



ジャズバー
RHINOCÉROS
04 / 2019 - 3

ALLE PREISE IN EURO
WIR AKZEPTIEREN BAR & KARTENZAHLUNG

SPARKLINGs 9

Crémant Büchlin 100% Pinot Blanc Dry	7,- / 52,-
Fiegl Rosé Metodo Classico Collio IT 100% Pinot Gris	48,-
Champagne Senez (0,375L Flasche)	39,-

WEIN 9 Glas 15cl / FL 75cl

♥ BIO ✨ BIODYNAMIK ♪ NATURWEIN

WEISS

Domaine St Côme „Little James“ Viognier & Sauvignon Blanc FR	5,50 / 27,50 ♥
Ellerman & Spiegel - Sauvignon Blanc - Pfalz	5,50 / 27,50
Brinkmann - Grauburgunder - Rheinessen	6,- / 30,-
Ellerman & Spiegel - Chardonnay - Pfalz	6,50 / 32,50
Blees Ferber - Riesling Spätlese - Mosel 2015	7,50 / 37,50

Flaschen Wein 0,75

Sven Klundt - Pinot Blanc Obsession - Pfalz	32,50 ♪
Olivier Pithon „Mon Ptit Pithon“ - Roussillon 2017 FR	32,50 ♥ ♪
Fiegl - Ribolla Gialla - Collio 2018 IT	32,50
Sven Klundt - Riesling Obsession - Pfalz 2016	32,50 ♪
Domaine Giachino „Monfarina“ - Jacquère 2017 FR	37,50 ✨ ♪
Claus Preisinger - Kalk und Kiesel Burgendland 2017 AT	39,- ♥ ♪
Brinkmann - Goldberg Riesling - Rheinessen 2016	39,-
Xavier Moissenet - Bouzeron Vieilles Vignes 2015 FR	39,-
J.B. Becker Riesling Spätlese Trocken - Rheinessen 2011	39,- ♥
Domaine de l'Ecu - Janus MMXV 2015 FR	42,- ✨ ♪

ROT

Le Petit St Jacques - Syrah & Cabernet 2017 FR	5,- / 25,00 ♥
Julien Mu „Gravereitte“ - Grenache - Côtes du Rhône 2016 FR	6,50 / 32,50 ✨
Domaine de l'Ecu - Le temps de Copains - Trinity 2016 FR	7,50 / 37,50 ✨ ♪
Brinkmann - Spätburgunder Hasensprung - Rheinessen 2015	7,50 / 37,50
Claus Preisinger - Blaufrankisch - Burgendland 2017 AT	7,50 / 37,50 ♥ ♪
Elian Da Ros „Le Vin Est Une Fête“ - Marmandais 2016 FR	7,50 / 37,50 ✨ ♪

Flaschen Wein 0,75

Andi Knauss - Lemberger Pure - Württemberg 2016	34,- ♪
Philippe Viret - „Solstice“ VDF 2015 FR	37,- ✨ ♪
Domaine Sérol „Éclat de Granite“ - Côte Roannaise 2016 FR	37,- ✨
Mas du Chêne „Tache de Grenache“ Languedoc - 2017 FR	37,- ♥
Dr Kruppenbacher - Kallenberg Cabernet Sauvignon - Rhein 2015	39,-
Jeremy Quastana - Syrah - Loire 2017 FR	39,- ♪
Eric Texier - Brézème - Côte du Rhône 2016 FR	39,- ♪
Domaine Giachino „Giac'Potes“ - Savoie 2016 FR	39,- ♥ ♪
Enderle & Moll - Pinot Noir Liason - Baden 2016	39,- ♪
Frank Cornelissen - Susucaru Rosso (ex Contadino) - Etna 2017 IT	48,- ♥ ♪
Gille Moustie - Vielle Vigne - Bourgogne 2013 FR	58,-

ROSE

Kühling-Gillot Rosé - Cabernet Sauvignon, Merlot, Syrah 2018	5,50 / 27,50 ♥
Frank Cornelissen - Susucaru Rosatto - Etna 2017 DOP IT	48,- ♥ ♪

