

# GOLVET

## BAR FOOD

<b>TATAR</b> Tatar   Egg Yolk   Fried Capers   Chives   Toasted Bread	12 €
<b>OYSTERS</b> 3 Pieces Fine de Claire   Cucumber   Ginger	12 €
<b>CAVIAR</b> 30g Imperial Caviar Selection   Blinis   Creme Fraiche	75 €
<b>OYSTERS WITH CAVIAR</b> 30g Imperial Caviar Selection   Blinis   Creme Fraiche 3 Fine de Claire Oysters   Cucumber   Ginger   Kumquat 2 Glasses Champagne	119 €
<b>BITTERBALLEN</b> Duck Bitter Balls   Hoisin   Chili   Lime Mayonnaise	12 €
<b>BREAD &amp; BUTTER</b> Caraway Seed Bun   Sea salt   Caramelbutter	7 €
<b>PETIT FOURS</b> Macarons   Chocolate Candy   Kumquat	9 €
<b>Cheese Plate</b>	20 €

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## NEGRONI WEEK

<b>GOLVET NEGRONI</b>   Barrel Aged Linie Aquavit   Noilly Prat Rouge   Campari   PX Sherry   Bitters	12 €
<b>MÄDCHEN NEGRONI</b> Hendrick's Midsummer Gin   Aperol   Rose Vermouth   Grapefruit	12 €
<b>NEGRONI</b>   Barrel Aged Tanqueray Ten   Campari   Noilly Prat Rouge	12 €
<b>MEZCAL NEGRONI</b> Mezcal   Campari   Red Vermouth   Aperol	16 €
<b>QUANGRONI</b> 1724 Rye Whiskey   Anna Famosa   Campari   Picon   Herbal Tea	15 €
<b>BASIL DRY</b> Noilly Prat Dry   Verjus   Sugar   Basil   Lemon   Champagne	16 €
<b>ALTO SPRITZZ</b> Aperol   Strawberry   Lemongrass   Tonka Bean   Grapefruit   Sekt	16 €

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## CRUISELINE DRINKS

<b>THE GREEK HEALER</b> Cachaca   Greek Mounten Tea   Skinos   Lime   Lemongrass	12 €
<b>BRÖNDBY ALEXANDER</b> Dild Aquavit   Crème de Cacao   Cream   Mozart Dry   Tonka Bean	12 €
<b>BAHAMA MAMA</b> Don Papa Rum   Plantation Pineapple Rum   Creme de Banana   Lemon Coconut   Orange & Pineapple Juice   Wheat beer-Razz berry Foam	16 €
<b>DARK &amp; HONEY</b> Don Papa Rum   Met   Lime   Ginger Beer   Bitters	14 €
<b>KREUZBERGER MOKKA</b> Rum   Cold Brew Coffee   Noily Prat Rouge   Jägermeister Manifest   Smokee	15 €

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## ANDY'S BEST

### PINEAPPLE OLD CUBAN

16 €

Plantation Pineapple | Red Wine- Orange Syrup | Lime Bitters |  
Mint | Champagne

### QUANG LEE

15 €

Monkey 47 Sloe Gin | Yuzu Sake | Lemon | Green Tea Syrup |  
Egg white | Sesam

### O.N.I.J.

14 €

Jägermeister Manifest | Truffle | Noilly Prat Rouge  
Woodford Reserve Bourbon | Pine Nuts

### FENNEL BLOOD AND SAND

14 €

Glenfiddich 15 | Noilly Prat Rouge | Orange | Cherry | Fennel

### GODFATHER

14 €

Glenfiddich 15 | Disaronno Amaretto | Orange

### SIMONSON #Toastthetrees

18 €

Angels Envy Bourbon | Italicus | Bitters | Sekt

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## GIN TONIC

HENDRICK'S GIN & Three Cents Aegean Tonic Water	17 €
APOSTOLES GIN & Schweppes Dry Tonic	14 €
TANQUERAY FLOR DE SEVILLA & Thomas Henry Coffee Tonic	14 €
FREEDOM REBELS GIN & Schweppes Dry Tonic	15 €
SPLIT-ROASTED PINEAPPLE GIN & Mediterranean Fever Tree	15 €
BROCKMANS GIN & 1724 Tonic Water	18 €

