

THERE ONCE WAS A MAN WHO LOVED ROSES

His name was DAVID AUSTIN, and he loved them so much, that he started to breed hundreds of them.

The most precious one is said to cost him almost ten years. Our bar is dedicated to his masterpiece, the SWEET JULIET rose, a homage to its famous namesake from Romeo & Juliet.

Our cocktails are divided into various categories, each curated and cherished by one of our team members.

Just as David did with his roses, we strive to offer something special to each of our guests - whether it's through the sophistication of a cocktail, the richness of a good wine, or the finesse of selected spirits.

ROSE MALLOWS

lavender & hibiscus infused lillet blanc |
beefeater gin | campari | dry tonic

14,00 | 8,1%

ALCOHOL AWARENESS & NON-ALCOHOLIC COCKTAILS

Here at JULIET ROSE we prioritize alcohol awareness to ensure a well-informed and enjoyable experience.

In our commitment to transparency, we've diligently listed the alcohol content for all our cocktails, spirits, and more.

We understand the importance of choice, which is why we are delighted to introduce alcohol-free alternatives for many classic spirits, ensuring you don't have to compromise on taste or experience.

If you have any questions or need personalized recommendations, our knowledgeable team is here to assist you on your journey.

Cheers to embracing a delightful and responsible experience, where you can savor every moment without missing out on a thing!



You can order cocktails with this sign
as a NON-ALCOHOLIC version
for 11,50



JEANNE PRESENTS

HEDONISM

**FOR THE LOVE OF
GUILTY PLEASURES**



GIN GENIE

THREE WISHES... IN A GLASS

plymouth navy strength gin | plymouth sloe gin |
campari | soda water

18,00 | 30,1%

SWEET CHÉRIE

SIP SLOWLY... SURRENDER FULLY

bacardí ocho | cherry heering |
d.o.m bénédictine

17,00 | 29,5%



NIC PRESENTS

SWEET TOOTH

**BECAUSE STRESSED
SPELLED BACKWARDS
IS DESSERTS**



CRÈME BRÛLÉE

CRACK ME LIKE A CRÈME BRÛLÉE

sir edmonds gin | lantenhammer waldhimbeer |
lemon juice | vanilla syrup | whole egg

18,00 | 18,1%

TIRAMISU

...MORE LIKE TIRA-MI-THROUGH THIS WEEK!

ballantine's | kahlua | disaronno | mascarpone |
condensed milk | chocolate | biscuit

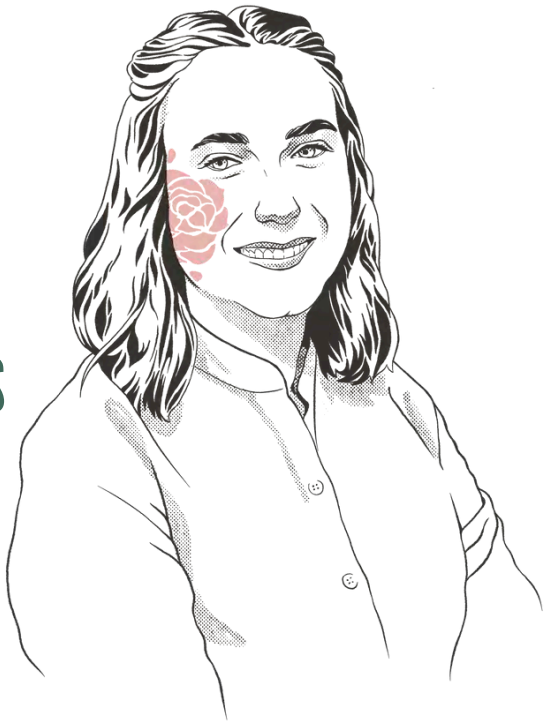
16,00 | 24,2%



FANNI PRESENTS

WHEN LIFE GIVES YOU LEMONS

MAKE A SOUR



SECRET GARDEN



LINDA THE GOOD WITCH'S CHOICE

rose infused absolut vodka | lemon juice | italicus |
rosemary syrup | orange bitters | aquafaba

17,00 | 14,3%

FUZZY CLOUD

EASY LIKE A SUNDAY MORNING

hazelnut buttered fat-washed ballantine's | lemon juice |
vanilla syrup | peach espuma

