

HERZLICH WILLKOMMEN IN DER FONTENAY BAR

Wir möchten mit Ihnen aus dem Alltag heraus abtauchen in eine Welt der flüssigen Genüsse und Experimente. Unser 320° Panorama ist Hamburg pur: Weitsicht und Entschleunigung zugleich.

Unsere Barkultur besinnt sich auf ihre Jahrhunderte alten Wurzeln, ist gleichzeitig aber auch kosmopolitisch und mit aktuellen Trends im Blick.

We want to descend with you from everyday life into a world of liquid pleasures and experiments. Our 320° panorama is pure Hamburg: Foresight and deceleration at the same time. Our bar culture reflects on its centuries-old roots, is at the same time also cosmopolitan and with current trends in view.

MONTHLY BAR RECOMMENDATION

THE PEGU CLUB

HERBAL | LIGHT | TARTLY

London Dry Gin | Orange Curaçao | White Vermouth | Lime Juice | Angostura Bitter |
Orange Bitter

13€

FLIP FLOP

FRESH | COMPLEX | SILKY

Bourbon Whisky | Sloe Gin | Peanut Spirit | Lemon Juice | Sugar |
Heavy Cream | Egg | Soda Water

15€

RUSTY NAIL 2.0

TANGY | BALANCED | FULL BODIED

Macallan 12y Single Malt Whisky | Whisky - Honey Liqueur

22€

WORMWOOD WAGON

UNSERE HOMMAGE AN EINEN ALTEN KLASSIKER, DEN WERMUT.

Eine Spirituosenkategorie, die viel zu lange unterschätzt wurde. Er konnte Manhattans versüßen, James Bond eine staubtrockene Kehle beschern und die Barkultur kam erst mit ihm wieder richtig in Schwung. Wir brechen die DNA dieses bezaubernden Klassikers auf und wollen Ihnen mit erstklassigen Weinen, Obstbränden von Weltniveau, Kräutern aus aller Welt und alternativen Zuckerquellen zeigen, was noch alles in ihm steckt.

Our tribute to an old classic, vermouth. A category of spirits that has been underestimated for far too long. It could sweeten a Manhattan, comfort James Bond's dry throat and with it open a new chapter in bar culture. We break apart the building blocks of this enchanting classic and show you what else is possible with excellent wines, outstanding fruit brandies, herbs from all over the world and alternative sources of sugar.

€18

NO. 1 - WHITE

CALIFORNIAN CHARDONNAY

Cider Pear | Pineapple Syrup | Black Walnut Bitter | Wormwood Essence

NO. 2 - ROSÉ

PFALZ ROSÉ SAIGNER

Peanut | Rice Syrup | Cacao Bitter | Wormwood Essence

NO. 3 - RED

MALLORQUIN RED CUVÉE

Royal Pistachio | Coconut Blossom Syrup | Winter-Coffee Bitter (TFB) | Wormwood Essence

FONTENAY'S FINEST

Herzlich willkommen auf der gustatorischen Spielwiese der Fontenay Bar. Hier finden Sie unsere eigenen Kreationen mit teils hausgemachten Zutaten (TFB), inspiriert von befreundeten Bartendern aus aller Welt, saisonalen Einflüssen, den neuesten Techniken und der globalen Vielfalt an Aromen. Finden Sie Ihr neues Lieblingsgetränk und tauchen Sie ein in die flüssige Welt der heutigen Barkultur.

Welcome to the Fontenay Bar's gustatory playground. Here you will find our own creations, inspired by talks with friendly bartenders from all over the world, seasonal influences, the latest techniques or the global variety of flavors. Find your new favorite drink and dive into the liquid range of today's bar culture.

€ 15

SMOKY GOODS

EARTHY | PLEASANT | SPICY

Mezcal | Red Turnips Spirit | Rosé Wine Aperitive | Lime Juice | Pineapple Syrup |
Chili-Peychaud Bitter (TFB)

EL ANCLADERO

COLTISH | DEEP | BULKY

Spanish Brandy | Chestnut Liqueur | Fruity Strawberry Vinegar |
Strawberry & Pepper Bitter | Coconut Tincture (TFB)

COMMODORE

REFRESHING | SIPPING | SOUR

Apple Aquavit (TFB) | Manzanilla Sherry | Lemon Juice | Sugar |
Eucalyptus Tincture | Eggwhite

