

# The Art of Fine Drinking



THE BOHEMIAN

The love for our calling over the last decades has led to our exuberance of living on the edge of society, yet being in the centre of Hamburg's "Szene".

We relish the night, the atmosphere and the variety of life.

Welcome to the edge, welcome to The Bohemian.



# Michelangelo

Michelangelo di Lodovico Buonarroti Simoni



Bombay Premier Cru  
White Port  
Cointreau  
Verjus

17,00€<sup>1,0</sup>

Boozeless possible



# Dirty Sprite

feat. Codein Cowboys



Bombay Premier Cru  
Monkey 47  
Chartreuse Jaune  
Eucalyptus  
Mellow Blossom  
Citrus  
Mint

16,00 € <sup>1, 2, 3</sup>



# The Gardener

...is always the killer



Beluga Transatlantic Racing  
Faude Cucumber  
Hendrick's Absinthe  
Noilly Prat Ambre  
Quaglia Rabarbaro  
Lemon  
Sorrel  
Aloe Vera

17,00€<sup>1,0</sup>



# Elephant's Foot

Straight outta Chernobyl



De Borgen Old Style Genever  
Nordcraft Beet & Berry  
Quaglia Bergamotto  
Bayleaf & Lovage  
Pumpkin Seed Oil  
Grape  
Citrus

17,00€<sup>1,0</sup>



# The Lego Movie

Out now!



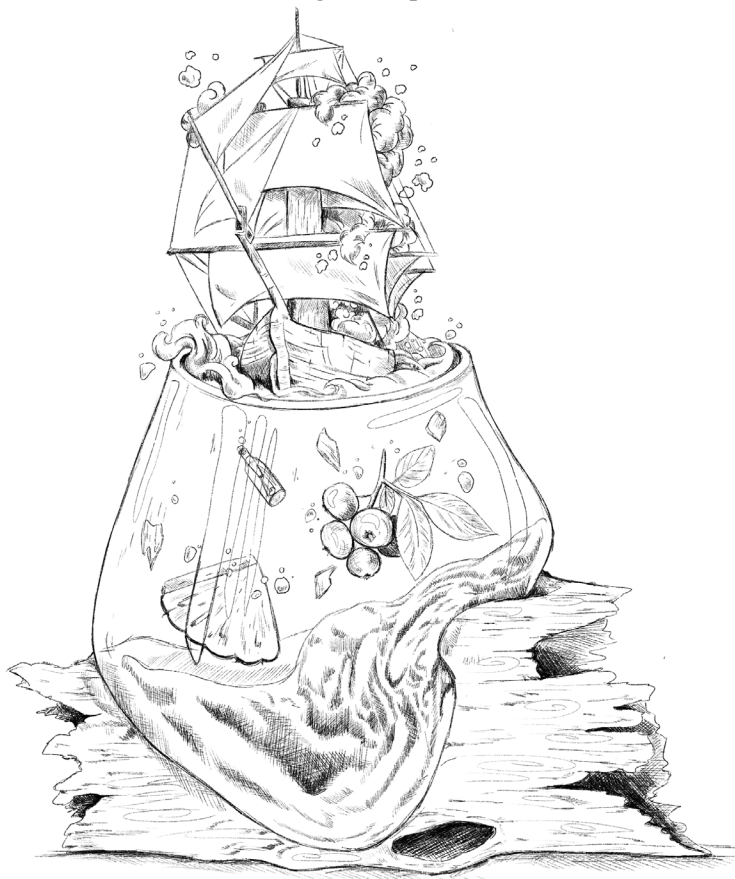
Plantation 3Stars  
Ron Cristobal 151  
Discarded Banana Peel  
Presidential Ruby Port  
Helbing  
Roasted Rosemary  
Amarena Cherry  
Pandan & Lemon

