

monthly special

Winterroot

Vodka based cocktail with herbal beet root sweet-sour taste and picante spiciness in background

Ketel One, Spiced Beet root compote, Lemon juice, Parsley Syrup, Choco Bitter

|
15

Food Pairing

Vegetable salat with veal tongue

|
21

cocktails

Winter Welcome

Herbal winter taste rounded on citrus gin base

Tanqueray London Dry Coconut-Chamomile fat washed, Sage, Honey-Horse radish Cordial, Lemon juice, Bergamot Liquor

|
15

Food Pairing

Baked veal sweetbreads, horseradish foam and mustard cucumber gel

|
21

Kefir Elixir

Range of taste based different Citrus and pepper notes

White wine apple reduction, Homemade Yuzu-Kefir leaves Liquor, Benedictin, Lemon-Salt Solution

|
15

Food Pairing

Fried Brussel sprouts and celery crème

|
20

Margy like Cardamom

Tequila based drink with Different layers of sour taste followed by cardamom

Don Julio Blanco, Passion fruit-Cardamon-Vanilla falernum, Lime juice, Salted caramel liquor

|
14

Food Pairing

Butter fish Ceviche

|
21

Apricot Mule

Balanced refreshing taste between apricot and ginger with bourbon finish

Bulleit Bourbon, Apricot Puree, Lemon juice, Angostura bitter, Fig Tincture, Ginger Beer

|
15

Food Pairing

Potato Pear Salat with truffle mayo

|
22

Bitter Sweet End

Red fruits taste with stronger bitter finish

Hibiskus-Strawberry water, Belsazar Red vermouth-Menta infused with Manchego cheese, Casamigos Mezcal

|
14

Food Pairing

Butternut Pumpkin, cherry vinegar, apple cider sauce

|
20

drinks menu

Highballs and G&T

Coco GT 11.50

Tanqueray London Dry Coconut-Chamomile fat washed, Dry Tonic

Dear Honey 11.50

Roku Gin, Honey-Horseradish Cordial, Lemon Juice, Tonic Water

Spiced Passion 11.50

Tanqueray Gin, Passion fruit-Cardamon-Vanilla falernum, Lime juice, Tonic

Apricot Sour 9.50

Rum, Apricot Puree, Lemon juice, Angostura

Strawberry Americano 9.50

Belsazar Red vermouth-Menta infused with Manchhego cheese, Campari, Soda

Kefir Gimlet 10.50

Tanqueray Gin, homemade Yuzu kefir liqueur, lime juice

Spritzer Variationen 8.50

This Month we offer Passion Fruit and Hibiskus

wine

White wine

Recommendation of the house 1/8 5.90

Red wine

Recommendation of the house 1/8 5.90

beer

Tiroler Helles 0,2  3.30

Tiroler Helles 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

Alkfree cocktails & lemonades

Hibiskus ice tea

Hibiskus Strawberry Water, Lemon juice, Black Tea 6.50

Sage Lemonade

Honey-Horse Radish, Lemon juice, Sage, Soda 6.90

Gimlet 0.0

Tanqueray 0.0, Passion fruit-cardamom-vanilla-Falernum, lime juice 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

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opening times

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