HIGHBALLS

Alabama Collins 6,50

Tanqueray Gin, Zucker, Zitrone, Soda & Minze

Gin & Tonic 6,50

Tanqueray Gin & Thomas Henry Tonic

auch mit **Citadelle Gin + 1,- Hendrick's +1,50**

Ragtime 6,50 as made by Yoshihiko Shima in Ginza

Dauphin Calvados & Soda

Dark & Stormy 7,-

Plantation Original Dark Rum & Thomas Henry Ginger Beer

London Buck 8,-

Tanqueray Gin, Zitrone & Thomas Henry Ginger Beer

Horses Neck 8,50

Bourbon Wild Turkey 101 50% Proof, Orange Bitter & Ginger Ale

Blueberry Hill 9,50

Brockman's „blueberries infused“ Dry Gin & Thomas Henry Tonic

CLASSIC & NEW DRINKS

Whisky Sour 8,- auch mit Eiweiss als **Boston Sour** + 1,-

Bourbon Wild Turkey 101 50% Proof, Simple Syrup, Zitrone

Manhattan 8,-

Bulleit Rye Whisky, Vermouth Dolin Rouge, Bitter

Negroni 9,-

Campari, Vermouth Dolin Rot, Gin Tanqueray

als Variante aus dem Eichenholzfass

Clover Club 9,- from „Old Waldorf Astoria Bar Book“, A.S. Crockett 1935

Gin Citadelle, Himbeer Syrup, Zitrone, Eiweiss

Aviation 9,50 from Harry Cradock, Hotel Savoy London 1916

Gin Tanqueray n°10, Maraschino, Zitrone, Crème De Violette

Chicago Fizz 9,50 from „Drinks“ Jacques Straub 1914

Portwein Ramos Pinto, Plantation Original Dark Rum, Zucker, Zitrone, Eiweiss, Soda

Side Car 10,-

Pierre Ferrand 1840 Cognac & Triple Sec Dry Curaçao, Zitrone

Alpball 10,-

Amaro Braulio, Dolin Vermouth Rot, Bulleit Rye

White Negroni 12,-

Italicus Bergamotte Likör, Vermouth Dolin Blanc, Gin Citadelle

Gin Basil Smash 12,- Jörg Meyer, Bar Le Lion, Hamburg 2008

Rutte Dry Gin, Zitrone, Zucker & klar, Basilikum!

WHISKY 2c1

Scotland

Glenfidich 12y 2 3,50
Talisker 10y 2 4,-
Caol Illa 12y 2 4,50

Ireland

Tullamore Dew 2 2,50

Japan

Super Nikka 2 4,50

Malt and grain blended Whisky. Light peat. Smooth, rounded and well-balanced. Notes of Vanilla & Chocolate

Nikka from The Barrel 5,50

Blend of various reserved Whisky. Married 6 month in used casks. Rich and strong with a higher alcohol degree.

Suntory Chita 5,50

Bright gold, single grain light & delicate whisky. Clean and clear finish.

Nikka Black Pure Malt 7,-

Pure blended Malt Whisky. Powerful peat, firm flavor & rich taste.

Suntory Hibiki 7,-

Hibiki means „resonance“ in Japanese. A blend of grain and malt whisky. Sweetness, orange zest palate and a tender long finish

Suntory Hakushu 8,50

Peppermint, pine and pleasant grassy notes in the nose developping thru the palate with a waft of smoke in the finish.

Nikka Miyagikyo 9,-

A rather light body but still elegant fruitiness, some nutty/sherried notes and a soft smokiness in the background.

