

monthly special

Mint Julep

Variation on famous classic Maker's Mark Mint Julep, with mint ice tea refreshing taste based with bourbon.

Bulleit Julep Infusion, Mint Pepper Syrup,
Lime juice, Maple Red Ice Tea

|
15

Food Pairing

Fried shrimps with homemade BBQ-mayonnaise

|
22

Scarecrow

Variation of spicy, sweet and sour taste shaped with pumpkin taste.

Havana Cinammon-Orange zest infusion, Pumpkin puree,
Ginger Honey Cordial, Lime juice, Angostura,
Pumpkin Onion Bitter

|
14

Food Pairing

Chicken-Curry

|
19

cocktails

Guadeloupe

Sweet and sour refreshing herbal melon combination.

Tanqueray Gin, Cantaloupe Coriander Juice,
Agave Jasmine Tea Syrup, Lime juice,
Pink Pepper-Himalya Saline Solution

|
15

Food Pairing

Char Tartare

|
22

Sanddorn Margarita

Tequila based with unique tropical sour taste followed with herbal background.

Don Julio Tequila Oregano maceration, Buckthorn cordial,
Lemon juice, Mandarine

|
15

Food Pairing

Octopus

|
22

Clover Bay

Range of taste based on raspberries, spices and vanilla.

Cachaça, Crème de Cacao, Raspberry Bay leaf puree,
Lime juice, Vanilla Espuma, Chocolate long Pepper

|
15

Food Pairing

Beet Root Carpaccio

|
20

Red Velvet

Floral notes meet up with exotic sweetness, decent heat and spicy sourness.

Belsazar Rose Vermouth, Cranberry, Grapefruit,
Thai Basil, Italicus, Dill Tincture

|
14

Food Pairing

Pak Choi and Cheese soup

|
20

drinks menu

Highballs and G&T

Tropical G&T 11.50

Tanqueray Gin, Cantaloupe
Coriander Juice, Agave Jasmine
Tea syrup, Lemon juice,
Mediterranean Tonic Water

Grapefruit and Tonic 11.50

Tanqueray Gin, Grapefruit,
Thai Basil, Tonic Water

Sour Breeze 11.50

Tanqueray Gin, Buckthorn Cordial,
Lime Juice, Tonic

Raspberry Sour 8.50

Roku Gin, Raspberry-Bay Leaf
puree, Lime juice, Strawberry
Bitter

Pumpkin Mule 10.50

Ketel One Vodka, Pumpkin puree,
Lime juice, Ginger beer

French Spritz 10.50

Pampelle, Grapefruit Cordial,
Pepper, Aperol, Soda

Spritzer Variations 8.50

This month we offer as highlights
our Raspberry and Melon Spritz

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

Gasteiner
sparkling, non-sparkling 0,75  3.50

Gasteiner
sparkling, non-sparkling 0,75  2.90

Pago Juice 0,2  3.50

Red Bull 0,25  4.80

lemonades

Forest Love

Woodruff Syrup, Lemon juice,
Soda, Tonic 6.50

Yellow in autumn

Pumpkin puree, Maple syrup,
Lemon juice, Ginger beer 6.50

Minarina

Tanqueray 0.0%, Mandarine,
Mint 7.50

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

Leopoldstr. 7, 6020 Innsbruck
+43(0)6766020547
info@larc.at
www.larc.at

opening times

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