



# B A Y L E A F

„The combination of food and cocktails“

## Food Pairing

### **P r a w n**

bone marrow  
pimientos  
nori seaweed, dill

### **B l a c k w o o d F o r e s t**

ELYX white beetroot  
Lillet blanc  
Black Forest syrup

### **C a t c h o f t h e D a y !**

### **S u r p r i s e**

### **F a r m c h i c k e n**

mushrooms  
artichoke  
Café de Paris

### **L e m o n g r a s**

ELYX Lemongras  
Grand Marnier  
Mezcal, lime

### **B i r c h e r m u e s l i**

yoghurt-lime-sorbet  
apple  
celery

### **B l u e P a t r o n**

Tequila Patron  
hibiscus  
blue berry  
chili

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

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

Three kind of cheese from Affineur Waltmann - 12 €

If there are any allergies, please contact us and we will assist you.

All prices include value added tax.