BOURBON & RYE 2c1

Wild Turkey 101 2 8y 50% 3,50
Bulleit Rye 2 45% 3,50
Blanton's Gold 51,5% 6,-

SPREEWOOD DISTILLERY 2c1

Straight outta beautiful Spreewald in Brandenburg

→ Single Malt Whisky 43% from Barley Malt 3,50
→ Straight Rye Whiskey „Full Proof“ 55% from Rye and Rye Malt 5,50

VULSON 2c1

Rare Bio Rye distilate from the French Alps made by Domaine Des Hautes Glaces (Isère)

→ Old Rhino Rye Whisky 5,-
→ White, pure and clear Rye Spirit 5,-

APÉRITIF

Apérol 2 Spritz		6,50
Cynar 2 Spritz		6,50
Capo Spritz (Cap Mattei Quinquina Corse)		7,50
Pastis Duval de Marseille 2 <u>4cl</u>		4,-
Pastis 1889 de la Drôme <u>4cl</u>		6,-

VERMOUTH & FORTIFIED WINES 6CL

Vermouth Dolin 2/9 Rouge / Blanc		3,5
Vermouth Belsazar Rosé 9		5,50
Quinquina LN Mattei Cap Corse		
Rouge / Blanc 9		5,50
Porto Ramos Pintos Ruby 9		6,-

DIVERSES SPIRITUOSEN 2CL

Rum Plantation Xamayca		4,-
Rum Plantation Barbados XO		5,-
Cognac Pierre Ferrand 1er Cru De Champagne		3,50
Tequila Topanito Weiss / Gold		3,-
Grappa della "Donna Selvatica che scavalica le colline"		
Riserva Paglierina - Romano Levi - Piemont		4,-

BIER

Ayinger Pils	0,33L	3,50
Ayinger Hell	0,50L	4,-
Grain Cru „Blanche“ gebraut von Andy Allen in Berlin	0,33L	6,-
Brlo Pale Ale	0,33L	6,-
Störtebecker Alkohol Frei	0,33L	3,50

ALKOHOL FREI

Fritz Orange / Zitrone	0,20L	3,-
Fritz Cola 11	0,33L	4,-
Fritz Rhabarberschorle	0,33L	5,50
Fentiman's Ginger Beer	0,275L	7,50
Orgeat Limonade	0,25L	5,-
Virgin Fizz	0,25L	6,50
Hausgemachte Limonade		
Basil Smash	0,25L	7,-
Frische Basilikum Limonade		
Viva Con Acqua <u>Laut</u>	0,70L	6,-
	0,25L	2,50

SNACKS

Hausgemacht Kräuter Mandeln	2,-
Oliven	2,-
100gr Baguette ¹⁴	3,-
100gr Baguette ¹⁴ , Butter ¹³ & Salz	3,50
November Extra Virgin Oliven Öl (BIO - PGI Chania Kreta - GR) Ernte November 2018 & 100gr Baguette ¹⁴	3,50

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MIX TELLER incl. Brot & Butter

Mix Käse Teller	13,-
Mix Charcuterie Teller	14,50
Käse & Charcuterie Teller	16,50

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KÄSE - FROMAGE ¹²

Bleu D'Auvergne ¹³	4,-
St Nectaire ¹³	4,50
Comté affinage 24m	6,50

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CHARCUTERIE & SALAISONS

Jambon Sec ³	5,-
Salami Rosette ³	5,-

Nr. 2 mit Farbstoff / Nr. 3 mit Pökelsalz / Nr. 4 mit Süßungsmittel
Nr. 9 geschwefelt / Nr. 10 chininhaltig / Nr. 11 koffeinhaltig
Nr.12 Rohmilchkäse / Nr.13 mit Laktose / Nr.14 mit Gluten

RHINOÇÉROS

BAR

WEIN - SPIRITUOSEN - RECORDS

Dienstag bis Samstag ab 18uhr

www.rhinoceros-berlin.com

instagram → [rhinoceros.berlin](https://www.instagram.com/rhinoceros.berlin)

facebook → [rhinocerosbarberlin](https://www.facebook.com/rhinocerosbarberlin)

Artwork by Paolo Barlascini

Audio:

Bowers & Wilkins DM70 Speakers 1976

Quad 33 Preamp 1969

Quad 303 Amp 1973

Micro-Seiki DQX-500 Turntable 1981

& AVM Rotation R2.3 2018

Audio Technica VM740ML Cartridge

Thanks Audio Technica for the support.