

À LA CARTE

POMEGRANATE AUBERGINE (L) (GF) 17.00

Fetakäse, Granatapfel, Kartoffelair, Pastinake
Feta Cheese, Pomegranate, Potato Puffs, Parsley

EDAMAME FALAFEL (VG) (GF) 17.00

Humus, Kichererbsencrunch, Erbsenkresse
Hummus, Crunchy Chickpeas, Pea Cress, Bread

GREEN TABOULEH (V) (L) 16.00

Joghurt, Zitrone, Tomate, Petersilie, Dinkel
Yogurt, Lemon, Tomatoes, Parsley, Spelt

CAULIFLOWER BITES (V) 16.00

Apfel, Zitrone, gerösteter Sesam
Apple, Lemon, Roasted Sesame

OVEN FETA (V) (GF) (L) 21.00

Pinienkerne, Tomate, Paprika, Zwiebel, Kräutermix
Pine Nuts, Tomatoes, Paprika, Onion, Mixed Herbs

CHEESE SPÄTZLE (L) 19.00

Röstzwiebeln, Petersilie
Roasted Onion, Parsley

BAKED POTATO (L) (GF) (VG) 16.00

Dattelfrischkäse, Petersilie, Granatapfel
Date Cream Cheese, Parsley, Pomegranate

ORIENTAL FRIED CHICKEN (L) (S) 18.00

Sriracha, Tabasco, Zitrone, Mayonnaise
Sriracha, Tabasco, Lemon, Mayonnaise

HERBS & BERRIES PANNA COTTA (L) (V) 17.00

Basilikum, Himbeere, weiße Schokolade
Basil, Raspberry, White Chocolate

BAKLAVA CROISSANT (L) (V) 16.00

Tonkabohne Eis, Haselnuss
Tonkabean Ice Cream, Hazelnut

SHARING MENU

For Two

CHAPTER 1

**POMEGRANATE AUBERGINE
EDAMAME FALAFEL
GREEN TABOULEH**

Oliver Zeter, Pfalz,
Sauvignon Blanc,
2021

CHAPTER 2

**CHEESE SPÄTZLE
ORIENTAL FRIED CHICKEN**

Sartirano Figli, Piemont,
Sierre Dei Roveri,
Barbera Appassimento DOC,
2020

CHAPTER 3

**H & B PANNA COTTA
BAKLAVA CROISSANT**

Louis De Grenelle, Loire,
Crémant Grande Reserve
Rose De Saumur Brut AOC

Food Only

€95.00

+

Wine Pairing

€65.00

KYBA

THE EXPLORATION OF FLAVOUR

COCKTAILS

€ 16.50

TRUFFLE MARTINI

Olive Infused Vodka, Dry Vermouth, Truffle Oil

UMAMI SOUR

Mushroom Gin, Rich Syrup, Lemon-Lime, Egg White

MANGAVE

Amaretto, Mango Reduction, Agave Spirit, Salt

CILANTRO SMASH

Cilantro, Gin, Honey, Lime

PEACHY THYMES

Light Rum, Peach Concentrate, Peach Liqueur, Prosecco

SALTY NORI HIGHBALL

Scotch, Nori Reduction, Miso, Lemon, Salt, Soda

KYBA BEES KNEES

Gin, Honey, Lime, Egg White, Bitters

THE ITALIAN JOB

Amaretto, Pamplemousse Liqueur, Sparkling Wine

STRAWBERRY CHAMOMILE NEGRONI

Chamomile Gin, Strawberry Campari, Sweet Vermouth

THE TUSCAN PEAR

Vodka, Clarified Pear Pulp, Limoncello, Ginger, Prosecco

ROSE GIMLET

Gin, Sweet Rose Reduction, Lime

THE CODE

Red Wine, Sweet Vermouth, Peach Liqueur

BEER by Ratsherrn

PILSENER	5.00
HAMBURG HELL	5.00
HAMBURGER PALE ALE	5.50
ALTONAER ROTBIER	5.50
DRY HOPPED PILSENER	5.50
MOBY WIT WHITE ALE	6.00

WATER

Still & Sparkling (0.25)	3.50
Still & Sparkling (0.75)	7.50

SOFT DRINKS

Fritz-Kola	4.50
Fritz-Kola Ohne Zucker	4.50
Fritz-Limo Orange	4.50
Fritz-Limo Zitrone	4.50
Fritz-Spritz Bio Apfelschorle	5.00
Fritz-Limo Apfel-Kirsch-Holunder	5.00

MIXERS

By FEVER TREE

Indian Tonic	4.50
Dry Tonic	4.50
Mediterranean Tonic	5.00
Wildberry	5.00
Premium Ginger Ale	5.00

COFFEE

Espresso	3.50
Double Espresso	6.00
Cafe Crema	6.50
Capuccino	6.50
Latte	6.50
Irish Coffee	10.00