

# Bar

Some of our favourites together with dinner  
Not enough? Ask our staff for the full drinks menu

<b>WINE</b>	<b>10 cl</b>	<b>75 cl</b>
CUVÉE D'OR BLANCHE Siebe Dupf Kellerei, Liestal, 2019, CH Riesling-Sylvaner, Kerner, Gutedel	8	53
INTERGALACTIC BIO – <i>Naturwein</i> Rennersistas, Burgerland, 2020, A Welschriesling, Chardonnay, Grüner Veltriner, Muskat Ottonel, Weissburgunder	9	57
CHEMIN EN PROVENCE BIO Cellier de l'Amitié, Provence, 2019/20, F syrah, grenache, cabernet franc	8	56
WINTERSINGER AOC Basel-Landschaft, Siebe Dupf Kellerei, Liestal, 2018, CH Pinot Noir	8	53
Hécula, D.O. BIO – <i>Vegan</i> Castaño, Murcia, Yecla, 2019, ESP Monastrell	9	
NUDO EXTRA DRY Prosecco DOC, Colli del Soligo, Veneto, IT Glera	9	60
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<b>APERIO &amp; HIGHBALLS</b>		
LOVE STORY Hausgemachter Himbeer-Vanille-Likör, Zitrone, Soda, Prosecco		15
ART HOUSE HUGO St. Germain Holunderblütenlikör, Limette, Soda, frische Früchte, Prosecco		15
LISSABON Weißer Portwein, Italicus Bergamotte Likör, Thymian, Fruchtsäure, Ingwer-Zitronengras Tonic		16
BERLIN CALLING Hanz Wodka, Italicus Bergamotte Likör, Fruchtsäure, Viva Mate		16
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<b>COCKTAILS</b>		
NEGRONI star of bombay, bombay sapphire, martini rubino, campari bitter		16
AMARETTO SOUR disaronno, makers mark, Orange, Zitrone, Zucker, Eiweiß, Bitter,		17
PORNSTAR ARTini grey goose vodka, Passionsfrucht, Vanille, Limette, Prosecco		17
ART HOUSE MULE the seventh sense Frucht- & Gewürzlikör, Limette, Ginger Beer		16

# Kitchen

We recommend 2 – 3 dishes per person for dinner  
or 1 – 2 dishes together with drinks

<b>APPETIZER</b>		<b>SALAD</b>	
Gazpacho, Focacciachip <i>vg</i>	10.5	Caesar's Salad, Poulet&Speck oder Lachs, Salat, Grana Padano Käse	19.5
Vitello Tonnato	19.5	Blattsalat, Wassermelone, Tomaten, Feta, Kerne <i>v</i>	14.5
Ceviche, Dorsch, Limette, Koriander, Chili	19		
Feta, Datterini-Tomaten, Oliven, Kräuter <i>v</i>	16		
Couscous, Aubergine, Paprika, Tomaten, Minze, Kräuter, Kichererbsen <i>vg</i>	8.5		
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<b>SPECIAL</b>			
ask our staff for specials, signatures & dietary information (but no phone numbers)			
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<b>SIDE</b>		<b>COMFORT</b>	
ART HOUSE Fries, Kräutersalz <i>vg</i>	8	Crispy Chicken Drums, Spicy BBQ	18.5
Sweet Potato Fries, Kräutersalz <i>vg</i>	10	Hot Dog, Merguez, Gurken, Coleslaw, Zwiebel, Smoky Pepper	14
Padron Peppers, Knoblauch, Meersalz <i>vg</i>	8.5	Pulled Beef Burger, Champignons, Spiegelei, Tomate, Salat, Zwiebel, BBQ	23.5
Blumenkohl Tempura, Wasabi Mayo <i>v</i>	8.5	Hausgemachte Meatballs, Tomatensauce, Basilikum	14
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<b>DIPS &amp; SAUCES</b>		<b>FRIED &amp; GRILLED</b>	
Wasabi Mayo <i>v</i>	2.5	Kalbskotelett, Chimichurri, 300gr	34
Smoky Pepper <i>v</i>	2.5	Entrecote, Kräuterjus, 200gr	29.5
Piri-Piri <i>vg</i>	2.5	Swiss Alpine Lachs, Zitrus, Kräuter	28
Aioli <i>v</i>	2.5	Gambas, Knoblauch, Piri-Piri	29.5
Spicy BBQ <i>v</i>	2.5	Tofu, Jerk <i>vg</i>	16
		Portobello-Pilz, Ponzu, Sesam <i>vg</i>	12
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		<b>SWEET</b>	
		American Cheesecake, Erdbeere <i>v</i>	11
		Schokoladen-Lavakuchen, Pfirsichsorbet, Pistazien <i>v</i>	14.5
		Affogato <i>v</i>	8

*v* vegetarisch | *vg* vegan