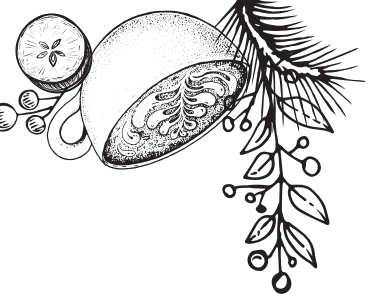


Baby  
it's cold  
outside

WINTER 2023/24





# Beverages



## COFFEE, TEA ETC.

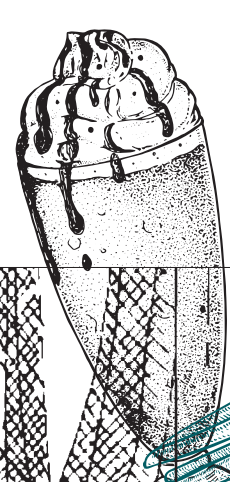
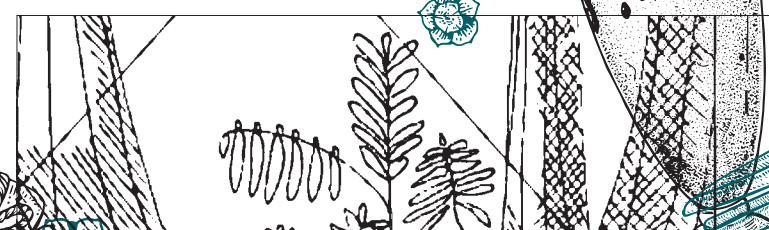
Espresso_____	2.90
Espresso doppio_____	3.90
Espresso Macchiato_____	3.20
Espresso doppio Macchiato_____	4.20
Black Coffee_____	4.20
Black Coffee with Milk_____	4.50
Cappuccino_____	4.50
Melange_____	4.50
Flat White_____	4.50
Latte Macchiato_____	4.80
Gingerbread Latte_____	5.00
Iced Latte_____	4.80
Affogato al caffè_____	4.90
Espresso Tonic_____	5.20
Coffee with vanilla ice cream and whipped cream_____	6.50

**On request all coffees are served with oatmilk at no extra cost.**

Tea by Demmers Teehaus  
Green, Fruit, Herbal, English Breakfast, Earl Grey\_\_\_\_\_ 4.60

**On request we gladly offer milk, honey and lemon with your tea.**

Hot Chocolate with whipped cream_____	4.80
Hot Chocolate with Rum_____	6.80
Chai Latte_____	4.80
Matcha Latte_____	4.80
Bombardino/Eggnog_____	6.80
Mulled wine_____	5.50



## NON-ALCOHOLIC BEVERAGES

Soda water with Lemon/Cherry/Elderflower syrup 0,33l	3.20
Gasteiner Mineral water still /sparkling 0,33l/0,75l	3.30/6.00
Fruit juice(Apple/Orange/Pineapple/Grapefruit) 0,2l	3.50
Fruit juice with soda water 0,4l	3.90
Coca-Cola (Zero), Fanta, Sprite, Almdudler 0,33l	3.80
Makava iced tea 0,33l	3.80
Organic matcha-ginger iced tea 0,33l	4.50
Tonic Water, Ginger Ale, Ginger Beer 0,2l	4.20
Red Bull (sugarfree) 0,2l	4.50

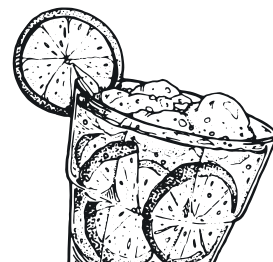
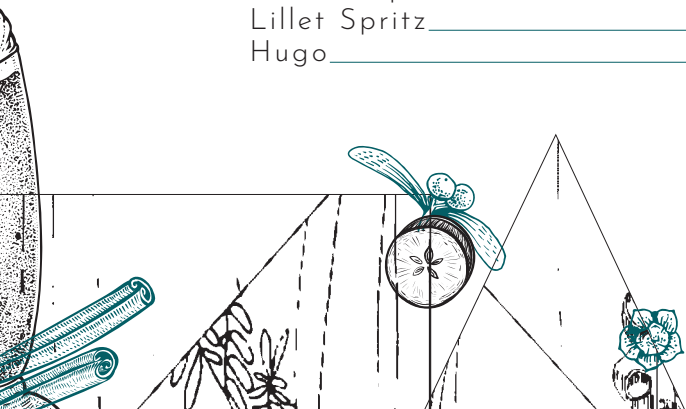
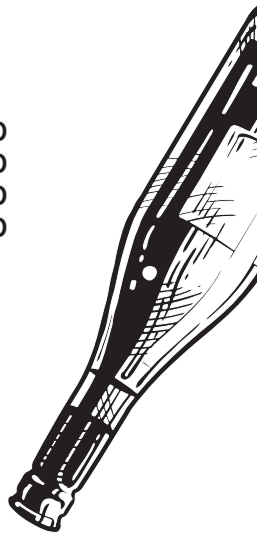
## BIER BY STIEGL

