

monthly special

Red Blossom

Taste based on bitter Campari notes with strawberries sweetness in background and slightly smoky wood aftertaste.

Campari, Belsazar Red, Strawberry Majorana Compote, Hibiscus-Cranberry water, Homemade Laphroag Orange bitter, Rosmary Air

|
15

Food Pairing

Baked Paunzen with Ramson pesto and fresh goat cheese cream

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20

Garden Breeze

Spiced and fresh Vodka based cucumber taste with zesty herbal background

Haku vodka coconut oil Fat washed with lemon zest, Spiced Cucumber, Dill Syrup, Black Pepper Tonic Tincture, Lemon juice

|
14

Food Pairing

Smoked salmon tartar with Joghurt and bread chips

|
19

cocktails

Innsbroku

Refreshing light texture based on gin and pepper spiced rhubarb sourness

Roku Gin, Rhabarber Weisswein Cordial, Szechuan Pepper Tonic reduction, Holunder Syrup, Lime juice

|
14

Food Pairing

Green Asparagus, with Strawberry Balsamic sauce

|
19

The Tucán

Complex and fresh tropical taste with frosty texture

Rum, Watermelon Jalapeño Schrub, Pineapple, Pineapple Choco Bitter, Lime juice

|
15

Food Pairing

Pulled pork with Carrot-green mayo and beetroot macaron

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20

Indian Summer

Complex range of taste balanced with spiced passion fruit sourness and fresh green tea sweetness

Roku Gin, Passion Fruit-Cardamom syrup, Cumin Bitter, Lemon juice, Yuzu-Matcha Jam

|
15

Food Pairing

Fish curry with Veggies

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20

Summer Storm

Sparkling Whiskey and Ginger taste with spicy ginger after finish

Makers Mark infused with buttered pineapple, Belsazar Riesling vermouth Rooibos tea infused, Lemon juice, Angostura, Spiced Ginger beer

|
15

Food Pairing

Marinated Zucchini Spaghetti with Orange teriyaki sauce

|
20

drinks menu

winter 2nd part highballs and G&T

Kukumba 11.50

Roku Gin, Cucumber, Agave juice,
Lemon juice, Mediterranean Tonic
Water

Pepperoni Roku 11.50

Roku Gin, Szechuan Pfeffer Tonic
Reduktion, Tonic Water

Rosaline 11.50

Tanqueray Gin, Rhubarb-White
wine Cordial, Tonic

Ferrari Sour 8.50

Roku gin, Aperol, Campari,
Strawberry-Majorana compote,
Dill Syrup, Lemon juice, Aqua Faba

Señor Jalapeño 10.50

Don Julio Tequila, Wassermelonen-
Jalapeño-Schrub, Limettensaft,
Agavensaft, Chillyöl

Spicy Passion mule 10.50

Belsazar Riesling Vermouth
Rooibos tea infused, Passion-
fruit-Cardamom-Syrup, Lemon
juice, Ginger Beer

wine

White wine

Recommendation of the
house 1/8 5.90

Red wine

Recommendation of the
house 1/8 5.90

Spritzer-Variationen

Ask us for our Choice of terrace
spritzers 8.50

lemonades

Japanese Lemonade

Yuzu Matcha Jam, Lemon juce,
Soda, Ginger beer 6.50

Peters Lemonade

Dill Syrup, Lemon juice,
Grapefruit, Tonic 6.50

Hibiskusbrunnen

Hibiskus-Cranberry water,
Lime juice, Elderflower syrup 6.50

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

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

Sa

6 p.m. – 1 a.m.