SMALL BITES

THESE DISHES WILL BE SERVED UNTIL 10.30 PM.

CEASAR SALAD................................................................. 18
Lettuce hearts, cucumber, parmesan, croutons, bacon
With grilled free range chicken................................................. 20
With grilled prawns (3 pieces).................................................. 24

BURRATA.............................................................. 22
arugula, tomatoes, olives, basil, focaccia

SMOKED SALMON-AVOCADO TATAR................................. 20
Wasabi cream, grilled bread from „Joseph“ bakery

HOMEMADE PASTA.................................................. 22
Datterino tomatoes, burrata, basil

CLUB SANDWICH................................................ 23
Chicken breast, lettuce hearts, egg, bacon, tomato, mustard mayo
Optionally served with french fries or sweet potato fries
WELCOME TO KAVALIERBAR WAGEMUT

A place where a unique cocktail experience is created using a spirit selection without compromise. We take pride in serving you a range of distilled ingredients, with a main focus on small producers and the best the spirit world has to offer.

Our team kindly provides any information about allergens on request.

WINE, SPRITZ & BEER

CHAMPAGNE

LOUIS ROEDERER ...... 19 / 120
CRISTAL 2014 ................. 470
PATRICK BOIVIN PREMIER CRU BRUT 2002 .......... 130
PATRICK BOIVIN PREMIER CRU BLANC DE NOIRS .......... 110
PAUL MICHEL PREMIER CRU BRUT ROSÉ .......... 110

WHITE WINE

JOHANN DONABAUM, GRÜNER VELTLINER ....................... 8 / 44
Zornberg - Smaragd - 2021
⅛ / 0,75

JOHANN DONABAUM, RIESLING ................................ 19 / 110
Limited Edition - Smaragd - 2022
⅛ / 0,75

MAYER, WIENER GEMISCHTER SATZ ......................... 5,90
⅛

RED WINE

GESELLMANN, ROTWEINCUVÉE ................................ 13 / 74
Opus Eximium Bio 2019
⅛ / 0,75

SPRITZ & BEER

AMARO
SPRITZ ......................... 9,90

SCHREMSER
KELLERPILS ..................... 6
THE BAR
WAGEMUT
SIGNATURE
COCKTAIL

THIS COCKTAIL IS SO SPECIAL
THAT WE HAVE DEDICATED
2 WHOLE PAGES TO IT

RUM-CASK
MANHATTAN

MANHATTAN ......................... 16
J.H. Original Rye Whisky, red vermouth,
drop herbal extract

Timeless after
dinner drink.

FRENCH MANHATTAN ........... 20
20y. old L’Encantada XO Armagnac,
10y. old Barbeito Malvasia Madeira wine
15y. old Carcavelos fortified wine

These are two of the
most underestimated
spirits on earth.

SOME OF OUR COCKTAILS ARE
AVAILABLE AS LUXURY EDITION

FRENCH MANHATTAN luxury edition ........... 650
1893 Armagnac Castarede,
40y. old Barbeito Malvasia Madeira wine

A spirit that was aged in
a cask for over a century.
Liquid history!

THOMAS FOR PRESIDENT ............ 650
Louis XIII Cognac,
1935 Kopke white Port

THIS EXPERIENCE
IS CREATED FOR
YOU LIVE AT
YOUR TABLE

Manhattan’s history: The most repeated
story is that the cocktail was invented at The
Manhattan Club in New York City by Dr. Iain
Marshall. He created the recipe for a banquet
hosted by Winston Churchill’s mother.
## Non-Alcoholic Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Author Cocktail</strong></td>
<td>A proper Drink – just without alcohol</td>
</tr>
<tr>
<td></td>
<td>Strong herbal extract, Vermouth, olea, Riesling reduction</td>
</tr>
<tr>
<td><strong>Pepper &amp; Peach</strong></td>
<td>Unbelievably juicy and rich</td>
</tr>
<tr>
<td></td>
<td>Apricot, Szechuan Pepper, black Tea, sparkling Peach, Thyme, touch of eggwhite</td>
</tr>
<tr>
<td><strong>Oriental Highball</strong></td>
<td>A fizzy &amp; spiced drink for colder days</td>
</tr>
<tr>
<td></td>
<td>Apple &amp; quince shrub, spices, ginger, soda</td>
</tr>
</tbody>
</table>

