

THE FOX BAR *at* HOTEL Q!

WELCOME TO THE FOX BAR!

**UNKONVENTIONELL UND LÄSSIG
SEXY UND LEIDENSCHAFTLICH
VERSCHIEDENES KANN TROTZ ALLER WIDERSPRÜCHE
MITEINANDER HARMONIEREN
SO WIE BERLIN – SO WIE DAS HOTEL Q!**

**UNCONVENTIONAL AND CASUAL
SEXY AND PASSIONATE
VARIOUS THINGS CAN HARMONIZE WITH EACH OTHER
LIKE BERLIN – LIKE THE HOTEL Q!**

Q! COCKTAIL 12,-

*Himbeer, Tequila, Champagner
Raspberry, Tequila, Champagne*

SAMURAI CHOICE 12,-

*Sake, Drambuie, Grapefruit, Limette, Holunder
Sake, Drambuie, grapefruit, lime, elderflower*

GIN TAI 12,-

*Gin, Zitrone, Mandel, Apricot Brandy, Limette
Gin, lemon, almond, Apricot brandy, lime*

Tiki Taka 12,-

*Rum, Marcacuja, Limette, Gingerbier
Rum, passion fruit, lime, gingerbeer*

SABAI D! 12,-

*Rum, Thai Basisilkum, Limette, Kokos, Koriander
rum, Thai basil, lime, coconut, coriander*

SAMUI WHITE 12,-

*Rum, Kokos, Banane, Zimt, Tamarinde
Rum, coconut, banana, cinnamon, tamarind*

THAI FIZZ 10,-

*Gin, Zucker, Zitrone, Chilli, Zitronengras
gin, sugar, lemon, chili, lemongrass*

NON ALCOHOLIC

RASPBERRY FRESH 9,-

*Himbeere, Orange, Tonic
Raspberry, orange, tonic water*

GOLDEN Q! 9,-

*Limette, Orange, Maracuja, Zucker, Ginger Ale
Lime, orange, passionfruit, sugar, ginger ale*

VIRGIN MOJITO 9,-

*Limette, Zucker, Minze, Ginger Ale
Lime, sugar, mint, ginger ale*

MANGO CRUSHED 9,-

*Mango, Limette, Kokos, Zucker, Tonic
Mango, lime, coconut, sugar, tonic*

GIN	4cl
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Bombay <i>Sapphire/ East</i>	7,-
The Botanist	10,-
Berliner Brandstifter	10,-
Gin Mare	10,-
Brockmans	9,-
Tanqueray <i>dry Gin/ No. 10</i>	7,-/8,-
Blackwoods Vintage Gin	10,-
Hendricks	10,-
Monkey 47	10,-
Gin Sul	9,5
Jinzu	9,-
Saffron	8,5
The Illusionist	10,-
London No. 1	9,5

VODKA

42 Below	6,5
Belvedere	9,5
Grey Goose	9,-
Kakuzo <i>tea infused</i>	7,-

TEQUILA

Volcan <i>silver</i>	8,-
Volcan <i>reposado</i>	9,-

RUM

4cl

Bacardi <i>quatro/ ocho</i>	8,-/8,5
Havanna 7y	9,-
Goslings Black Seal	7,-
Plantation <i>Pineapple</i>	10,-
El Dorado 12y/ 15y	12,-/ 14,-
Don Papa <i>Barokkoko</i>	12,-
Pyrat <i>XO</i>	10,-
Angostura 1919/ 1824	12,-
Botucal Reserva 12y	12,-
Ron Zacapa 23y	14,-
Flor de Cana 7/ 12y	8,5/ 9,5
Matusalem <i>Gran Reserva 15y</i>	9,5

OBST & BRÄNDE

Nonino <i>Chardonnay/ Merlot</i>	9,5
Remy Martin <i>VSOP/ XO</i>	10,-/ 20,-
Hennessy <i>fine/ XO</i>	10,- / 20,-
Osborne Veterano	6,5
Cardenal Mendoza	7,-
Lepanto PX	9,-
Schladerer <i>Zwetschge/ Williamsbirne</i>	8,-
Pisco Barsol <i>Primero Quebranta</i>	8,-

WHISK(E)Y 4cl

SCOTLAND

Johnnie Walker <i>Black Label</i>	9,-
Talisker <i>10y/ Skye</i>	10,-
Laphroaig <i>10y</i>	10,-
Ardbeg <i>10y/ Uigeadail</i>	9,5/ 14,-
Lagavulin <i>16y</i>	14,-
Glenmorangie <i>The Original</i>	12,-
Macallan <i>12y</i>	16,-
Dalmore <i>12y</i>	14,-
Glenfiddich <i>12y</i>	10,-
Bowmore <i>15y</i>	12,-
Balvenie <i>Carribbean Cask 14y</i>	14,-