RYER & HIGHER

NIPPY | COMPLEX | BOOZY

Blend of Rye Whisky | Pear-Saffron-Vanilla Liqueur (TFB) | Angostura Bitter

TSUNAMI

SMOKY | INTENSE | MELLOW

Tennessee Whiskey | Brazil Green Banana Liqueur | Lapsang Souchong | Lemon Juice |
Incense-Honey (TFB) | Black Walnut Bitter | **Milk Washed**

SLEEPING BEAUTY

MINERALLY | COMPLEX | TARTLY

Mezcal | White Vermouth | Maraschino Liqueur | Sweet Cherry Liqueur |
Clarified Orange Juice

PAPA INCA

FLORAL | SIPPING | GREASY

Aged Pisco | Anejo Tequila | Black Currant Spirit | Cacao Liqueur |
Oolong Syrup | Coconut Water

GOLD OF THE CARIBBEAN

TANGY | DEEP | WARMING

Aged Cuban Rum | Pineapple Rum | Coriander Spirit | Brazil Green Banana Liqueur |
Lemongras-Vanilla Syrup (TFB)

STAY CLASSY

Von der Entdeckung der Mischgetränke bis zur Geburt der Barkultur - Willkommen bei den Klassikern. Wir haben uns für Klassiker entschieden, die Sie vielleicht noch nicht kennen, die jedoch schon einige Jahrhunderte die verschiedensten Barkarten der Welt zieren. Mit STAY CLASSY gehen wir zurück zum Ursprung der Barkultur und präsentieren selbst einige Klassiker aus dem 19. Jahrhundert und früher.

From the origin of mixed drinks to the roots of bar culture - welcome to the classics. We chose classics which you may not be familiar with, but have been listed on bar menus around the world for centuries. With STAY CLASSY we go back to the origin of the bar culture and present even classics from 19th century and earlier.

€ 14

TULIP COCKTAIL

FRUITY | COMPLEX | SMOOTH

Calvados | Red Vermouth | Apricot Liqueur | Lemon Juice | Sugar

CHICAGO FIZZ

SAVORY | RICH | FIZZY

Jamaican Rum | Ruby Port | Lemon Juice | Sugar | Eggwhite | Soda Water

CHRYSANTHEMUM COCKTAIL

HERBAL | LIGHT | BITTER

Dry White Vermouth | DOM Bénédictine | Absinth

MANHATTAN

TANGY | COMPLEX | BITTER

Tennessee Rye Whiskey | Red Vermouth | Fontenay Bitter (TFB)

EAST INDIA COCKTAIL

LUSTY | BULKY | BOOZY

Cognac | Orange Curaçao | Maraschino Liqueur | Pineapple Syrup | Angostura Bitter

JET PILOT

SPICY | EXOTIC | PUNCHING

Fontenay Rum Blend (TFB) | Falernum | Lime Juice | Grapefruit Juice | Cinnamon Syrup |
Angostura Bitter | Absinth

TRINIDAD SOUR

SPICY | RICH | SOUR

Rye Whisky | Angostura Bitter | Lemon Juice | Orgeat

MARTINEZ

NUTTY | DEEP | CHARMING

Oude Genever | Red Vermouth | Maraschino Liqueur | Angostura Bitter

NON-ALCOHOLIC DRINKS

Für all jene unter Ihnen, die keine Affinität für gebranntes Hochprozentiges haben oder einfach zur gewünschten Tageszeit ein erfrischendes alkoholfreies Getränk genießen möchten, haben wir auch hier eine kleine Auswahl für Sie kreiert.

For all of you, who have no affinity for distilled high volume spirits, or everybody who is just looking for a non-alcoholic refreshment at any time, we created a small selection as well.

