



B A Y L E A F

„The combination of food and cocktails“

Food Pairing

Food	Cocktail
VEGETABLE TATAR black garlic pecorino parsley oil	PINK SHRUBB Lillet rosé Beefeater rhubarb strawberry, elderflower
CATCH OF THE DAY	Surprise
„PUTTANESCA“ veal and pulpo couscous, cranberry olive	THE GARDENER Tequila parsley, hibiscus cucumber, mint
COLOGNE CHERRY chocolate cherry almond	CHERRY ZWIZZEL Wild Turkey cherry rosemary lime

Three course Pairing Menu - **55 €** | without Pairing - **35 €**
non alcoholic pairing - **50 €**

Catch of the Day - **daily price** | Pairingdrink + **5 €**

Cheese from Affineur Waltmann - **4 €** a piece

If there are any allergies, please contact us and we will assist you.
All prices include value added tax.