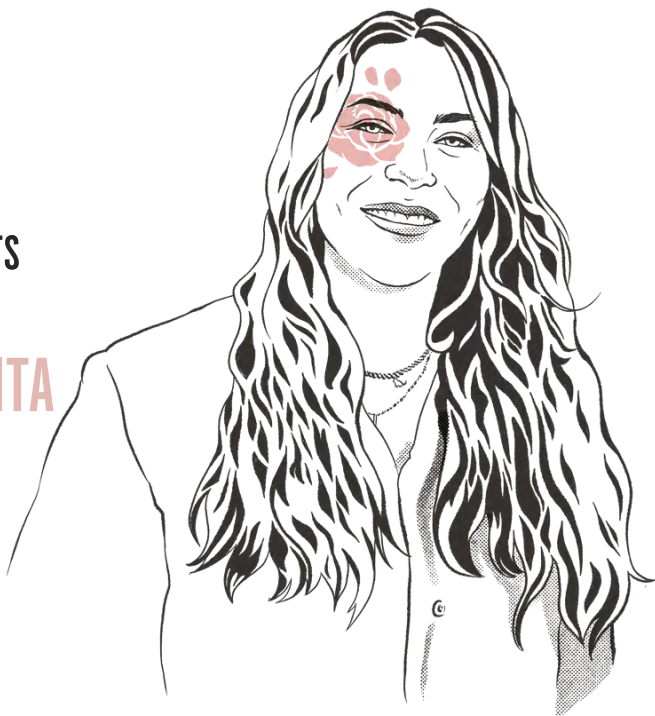
16,00 | 17,8%



GIULIA PRESENTS

LA DOLCE VITA

LA NOTTE
STARTS HERE!



EMERALD DREAM

PLEASURE WEARS EMERALD TONIGHT

beefeater gin | bottega pistacchio liqueur |
homemade lime cordial

18,00 | 22,5%

RUBINO SPELL

WHERE RUBY MEETS REVERIE

malfy gin con arancia | red port |
montenegro | orange bitters

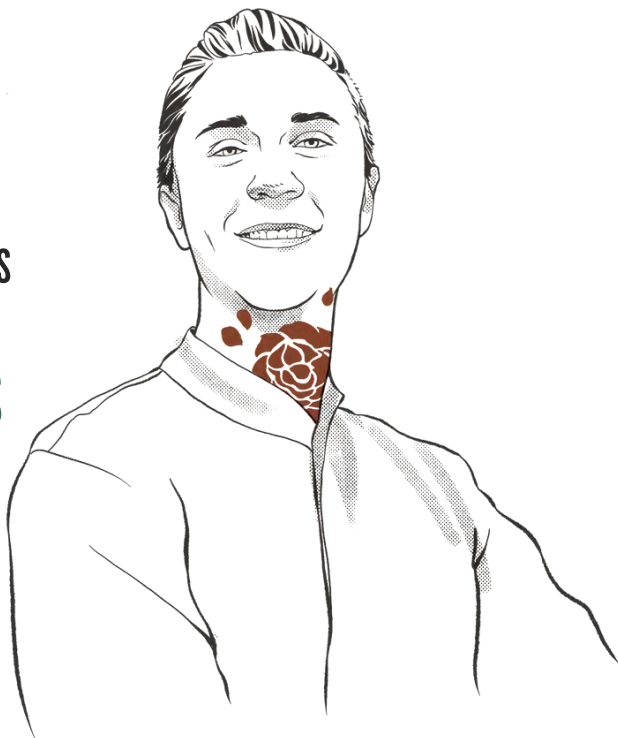
17,00 | 24,0%



SEBASTIAN PRESENTS

SIP HAPPENS

**LET'S SHAKE IT OFF
WITH COCKTAILS**



FIERY TEMPER

IF LIFE GETS SPICY, TAKE ANOTHER FIERY SIP

havana 7 | chili liqueur | jalapeño syrup |
lime juice | chocolate bitters | blood orange espuma

17,00 | 20,9%

SAGE ADVICE

A TOUCH OF WISDOM IN EVERY SIP

sage infused selva negra blanco | mandarin liqueur |
rhubarb purée | lime juice | agave syrup

20,00 | 15,9%



MORITZ PRESENTS

BEACH B(ar)BQ

SPEND YOUR DAY
BY THE SEA...
AT LEAST IMAGINARY



TIDE & GROVE

SOOTHING EVEN WITHOUT SUNBURN

sea buckthorn liqueur | lemon balm infused absolut vodka |
coconut & lime milk punch

17,00 | 12,0%

EMBER & ASH

SING "THE C.A.M.P.F.I.R.E.S.O.N.G."-SONG

jameson whiskey | apple smoke infusion |
toasted hazelnut syrup | lemon juice

17,00 | 16,0%



AKIS PRESENTS

CARPE DIEM

... HAVE A DRINK!