IRELAND

Bushmills	9,-
Tullamore Dew	8,-
Connemara	10,-

AMERICA

Knob Creek	9,-
Woodford Reserve	9,-
Elijah Craig	9,-
Bulleit <i>Bourbon/ Rye</i>	8,-

JAPAN

Suntory Hibiki <i>Japanese Harmony</i>	18,-
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WHITE WINE

	0,2l / 0,75l
Grauburgunder <i>Emil Bauer, Pfalz, DE</i>	8,-/ 30,-
Riesling <i>Emil Bauer, Pfalz, DE</i>	7,5/ 28,-
Sauvignon Blanc <i>Emil Bauer, Pfalz, DE</i>	7,-/ 26,-
Weißburgunder <i>Spiess, Rheinhessen, DE</i>	7,-/ 26,-

ROSÉ WINE

	0,2l / 0,75l
Conté Lemar <i>Cannonau di Sardegna DOC, IT</i>	9,-/ 32,-
Miraval Rosé Cotes de Provence <i>Chateau Miraval, Jolie-Pitt, Provence, FR</i>	10,-/ 39,-

RED WINE

	0,2l / 0,75l
Merlot <i>Emil Bauer, Pfalz, DE</i>	8,-/ 30,-
Tempranillo Berrica DOC <i>Aretey Grandes Vinos & Cava, Catalunya, ES</i>	7,5/ 28,-
Rioja Reserva DOC <i>Cune, Rioja, ES</i>	8,5/ 32,-
Lemberger <i>Hirth, Württemberg, DE</i>	8,5/ 32,-

SPARKLING

	0,1l / 0,75l
Valdo <i>Cuvée 1926</i>	7,5/ 42,-
Crémant de Loire rosé	8,-/ 45,-
Fürst von Metternich Sekt <i>0,375l</i>	16,-

CHAMPAGNE

Hausmarke	11,-/ 70,-
Moet & Chandon <i>brut Impérial</i>	12,-/ 80,-
Moet & Chandon <i>rosé Impérial</i>	14,-/ 99,-
Moet & Chandon <i>ICE</i>	14,-/ 99,-
Moet & Chandon <i>ICE rosé</i>	14,-/ 99,-
Veuve Clicquot <i>Ponsardin brut</i>	85,-
Veuve Clicquot <i>rosé</i>	110,-
Ruinard <i>rosé</i>	125,-

BEER

	0,3l / 0,5l
Berliner Pilsner	4,- / 5,5
Schöfferhofer Hefeweizen <i>Naturtrüb, Kristall, Dunkel</i>	5,5
Tiger <i>0,33l</i>	4,5
Warsteiner <i>alkoholfrei</i> <i>0,33l</i>	4,5

SOFT'S & JUICES

L'eau Sans souci 0,25l <i>Still/ sparkling</i>	3,-
L'eau Sans souci 0,7l <i>Still/ sparkling</i>	6,-
Märkisch Kristalll 0,7l <i>Still/ medium/ sparkling</i>	5,-
Coca Cola ^{1,2,4} , Cola light ^{1,2,4} , Cola zero ^{1,2,4}	3,5
Fanta ² , Sprite ² 0,2l	3,5
Thomas Henry 0,2l	3,5
<i>Tonic Water³, Ginger Ale², Spicy Ginger², Bitter Lemon², Soda Water^{0,2l}</i>	
Fever Tree 0,2l <i>Indian Tonic Water, Mediterranean Tonic</i>	
Red Bull 0,2l ^{1,2}	5,-
Bauer Säfte 0,2l	3,5
<i>Orange, Apfel, Ananas, Maracuja, Rhabarber, Cranberry, Kirsche, Mango, Banane Orange, apple, pineapple, passion fruit, rhubarb, cranberry, cherry, mango, banana</i>	

HOT DRINKS

Americano	3,5
Cafe au lait	4,5
Cappuccino	3,5
Espresso	3,-
Latte Macchiato	5,-
Hot Chocolate	4,-
J.J. Darboven Tee	4,-
<i>Asian Superior (Green Tea)</i>	
<i>Asian Sun (Green Lemon Tea)</i>	
<i>English Breakfast</i>	
<i>Darjeeling</i>	
<i>Earl Grey</i>	
<i>Assam</i>	
<i>Rooibos Vanilla</i>	
<i>Herb Garden</i>	
<i>Summer Berry</i>	
Frischer Minz- /Ingwertee	5,-
<i>Fresh mint- / ginger tea</i>	

HOTEL Q!

Alle Preise in EUR und inklusive gesetzlicher MwSt.
All Prices in Euro including VAT

Kennzeichnung Inhaltsstoffe / list of ingredients

- 1 Koffein
- 2 Farbstoffe
- 3 Chinin
- 4 Saccharin

- 1 Caffeine*
- 2 Coloring material*
- 3 Quinine*
- 4 Saccharine*