



DAS *schwarze*  
SCHAF

ENGLISH  
MENU



# Alkoholfrei



Non-alcoholic drinks with lots of flavor and depth



## Samba Si

9,50€

Venezero Aperitif | Sour cherry | Blood orange | Sea salt | Dry Tonic<sup>2,13</sup>

~~~~~ sparkling, bittersweet, fruity



## Flowgroni

9,50€

Non-alcoholic "gin" | Verjus | Vanilla | Hibiscus | Crodino<sup>1</sup>

~~~~~ herbal, bitter, stimulating



## Survivor

9,50€

Martini Floreale<sup>1</sup> | Orange | Ginger | Apple | Cider Vinegar | Soda

~~~~~ fruity, spicy, sweet and sour



## Seabird

9,50€

Non-alcoholic "gin" | Blackberry | Lime | Rosemary | Thyme | Sea Salt | Soda

~~~~~ elegant, berry, sparkling



## Sonic

9,50€

Undone No.1 "Not Rum" | Quince | Saffron | Lime

~~~~~ fresh, elegant, aromatic



## Go your own way

9,50€

Non-alcoholic "gin" | Pomelo tea | Martini Vibrante | Apple | Honey | Foam

~~~~~ fresh, elegant, aromatic



## Berliner Brandstifter

9,50€

Non-alcoholic "gin" from Berlin & Tonic Water<sup>2,13</sup>

~~~~~ juniper aroma, floral, cucumber note



# Schaf Klassiker

Original creations from 12 years  
of sheep. More hits than Taylor Swift.



## London Ginger

11,00€

Bombay Sapphire Gin | Lemon | Ginger

~~~~~ **spicy, sweet and sour, fresh**



## Amelia

11,00€

Vodka | Lemon | Blackberry | Elderflower

~~~~~ **berry, sweet and sour, floral**



## Frida

12,50€

Mezcal San Cosme | Blackcurrant | Hibiscus | Sea salt |  
Peychaud's Bitters

~~~~~ **spicy, fruity, smoky**



## Bamberg Old Fashioned

12,50€

Bacon Fat Washed Woodford Reserve Bourbon | Elch Whisky |  
Smoked beer honey caramel<sup>6</sup> | Chocolate & Aromatic Bitters

~~~~~ **smoky, umami, strong**



## Smoke Upon the Hills

14,00€

Elch Whisky | Apfel | Smoked beer honey caramel<sup>6</sup> |  
Seven Hill Drops | Licorice smoke | Foam

~~~~~ **smoky, franconian, intense**



## 3+3

11,00€

No.3 Gin | Blackcurrant | Riesling<sup>5</sup>

~~~~~ **stimulating, fresh, fruity**



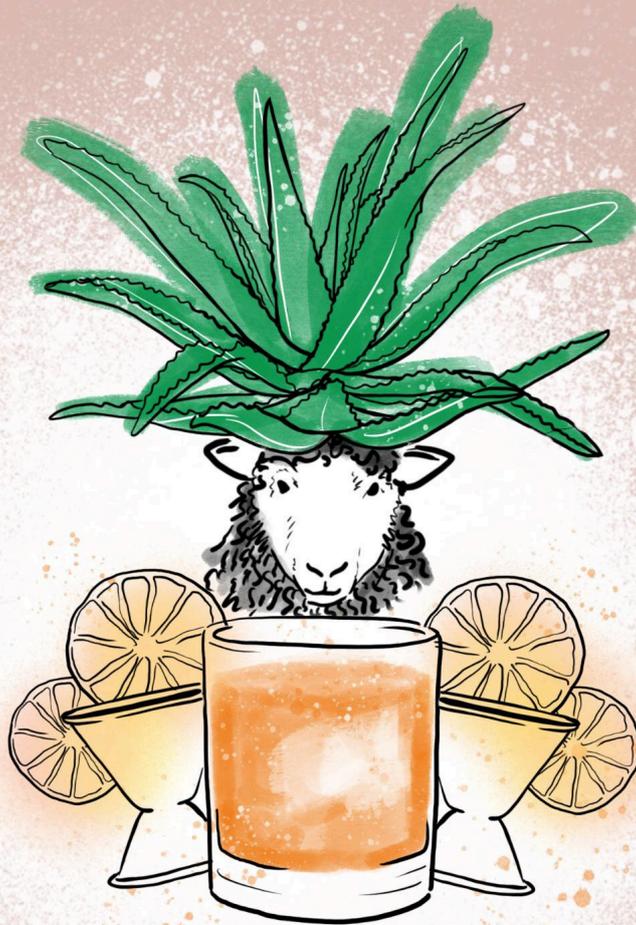
## Porto de Café

11,50€

Ruby Port | Mezcal San Cosme | Coffee | Agave | Sea salt |  
Fernet