€ 12

SPICY PUNCH

ASSAM TEA & FRUITY CHAMOMILE

Cloudy Apple Juice | Cinnamon Syrup | Verjus | Ginger Ale

SHIWA

LAPSANG SOUCHONG TEA & VANILLA ROOIBOS

Lemon Juice | Cinnamon Syrup | Cranberry | Eggwhite | Mate

GINGER & BERRIES

SWEET BERRIES TEA

Lime Juice | Ginger Beer

BOTANICAL SOUR

AYURVEDA TEA & JASMIN PEARLS

Lemon Juice | Orgeat | Honey

AQUAVIT

	VOLUME	COUNTRY	MAIN FLAVOURS	4cl
Helbing Aquavit	42%	Germany	Fennel, Caraway, Dill	€ 10
Opland Aquavit Madeira Cask	41,5%	Norway	Fennel, Caraway, Dried Fruits	€ 13
Linie Aquavit	41,5%	Norway	Caraway, Fennel, Vanilla	€ 8
Lysholm No. 52 Botanical Aquavit	40%	Norway	Pepper, Caraway, Lemon	€ 10
Aalborg Dild Akvavit	38%	Denmark	Dill, Anis, Lemon	€ 8

Bar Favorite

NO. 52 & TONIC

LYSHOLM NO. 52 BOTANICAL AQUAVIT

Psychaud Bitter | Fever Tree Tonic Water | Lemon Zest

€ 15

VODKA	VOLUME	COUNTRY	GRAIN BASE	4cl
Beluga Transatlantic	40%	Russia	Barley	€ 16
Chopin Rye	40%	Poland	Rye	€ 10
Grey Goose	40%	France	Wheat	€ 10
Kauffmann	40%	Russia	Wheat	€ 14
Ketel 1	40%	Netherlands	Wheat	€ 8

Bar Favorite

CLUBLAND

KETEL 1

White Port | Angostura Bitter | Lemon Zest

€ 14

GIN & GENEVER	VOLUME	COUNTRY	TASTE & FLAVOUR	4cl
Death's Door	47%	USA	Juniper, Fennel, Coriander Seeds	€ 12
Elephant Gin	45%	Germany	Juniper, Ginger, Baobab	€ 12
Ferdinands Quince	30%	Germany	Quince, Lemon, Wine	€ 12
Ferdinands Saar Dry	44%	Germany	Mineralic, Wine, Juniper	€ 12
Gin Mare	42,7%	Spain	Basil, Rosemary, Olive	€ 11
Gin Sul	43%	Germany	Lavender, Rockrose, Pimento	€ 12
Haymans Old Tom	40%	England	Orange, Lemon, Juniper	€ 8
Hendrick 's	44%	Scotland	Rose, Cucumber, Lemon	€ 10
Kyrö Napue Gin	46,3%	Finland	Juniper, Sea Buckthorn, Cranberry	€ 10
No. 3	46%	England	Juniper, Pine Trees, Lavender	€ 10
Martin Millers WS	45,2%	England/ Island	Juniper, Cucumber, Grapefruit	€ 10
Monkey 47	47%	Germany	Lingonberries, Juniper, Lavender	€ 12
Monkey 47 Sloe	29%	Germany	Sloe, Red Fruits, Juniper	€ 12
Ojo de Agua	43%	Switzerland	Yerba Mate, Juniper, Black Raspberries	€ 11
Opihr	42%	England	Caraway, Pepper, Cardamom	€ 9
Rutte Sloe	30%	Netherlands	Sloe, Almond, Red Fruits	€ 9
Rutte Celery	43%	Netherlands	Juniper, Celery, Parsley	€ 9
Rutte Old Simon	34%	Netherlands	Nuts, Chocolate, Juniper	€ 9
Sipsmith	41,6%	England	Juniper, Lemon, Coriander Seeds	€ 10
Star of Bombay	47,5%	England	Juniper, Musk, Bergamotte	€ 10
Tanqueray	47,3%	England	Juniper, Coriander Seed, Liquorice	€ 7
Tanqueray Ten	47,3%	England	Juniper, Citrus Fruits, Chamomile	€ 8

Bar Favorite

SLOEPRESSI & TONIC

RUTTE SLOE GIN

Coffee Tincture (TFB) | Fever Tree Tonic Water

€ 14

RUM, RON & RHUM

VOLUME

COUNTRY

4cl

RUM BRITISH

Angostura 1919	40%	Trinidad	€ 10
Appleton 21	43%	Jamaica	€ 15
Appleton Signature Blend	40%	Jamaica	€ 8
Bonpland Blanc	40%	Germany	€ 8
Compagnie des Indes	ask for availability, vintage & destination		€ 22
Dos Maderas 5+5	40%	Guyana	€ 10
El Dorado Special Reserve 15 Year	43%	Guyana	€ 12
Kaniché XO	40%	Barbados	€ 13
Plantation 20th Anni	40%	Barbados	€ 11
Plantation 3 Stars	41,2	Blend	€ 8
Plantation Barbados 5 Years	40%	Barbados	€ 8
Plantation Original Dark	40%	Blend	€ 8
Plantation Pineapple Stiggins' Fancy	40%	Blend	€ 10
Pyrat XO Reserve	40%	Anguilla	€ 9
Ron Elba	47%	Germany	€ 15

