

monthly special

Mr. Hazelnut Sour

Balanced sweet and sour taste fortified by bourbon with a slice of herbal taste in a background

Bourbon washed with Hazelnut Nougat and Butter, Montenegro Assam tea infused, Apricot Brandy, Lemon juice, Fig Bitter

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15

Food Pairing

Truffled Potato cream with Bacon Chips

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20

It's Thyme

White vermouth light bodied on the beginning with juniper and thyme bitterness in the finish taste

Pampelle, Blended White Vermouths, White Wine Tonic cordial reduced with Lemon Thyme, Juniper Tincture

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14

Food Pairing

Cheese tramezzini with tomato jam

|
19

cocktails

Earth and Soil

Creamy texture with fresh beet root sweetness balanced with lemon tart acidity

Vodka, Spiced Beet Root Puree , Parsley Syrup, Lemon Juice, Chocolate tincture

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14

Food Pairing

Baked Sweet Potato wit Chipotle Mayo

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19

Sage of Winter

Sweet sour gin based taste with different layers of herbal pepper spiciness

Gin, Rosted Black pepper and chamomile syrup, Honey Lime cordial, Sage, Lemon juice, Ginger

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15

Food Pairing

Fried Chicken Sticks in Sate Sauce

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20

Saffron Finch

Complex range of taste balanced with zesty saffron sourness and winter spices sweetness with small side coffee taste

Brandy Coffee saccharum, Rose Vermouth Saffran infused, Syrup out of Cloves, Lemon zests and Anis, Lemon Juice, Sweet wood Tincture

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15

Food Pairing

Rosted Almond Cauliflower salad (Cold served)

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20

Topinambur Mojito

Refreshing Minty taste rounded with slight of herbal fruitiness

Blended Rum, Mint-Jerusalem Artichoke Schrub, Lime juice, Angostura bitter, Soda

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15

Food Pairing

Marinated Shrimp with Wakame salad

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20

drinks menu

winter 2nd part highballs and G&T

Top Toni 10,50 Gin, Mint-Jerusalem Artichoke Schrub, Lime juice, Mediterranean Tonic Water	Cloves und Tonic 10,50 Gin, Syrup out of Cloves, Lemon zests and Anis, Lime cordial, Indian Tonic	Sage Spritz 8,50 Pampelle, Sage, Grapefruit, Soda, Prosecco
Grape of Juniper 10,50 Gin, White Wine Tonic cordial reduced with Lemon Thyme, Juniper Tincture, Grapefruit Yuzu Bitter, Tonic Water	Nougat Old Fashioned 10,50 Bourbon washed with Hazelnut Nougat and Butter, Brown Sugar, Orange zest, Angostura bitter	Mt. Pepper 9,50 Montenegro Assam tea Infused, Lemon juice, Chocolate Tincture

wine

White wine Recommendation of the house 1/8 5,90
Red wine Recommendation of the house 1/8 5,90

beer

Bürgerbräu Innsbruck 0,2  3,30
Bürgerbräu Innsbruck 0,3  3,80
Zipfer Keller Bier 0,2  3,30
Zipfer Keller Bier 0,3  3,80
Reininghaus Jahrgangspils 0,33  5,90
Gösser Naturgold non-alcoholic 0,33  3,90
Gösser Naturradler 0,33  3,90
Weihenstephaner Weißbier 0,33  4,40

non-alcoholic

Fritz Kola 0,33  3,90
Fritz sugar free 0,33  3,90
Fritz Orange 0,33  3,90
Gasteiner sparkling, non-sparkling 0,33  3,50
Gasteiner sparkling, non-sparkling 0,33  2,90
Pago Juice 0,2  3,50
Red Bull 0,25  4,80

lemonades

Seasoned Tonic Rosted Black pepper and Chamomile syrup, Lemon juice, Tonic, Soda 6,50
Peters Lemonade Parsley Syrup, Lime juice, Ginger, Soda 6,50
Winter ice tea Syrup out of Cloves, Lemon zests and Anis,, lemon juice, Assam Black tea 6,50

Dear guest, our service staff will be happy to
inform you about allergens ingredients in our products.

Cross contamination cannot be excluded.

l'Arc



brasserie et bar
méditerranée

contact

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opening times

Di – Fr
5 p.m. – midnight
Sät
6 p.m. – 1 a.m.