



B A Y L E A F

„The combination of food and cocktails“

Cocktail-Menu

Food	Cocktail
PIKEPERCH CHEEKS Black Hojiblanca olive oil Chicory Organic milk	BEET & FENNEL Beefeater fennel seeds ELYX fennel, Lillet Rose Grapefruit, red beete
GOOSE TORTELLONO Kale foam Almond crunsh	SALTED TURKEY Wild Turkey Serrano Lillet Rose lemon, ginger
VEAL SWEETBREAD Pickles Potatoes of family farm Decker	C T P R Cellery Tequila Parsley Tequila Radish, Lime
TENDERLOIN Salted Beefsteak tomato Maniok, Miso	BORDERLINE Apricot Bourbon, Mezcal Porcini Bourbon, Avocado Chili, Red Wine Onion Espuma
MASCARPONE Cranberries Pecan Nut	CUBAN COFFEE Licor 43 Barristo Lime Liquorice

5 course Cocktail-Menu 95 €

non-alcoholic 91 €, without Pairing 63 €

4 course Cocktail-Menu (without Bries) 75 €

non-alcoholic 69 €, without Pairing 48 €

3 course Cocktail-Menu (without Tortellono, Bries) 57 €

non-alcoholic 53 €, without Pairing 37 €

all prices include 19% vat

For allergens and incompatibilities, please contact us, we will help you.



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A la Carte

Cocktail Strarter	Foodpairing Starter
NEGRONI 12€ Gin Campari Red Wermuth	MUSHROOM ESSECNCE 10€ Scallop Goose ham Cucumber
DARK & STORMY 12€ Rum Lime Ginger Beer	PORK CHEEK 9€ Duke of Birkshire Blutwurst Appel, Onion
Cocktail Main	Foodpairing Main
PISCO SOUR 12€ Pisco Lime Angostura	HALIBUT 23€ Spinach Caper Red Grapes
MANHATTAN 13€ Whisky Red Wermuth Bitter	ONGLET 21€ U.S. Beef Carrot, Pineapple Mint
Cocktail Dessert	Foodpairing Dessert
BRANDY ALEXANDER 13€ Vanille-Cognac Creme de Cacao Nutmeg	WHITE CHOCOLATE MOUSSE 7€ Raspberry Lychee Papaya

Cheese from Affineur Waltmann 13€
Fruitbread, Date green pepper Chutney

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