THE DON

"DOMINUS" ... THE MASTER OF THE HOUSE

patròn reposado tequila | agave syrup |
lemon juice | orange juice | nutmeg

18,00 | 16,0%

EL HEREDERO



CUBA 1900s MGM

havana maestros | pomegranate juice |
red vermouth | lime juice | sugar syrup

20,00 | 20,5%



WALID PRESENTS

THIS PAGE POPS

LIKE A CORK!



LE VOYAGE 

FAMOUS FLAVORS WITH SECRET IDENTITIES

malibu | raspberry syrup | lime juice |
fair açai liqueur | bottega prosecco | soda water

16,00 | 8,5%

TRINIDAD'S SOUL

OLD RECIPES... NEW OBSESSIONS

zacapa rum | planteray pineapple rum | cherry heering |
lemon juice | orgeat syrup | aquafaba | chocolate bitters

18,00 | 13,7%



JULIET ROSE BAR PRESENTS ALL STARS

COSMOPOLITAN 1934

18,00 | 13,8%

beefeater gin | raspberry purée | raspberry syrup |
fair triple sec | lime juice

GOTHAM

17,00 | 28,3%

woodford rye | sugar syrup | cherry bitters |
grapefruit lemon smoke

JULIET ROSE CHEESECAKE

16,00 | 12,8%

licellino limoncello | lemon juice | sugar syrup |
mascarpone

LEMONGRASS TONIC

14,00 | 10,8%

lemongrass infused beefeater gin | saint germain |
lemon juice | dry tonic

MUNICH MULE

16,00 | 26,3%

the duke gin | lemon juice |
honey mustard cucumber syrup | ginger beer

TIKI PALOMA

20,00 | 15,6%

don julio blanco tequila | chili liqueur | tajín |
pink grapefruit lemonade | lime juice

WHAT THE FIG?!

17,00 | 20,7%

del maguey mezcal | lime juice | fig syrup |
homemade mediterranean syrup



JULIET ROSE BAR PRESENTS

CLASSICS EVERYBODY IS ASKING FOR

WHISKEY SOUR

16,00 | 16,6%

with horse with no name bourbon

OLD FASHIONED

16,00 | 30,3%

with horse with no name bourbon

MANHATTAN

16,00 | 30,1%

with horse with no name bourbon

MARGARITA

15,00 | 21,1%

with olmeca silver tequila

DRY OR DIRTY MARTINI

15,00 | 29,9%

with beefeater gin or absolut vodka

GIN FIZZ

16,00 | 29,2%

with beefeater gin

DAIQUIRI

15,00 | 17,5%

with havana 3

GIMLET

15,00 | 26,7%

with beefeater gin

NEGRONI

15,00 | 24,3%

with beefeater gin

SAZERAC

15,00 | 27,7%

with martell vs

THE JULIET ROSE TEAM RECOMMENDS TO ORDER YOUR MARTINI OR NEGRONI WITH BELSAZAR VERMOUTH

IF YOU WISH TO HAVE ONE OF THESE CLASSICS WITH A SPIRIT OF YOUR CHOICE, WE WILL CHARGE THE PRICE OF 4CL OF THE SPIRIT + 8,00



JULIET ROSE PRESENTS

FROM GERMANY WITH LOVE

GERMAN SPIRITS THAT ARE TOO GOOD TO KEEP FOR OURSELF

Step into the enchanting world of German spirits, where centuries-old traditions blend seamlessly with modern innovation, creating a symphony of flavors that captivate the senses!

We're thrilled to take you on a spirited journey through the heart of Southern Germany, where the art of distillation has been perfected over centuries. From the black forest to the Bavarian Alps, this region is not only famous for its breathtaking landscapes but also for its world-class spirits that have captivated palates across the globe.

Take, for example, the internationally renowned brands like MONKEY 47 and SLYRS, which have become synonymous with German excellence in the world of spirits. These brands, among others, have soared to global fame, showcasing the ingenuity and passion of German distillers.