**Something Non-Alcoholic and Refreshing?**

## Classic Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>10y. old Port Charlotte, 15y. old Carcavelos fortified wine, red vermouth, maraschino cherry, orange</td>
</tr>
<tr>
<td>Clover Club</td>
<td>Fruity &amp; refreshing. All day, every day.</td>
</tr>
<tr>
<td></td>
<td>Gin, Amaro, raspberry, lemon, eggwhite</td>
</tr>
<tr>
<td>The Rose Cocktail</td>
<td>Looks like a lady, tastes like a boss!</td>
</tr>
<tr>
<td></td>
<td>Hiebl distilled cherry, white Vermouth, touch of pomegranate</td>
</tr>
<tr>
<td>Wagemut Sour</td>
<td>For all Whiskey-Sour lovers out there.</td>
</tr>
<tr>
<td></td>
<td>Wagemut PX-Cask Rum, lemon, touch of sugar</td>
</tr>
<tr>
<td>Ménage</td>
<td>Complex with a subtle freshness, surprisingly creamy texture.</td>
</tr>
<tr>
<td></td>
<td>Gin, white Vermouth, oleo, Riesling reduction</td>
</tr>
</tbody>
</table>
**ROB ROY ................................ 24**

12y. old The Macallan,  
20y. old Graham’s Port

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**THE 2 INGREDIENTS**

<table>
<thead>
<tr>
<th>12y. old The Macallan</th>
<th>20y. old Graham’s Port</th>
</tr>
</thead>
<tbody>
<tr>
<td>Probably the best Single Malt Whisky producer on earth. This Scottish Whisky was aged the whole 12y. in Oloroso Sherry seasoned Casks.</td>
<td>Voted as the best Port Wine Brand, this Tawny Port was aged for 20y. in small casks.</td>
</tr>
</tbody>
</table>

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**ROB ROY LUXURY EDITION .............. 750**

33y. old The Macallan by SMWS,  
1940 Graham’s Port

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**THE 2 INGREDIENTS**

<table>
<thead>
<tr>
<th>33y. old The Macallan by SMWS</th>
<th>1940 Graham’s Port</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMWS stand for “Scotch Malt Whisky Society”. The independent bottler is known to be one of the best in the market, bottling the best and most valuable Single Malt Whisky Distillery on earth, Macallan. This single cask bottling was aged for 33y. in a Sherry cask. Whisky like this basically doesn’t exist anymore.</td>
<td>Voted as the best Port Wine Brand, this Tawny Port was aged for 80y. in small cask!</td>
</tr>
</tbody>
</table>

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**THE SPIRITUAL HOME OF THE MACALLAN**

PROBABLY THE BEST SINGLE MALT WHISKY PRODUCER ON EARTH

We are very grateful, that we are able to serve you two of the absolute best the spirit world has to offer. You might taste something different someday – but there is simply nothing better than this.
THE BAR WAGEMUT

OUR DIFFERENT VARIATIONS OF THIS DELICATE COCKTAIL

MANHATTAN COCKTAILS

RUM-CASK MANHATTAN ......................... 18
Kavalier Single Cask Rum 14y. old Mostello pear dessert wine, 10y. old PX-Sherry

Why is this cocktail so unique?
Kavalier Single Cask Rum is a testament to the complexity of rum, and we are honored to offer this experience straight from the cask. By blending this rum with other special ingredients, we create a symphony of taste that is truly remarkable.

These spirits are already wonderful on their own, but by marrying them together in a single drink, we create an even better experience. Come and join us for a taste of this exceptional beverage, and discover for yourself the magic of Kavalier Single Cask Rum.

THE 3 INGREDIENTS

Kavalier Single Cask Rum
Unique Cask strength Rum from the Foursquare distillery from Barbados.

Mostello, pear dessert wine
The best regional pears are processed by Farthofer according to the methods used in the Douro Valley to make Port.

10y. old PX-Sherry
The sweetest of all Sherries. PX stands for “Pedro Ximenez”, a white grape which is first dried in the sun. Afterwards the wine is made from those raisins, having a very high sugar level.

A cocktail made of the perfect trio.

This experience is created for you live at your table.