

TEA & COFFEE

Espresso _____ € 2

Cappuccino _____ € 4

Caffè Americano _____ € 3,5

Hot Chocolate _____ € 4

Steamed milk

Caffè Shakerato _____ € 6

Iced Coffee

Mint Tea _____ € 5

Hot water, fresh Mint Leaves

Ginger Tea _____ € 5

Hot water, fresh Ginger

Tea Selection by Mariage Frères _____ € 5,5

Darjeeling, Early Grey Imperial, Jasmin, Thé sur le Nil

Herbal Infusion by Kräuterrebelln _____ € 5,5

Calming mountain herbs mixture

NON ALCOHOLIC

Water _____ € 2,5

Still or Sparkling

Plose Mineral Water _____ € 3,5 | € 5

Still or Sparkling

Elderflower Lemonade _____ € 5

Elderflower, Lemon, Sparkling Water

Sodas & Juices _____ € 4,5

House Lemonades _____ € 5,5

Lemon, Grapefruit, Sugar Syrup

Cold pressed Juices _____ € 7

Carrot, Apple, Ginger, Orange

BEER

Antonius Hell vom Fass _____	€ 5
Local Draft Beer	
Mendelbier Helles Ungefiltert _____	€ 6
Local unfiltered craft beer in the bottle	
Tannenzäpfle _____	€ 6
Schwarzwald Pils in the bottle	
Antonius Hefe Weissbier _____	€ 6
Local Weizenbier in the bottle	

WINE BY GLASS

Sparkling Wine

Corvezzo, Prosecco Extra Dry _____	€ 5 € 28
Alois Lageder, Pet Nat MUS XXII _____	€ 7 € 42
Arunda, Extra Brut Blanc de Blancs _____	€ 9 € 52
Cavalleri, Franciacorta Brut Blanc de Blanc _____	€ 9 € 52

White Wine

Nals Magreid, Chardonnay 2022 _____	€ 6 € 34
Garlider, Grüner Veltliner 2021 _____	€ 6 € 36
Kuenhof, Sylvaner 2022 _____	€ 7 € 38
Niedrist, Sauvignon Porphyry & Kalk 2022 _____	€ 7 € 41

Orange Wine

Schloss Englar, Gewürztraminer Orange 2021 _____	€ 7 € 39
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Rosé Wine

Felix Anton, Baron Longo 2023 _____	€ 5 € 30
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Red Wine

Fliederhof, St. Magdalener Marie 2023 _____	€ 6 € 35
Schloss Englar, Blauburgunder 2022 _____	€ 7 € 41
Fliederhof, Lagrein Helen 2022 _____	€ 6 € 35
Peter Dipoli, Merlot Fihl 2020 _____	€ 7 € 38

PLEASE ASK FOR OUR WINE LIST

CLASSIC DRINKS & COCKTAILS

A small selection of carefully curated Drinks,
prepared with love, care and honesty

'THE HOUR OF 'APERITIVO'

House Negroni _____ € 11

Blend of Vermouth, Campari, Gin

Sbagliato _____ € 9

Blend of Vermouth, Campari, Prosecco

Aperol Sour _____ € 9

Aperol, lemon, orange, grapefruit

Petit Campari Cocktail _____ € 6

Campari, Stolichnaya, lemon

House Spritz _____ € 9

Aperol, Prosecco, fresh orange juice, fruits

NEOCLASSIC COCKTAILS

Sour Garden _____ € 13

Green Chartreuse, lime, eggwhite

Paper Plane _____ € 11

Maker's Mark, Aperol, Montenegro, lemon

Mondschein Martini _____ € 15

London N°1, Pelitis Bianco

Oaxaca Old Fashioned _____ € 15

Herradura Reposado, Mezcal, Angostura, agave

Pornstar Martini _____ € 12

Stolichnaya, vanilla, lime, passion fruit

Gin Basil Smash _____ € 12

Tanqueray, basil, lemon

SNACKS

Day & Night

Nocellara Belice Olives ^V _____ € 3,5

Roasted Almonds from Sicily ^V _____ € 3,5

Cheese and Ham Toast _____ € 12

Pickled vegetables, homemade mayonnaise & ketchup

SWEET

Tiramisù ^{VG} _____ € 6

Caffé Affogato ^{VG} _____ € 5

VG - vegetarian

V - vegan

**LUNA
BAR**
BOLZANO

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DRINKS & SNACKS