



B A Y L E A F

„The combination of food and cocktails“

Cocktail-Menu

Food	Cocktail
CHAR Tatar Cucumber, Ginger, Radish	SALTED TOMATO ELYX Tomato, Lillet Pepper, Bergamot
LEEK Essence Shrimps Yellow Pepper	BAYLEAF MARGARITA Espolon Cellery Lillet Rose, Bayleaf Cordial Lime, Orange
QUAIL BREAST Topinambur, Beech Mushroom Cranberry, Sherry	HAZEL & PANDAN ELYX Hazelnut Lillet Pandan Infusion Cucumber-Basil-Cordial
BOILED FILLET Pink Roasted Cauliflower, Pearl Onions Parsley Root	CHORIZO GUACAMOLE Espolon Chorizo Infusion Lillet salted Caramel Avocado, Lime
BABA AU RHUM Roasted Coconut Salted Caramel Blood Orange	P & P SHRUB Wild Turkey Pineapple Pepper Raspberry Vinegar Tonka Bean, Green Pepper

5 course Cocktail-Menu 95 €

non-alcoholic 89 €, without Pairing 63 €

4 course Cocktail-Menu (without Quail) 75 €

non-alcoholic 69 €, without Pairing 48 €

3 course Cocktail-Menu (without Leek and Quail) 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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