18,00 €<sup>1</sup>



# Gol D. Roger

King of the pirates



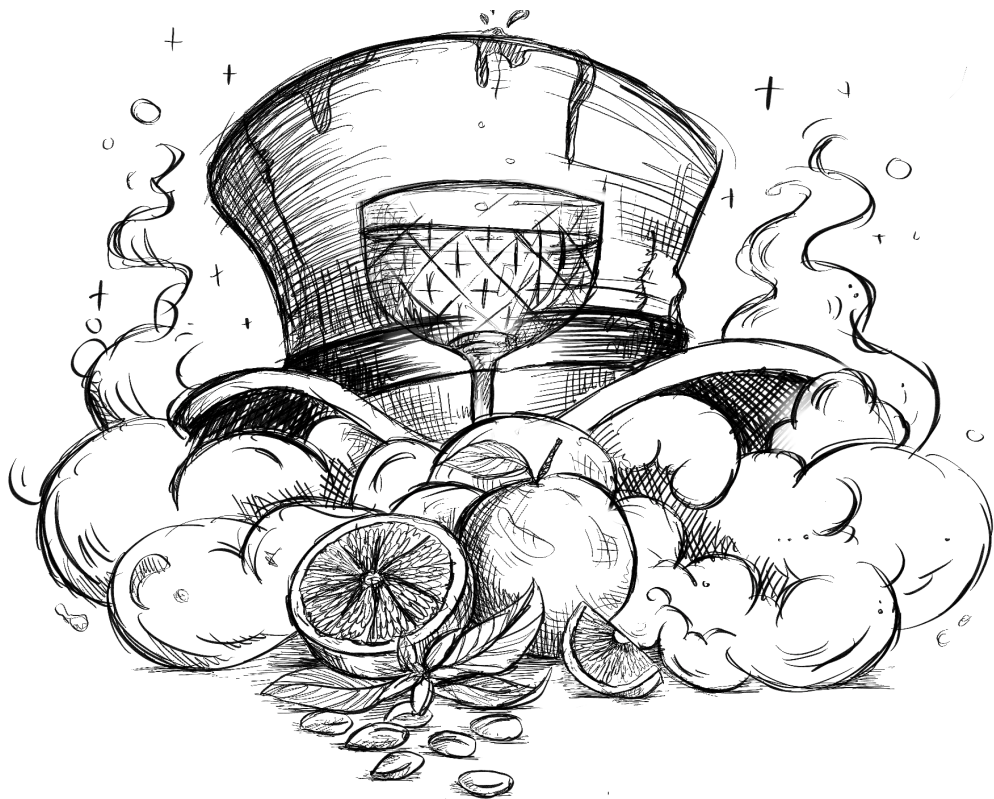
Patron Reposado  
Perro D San Juan  
Muyu Vetiver Gris  
DOM Benedictine  
Blueberry  
Lemon  
Super Syrup  
Pineapple Soda

18,00 €<sup>H,0</sup>



# Houdini

Do you believe in magic?



Suntory Whisky Toki  
1866 Brandy de Jerez  
Pineau des Charentes  
Poppy Seed  
Milk Syrup  
Coconut Water  
Honey  
Smoke

18,00€<sup>0</sup>





# I want to break free

Thank you, Freddie.



Beluga Transatlantic Racing

Villa Massa Limoncello

Earl Grey

Strawberry

Raspberry

Sguschönka

Citrus

Champagne

18,00€<sup>1,3,G</sup>



# Hello, My Name Is

...Charlie Sheen



Undone Italian Aperitif

Undone American Malt

Amaretti

Coffee

Maple Syrup

Cacao Bitters

15,00 €<sup>H,0</sup>

<0,5% alc.



## **Boozeless Drinks**

<0,5% alc.

### **CosNo**

Lyre's Pink London, Lyre's Orange Sec, Red Currant, Raspberry & Lime

12,00€<sup>1,3</sup>

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### **Paloma Reif**

Undone Not Mezcal, Undone Not Italian Spritz, Lime, Salt & Grapefruit Soda

12,00€<sup>1,3</sup>

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### **Peaches & Dream**

Undone American Malt, Lime, Rosemary, Schweppes White Peach

12,00€<sup>1,10,A</sup>

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### **Benjamin Button**

Undone Not Rum, Lime, Mint, Lyre's Classico Grande & Angostura Bitters

14,00€<sup>1,3</sup>

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### **We No Speak Americano**

