

monthly special

Dongsi Dängsi

Mildly spicy cocktail with a soft, creamy texture and coconut notes due to milk filtration.

Haku Vodka fatwashed with coconut oil and fenugreek seeds, honeydew melon shrub, assam tea, lemonjuice, coconut milk filtration

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16

Food Pairing

Pickled celery stalk on hummus

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I fenncy you

Complex flavor spectrum based on bourbon with balanced sweetness from spicy fennel and exotic banana.

Maker's Mark caraway seeds infusion, roasted fennel syrup, lemonjuice, banana oleo saccharum, aquafaba, orange laphroaig bitters

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15

Food Pairing

Pickled mini corn with sticky tofu

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cocktails

Spiky Spices

The fine heat of the apple horseradish supports the sansho pepper in the Roku Gin, just as both of the green teas. The sourness of the gooseberry and lime harmonises perfectly with the citric yuzu peel.

Roku Gin, gooseberry lemonbalm jam, lime cordial, apple horseradish

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15

Food Pairing

Wakame salad with marinated jackfruit

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Rokula

Bitterspiced Gin Infusion meets sweet and sour berrys, together with a light, citric tonic a perfect balance of a highball.

Roku Gin arugula infusion, Belsazar Riesling Edition, currant syrup, lemonjuice, Fevertree Mediterranean, black pepper tincture

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15

Food Pairing

Herb salad on mimolette creme, raspberry vinaigrette, sesame chip

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Santa's Summer

A fresh and fruity daiquiri with a spiced heavy sweetness.

Rum cinnamon infusion, plum jam, salted caramel syrup, limejuice, cherry vanilla bitters

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15

Food Pairing

Meatballs in spicy tomato sauce

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El Valdemar

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

Tequila woodruff infusion, lime tonka cordial, limejuice, agave juice, chervil - tarragon oil

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15

Food Pairing

Monkfish ceviche with dijon mustard creme

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20

drinks menu

Highballs and G&T

Floral G&T 11,50

Roku Gin, elderflower syrup, lime tonka cordial, mediterranean tonic water

Exotic G&T 11,50

Tanqueray Gin, honeydew melon shrub, banana oleo saccharum, limejuice, mediterranean tonic water

Spicy G&T 11,50

Roku Gin aragula infusion, black pepper tincture, lemon, dry tonic water

Old Fennel Fashioned 10,50

Maker's Mark caraway seeds infusion, roasted fennel syrup, fig bitters

Delhi Mule 10,50

Haku Vodka fatwashed with coconut oil and fenugreek seeds, limejuice, ginger beer, cumin bitters

Berry Spritz 8,50

Aperol, currant syrup, prosecco, soda, strawberry bitters

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

Pineapple Iced Tea

Pineapple syrup, banana oleo saccharum, limejuice, assam tea 6,50

Gooseberry Iced Tea

Gooseberry lemonbalm jam, lemonjuice, assam tea 6,50

Fennel Lemonade

Roasted fennel syrup, lemonjuice, tonic, soda 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

Sat

6 p.m. - 1 a.m.