Lager 0,2l/0,3l/0,5l	3.80/4.50/5.50
Wheat beer 0,3l/0,5l	4.80/5.80
Grapefruit Radler 0,33l	4.50
Alcohol free 0,33l	4.50

# Sparkling and Wines

## SPARKLING

White wine Spritz	5.20
Aperol Spritz	7.70
Campari Spritz	7.70
Select Spritz	7.70
Cynar Spritz	7.70
Limoncello Spritz	8.00
Italicus Spritz	8.50
Lillet Spritz	7.50
Hugo	7.50





## SPARKLING WINES

Mionetto Prosecco DOC 0,1l/0,75l	6.50/32.00
Bründlmayer Brut Rosé 0,75l	52.00
Ruinart Brut 0,75l	99.00
Ruinart Brut Rosé 0,75l	115.00

## WHITE WINES

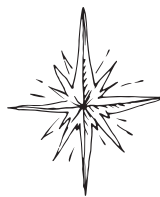
Bründlmayer, Grüner Veltliner L&T 1/8l / 0,75l	5.60/30.00
Erwin Sabathi, Sauvignon Blanc 1/8l / 0,75l	6.00/35.00

## RED WINES

Gsellmann, Zweigelt Heideboden 1/8l / 0,75l	6.20/36.00
Salzl, Cabernet Sauvignon Reserve 1/8l / 0,75l	7.50/42.00

## ROSÉ

Mayer am Pfarrplatz Fräulein Rosé von Döbling 1/8l / 0,75l	5.80/30.00
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# Highlights

## W H I S K ( E ) Y

PENICILLIN \_\_\_\_\_ 13.00  
*Scotch Whisky, Smoked Whisky, Lemon Juice, Ginger Syrup, Honey Syrup*

CONTINENTAL SOUR \_\_\_\_\_ 13.00  
*Bourbon Whiskey, Lemon Juice, Grenadine, Red Wine, Vegan Eggwhite*

## R U M

DIRTY BANANA \_\_\_\_\_ 14.00  
*Dark Rum, Fresh Banana, Banana Liqueur, Coffee Liqueur, Cream*

JUNGLE BIRD \_\_\_\_\_ 13.00  
*Dark Rum, Campari, Pineapple Juice, Lime Juice, Sugar Syrup*

## G I N

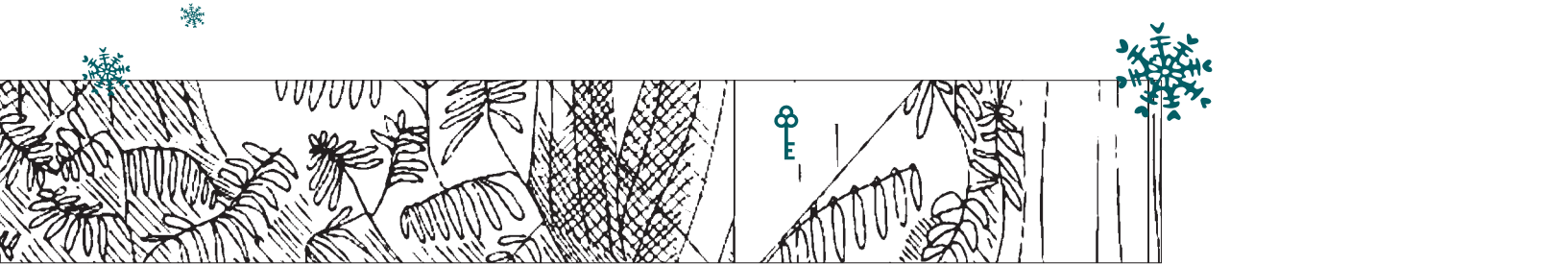
PINE GIN SOUR \_\_\_\_\_ 13.00  
*Gin, Lemon Juice, Mountain Pine Schnapps, Vegan Eggwhite, Sugar Syrup*

