

# JULIET ROSE

MUNICH

## 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 fifteen years and several million pounds. his masterpiece, the sweet juliet, a homage to her famous namesake from romeo & juliet, is dedicated to our bar.

every day, we try to create special moments for our guests. with the same passion david had, whether you want to try a cocktail, a good wine or one of our many selected spirits. today - we are happy that you are with us!



@JULIETROSEBAR

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please ask our team for information on allergens and additives.  
all prices in euro & including vat

# WELCOME TO JULIET ROSE

with david austin's majestic rose at the forefront of the bar's theme, our cocktails have been split into four categories relating to the botanical properties #fromroottofruit. although the blossoms are the most memorable aspect of every rose, it's also the most volatile. to make sure we look at it as a whole, with all its complexity and many facets, we decided to dedicate each part of the rose a separate taste category.

on the next pages you'll find timeless classics, modern twists, and, of course, our own creations - and don't worry, there is much more to discover. just ask our team for a recommendation.

## SERVUS JULIET ROSE

dedicated to david, wherever he is now  
italicus rosolio | fresh lime juice | eizbach rosenblüte  
13.50€ | 5.4%

# FLORAL

it is the time you have wasted for your rose,  
that makes your rose so important

*antoine de saint-exupéry*

## BLOOMSBURY MARTINI

a timeless classic from the heart of london

beefeater gin | licor43 | white vermouth | peychaud's bitters  
13.50€ | 27.6%

## GLORIOUS

a rosé negroni with a hint of wild raspberry

lantenhammer waldhimbeere | italicus rosolio |  
white vermouth | peychaud's bitters  
16.50€ | 19.6%

## SPRINGTIME

a fresh sour - created by peter

lillet rosé | fresh lemon juice | honey | egg white  
13.50€ | 7.4%

## CHAMPS-ÉLYSÉES COCKTAIL

a recently rediscovered classic

martell vs | chartreuse verte | fresh lemon juice |  
gomme | angostura bitters  
16.50€ | 21.2%

## SKYFALL

our twist on ian fleming's vesper martini

beefeater 24 | absolut elyx | lillet blanc | tonic  
15.50€ | 29.4%

# WOODY

truths and roses have thorns about them

*henry david thoreau*

## CAFECITO DAIQUIRI

a coffee flavoured daiquiri - created by giulia

havana 7y | kahlua | fresh lime juice | gomme | chocolate bitters

13.50€ | 21%

## GOTHAM

a smoking twist to the old fashioned

woodford rye | gomme | cherry bitters |

angostura bitters | wood smoke

14.50€ | 29.8%

## MUNICH BLOOD

a unique highball - created by micha

the duke gin | campari | fresh lemon juice | grenadine |

wheat beer | old fashioned bitters

12.50€ | 12.5%

## NACHTFLUG

a twist on the legendary lufthansa cocktail

asbach 8 | red vermouth | cointreau | apricot brandy |

old fashioned bitters | popcorn

14.50€ | 25.2%

## CINEMA AT ITS MOST

straight out of the secret cocktail club in new york

homemade buttered popcorn rum | coca cola

12.50€ | 12%

# FRUITY

for women are as roses, whose fair flower,  
being once displayed, doth fall that very hour

*william shakespeare*

## ROSE MALLOW

our unique answer to aperol spritz

homemade hibiscus & lavender flower vermouth |  
campari | beefeater gin | dry tonic

12.50€ | 7%

## COSMOPOLITAN 1934

the forgotten original

beefeater gin | cointreau | fresh lime juice |  
raspberry puree | raspberry syrup

13.50€ | 14.8%

## LEMON TREE

a fruity punch - created by sebastian

homemade lemonbalm gin | fresh pear syrup |  
sencha tea | fresh lime juice | egg white

13.50€ | 14.8%

## MINGA SPRITZER 0.0%

a non-alcoholic spritzer

fresh grapefruit juice | homemade mediterranean syrup |  
soda water

10.50€ | 0%

## MÉNAGE À TROIS

a homage to france - created by marcel

martell vs | crème de cacao brown | bénédictine d.o.m. |  
riesling | walnut bitters | chocolate bitters

17.50€ | 22.8%

# HERBAL

a rose is a rose is a rose is a rose

*sacred emily*

## WHAT THE FIG?!

a funny margarita - created by moritz  
del maguey mezcal | fresh lime juice |  
fig jam | rosemary  
16.50€ | 22.4%

## CYNAR IS IN THE AIR TONIGHT

a herbal twist on negroni  
cynar | red vermouth | campari | lemon bitters  
13.50€ | 16.4%

## CREATHÁN BAINNE

a tipsy milkshake - created by antonio  
basil infused jameson | fresh lemon juice |  
gomme | milk | cherry bitters  
15.50€ | 11.6%

## THE LYREBIRD 0.0%

a non-alcoholic smash  
lyre's dry london spirit | earl grey tea |  
fresh lemon juice | gomme | thyme  
11.50€ | 0%

## TRANSATLANTIC CONNECTION

when life is bitter, fill it up with crystal cola  
underberg | fresh lemon juice | ginger lemongrass syrup |  
eizbach cryztal cola  
12.50€ | 5%

# GET TIPSY FOR THE GOOD CAUSE

for the following cocktails we use the ecoSPIRITS system, which helps us save an average of 150g CO<sub>2</sub> with every cocktail we serve. the program also cultivates, plants and protects trees by local village cooperatives in thailand and indonesia with help of the green steps group. on average, each tree in our personal ecoSPIRITS forest will sequester 2,300kg of CO<sub>2</sub> over its 100 year lifespan.

