



ジャズバー  
RHINOCÉROS

AUGUST 2019

ALLE PREISE IN EURO  
WIR AKZEPTIEREN BAR & KARTENZAHLUNG

**WEIN , Glas 12,5cl / FL 75cl**

♥ BIO ✨ BIODYNAMIK ♪ NATURWEIN

**SPARKLINGs ,**

**Crémant Büchin** 100% Pinot Blanc Dry 7,- / 48,-  
**Champagne Senez** (0,375L Flasche) 39,-

**WEISS**

Meier - Scheurebe - Pfalz 5,- / 27,50  
 Ellerman & Spiegel - Sauvignon Blanc - Pfalz 5,- / 27,50 ♥  
 Brinkmann - Grauburgunder Jugendheimer - Rheinessen 5,50 / 30,-  
 Nittnaus - Grüner Veltliner - Burgenland 2018 AT 5,50 / 30,-  
 Ellerman & Spiegel - Chardonnay - Pfalz 5,50 / 30,-  
 Brees Ferber - Riesling Spätlese Apotheke - Mosel 2017 6,50 / 35,-

Flaschen Wein 0,75

Sven Klundt - Pinot Blanc Obsession - Pfalz 32,50 ♪  
 Fiegl - Ribolla Gialla - Collio IT 32,50  
 Ladidadi Bianco - Campania IT 32,50 ♥ ♪  
 Domaine Giachino „Monfarina“ - Jacquère 2017 FR 37,- ✨ ♪  
 Pflüger - Riesling Fuchsmantel - Pfalz 2016 37,- ♥ ✨  
 Olivier Pithon - Mon P'tit Pithon - Côte Catalanes 2017 FR 37,- ♥ ♪  
 Saalwächter - Silvaner Alte Rebe - Rheinessen 2017 39,- ♪  
 Martin Nittnaus - Manila - Grüner Veltliner 2017 AT 39,- ♪  
 Thierry Michon - Vin de Thierry 2018 39,- ♥ ♪  
 Thomas Pico - Chardonnay & Gros Manseng FR 39,- ♥ ♪  
 Paul Reder - Roucaillat - Languedoc - 2015 FR 42,- ♥ ♪  
 Domaine de Montcy - Cour Cheverny - 2016 FR 42,- ♥  
 Maria & Sepp Muster - Sauvignon Opok - 2014 AT 42,- ♪ ♥ ✨  
 Xavier Moissenet - Aligoté Bouzeron Vieilles Vignes 2015 FR 42,-

**ROT**

Le Petit St Jacques - Cabernet & Syrah - Minervois 2017 FR 5,- / 27,50 ♥  
 Julien Mu - Jus de Vie - Syrah, Grenache, Carignan 2017 FR 5,50 / 30,00 ♥  
 Julien Mu „Gravereitte“ - Grenache - Côtes du Rhône 2017 FR 6,- / 32,50 ✨  
 Brinkmann - Spätburgunder Hasensprung - Rheinessen 2015 6,50 / 32,50

Flaschen Wein 0,75

Andi Knauss - Lemberger Pure - Württemberg 2016 32,50 ♪  
 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,- ♥  
 Elian Da Ros „Le Vin Est Une Fête“ - Marmandais 2016 FR 37,- ✨ ♪  
 Claus Preisinger - Blaufrankisch - Burgendland 2017 AT 37,- ♥ ♪  
 Domaine de Sulauze - Cochon Rouge - Aix en Provence FR 39,- ♥ ✨ ♪  
 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,- ♥ ♪  
 Charly Thevenet - Gamay - Régnié - Beaujolais 2017 FR 39,- ♪  
 Enderle & Moll - Pinot Noir Liaison - Baden 2016 39,- ♪  
 Frank Cornelissen - Munjebel Rosso - Etna 2017 IT 64,- ♥ ♪

**ROSÉ**

Rosé de France VDP - Merlot & Tannat 5,- / 27,50  
 Domaine de la Sulauze - Pomponette - Coteaux D'Aix FR 6,50 / 35,- ♥ ✨ ♪