Bar Favorite

CORN & OIL

PLANTATION BARBADOS 5 YEARS

Falernum | Lime | Angostura Bitter

€ 14

RUM, RON & RHUM

VOLUME

COUNTRY

4cl

RON SPANISH

Abuelo 12	40%	Panama	€ 9
Abuelo XV Oloroso Cask	40%	Panama	€ 18
Bacardi 8	40%	Puerto Rico	€ 8
Bacardi Heritage Superior	44,5%	Puerto Rico	€ 8
Botucal Reserva Exclusiva	40%	Venezuela	€ 8
Cartavio XO	40%	Peru	€ 10
Compagnie des Indes	ask for availability, vintage & destination		€ 22
Don Q Vermouth Cask Finish	40%	Puerto Rico	€ 16
Goslings Family Reserve	40%	Bermudas	€ 14
Havana Club Selección de Maestros	45%	Cuba	€ 12
Ophimus 15	38%	Dom Rep	€ 14
Origines 18	40%	Panama	€ 16
Millonario XO	40%	Peru	€ 23
Millonario 10anos Aniversario Cincuenta	50%	Peru	€ 10
Santa Teresa 1796	40%	Venezuela	€ 12
Zacapa Edicion Negra	43%	Guatemala	€ 14

Bar Favorite

LEE'S MULATA

SANTA TERESA 1796

Dutch Cacao Liqueur | Lime Juice | Sugar

€ 14

RUM, RON & RHUM

VOLUME

COUNTRY

4cl

RHUM FRENCH

Clément Blanc Canne Bleue

50%

Martinique

€ 10

Compagnie des Indes

ask for availability, vintage & destination

€ 22

Trois Rivières Blanc

50%

Martinique

€ 8

Bar Favorite

TI PUNCH

TRIOS RIVIÈRES BLANC

Lime Wedge | Sugar

€ 14

WHISKY & WHISKEY

VOLUME

AREA

4cl

SCOTTISH WHISKY SINGLE MALT

Ardbeg 10	46%	Islay	€ 11
Ardbeg Uigeadail	54,2%	Islay	€ 15
Auchentoshan Three Wood	43%	Lowlands	€ 11
Caol Ila 12	43%	Islay	€ 12
The Dalmore 15	40%	Highlands/Speyside	€ 15
The Dalmore 18	43%	Highlands/Speyside	€ 17
The Dalmore Cigar Malt	44%	Highlands/Speyside	€ 16
The Dalmore King Alexander III	40%	Highlands/Speyside	€ 45
Glenfiddich 19	40%	Highlands/Speyside	€ 19
Glengoyne 15	43%	Highlands/Speyside	€ 14
Glengoyne 18	40%	Highlands/Speyside	€ 16
Glengoyne 21	43%	Highlands/Speyside	€ 20
Glenmorangie 10	40%	Highlands/Speyside	€ 10
Glenmorangie 18	43%	Highlands/Speyside	€ 17
Hazelburn 12	46%	Campbeltown	€ 12
Highland Park 18	43%	Isle of Orkney	€ 19
Jura Prophecy	46%	Isle of Jura	€ 16
Lagavulin 16	43%	Islay	€ 14
Laphroaig Quarter Cask	48%	Islay	€ 10
Octomore	59,1%	Islay	€ 38
Oban 14	43%	Highlands/Speyside	€ 16
Springbank 15	46%	Campbeltown	€ 15
Talisker 10	45,8%	Skye	€ 9
Talisker Storm	45,8%	Skye	€ 10
The Balvenie 12 Double Wood	40%	Highlands/Speyside	€ 11
The Balvenie 21 Port	40%	Highlands/Speyside	€ 25
The Macallan 12 Triple Cask	40%	Highlands/Speyside	€ 22
The Macallan 15 Triple Cask	43%	Highlands/Speyside	€ 35
The Macallan 18 Triple Cask	43%	Highlands/Speyside	€ 45