Undone Not Italian Spritz, Lucano Amaro Zero, Plum, Soda

12,00€<sup>1,3</sup>



## Food

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Focaccia Plain / Oliveoil & creamcheese <sup>1, 7,9,10</sup>	7,50€
Focaccia Bufala / Mozarella, tomato & crispy chilli <sup>1, 7,9,10</sup>	11,00€
Focaccia Mortadella / Mozzarella & pistachio <sup>1, 7,9,10</sup>	11,00€

„Holzbrettchen“	19,50€
Coppa di Parma, mountain cheese, focaccia, oliveoil & olives <sup>1, 7,9,10</sup>	

Olives	5,00€
Parmesan potato crisps <sup>1, 12</sup>	4,00€

Real Grandmothers Cheesecake <sup>Friday + Saturday</sup>	5,50€
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<b>Sparkling °</b>	<b>0,11</b>
Sterneisen Pinot Brut	8,00€
Abelé 1757 Champagne Brut	13,00€

<b>White Wine °</b>	<b>0,151</b>
Josef Ambs „Rocko“	7,50€
Grand Perigord Blanc	8,00€

<b>Rose Wine °</b>	<b>0,151</b>
Ma Boheme Rosé	8,00€

<b>Red Wine °</b>	<b>0,151</b>
La Rocaille	7,50€



# Bottles of Wine<sup>3,0</sup>

## Sparkling

	<b>0,75l</b>
Sterneisen Pinot Brut	48,00€
Abelé 1757 Champagne Brut	90,00€
Abelé 1757 Blanc de Blancs	125,00€
Abelé 1757 Rosé	125,00€
Ruinart Blanc de Blancs	140,00€
Ruinart Rosé	140,00€

## White Wine

	<b>0,75l</b>
Josef Ambs „Rocko“	29,00€
Silvaner, Weißburgunder & Müller Thurgau   Kaiserstuhl	
Krämer Straight	30,00€
Chardonnay   Rheinhessen	
Schwedhelm	32,00€
Riesling   Zellertal	
Immel Bio	34,00€
Weißburgunder   Rheinhessen	
Johanneshof Reinisch	35,00€
Rotgipfler   Thermenregion	
Grand Perigord Blanc	35,00€
Sauvignon Blanc   Bordeaux	
Monziger Rosenberg „Bienengärtchen“	55,00€
Roter Riesling   Nahe	

## Rose Wine

	<b>0,75l</b>
Ma Boheme	35,00€
Grenache Gri   Camargue	
Alié	40,00€
Vermentino & Syrah   Toscana	

## Red Wine

	<b>0,75l</b>
La Rocaille	32,00€
Mourvedre, Grenache & Syrah   Cotes du rhone	
Ken Forrester „The Gypsy“	125,00€
Grenache   Stellenbosch	