GIN BASIL SMASH \_\_\_\_\_ 12.00  
*Gin, Lime Juice, Sugar Syrup, Fresh Basil*

## T E Q U I L A & M E Z C A L

APPLE CIDER MARGARITA \_\_\_\_\_ 13.00  
*White Tequila, Lime Juice, Apple Cider, Cointreau, Cinnamon Rim*

HONEY AND SMOKE \_\_\_\_\_ 13.00  
*Mezcal, Lime Juice, Honey Syrup, Spicy Ginger Beer, Chili Salt Rim*



## VODKA

PORNSTAR MARTINI \_\_\_\_\_ 15.00  
*Vodka, Lime Juice, Fresh Passionfruit, Passoa, Vanilla Syrup, Prosecco*

ESPRESSO MARTINI \_\_\_\_\_ 13.00  
*Vodka, Coffee Liqueur, Double Espresso*

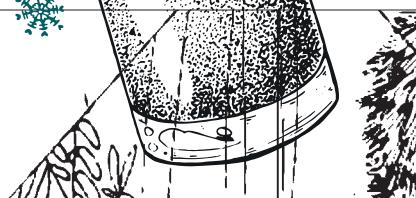
### Add a twist to your ESPRESSO MARTINI:

Disaronno Amaretto \_\_\_\_\_ 4.00  
 Baileys \_\_\_\_\_ 4.00  
 Heering Cherry Liqueur \_\_\_\_\_ 4.00  
 Frangelico Hazelnut Liqueur \_\_\_\_\_ 4.00

Winter  
 Must Try



BRAZILIAN MULE \_\_\_\_\_ 14.00  
*Cachaca, Cloudy Apple Juice, Lime Juice, Galliano Vanilla,  
 Ginger Beer, Angostura Bitters, Cinnamon Syrup*





# Classics

## GIN

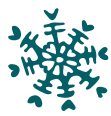
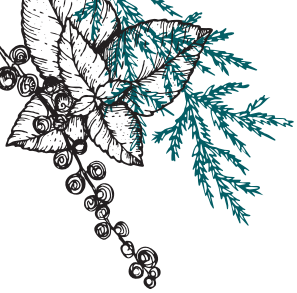
GIN FIZZ_____	12.00
<i>Gin, Lemon Juice, Sugar Syrup, Soda Water, Vegan Eggwhite</i>	
BRAMBLE_____	12.00
<i>Gin, Lemon Juice, Sugar Syrup, Crème de Mure</i>	
LAST WORD_____	14.00
<i>Gin, Lime Juice, Chartreuse Verte, Maraschino</i>	
MARTINI DRY/WET/DIRTY_____	11.00
<i>Gin, Dry Vermouth, Olive</i>	
NEGRONI_____	11.00
<i>Gin, Campari, Sweet Vermouth</i>	
CLOVER CLUB_____	11.00
<i>Gin, Lemon Juice, Raspberry Syrup, Vegan Eggwhite</i>	
SINGAPORE SLING_____	14.00
<i>Gin, Cherry Liqueur, Benedictine Liqueur, Cointreau, Pineapple Juice, Lime Juice, Grenadine Syrup, Angostura Bitters</i>	
GIMLET_____	11.00
<i>Gin, Lime Juice, Lime Cordial</i>	



## RUM

MAI TAI_____	14.00
<i>Dark Rum, Overproof Rum, Lemon Juice, Sugar Syrup, Cointreau, Almond Syrup</i>	
DARK AND STORMY_____	11.00
<i>Dark Rum, Lime Juice, Ginger Beer</i>	
PINA COLADA_____	14.00
<i>White Rum, Dark Rum, Pineapple Juice, Lime Juice, Coconut Cream, Angostura Bitters</i>	
DAIQUIRI_____	11.00
<i>White Rum, Lime Juice, Sugar Syrup</i>	