WHISKY & WHISKEY

VOLUME

4cl

SCOTTISH WHISKY BLENDED

Big Peat	46%	€ 12
Johnnie Walker Black Label	40%	€ 10
Johnnie Walker Blue Label	40%	€ 22
Monkey Shoulder	40%	€ 10
Naked Grouse	40%	€ 10
Rock Oyster	46,8%	€ 12
Scallywag	46%	€ 12
The Epicurean	46,2%	€ 12
Timorous Beastie	46,8%	€ 12

Bar Favorite

SCOTCH & SODA

MONKEY SHOULDER
Schweppes Soda Water

€ 14

WHISKY & WHISKEY	VOLUME	CATEGORY	4cl
JAPANESE WHISKY			
Nikka from the Barrel	51,4%	Blend	€ 12
Nikka Miyagikyo	45%	Single Malt	€ 16
Nikka Pure Malt Red	43%	Pure Malt	€ 15
Nikka Taketsuru 17	43%	Pure Malt	€ 25
Nikka Yoichi	45%	Single Malt	€ 22

Bar Favorite

MIZUWARI

NIKKA FROM THE BARREL
Ice cold Water

€ 14

WHISKY & WHISKEY

VOLUME

CATEGORY

4cl

AMERICAN WHISKEY

Blanton's Single Barrel	46,5%	Bourbon	€ 16
Noah's Mill	57,15%	Bourbon	€ 18
Bulleit Rye	45%	Rye	€ 8
Elijah Craig	47%	Bourbon	€ 8
Evan Williams Black	43%	Bourbon	€ 7
Four Roses Single Barrel	50%	Bourbon	€ 12
Jack Daniels Single Barrel	45%	Tennessee	€ 10
Jack Daniels Single Barrel Rye	45%	Tennessee	€ 11
Lot 40 (Canada)	43%	Rye	€ 10
Maker's Mark	45%	Bourbon	€ 8
Rittenhouse Rye	50%	Rye	€ 9
Sazerac Rye	45%	Rye	€ 16
Woodford Reserve	43,2%	Bourbon	€ 8
Woodford Reverse Malt	45,2%	Bourbon	€ 15
Michter's Bourbon	45,7%	Bourbon	€ 14
Michter's Toasted Barrel Finish Bourbon	45,7%	Bourbon	€ 48
Michter's Sour Mash	43%	American	€ 14

IRISH WHISKEY

Jameson	40%	Blend	€ 8
Redbreast 15	46%	Pure Pot Still	€ 16
Teeling	46%	Small Batch	€ 10

Bar Favorite

HORSE'S NECK

EVAN WILLIAMS BLACK

Angostura Bitter | Fever Tree Ginger Ale | Lemon Zest

€ 14

COGNAC	VOLUME	AGE	4cl
Frapin 1270	40%	VS	€ 10
Chateau de Montifaud	40%	VSOP	€ 10
Hennessy	40%	VSOP	€ 13
Chateau Fontpinot Frapin	41%	XO	€ 16
Courvoisier	40%	XO	€ 20
Hennessy	40%	XO	€ 22
Hine	40%	XO	€ 22

PISCO	VOLUME	TRAUBENSORTE/GRAPES	4cl
Barsol Primero	41,3%	Quebranta	€ 8
Barsol Primero	41,3%	Italia	€ 8
MalPaso Reservado	40%	Moscatel	€ 8

Bar Favorite

PISCO SOUR

BARSOL PRIMERO PISCO BLEND (TFB)

Lime Juice | Sugar | Eggwhite | Amargo Chuncho Bitter

€ 14

TEQUILA	VOLUME	MAIN FLAVORS	4cl
Don Julio Blanco	38%	Pure Agave, White Pepper, Jasmine	€ 10
Don Julio Reposado	38%	Cinnamon, Dried Fruits, Honey	€ 10
Don Julio Anejo	38%	Leather, Mandarin, Caramel	€ 12
Milenario Blanco	41,5%	Floral, Vanilla, tropical Fruits	€ 10
Milenario Reposado	41,5%	Almond, Coffee, Pineapple	€ 12
Milenario Anejo	41,5%	Vanilla, Spices, Tropical Fruits	€ 14

Bar Favorite

PALOMA

DON JULIO BLANCO

Lime Juice | Saline Solution | Grapefruit Lemonade

€ 14

MEZCAL	VOLUME	AGAVE TYPE	2cl
Amores Cupreata	41%	Cupreata	€ 6
Del Maguey Tobala	45%	Tobalá	€ 10
Del Maguey Vida	42%	Espadín	€ 5