So, whether you're in the mood for a classic gin and tonic with a twist or a smooth sip of Bavarian whiskey, our carefully curated selection of German spirits promises to delight and surprise your senses. Prost!

THE DUKE
GIN MADE IN MUNICH



THE DUKE GIN is a tribute to bavaria's rich distilling heritage, born from a simple idea in 2007. Crafted in munich, it embodies the essence of german gin with carefully selected botanicals.

Despite humble beginnings in a student apartment, the duke gin quickly gained popularity, leading to a need for a new production site.

In 2016, the duke distillery found its home in a former potato distillery in Aschheim. Here, tradition meets innovation as handcrafted distillation continues with a new, larger copper still.

THE DUKE DRY GIN

11,50
4cl | 40,0%

SLYRS

WHISKEY MADE IN BAVARIA



Crafted in the heart of Bavaria, SLYRS WHISKEY is a testament to tradition and innovation. Founded in 1999 by Florian Stetter, it began as a passion project in his garage in Schliersee. Inspired by the lush landscapes of the Bavarian alps, Slys whiskey embodies the essence of its surroundings.

Slys whiskey quickly gained recognition for its exceptional quality and distinct flavor profile. Using locally sourced barley and pure alpine water, Slys whiskey captures the essence of Bavaria in every bottle.

SINGLE MALT

14,00

julietroseedition

4cl | 43,0%

MOUNTAIN EDITION

23,00

matured at 1501m altitude

4cl | 45,0%

BAVARIAN PEAT

19,00

tastes like isla

4cl | 43,0%

SINGLE MALT 12Y

29,00

a middle aged bavarian whiskey

4cl | 43,0%

SINGLE MALT 18Y

91,00

limited to 804 bottles

4cl | 43,0%

MONKEY 47

THE GERMAN GIN SENSATION



Born from the visionary mind of Alexander Stein, MONKEY 47 began its journey in 2008. Inspired by the natural beauty of the black forest and a passion for innovation, it quickly captured the hearts of gin enthusiasts around the world.

What began as a labor of love in Alexander's distillery near Loßburg soon evolved into a global sensation. Monkey 47 gin's unique blend of forty seven handpicked botanicals, including cranberries and spruce, creates a flavor profile unlike any other.

In 2011, the Monkey 47 distillery found its permanent home in the picturesque town of Böhringen, where it continues to craft its award-winning gin to this day.

MONKEY 47

15,00

4cl | 47,0%

MONKEY 47 SLOE

16,50

4cl | 29,0%

JACOBI 1880

A GERMAN BRANDY TRADITION



After more than two decades of quiet, the traditional distillery JACoBI, founded back in 1880, is making a comeback with a fresh restart.

Alexander Stein, founder of Monkey 47 and son of the former distillery owner Jürgen Stein, has reactivated the production facility in Weinstadt, Baden-Württemberg, over the past few years and, together with the new cellar master Eric Durand, has redeveloped the JACoBI 1880 VSOP.

This German brandy is an assemblage of eleven different distillates made from the white wine grape varieties Airén, Baco, and Ugni Blanc. The distillates mature for up to six years in French Limousin oak barrels. Once blended, the alcohol content is adjusted to 41 percent.

JACOBI 1880 VSOP

12,00

4cl | 41,0%

SELVA NEGRA

A GERMAN AGAVE TEMPTATION



Crafted by seasoned industry experts with a passion for tequila and mezcal, SELVA NEGRA is a tribute to the unexpected. Their secret lies in the elusive mexican wild agave Salmiana, sourced straight from Mexico, renowned for its floral notes and subtle pepperiness.

Guided by the skillful hand of distiller Florian Faude, they ferment Salmiana extract with a special wine yeast and double-distill it to perfection. Between distillation steps, they infuse the essence of black forest spruce, adding a touch of local magic.

And as for that smoke? While mezcal may claim it as its signature, they've put their own twist on things. Utilizing local woods, they impart a delicate smokiness that's sure to please every palate.

SELVA NEGRA CLASSICO

16,50

4 cl | 46,0%

SELVA NEGRA BLANCO

15,00

4 cl | 46,0%

SELVA NEGRA REPOSADO

16,00

4 cl | 40,0%

SUSTAINABILITY AND ZERO WASTE

#FROMROOTTOFRUIT

Another significant focus here at JULIET ROSE revolves around sustainability and waste reduction. We are dedicated to integrating eco-friendly alternatives wherever feasible.

