

THE OMNIA COCKTAILS EXPERIENCE/ DEVELOPED FROM GIANLUCA CIRIELLO

APERITIFS/ CREATED TO STIMULATE YOUR APPETITE

INTRO TO APEROL – FROM AUDREY SAUNDERS, NYC
Gin | Aperol | Lemon | Angostura Bitters



PAPER PLANE – FROM SAM ROSS, NYC
Aperol | Buffalo Trace Bourbon | Amaro Nonino | Lemon



TOO SOON? – FROM SAM ROSS, NYC
Cynar | Gin | Lemon | Orange



EARL GREY MARTEANI – FROM AUDREY SAUNDERS, NYC
Gin | Bergamot | Lemon | Egg White



GUNS N' ROSES – AN OMNIA ORIGINAL
Brut Champagne | Gin | Herbal Tea | Lemon | Peychaud | Elderflower



DAYS OF FALL/ CREATED TO BE SIPPED ALL DAY ROUND

MEZCAL MULE – FROM JIM MEEHAN, NYC
Mezcal | Passionfruit Purée | Agave | Cucumber | Ginger Beer



TOMMY'S MARGARITA – FROM JULIO BERMEJO, SF
Reposado Tequila | Lime Juice | Agave



BOOYAH COLADA – AN OMNIA ORIGINAL
Black Rum | Coconut Cream | Pineapple Juice | Lime | Cane Sugar



JFK HARRIS – FROM ZACHARY GELNAW RUBIN, NYC
White Rum | Lemon | Mint | Float of Red Wine



EASTSIDE – GEORGE DELGADO, NYC
Gin | Cucumber | Lime | Mint



HOW DOES IT FEEL? – AN OMNIA ORIGINAL
Bourbon | Pecan Nut | Lemon | Peach | Maple Syrup | Egg White



NIGHTCAPS/ CREATED TO SEND YOU OFF TO SLEEP

THE COFFEE COCKTAIL – FROM THE NOMAD HOTEL, NYC
Cognac | Ruby Port | Demerara Sugar | Egg | Nutmeg



MEDICINA LATINA – AN OMNIA ORIGINAL
Fernet Branca | Dark Chocolate | Cream | Salt Dust | Orange



THE NIGHT IS MY FRIEND – AN OMNIA ORIGINAL
Blended Scotch | Cynar | Maple Syrup | Cream | Coffee | Egg | Cinnamon



ALL COCKTAILS 19.-

ASK OUR TEAM FOR CLASSIC COCKTAILS AND NON ALCOHOLIC OPTIONS

MINERAL	Eptinger prickelnd	50 cl / 100 cl	6.- / 10.-
	Eptinger still	50 cl / 100 cl	6.- / 10.-
	Hausgemachter Eistee	25 cl	8.-
	Coca Cola / light / zero	33 cl	6.-
	Sprite	33 cl	6.-
	Rivella rot, blau	33 cl	6.-
	Fever Tree Tonic Water		
	Bitter Lemon, Ginger Ale	20 cl	5.-
	Le Tribute Tonic Water	20.cl	6.-
	Schorle	33 cl	6.-
	Red Bull	25 cl	5.-
	Chinotto San Pellegrino	20 cl	5.-
	Aranciata San Pellegrino	20 cl	5.-
	SAFT	Tomate „Alain Milliat“	33 cl
Mango „Alain Milliat“		33 cl	13.-
Himbeer „Alain Milliat“		33 cl	13.-
Erdbeer „Alain Milliat“		33 cl	13.-
Orangensaft frisch gepresst		20 cl	9.-
Grapefruitsaft frisch gepresst		20 cl	9.-
Apfelsaft		33 cl	6.-
KAFFEE	Kaffee "Amici"		6.-
	Espresso "Amici"		6.-
	Kaffee Koffeinfrei "Amici"		6.-
	Doppelter Espresso "Amici"		8.-
	Cappuccino		8.-
	Cafe Latte		8.-
	Latte Macchiato		8.-
	Eiskaffee		12.-
HEISSGETRÄNKE	Chai Latte		9.-
	Ovomaltine / Caotina		6.-
	Felchlin Schokolade		8.-
ALKOHOLISCHE HEISSGETRÄNKE	Irish Coffee (Jameson)		18.-
	Heisse Schokolade mit Rum oder Amaretto		14.-

BIER	Suonen	33 cl	7.50
	BFM Salamandre Spicy Wheat Ale	33 cl	7.50
	BFM Djéronimo White IPA	33 cl	7.50
	BFM La Cuivrée Session Red Ale	33 cl	7.50
	BFM L'Abbaye du St. Bon-chien	37.5 cl	14.-
	Erdinger Weissbier	50 cl	9.-
	Appenzeller Leermond Alkoholfrei	33 cl	7.-
APERITIF	Campari	4 cl, 23%	9.-
	Aperol	4 cl, 11%	9.-
	St.Germain	4.cl, 20%	9.-
	Pimm's	4 cl, 25%	9.-
	Pernod	4 cl, 40%	9.-
	Pastis 51	4 cl, 45%	9.-
	Pastis 47	4 cl, 45%	12.-
VERMOUTH	Jsotta Bianco	4 cl, 15%	9.-
	Martini Extra Dry	4 cl, 18%	9.-
	Jsotta Rosso	4 cl, 15%	9.-
PORTO	Valfado Swiss Port	4 cl, 18.5%	18.-
	Taylor's 10y	4 cl, 20%	9.-
	Graham's Tawny Port 10y	4 cl, 20.7%	18.-
	Graham's Tawny Port 20y	4 cl, 20.7%	20.-
	Graham's Tawny Port 30y	4 cl, 20.7%	25.-
	Sandeman White Porto	4 cl, 19%	9.-
	Sandeman Tawny Porto	4 cl, 19,5%	9.-
	Sandeman Fine White Porto	4 cl, 19,5%	9.-
SHERRY	Sherry Dry Sack Fino	4 cl. 15%	9.-
	Sherry Dry Sack Oloroso, 15y	4 cl, 20.5%	9.-
	Sandeman Medium Dry	4 cl, 15%	9.-
	Bristol Cream	4 cl, 17.5%	9.-