Bar Favorite

MEZCAL MONK

AMORES CUPREATA

DOM Bénédictine | Saline Solution | Grapefruit Zest

€ 14

EAU DE VIE & CALVADOS

VOLUME

4cl

DISTILLED BY HIEBL

Banane <i>Banana</i>	40%	€ 16
Erdnuss <i>Peanut</i>	40%	€ 28
Kirsche <i>Cherry</i>	40%	€ 14
Limettenradler <i>Beer Brandy & Lime</i>	40%	€ 14
Mandarine <i>Mandarin</i>	40%	€ 20
Muskat-Kürbis <i>Musk Pumpkin</i>	40%	€ 28
Paprika <i>Bellpepper</i>	40%	€ 28
Quitte <i>Quince</i>	40%	€ 16
Rosmarin <i>Rosemary</i>	40%	€ 16
Rote Rübe <i>Red Turnip</i>	40%	€ 16
Schwarze Johannisbeere <i>Bl. Currant</i>	40%	€ 21
Speckbirne <i>Cider Pear</i>	40%	€ 14
Waldhimbeere <i>Wild Rapsberry</i>	40%	€ 28

EAU DE VIE & CALVADOS	VOLUME	2cl
DISTILLED BY REISETBAUER		
Williams Birne <i>Pear</i>	41,5%	€ 13
Marille <i>Apricot</i>	42%	€ 13
Ingwer <i>Ginger</i>	41,5%	€ 18
Vogelbeere <i>Rowan</i>	41,5%	€ 18

EAU DE VIE & CALVADOS	VOLUME	AGE	4cl
CALVADOS			
Boulard	40%	XO	€ 10
Chateau du Breuil	40%	8ANS	€ 10
Chateau du Breuil	41%	15ANS	€ 13

Bar Favorite

VW COCKTAIL

REISETBAUER WILLIAMS
White Vermouth | Lemon Zest

€ 14

AMAROS & LIQUEURS

VOLUME

TASTE & FLAVOUR

4cl

AMAROS

Aperol	15%	Rhubarb-Orange-Bitter	€ 7
Campari	25%	Bitter-Orange-Herbal	€ 7
Cynar	16,5%	Herbal-Artichoke	€ 7
Fernet-Branca	39%	Mint-Saffron-Chamomile	€ 7
Picon Amer	21%	Herbal-Orange-Bitter	€ 7
Suze	15%	Bitter-Mineralic-Herbal	€ 7
Suze Saveur d'autrefois	20%	Bitter-Mineralic-Herbal	€ 8

LIQUEURS

Chambord	16,5%	Berries-Honey-Lemon	€ 7
Chartreuse Jaune	40%	Over 130 Herbs	€ 7
Chartreuse Verte	55%	Over 130 Herbs	€ 7
DOM Bénédictine	40%	Sage-Honey-Herbal	€ 7
Domaine de Canton	28%	Ginger-Lemon-Vanilla	€ 7
Drambuie	40%	Honey-Whisky	€ 7
Ferrand Dry Curacao	40%	Cognac-Bitter Orange	€ 7
Grand Marnier	40%	Cognac-Orange-Herbs	€ 7
Helbing Kümmel	35%	Caraway	€ 7
Jägermeister Manifest	38%	Wood-Leather-Herbs	€ 7
Limoncello Pallini	26%	Amalfi Lemon	€ 7
Mozart Chocolate Cream	17%	Hazelnut-Chocolate	€ 7
Mozart Dark Chocolate	17%	Bitter Chocolate	€ 7
Mozart White Chocolate	15%	White Chocolate-Vanilla	€ 7
St. Germain	20%	Elderflower	€ 7

FORTIFIED WINES

5cl

VERMOUTH

Carpano Antica Formula	16,5%	€ 8
Cocchi Rosa Aperitivo Americano	16,5%	€ 10
Mancino Vermouth Bianco Ambrato	16,0%	€ 9
Mancino Vermouth Rosso Amaranto	16,0%	€ 9
Mancino Vermouth Secco	18,0%	€ 9
Noilly Prat Dry	18,0%	€ 7
Punt e Mes	16,0%	€ 7

