DU-PAPE	117,00€
Domaine Charvin 2017	
◦ AOC GEVREY-CHAMBERTIN	120,00€
Fanny Sabre 2021	
◦ CALIFORNIA PINOT NOIR	135,00€
États-Unis – Clos Saron 2018	
◦ AOC CHAMBOLLE-MUSIGNY	161,00€
Domaine Taupenot-Merme 2022	
◦ DOCG BAROLO SERRADENARI	164,00€
Italie – Giulia Negri 2020	
◦ AOC LANGUEDOC «CLOS DES CISTES»	284,00€
Domaine Peyre Rose 2006	

THE COCKTAILS

AUDACIOUS COCKTAILS

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

SOBER SPIRITS' MOCKTAILS

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

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

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

◦ LIMONADE

Hycra 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

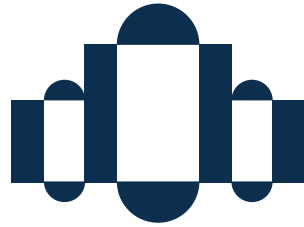
Cryptonic - Jasmine	200ml	6,00€
Cryptonic - Water	200ml	6,00€
Cryptonic - Ginger	200ml	6,00€

◦ 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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BARIO

LE BAR DES CHEFS