For example, our menu is printed on grass paper, which consumes up to 90% less water in its production compared to conventional paper, and our straws are made from German reed, a rapidly renewable environmental resource.

This commitment extends to our culinary practices as well. Our motto, #fromroottofruit, inspired by FERGUS HENDERSON's nose-to-tail concept, underscores our dedication to minimizing waste and maximizing the use of ingredients. We strive to utilize every part of the fruit and herb, repurposing fruit scraps, for instance, in the production of our homemade cordials.

Last but not least, we have carefully selected a range of spirits for our bar that prioritize sustainability themselves, such as DISCARDED, FLOR DE CAÑA, or FAIR.

ecoSPIRITS

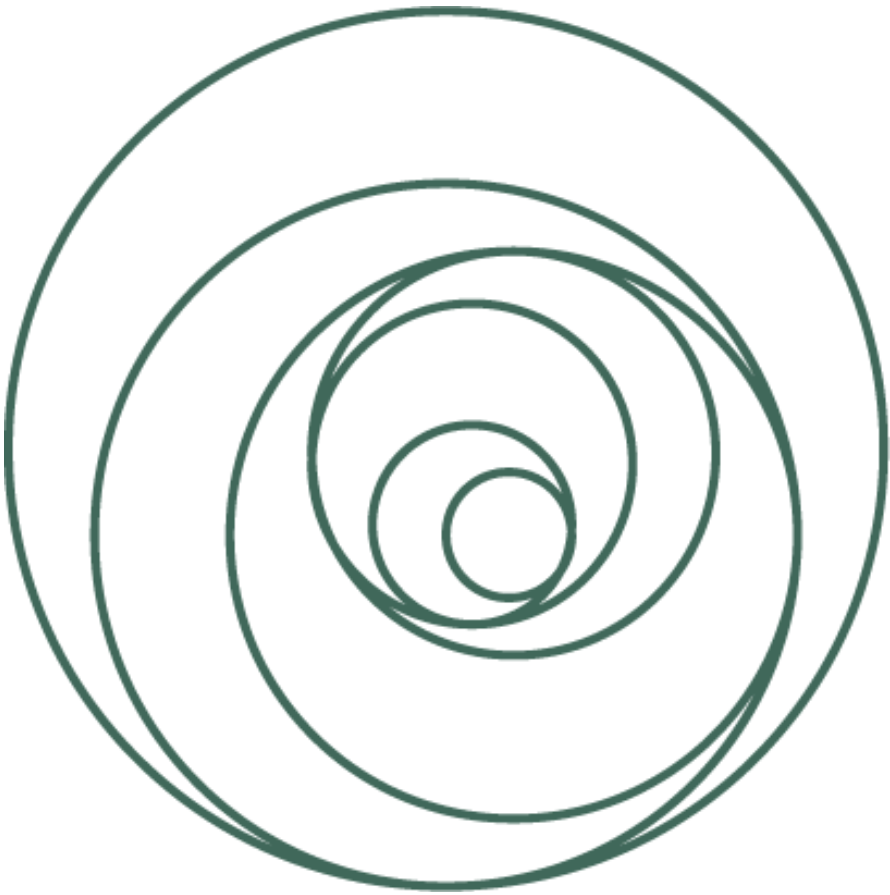
Additionally, we are proud to collaborate with ecoSPIRITS to further our commitment to sustainability.

For some of our cocktails, we utilize the ecoSPIRITS system, which not only contributes to an average saving of 150g of CO₂ with each cocktail served but also actively supports tree cultivation, planting, and protection by local village cooperatives in Thailand and Indonesia through their partnership with the GREEN STEPS GROUP.

In our personal JULIET ROSE forest, each tree will sequester an impressive 2,300 kg of CO₂ over its 100-year lifespan. This innovative system aligns perfectly with our ethos of environmental stewardship and allows us to make a tangible impact on carbon reduction and reforestation efforts.



Learn more about our ecoSPIRITS forest by scanning the QR code



ALL GIVEN ABVs ON THE MENU ARE FROM THE 26.05.2025

PLEASE ASK OUR TEAM FOR INFORMATIONS ABOUT ALLERGENS & ADDITIVES

ALL PRICES ARE IN EURO INCLUDING VAT



**THE JULIET ROSE BAR TEAM THANKS THE AKADEMIE DER BILDENDEN KÜNSTE MÜNCHEN
FOR THEIR HELP IN CREATING OUR CARICATURES**