~~~~~ **strong, dark fruity, sweet**

**Global Winner Drink Grahams Blend Series**



# SOMMERKARTE 24

**This summer we are bringing the diversity of Mexico into the glass. Whether through various spirits that tell their own stories - such as Bacanora from Sonora, Pox from Chiapas, rum from Oaxaca or mezcal and tequila - or through fruits and spices such as epazote, corn, chili or horchata.**



## Honey Batcher 4.0

13,50€

### - The Honey Batcher Strikes Back

Honey Batcher & Bacardi Rum | Patron Anejo Tequila | Blood orange |  
Lime | white port wine | Sexy Bitters | Anjola pineapple lemonade

~~~~~ tiki, fruity, delicious alarm



## La Roma

12,50€

Mezcal San Cosme washed with olive oil and dried tomatoes |  
Derrumbes Mezcal Durango | Bianco & Dry Vermouth |  
Siglo Cero Pox | Dr. Sours Janis Bitters

~~~~~ elegant, boozy, tomatoey



## Bergamota

11,50€

Mayaciel Blanco Tequila | Pisco Hermano Ancholado | Bergamot |  
Orange | Lemon verbena | CO2

~~~~~ fizzy, citrus, refreshing



## La Dificil

11,50€

Nixta corn liqueur | Stork Rye Whiskey | Mezcal San Cosme | Freimut  
Rye Vodka | Corn | Verjus | Dr. Sours Epazote Bitters | Tajin

~~~~~ sweet and sour, elegant, corny



## Almendra

12,00€

Paranubes Mexican Rum | Bacardi Cuatro Rum<sup>1</sup> | Horchata |  
Almond | Strawberry | Apple | Triple Sec Blood Orange | Foam

~~~~~ clarified, sweet and sour, nutty



## Salsa Verde

13,50€

Patron Silver Tequila | Santo Pecado Bacanora | Lime | green  
Peppers | Jalapeno | Coriander | Tabasco | Ancho Verde chili liqueur |  
clarified with coconut soy milk

~~~~~ vegetarian, sweet and sour, little spicy



## Leandra

11,50€

Patron Silver Tequila | Sotomayor Sotol | Bianco Vermouth | Lime |  
Cucumber | Lemon verbena | Foam

~~~~~ sour, vegetal, refreshing



# Barrel aged cocktails

Cocktails that are served in small 5.5L white oak barrels from us to perfection be matured.



## Tulum Negroni

13,50€

Mezcal San Cosme | Patron Reposado Tequila | Mandarin | Aperol | Campari | Red & Bianco Vermouth

~~~~~ **fruity, smoky, summery**

**Barrel stored for 6 months**



## Barrel Aged Negroni

13,50€

Elch Gin & Bombay Sapphire Gin | Red vermouth | Campari <sup>1</sup>

~~~~~ **bitter, strong, stimulating**

**matured for at least 3 years in the Solera process**



## Frucht Negroni

13,50€

Bombay Sapphire Gin | Pear brandy | Red vermouth | Campari <sup>1</sup>