WINE BASED

Bhyrr	18,0%	€ 6
Dubonnet	14,8%	€ 7

SHERRY

Bodegas Gutierrez-Colosia Manzanilla	15,0%	€ 9,5
Bodegas Gutierrez-Colosia Oloroso	18,0%	€ 11,5
Bodegas Gutierrez-Colosia Amontillado	18,0%	€ 11,5
Bodegas Gutierrez-Colosia Moscatel	15,0%	€ 16
Bodegas Gutierrez-Colosia Pedro-Ximinez	17,0%	€ 16

PORT

Dow's Fine Ruby Port	19,0%	€ 9,5
Dow's Fine White Port	19,0%	€ 9,5
Dow's LBV 2011	20,0%	€ 11,5
Dow's 10 Y Tawny	20,0%	€ 12,5
Dow's 20 Y Tawny	20,0%	€ 19

WINE & CHAMPAGNE

0,75l

CHAMPAGNE

Louis Roederer Premier Brut, Reims	0,1l	€ 16,5	€ 98
Ruinart Rosé, Reims	0,1l	€ 19,5	€ 119

WHITE

2018 The Fontenay QUIDDJE Weißburgunder <i>Weingut Markus Schneider, Ellerstadt, Pfalz, Germany</i>	0,2l	€ 14	€ 42
2018 Riesling Rheingau LUV <i>Weingut Eva Fricke, Lorch, Rheingau, Germany</i>	0,2l	€ 16	€ 48
2018 Grauburgunder Lahrer Gronenbühl <i>Weingut Wöhrle, Lahr, Baden, Germany</i>	0,2l	€ 22	€ 66
2017 Grüner Veltliner <i>Weingut Markus Waldschütz, Straß-Kamptal, Austria</i>	0,2l	€ 16	€ 48
2017 Greenhough Sauvignon Blanc <i>Nelson, New Zealand</i>	0,2l	€ 16	€ 48
2016 Chardonnay <i>Freemark Abbey, Napa Valley, California, North America</i>	0,2l	€ 24	€ 72

ROSÉ

2017 Blauer Spätburgunder Rosé Mittenmang <i>Weingut Bettina Schumann, Baden, Germany</i>	0,2l	€ 15	€ 45
2018 Coeur de Grain <i>Château Romassan Domaine Ott, Brandol, France</i>	0,2l	€ 22	€ 69

RED

2017 Spätburgunder JOHN <i>Weingut Rudolf Fürst, Bürgstadt, Franken, Germany</i>	0,2l	€ 18	€ 54
2016 Chianti Classico <i>Castello di Fonterutoli, Castellina in Chianti, Tuscany, Italy</i>	0,2l	€ 22	€ 66
2014 Valsotillo Reserva <i>Bodegas Ismael Aroyo Valsotillo, Ribera del Duero, Spain</i>	0,2l	€ 30	€ 90
2016 Gallinas Y Focas <i>4 Kilos Vinicola, Mallorca, Spain</i>	0,2l	€ 24	€ 72
2010 Fontenil <i>Château Fontenil, Bordeaux, Frankreich, France</i>	0,2l	€ 30	€ 90
2016 Yakka Shiraz <i>Longview, Adelaide Hills, Australia</i>	0,2l	€ 18	€ 54

BEER

Ratsherrn Pils	0,3l	€ 5
Ratsherrn Pils No. 10	0,33l	€ 5
Ratsherrn Pale Ale	0,33l	€ 6
Erdinger Weißbier	0,33l	€ 5,5
Jever Fun Pils, <i>non-alcoholic</i>	0,33l	€ 5
Erdinger Weißbier, <i>non-alcoholic</i>	0,33l	€ 5,5

WATER

Lurisia, Still	0,33l	€ 5
Lurisia, Still	0,75l	€ 9,5
Lurisia, Sparkling	0,33l	€ 5
Lurisia, Sparkling	0,75l	€ 9,5

JUICE

Fresh Orange	0,20l	€ 9
Fresh Pineapple	0,20l	€ 11
Fresh Grapefruit	0,20l	€ 9
Apple juice cloudy	0,20l	€ 5