## Staff Twists

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### 50/50 Martini

Bombay Premier Cru  
Martini Ambrato  
Orange Bitters

14,00€ <sup>1, 0, E</sup>

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### Flip the Switch

Presidential Ruby Port  
Monkey Shoulder Smokey  
Manifest  
Milksyrup  
Egg

15,00€ <sup>1, 0, 3, 7</sup>

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### Vienna in Ashes

Mozart Dark Chocolate  
Grand Marnier  
Laphroaig

14,00€ <sup>1, 0, 12</sup>



## Staff Twists

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### Prince of Greece

Metaxa 12  
Yoghurt  
Honey  
Blueberry  
Champagne

17,00€ <sup>1,0,7</sup>

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### The Pumpking

Carlos I  
1866 Brandy  
Pumpkin Seed  
Walnut Bitters  
Mint

14,00€ <sup>1,0</sup>

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### Penicillin

Monkey Shoulder Smokey  
Ginger  
Lemon  
Honey

14,00€ <sup>1,0,12</sup>



## Owners Twists

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### Appletini

Chateau de Breuil 8  
Beluga Transatlantic

Apple  
Lime

14,00€<sup>1,0</sup>

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### Sidecar

Carlos I  
Cointreau  
Lemon

14,00€<sup>1,0,12</sup>

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### 1910

Martini Rubino  
Montelobos Ensemble

Martell VSOP  
Maraschino  
Peychaud's Bitters

14,00€<sup>1,3</sup>





## Owners Twists

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### **Cosmo 34**

Bombay Premier Cru  
Cointreau  
Raspberry  
Lime

14,00€<sup>1,0</sup>

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### **Jäger & Oil**

Jägermeister  
Falernum  
Lime  
Peychaud's Bitters

14,00€<sup>1,0</sup>

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### **The Mulata**

Brugal 1888  
Dutch Cacao  
Lemongrass  
Lime  
Plum

14,00€<sup>1,0</sup>



## Owners Twists

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### Cherry Manhattan

Michters Rye  
Martini Rubino  
Black Balsam Cherry  
Amarena  
Orange Bitters

14,00€ <sup>1, 0, E</sup>

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### Jungle Bird

Plantation Pineapple  
Ron Cristobal  
Campari  
Pineapple Soda  
Lime  
Sage

15,00€ <sup>1, 0</sup>

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### Burned Peach Old Fashioned

Woodford Reserve  
Säntis Malt  
Angostura  
Peach

14,00€ <sup>1, 0, 12</sup>



## Owners Twists

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### Lace Margarita

Patron Reposado  
Sutterer Zwetschge  
Plum Bitters  
Tonka  
Lime

14,00€<sup>1,8,0</sup>

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### Lekker Ding, das Original

Mandarine Napoleon  
Angostura Bitters  
Lemon  
Sprite

14,00€<sup>1,8,G</sup>

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### Big Lebowski

Beluga Transatlantic  
Kahlua  
Milk Foam

14,00€<sup>1,12,0</sup>



## Spirits

### Gin & Juniper <sup>8,0</sup>

Bombay Premiere Cru
Bombay Bramble
Hendrick's
Gin Sul
Sipsmith VJOP
Ford's Gin
Monkey 47
Monkey 47 Sloe
DeBorgen Old Style Genever

5cl

10,00€
10,00€
10,00€
12,00€
12,00€
10,00€
12,00€
12,00€
11,00€

### Whisky & Whiskey <sup>1,0</sup>

Monkey Shoulder	9,00€
Chivas Regal 12y	9,00€
Aberfeldy 12y	11,00€
The Macallan 12y	15,00€
The Macallan 15y	20,00€
The Macallan 18y	35,00€
Laphroaig	9,00€
Dalmore 15y	15,00€
The Balvenie Caribbean 14y	14,00€
Fettercairn 12y	11,00€

4cl

### Sugarcane <sup>1,0</sup>

Banks 5
Banks 7
Bacardi 8
Santa Teresa 1796
Flor de Caña 12y
Flor de Caña 130th
Ron Eminente 3y
Ron Eminente 7y
1888 Brugal
Plantation Pineapple
Plantation Barbados XO
Plantation Xaymaca
Aluna Coconut

4cl

9,00€
10,00€
10,00€
10,00€
10,00€
12,00€
9,00€
12,00€
13,00€
10,00€
13,00€
10,00€
10,00€
11,00€
11,00€

Redbreast 12y	9,00€
Redbreast 15y	13,00€
Redbreast 21y	21,00€
Four Roses Single Barrel	9,00€
Woodford Reserve	10,00€
Woodford Double Oaked	11,00€
Michter's Rye	11,00€
Michter's American	11,00€
Nikka From The Barrel	11,00€
Suntory Toki Whisky	11,00€

### Agave <sup>0</sup>

Avua Amburana
Trois Revière Rhum Blanc

11,00€
10,00€

Patron Silver	9,00€
Patron Reposado	10,00€
Patron Anejo	11,00€
1800 Anejo	10,00€
1800 Cristalino	11,00€
Jose Cuervo La Familia Anejo	19,00€
Perro D San Juan	9,00€
Montelobos Ensamble	12,00€



# Spirits

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## Grapes <sup>1</sup>

	4cl
Martell VSOP	9,00€
Martell Cordon Bleu	20,00€
Hennessy XO	25,00€
1866 Brandy de Jerez	13,00€
Carlos I Amontillado	10,00€
Asbach Uralt 8y	8,00€
Metaxa 12 Stars	8,00€
Monteru Triple Toast	9,00€
Malpaso Pisco	9,00€

## Liquor <sup>1,2,8</sup>

	5cl
The Bohemian Eierlikör	8,00€
Cointreau	8,00€
Dutch Cacao	8,00€
Villa Massa Amaretto	8,00€
Villa Massa Limoncello	8,00€