~~~~~ **bitter, strong, fruity**

**matured for at least 1 year using the Solera process**



## Barrel Aged Old Fashioned

13,50€

Stork & FMK Rye Whisky | Slane Irish Whisky | Chinotto | Agave | Maple syrup | Bitters

~~~~~ **strong, aromatic, bittersweet**

**Barrel stored for 6 months**



## Zwetschge & Malz

13,50€

Plum Brandy | Scotch Blend | Starward Octave | Apple brandy | Maple syrup | Angostura & Chocolate Bitters

~~~~~ **fruity, strong, intense**

**Barrel aged for 6 months**



## Grand ol' Godfather

13,50€

Scotch Blend | Amaretto | Irish Whisky | Jamaica Rum | Coffee Liqueur

~~~~~ **strong, sweet, surprising**

**Barrel stored for 6 months**



## Kirsch-Mezcal Negroni

13,50€

XK-Cherry brandy | Mezcal San Cosme | Santo Pecado Bacanora | Blood orange | Campari <sup>1</sup> | Select Aperitivo

~~~~~ **cherry, smoky, fruity**

**Barrel stored for 6 months**

# Classics & Longdrinks

Classic cocktails that we like to drink.



## Whisky Sour

Woodford Bourbon Whisky | Lemon | Sugar | Foam (optional)

11,50€



## Manhattan

Stork Club Rye Whiskey | Noilly Prat Rouge | Angostura Bitters

13,00€



## Negroni

Bombay Sapphire Gin | Noilly Prat Rouge | Campari<sup>1</sup>

11,50€



## Old Fashioned

Woodford Bourbon Whisky | Sugar | Angostura & Orange Bitters

11,50€



## Freezer Martini

Fords Gin | Noilly Prat Dry | Orange Bitters

12,00€



## Mezcal Wellness

Mezcal San Cosme | Grapefruit | Soda

12,00€



## Batanga

Patron Silver Tequila | Lime | Cola<sup>1,14</sup> | Sea salt

12,00€



## Paloma

Mayaciel Blanco Tequila | Lime | Grapefruit<sup>2</sup> | Sea salt

12,00€



## Daiquiri

Unaged rum | Lime | Cane sugar

11,50€



## Margarita OK

Patron Silver Tequila | Mezcal San Cosme | Lime | Blood orange & orange liqueur | Agave | Sea salt

12,50€



# Highballs

Sweet and sour cocktails  
with fine carbonic acid.  
Feels good, tastes good!



## Schepperschorle

11,00€

Freimut Rye Vodka | Chinotto-Orange | Peach | Verjus | Apricot |  
Lime | Soda

~~~~~ sweet and sour, peachy, refreshing



## Candy Crush

11,00€

Volcan Reposado Tequila | Bacardi Rum | Sour cherry |  
Blood orange | Amaretto | Lime | Soda

~~~~~ fruit, sweet and sour, citrus



## Juniper Rose

11,00€

White Sox Bio Gin | Pomegranate | Lime | Soda

~~~~~ fruity, sweet and sour, fresh



## Al Suq

11,00€

Elch Gin | Earl Grey Tea | Mint | Lime | Soda

~~~~~ herbal, invigorating, floral



## Sloppy Joe's Mojito

11,00€

Bacardi Cuatro Rum<sup>1</sup> | Mint | Pomegranate | Lime | Soda

~~~~~ minty, fruity, fresh



## Friendshouse Punch

11,00€

Bombay Sapphire Gin | Grapefruit | Lime | Coriander | Mint | Soda