LEMONADES

Coca-Cola	0,2l	€ 5
Coca-Cola light	0,2l	€ 5
Coca-Cola zero	0,2l	€ 5
Fanta	0,2l	€ 5
Sprite	0,2l	€ 5
Fever Tree Ginger Ale	0,2l	€ 6
Fever Tree Ginger Beer	0,2l	€ 6
Fever Tree Indian Tonic Water	0,2l	€ 6
Schweppes Bitter Lemon	0,2l	€ 6
Schweppes Dry Tonic Water	0,2l	€ 6
Fentimans Tonic Water	0,2l	€ 6
Thomas Henry Ultimate Grapefruit	0,2l	€ 5
Club Mate	0,3l	€ 5
Fontain of Youth Coconut Water	0,5l	€ 9,5

COFFEE

Espresso <i>Espresso</i>	€ 4
Doppelter Espresso <i>Double Espresso</i>	€ 6,5
Kaffee <i>Coffee</i>	€ 5
Cappuccino <i>Cappuccino</i>	€ 5,5
Latte Macchiato <i>Latte Macchiato</i>	€ 5,5
Heiße Schokolade <i>Hot Chocolate</i>	€ 5

TEA

POTT

GREEN

Shincha Asanoka	€ 9
Silver Pi Lo Chun	€ 9
Finest Shizuoka Sencha	€ 9
Golden Oolong	€ 9
Jasmin Pearls	€ 9
Morgentau	€ 9
Moonlight Dongzhai	€ 9

BLACK

Kakegawa Benifuki	€ 9
Darjeeling Springtime	€ 9
Darjeeling Summer	€ 9
Classic English Tea	€ 9
Golden Assam	€ 9
Tanzania Usambara	€ 9
Splendid Earl Grey	€ 9

HERBAL & FRUITS

Ayurveda Herbs & Ginger	€ 9
Bergkräuter	€ 9
Fruity Chamomile	€ 9
Refreshing Mint	€ 9
Rooibos Vanilla	€ 9
Sweet Berries	€ 9

BARFOOD

FEINE KLEINIGKEITEN | *Small Snacks*

Pimientos de Padrón, geröstet und gesalzen <i>Padrón peppers, roasted and salted</i>	€ 9
Fontenay Fischbrötchen mit Herings-Doppelfilet, Zwiebeln, Röstzwiebeln, Quarkcreme <i>Fontenay fish bun with herring filet, pickled onions, roasted onions and curd cream</i>	€ 11
Sashimi nach Wahl des Küchenchefs mit Wasabi, eingelegtem Ingwer und Sojasauce <i>Selection of sashimi with wasabi, pickled ginger and soy sauce</i>	€ 23
20gr. „St.James“ von Caviar House & Prunier mit Kartoffelchips und Sauerrahm <i>20g „St.James“ caviar by Caviar House & Prunier with potato chips and sour cream</i>	€ 50

LIEBLINGS KLASSIKER | *Favourite Classics*

Fontenay Currywurst mit hausgemachter Sauce und Pommes frites <i>Fontenay curry sausage with homemade sauce and French fries</i>	€ 14
Unser Ceasar Salat mit Kirschtomaten, gehobeltem Parmesan und Croûtons vom Sylter Weißbrot <i>Ceasar salad with cherry tomatoes, parmesan and croûtons</i>	€ 16
wahlweise mit gebratener Maishähnchenbrust <i>optionally with fried corn chicken breast</i>	+ € 6
wahlweise mit gebratenen Garnelen <i>optionally with fried prawns</i>	+ € 9
Club Sandwich mit Kartoffelchips oder Pommes frites <i>Club Sandwich with potato chips or French fries</i>	€ 19
LA Delight - Bunter Baby Leaf Melonensalat mit Feta <i>LA Delight - baby leaf melon salad with feta cheese</i>	€ 19
Fontenay Burger vom Husumer Rind im Brioche Brötchen mit Speck vom Livaschwein, Deichkäse vom Backenstolzer Hof und Kräutercreme-Mayonnaise, wahlweise mit Süßkartoffel-Pommes oder Pommes frites <i>Fontenay beef burger in a brioche bun with bacon, cheese and herb mayonnaise, sweet potato fries or French fries</i>	€ 21

UNSERE SÜSSIGKEITEN | *Our Sweets*

Dreierlei Macarons <i>Trio of macarons</i>	€ 7,5
Bruchschokolade „The Fontenay“ <i>Broken chocolate „The Fontenay“</i>	€ 8,5
Auswahl von 5 Pralinen <i>Selection of 5 pralines</i>	€ 9