## Herbal & Bitter <sup>1,2,4,8</sup>

	4cl
Jägermeister	7,00€
Jägermeister Manifest	9,00€
Aperol	8,00€
Campari	8,00€
Mondino Amanero	9,00€
Pernod	8,00€

## Aperitifs <sup>1,12,G,O</sup>

	5cl
Martini Rubino	7,00€
Martini Ambrato	7,00€
Noilly Prat Dry	8,00€
Noilly Prat Ambre	8,00€
Lillet Blanc	8,00€
Presidential White	8,00€
Presidential Ruby	8,00€

## Digestifs <sup>1</sup>

	4cl
Helbing Kümmel	7,00€
Faude Fichtensprosse	10,00€
Nordcraft Beete & Beere	9,00€
Chateau de Breuil 15	11,00€

## Beluga Vodka <sup>8</sup>

	4cl
Beluga Noble	9,00€
Beluga Transatlantic Racing	9,00€
Beluga Allure	12,00€
Beluga Gold Line	35,00€
Beluga Hunting Berry	9,00€
Beluga Hunting Herbal	9,00€



# Beverages

## Beer <sup>A</sup>

Warsteiner Pilsener 0,25l	3,50€
Estrella Galicia 0,2l	3,50€
Warsteiner Alkoholfrei 0,33l	3,50€

## Water

Still 0,25l	2,50€
Still 0,75l	5,00€
Sparkling 0,25l	2,50€
Sparkling 0,75l	5,00€

## Softdrinks <sup>1, 2, 3, 4, 7, 8, 9, 10, 12</sup>

**0,2l**

Coca-Cola	5,00€
Coca-Cola Zero	5,00€
Fanta	5,00€
Sprite	5,00€

Fever Tree Indian Tonic Water	5,00€
Fever Tree Ginger Ale	5,00€
Fever Tree Ginger Beer	5,00€
Fever Tree Mediterranean	5,00€
Fever Tree Bitter Lemon	5,00€
Fever Tree Premium Dry	5,00€
Fever Tree Wild Berry	5,00€

Red Bull	7,50€
Schweppes White Peach	5,00€

Three Cents Grapefruit Soda	5,00€
Three Cents Pineapple Soda	5,00€
Three Cents Mandarin & Bergamot Soda	5,00€
Three Cents Cherry Soda	5,00€

Van Nahmen Juices 0,25l	5,00€
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## Coffee & Tea <sup>10, G</sup>

Cafe Americano	4,00€
Cappuccino	4,50€
Espresso	3,00€
Double Espresso	4,00€
Flat White	5,00€
Latte Macchiato	6,00€
Espresso Martini	15,00€
Eilles Tea	7,00€



# Additifs

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## Zusatzstoffe & Allergene Getränke

- 1 Farbstoff
- 2 Konservierungsstoff
- 3 Antioxidationsmittel
- 4 Geschmacksverstärker
- 5 Geschwärzt
- 6 Gewachst
- 7 Mit Phosphat
- 8 Mit Süßungsmittel
- 9 Enthält Phenylalaninquelle
- 10 Koffein
- 11 Sulfite
- 12 Chinin
- A Gluten
- B Krebstiere
- C Eier
- D Fisch
- E Erdnüsse
- F Sojabohnen
- G Milch
- H Schalenfrüchte
- L Sellerie
- M Senf
- N Sesamsamen
- O Schwefeldioxid und Sulfite

## Zusatzstoffe & Allergene Speisen

- 1 Glutenhaltige Getreide, namentlich Weizen (wie Dinkel und Khorasan-Weizen), Roggen, Gerste, Hafer oder deren Hybridstämme
- 2 Krebstiere wie Krebse, Garnelen, Krabben, Hummer etc.
- 3 Eier
- 4 Fisch
- 5 Erdnüsse
- 6 Soja
- 7 Milch (einschließlich Laktose)
- 8 Schalenfrüchte, namentlich Mandeln
- 9 Sellerie
- 10 Senf
- 11 Sesamsamen
- 12 Schwefeldioxid und Sulfite (ab 10 mg pro kg oder l)
- 13 Süßlupinen
- 14 Weichtiere (zum Beispiel Schnecken, Muscheln, Tintenfisch etc.)