~~~~~ refreshing, herbal, citrus



## Roaring Rhubarb

11,00€

Vodka | Rhubarb | Vanilla | Soda

~~~~~ vanilla, sweet and sour, refreshing



# Gin & Tonic



All Gin & Tonics are served with 40ml gin and a 0.2l bottle of Thomas Henry Tonic <sup>2,13</sup>/ Botanical Tonic <sup>2,13</sup> or Dry Tonic <sup>2,13</sup>.

## Elch Gin | 48%

10,50€

A wonderful gin from our friend Georg Kugler from Franconian Switzerland. Fruity with notes of Williams pear.

**Our house recommendation**

## Bombay Sapphire | 40%

10,50€

The classic from Bombay, 10 selected botanicals are distilled by steam infusion, classic, mild and floral.

## White Sox Bio Gin | 40%

11,00€

From the Humbel distillery in Aargau, Switzerland, dry with juniper and citrus, slightly floral.

Stylish with white socks.

## No.3 | 46%

11,50€

A British-inspired gin from Holland distilled with 3 spices and 3 fruits: straightforward, elegant and dry.

## Bombay Bramble | 37,5%

11,50€

From the Bombay Sapphire family distilled with raspberries and blackberries, very fruity.

## Fords Gin | 46%

11,50€

The cocktail gin by Simon Ford, developed for the bar. Dry, British, balanced. For us, close to perfection.

## Granit Bavarian Gin | 42%

12,50€

Bavarian gin in organic quality. With herbs from the Bavarian Forest such as lemon balm and gentian. Stored in stoneware and filtered over granite.

## **Hayman's Sloe Gin | 26%** 12,50€

A prime example of sloe gin, not too sweet, very fruity, slightly bitter and particularly refreshing with Thomas Henry Botanical Tonic.

## **Edinburgh Seaside** 12,50€

### **Gin | 43%**

Taste like a holiday on the Scottish coast: raw and fresh and warmly.

## **Brooklyn | 40%** 13,50€

Gin from the New York district, light and floral with goji berries, daisies and orange.

## **Elephant Gin | 45%** 13,50€

Local and exotic spices and fruits combine to a fruity, intense gin. Inspired by the love of Africa, 15% of the profits are donated to the conservation of endangered elephant species.

## **Ferdinand's Gin | 44%** 13,50€

Saarland gin with botanicals from local gardens such as Quince, blackthorn, apple, lavender and Riesling from the Zilliken winery refined, very elegant.

## **Kyrö | 46,3%** 13,50€

Finnish gin made from rye with sea buckthorn, cranberries, birch leaves and meadowsweet.

## **Yoshi Nama | 45%** 13,50€

Little Tokyo Dry Gin from Düsseldorf. Very citrusy and refreshing. Distilled by Florian Faude and Max Bergfried in the Black Forest.

## **Clouds Bio Gin | 42%** 14,00€

Sage and cherry, in addition to the omnipresent juniper, characterize the aroma and give this Swiss organic gin from Humble a special finesse.



# Bier, Wein & Limo



|                                       |       |       |
|---------------------------------------|-------|-------|
| Pils from Pahres <sup>6</sup>         | 0,33L | 3,50€ |
| Glaser-Himmelstoss <sup>5</sup>       | 0,1L  | 4,00€ |
| Franconia   VDP Gutswein Riesling dry |       |       |
| Schlucki Cola <sup>1,14</sup>         | 0,33L | 3,50€ |
| Sparkling water                       | 0,75L | 3,00€ |
| Fritz Kola Zero <sup>1,14</sup>       | 0,33L | 4,50€ |
| Fritz Anjola-Pineapple                | 0,33L | 4,50€ |



# Sekt & Champagner



Glaser Himmelstoss, Franconia, traditional bottle fermentation<sup>5</sup>

**Blanc de Noir | 12%** 0,75L 55,00€

A winemaker's sparkling wine from Julia Glaser of the Seine, for 36 months on the yeast.

Stored, VDP Sekt Prestige.

Champagne Henriët-Bazin Blanc de Blancs<sup>5</sup>

**Extra Brut | 12,5%** 0,75L 95,00€

Creamy, nutty, elegant and firmer

Champagne made from 100% Chardonnay, 3 years

Bottle maturity. Contains 30% reserve wines until 1968.



Feel free to ask about our changing sparkling wine selection.

"A cocktail  
done right  
can really show  
your guests  
that you  
care"

-Danny Meyer -

**Additives and allergens:**

1 = with dye

2 = with antioxidant

5 = Sulfites

6 = Barley

13 = contains quinine

14 = contains caffeine