

LOVIS

In the Lovis Bar, we are dedicated to the essential.
In order to focus on the interplay of aromas, we dispense
with opulent garnishes, as well as with names of spirits and
brands. Let your intuition guide you through our menu and
discover something new.

Nils Lutterbach

COCKTAILS

ALCOHOL FREE COCKTAILS

No. 10 ^{1,1}
Peach
Tartness
Smoke

Vermouth, Brandy, Verjus, Peach, Bitters

No. 38 ¹
Pear
Mint
Bitterness

Pear Brandy, Amaro, Vermouth, Mint Spirit

Cocktail A ¹
Apple
Quince
Sourness

Apple Quince Shrub, Verjus, Maple Syrup, Soda

Cocktail F ⁹
Citrus
Rhubarb
Nut

Kombucha, Lemon Cordial, Agave

No. 21 ^{10,1}
Citrus
Rhubarb
Chinin

Fortified Wine, Verjus, Gin, Tonic

No. 5 ^{1,1}
Fennel Seed
Lemon
Gentian

Gin, Sherry, Vermouth, Lemon Cordial, Gentian Liqueur

Cocktail C ^{9,10}
Tea
Lemon
Bitterness

Green tea, Lemon Cordial, Tonic, Bitters

Cocktail E ⁹
Tea
Forest
Roast Aromas

White Tea, Forest Hydrolat, Verjus, Agave, Apple Quince Shrub

14 each

10 each

LONGDRINKS

Gin & Tonic ¹⁰	12
Horse's Neck ¹	12
Mizuwari	12

SPARKLING WINE

R de Ruinart ¹	0.1	23
Jean Michel Champagne Rosé Extra Brut ¹	0.1	20
Sekthaus Krack Riesling Extra Brut ¹	0,1	13

WINE

Weingut Johanninger Grauburgunder ¹	0.1	6
Friedrich Becker Ink Red Spätburgunder ¹	0.1	8
Ômina Romana Merlot Rosato ¹	0.1	9

BEER

Heidenpeters Pils ^α	0.33	5
Heidenpeters Hell ^α	0.33	5
Heidenpeters Thirsty Lady ^α	0.33	5,5
Heidenpeters Freebeer ^α	0.33	5

ALCOHOL FREE

Lemonade	0.3	5
Premium Cola ⁹	0.3	4
Sparkling Water	0.7	4,5
Still Water	0.7	4,5

Additives

- 1 with colouring
- 2 with preservatives
- 3 with anti-oxidiser
- 4 with flavor enhancers
- 5 with sulfur dioxide / sulfites
- 6 blackened
- 7 with phosphates
- 8 with milk protein
- 9 caffeinated
- 10 with quinine
- 11 with sweetener
- 12 waxed

Allergens

- a cereals containing gluten
- b crustaceans
- c eggs
- d fish
- e peanuts
- f soy
- g milk
- h tree nuts
- i celery
- j mustard
- k sesame
- l sulphites or sulphur dioxide
- m lupine
- n mollusks