THE BOHEMIAN

„The problem with the world is that everyone is a few  
drinks behind.“

(Humphrey Bogart)

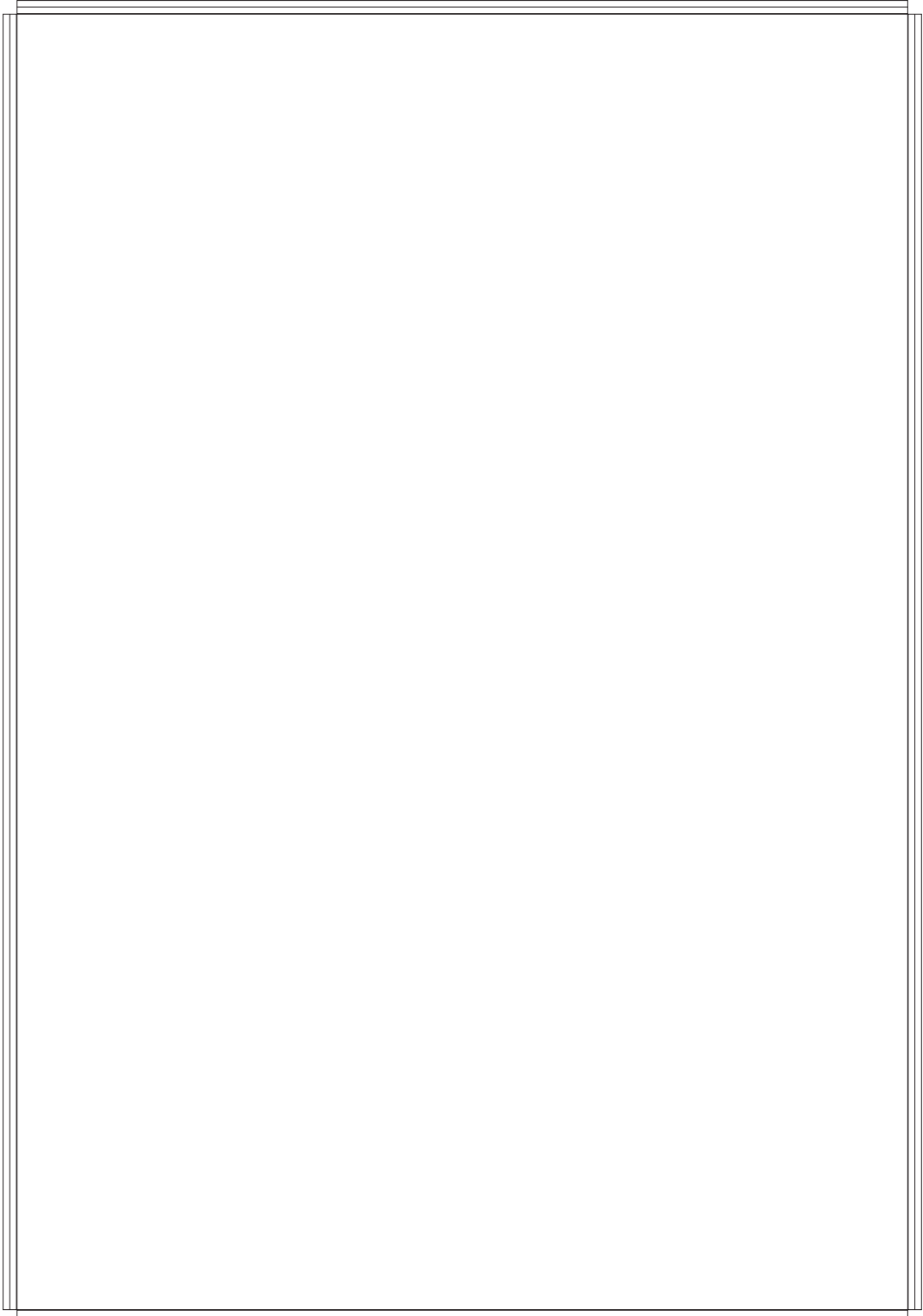
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