8|12



## V O D K A



WHITE RUSSIAN \_\_\_\_\_ 12.00  
*Vodka, Coffee Liqueur, Cream*

COSMOPOLITAN \_\_\_\_\_ 13.00  
*Vodka, Lime Juice, Cointreau, Cranberry Juice*

## W H I S K ( E ) Y

MANHATTAN \_\_\_\_\_ 12.00  
*Bourbon Whiskey, Sweet Vermouth, Angostura Bitters*

WHISKEY SMASH \_\_\_\_\_ 12.00  
*Bourbon Whiskey, Fresh Lemon, Fresh Mint, Sugar Syrup*

WHISKEY SOUR \_\_\_\_\_ 13.00  
*Bourbon Whiskey, Lemon Juice, Sugar Syrup, Angostura Bitters, Vegan Eggwhite*



OLD FASHIONED \_\_\_\_\_ 12.00  
*Bourbon Whiskey, Sugar Cube, Angostura Bitters, Orange Zest*

## M I X E D



AMARETTO SOUR by Jeffrey Morgenthaler \_\_\_\_\_ 13.00  
*Amaretto, Bourbon Whiskey, Lemon Juice, Sugar Syrup, Vegan Eggwhite*

PISCO SOUR \_\_\_\_\_ 12.00  
*Pisco, Lime Juice, Sugar Syrup, Angostura Bitters, Vegan Eggwhite*

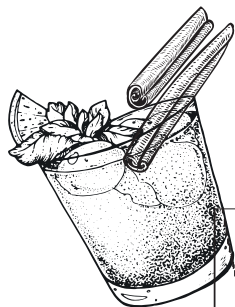
PASSION FRUIT CAIPIRINHA \_\_\_\_\_ 14.00  
*Cachaca, Fresh Limes, Fresh Passionfruit, Sugar*

MARGARITA \_\_\_\_\_ 12.00  
*White Tequila, Lime Juice, Cointreau, Agave Syrup, Salt Rim*

LONG ISLAND ICED TEA \_\_\_\_\_ 17.00  
*White Tequila, White Rum, Vodka, Gin, Cointreau, Coca-Cola, Lime Juice*



MOSCOW/GIN GIN/MEZCAL MULE \_\_\_\_\_ 13.00  
*Vodka/ Gin/ Mezcal, Lime Juice, Ginger Beer, Cucumber*





# Longdrinks

Tanqueray Gin Tonic_____	12.00
Tanqueray 0.0 Gin Tonic (alcohol free)_____	12.00
Premium Gin Tonic_____	14.00
Skyy Vodka Orange/Tonic/Makava/Cranberry/Wellness_____	10.00
Rum Cola_____	10.00
Whiskey Cola_____	11.00
Pimm's No. 1 Cup_____	10.00

# Shots

STRAWBERRY LIME_____	6.50
<i>Vodka, Strawberry Puree, Lime Juice</i>	
LAVA LAMP_____	6.50
<i>Licor 43, Strawberry Puree, Cream</i>	
HOT SHOT_____	6.50
<i>Galliano Vanilla, Espresso, Cream</i>	
BLOWJOB SHOT_____	7.00
<i>Amaretto, Coffee Liqueur, Baileys, Cream</i>	



# Life (a) Virgin

GINGER NO-JITO \_\_\_\_\_ 12.00  
*Fresh Mint, Lime Juice, Fresh Limes, Sugar, Ginger Beer*

BERRY BLAST \_\_\_\_\_ 13.00  
*Raspberries, Lemon Juice, Passionfruit Syrup, Black Tea, Cranberry Juice*

COCONUT KISS \_\_\_\_\_ 12.00  
*Orange Juice, Pineapple Juice, Lime Juice, Coconut Cream, Cream*

**Most of our cocktails can be ordered "virgin-style". All of our gin cocktails are available with alcohol-free gin.**

## Hot and French



### TARTE FLAMBÉE

BACON & ONIONS \_\_\_\_\_ 12.00  
*Bacon, Onions, Creme Fraiche, Fresh Rosemary*

BELL PEPPERS & CORN \_\_\_\_\_ 12.00  
*Sweet Peppers, Onions, Corn, Creme Fraiche, Fresh Rosemary*





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ALL PRICES IN EURO INCLUDING ALL TAXES