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## SPIRITS RECOMMENDATION

### RUM 4cl

Don Papa I Philippinen	12 €
Cihuatan Solera Reserva 12 J. I El Salvador	10 €
Ron Colon I El Salvador	10 €
Botucal Mantuano I Venezuela	9 €
Botucal Single Vintage I Venezuela	20 €

### Vodka 4cl

Absolut Elyx I Schweden	12 €
Grenn Mark Vodka	10 €
Grey Goose	12 €
Beluga Noble I Russland	12 €

### Whiskies 4cl

Aberlour a'bunadh Speyside	14 €
Bowmore 18 J. Islay	20 €
Ardberg Uigeadail Islay	16 €
Glenfiddich IPA Experiment Speyside	14 €
Glenfiddich Project XX Speyside	12 €
The Balvenie Port Wood 21 J. Speyside	28 €
The Balvenie Carribean Cask 14 J. Speyside	14 €

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## SPIRITIS RECOMMENDATION

### Cognac & Brandy 4cl

Asbach 8 J.	9 €
Rémy Martin XO	29 €
Hennessy XO	29 €

### Aquavit & Freunde 4cl

Gilka   Deutschland	8 €
Helbing Kümmel   Deutschland	8 €
Viti   Island	12 €
Aalborg Jule 2017   Dänemark	12 €
Linie Double Cask Madeira   Norwegen	12 €
Linie Double Cask Port   Norwegen	12 €
Aalborg Nordguld   Dänemark	12 €

### Tequila & Mezcal 4cl

Don Julio Añejo	15 €
Topanito Blanco	10 €
Patron Blanco	10 €
Patron Reposado	12 €
Padre Azul Blanco	14 €
Padre Azul Reposado	16 €
Aha Toro Anejo	14 €

### Bitter & Liköre 4cl

Bubenstolz   Deutschland	7 €
Drambuie   Schottland	6 €
Heering Coffee   Dänemark	6 €
Amaro Montenegro   Italien	7 €
Italicus   Italien	10 €

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## Beer

Berliner Berg Pils 0,33l	7 €
Brlo Pale Ale 0,33l	7 €
IPA Heidenpeter's 0,33l	7 €

## Lemonade

Schweppes Ginger Ale 0,2l	4 €
Schweppes Wild Berry 0,2l	4 €
Schweppes Ginger Beer 0,2l	4 €
Royal Bliss Lemon 0,2l	4 €
Thomas Henry Mystic Mango 0,2l	4 €



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## Coffee

Cappuccino	6 €
Lavazza Espresso	4 €
Lavazza Tierra Brasile Espresso	5 €

A velvety espresso with an intense character from sustainable cultivation.

An excellent blend of Brazilian arabica coffee and “Conillon” - a washed Robusta variant - that comes with an espresso intense profile and refined taste.

The mixture is characterized by mild notes that envelop the palate with a perfect balance of sweetness, cocoa and hazelnuts. The gentle roasting according to the old one „Drum“ method guarantees a perfect espresso.

**LAVAZZA**  
TORINO, ITALIA, 1895



Lavazza has been working with local communities since 2002 to improve the conditions in its to continuously improve numerous coffee-growing regions holistically.

The program stretches over 24 projects in 17 countries and is implemented together with 94,000 coffee producers. Since the beginning, the initiative has been based on three strong basic principles: best product quality, sustainable support of small communities and careful treatment of the environment.

Tierra Brasile contains coffee from the Lambari region, where Lavazza supports small coffee farmers in improving cultivation techniques and thus, among other things, better prepared for climatic changes.