## HIGHBALLS

- Alabama Collins** 6,50  
Gin, Zucker, Zitrone, Soda & Minze
- Gin & Tonic** 6,50  
*also Citadelle Gin + 1,- Hendrick's +1,50*
- Vermouth Rosé & Tonic** 6,50
- Dark & Stormy** 7,-  
Plantation Original Dark Rum & Ginger Beer
- London Buck** 8,-  
Gin, Zitrone & Ginger Beer
- Haibōru** ハイボール 8,50  
Super Nikka Whisky & Soda
- Horses Neck** 8,50  
Bourbon Wild Turkey 101 50% Proof, Orange Bitter & Ginger Ale
- Blueberry Hill** 9,50  
Brockman's „blueberries infused“ Dry Gin & Tonic

## CLASSIC & NEW COCKTAILS

- Whisky Sour** 8,- *auch mit Eiweiss als Boston Sour + 1,-*  
Bourbon Wild Turkey 101 50% Proof, Simple Syrup, Zitrone
- Daybreak Express** 8,50  
Bourbon, Maracuja, Zitrone, Aromatic Bitter & a dash of Grenadine
- Grand Café Martini** 8,50  
Vodka, slow cold brew Café, Café Likör, Simple Syrup
- Manhattan** 9,-  
Rye Whisky, Sweet Vermouth, Bitter
- Negroni** 9,- gelagert im Eichenholzfass  
Campari, Vermouth Rot, Gin
- Clover Club** 9,- from „Old Waldorf Astoria Bar Book“, A.S. Crockett 1935  
Gin Citadelle, Himbeer Syrup, Zitrone, Eiweiss
- Caipirinha** 9,-  
Organic Artisanal Cachaça, Lime, Brown Sugar
- Margarita** 9,-  
Tequila, Triple Sec, Lime
- Chicago Fizz** 9,50 from „Drinks“ Jacques Straub 1914  
Portwein Ruby, Dark Rum, Simple Syrup, Zitrone, Eiweiss, Soda
- White Negroni** 12,-  
Bergamotte Likör, Vermouth Blanc, Gin Citadelle
- Gin Basil Smash** 12,- Jörg Meyer, Bar Le Lion, Hamburg 2008  
Gin Tanqueray n°10, Zitrone, Simple Syrup & klar, Basilikum!

## **WHISKY 2c1**

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

## **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.

**Nikka Yoichi** 9,-

Gold color, very pleasant peaty notes and smokiness. Hint of salt on a long, smooth and herbal finish.

## **U.S. BOURBON & RYE 2c1**

Wild Turkey 101 2 8y	50%	3,50
Bulleit Rye 2	45%	3,50
Mitcher's Rye	42,40%	5,50
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 distillate 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,-

**VERMOUTH & FORTIFIED WINES 6CL**

Vermouth Dolin 2/9 Rouge / Blanc		3,50
Vermouth Belsazar Rosé 9		5,50
Quinquina LN Mattei Cap Corse		
Rouge / Blanc 9		5,50

**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 - Piemonte		4,-

**BIER**

Ayinger Pils	0,33L	3,50
Ayinger Hell	0,50L	4,-
Grain Cru White IPA gebraut von Andy Allen. Unfiltered & Unpasteurised.	0,33L	6,-
Brlo Pale Ale	0,33L	6,-
Störtebecker Alkohol Frei	0,33L	3,50

**CIDRE APFELKINDER**

Unfiltered Handcrafted Bio Cider - Brut Nature Flaschengärung auf Champagner Hefe		
Harvest 2018	0,125	5,-
	0,75	27,50

**ALKOHOL FREI**

Zisch Orange / Zitrone	0,33L	4,-
Fritz Cola 11	0,33L	4,-
Fritz Rhabarberschorle	0,33L	5,50
Fentiman's Ginger Beer	0,275L	7,50
Hausgemachte Limonade	0,25L	6,50
Mineral Wasser	0,70L	6,-
	0,25L	2,50

## SNACKS

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

-

## MIX TELLER incl. Brot & Butter

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

-

## KÄSE - FROMAGE <sup>12</sup>

Bleu D'Auvergne <sup>13</sup>	4,-
Pont L'évêque <sup>13</sup>	5,-
Comté affinage 12m	6,50

-

## WURST - CHARCUTERIE

Jambon Sec <sup>3</sup>	5,-
Salami Rosette <sup>3</sup>	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](http://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.