SCAN THIS CODE TO  
SEE OUR PROGRESS



## ESCAPE

forget about piña colada - it's tiki time

plantation pineapple ecoSPIRITS | plantation o.f.t.d. |  
fresh lime juice | gomme | walnut bitters | old fashioned bitters  
15.50€ | 20.3%

## ALGONQUIN COCKTAIL

is it a manhattan? is it a martini? who knows...

stork club rye ecoSPIRITS | pineapple juice | lillet blanc | gomme  
13.50€ | 24.7%

## LEMONGRASS TONIC

a juliet rose classic

citadelle gin ecoSPIRITS | lemongrass | st. germain |  
fresh lemon juice | dry tonic water  
12.50€ | 10.8%



# WINE

## WHITE

	0.2L	0.75L
chardonnay isonzo   italy	13.50€	49.00€
grauer burgunder qvinterra   germany	13.50€	49.00€
save water drink riesling   germany	11.50€	39.00€
grüner veltliner terrassen   germany	13.50€	49.00€

## RED

	0.2L	0.75L
côtes du rhône reserve   france	13.50€	49.00€
chianti terre di corzano   italy	13.50€	49.00€
três bagos   portugal	13.50€	49.00€

## ROSÉ

	0.2L	0.75L
château revelette   france	13.50€	49.00€

# SPARKLING WINE

	0.1L	0.75L
fantinel prosecco	9.00€	59.00€
pommery champagne	14.50€	99.00€
bollinger rosé		149.00€
bollinger la grand année		299.00€
lyre's classico grande 0.0% non-alcoholic	7.50€	49.00€

# BEER

## ON TAP

tegernseer hell

0.3L

5.00€

0.5L

6.50€

## BOTTLE

maisel's weiße

giesinger feines pilschen

clausthaler non-alcoholic

0.33L

5.00€

5.00€

5.00€

# SOFTS | FILLERS

## WATER

apollinaris sparkling

vio still

viva con agua laut | sparkling

viva con agua leise | still

0.2L

4.50€

4.50€

0.75L

8.50€

8.50€

## STRAIGHT OUTTA MUNICH

eizbach rosenblüte

eizbach cryztaL cola

0.33L

7.00€

7.00€

# SOFTS | FILLERS

## SODAS

coca cola	0.2L	4.50€
coca cola zero		4.50€
fanta		4.50€
sprite		4.50€
schweppes dry tonic		4.50€
schweppes soda water		4.50€
schweppes ginger ale		4.50€
schweppes ginger beer		4.50€
schweppes bitter lemon		4.50€
fever tree mediterranean tonic		5.50€

## JUICES

vaihinger apple	0.2L	4.50€
vaihinger orange		4.50€
vaihinger black currant		4.50€
vaihinger cranberry		4.50€
vaihinger pineapple		4.50€
fresh grapefruit juice		6.00€

*every juice with sparkling water (schorle 0.3l) + 1.50€*

# GIN

## ENGLAND

	ABV	4CL
beefeater	47%	8.00€
beefeater 24	45%	11.00€
beefeater pink	37.5%	9.00€
bombay sapphire	40%	9.00€
bombay sapphire east	42%	11.00€
martin miller's westbourne strength	45.2%	12.00€
no.3	46%	10.00€
sipsmith	41.6%	10.00€

## FINLAND

	ABV	4CL
kyrö napue	46.3%	15.00€

## FRANCE

	ABV	4CL
citadelle ecoSPIRITS	44%	9.00€
saffron	40%	8.00€

## GERMANY

	ABV	4CL
monkey 47	47%	13.00€
monkey 47 sloe	29%	14.00€
the duke munich gin	45%	9.00€
juniper jack	46.5%	10.00€

## ITALY

	ABV	4CL
malfy gin con arancia	41%	10.00€

# GIN

## NETHERLANDS

rutte celery

<b>ABV</b>	<b>4CL</b>
43%	11.00€

## SCOTLAND & IRELAND

blackwood's vintage

the botanist

hendrick's

gunpowder

<b>ABV</b>	<b>4CL</b>
60%	10.00€
46%	10.00€
44%	11.00€
43%	13.50€

## SPAIN

gin mare

<b>ABV</b>	<b>4CL</b>
42.7%	11.00€

## USA

uncle val's botanical gin

<b>ABV</b>	<b>4CL</b>
45%	13.50€

## NON-ALCOHOLIC

lyre's london dry spirit | great britain

the duke entgeistert | germany

<b>ABV</b>	<b>4CL</b>
0.0%	7.00€
0.0%	7.00€

## FILLERS

schweppes dry tonic

fever tree mediterranean tonic

<b>0.2L</b>
4.50€
5.50€

# VODKA

## SWEDEN

absolut  
absolut elyx

ABV	4CL
40%	8.00€
42.3%	11.00€

## POLAND

belvedere

ABV	4CL
40%	11.00€

## FRANCE

grey goose

ABV	4CL
42.7%	11.00€

## USA

tito's

ABV	4CL
40%	10.00€

# 100% AGAVE

## TEQUILA

olmeca los altos plata  
olmeca los altos reposado  
patron silver

ABV	4CL
40%	8.00€
40%	9.00€
40%	14.00€

## MEZCAL

del maguey vida

ABV	4CL
42%	11.00€

# BRANDY | COGNAC | WEINBRAND

## GERMANY

asbach privatbrand 8y  
wiltthener cask grande xo

ABV	4CL
40%	8.00€
40%	10.00€

## FRANCE

martell vs  
martell vsop  
martell cordon bleu  
pierre ferrand 1840

ABV	4CL
40%	12.00€
40%	14.00€
40%	40.00€
45%	12.00€

## SPAIN

torres 15 reserva privada

ABV	4CL
40%	9.00€

## GREECE

o/purist tsipouro

ABV	4CL
42%	9.00€

# WHISKEY

## SINGLE MALT

	ABV	4CL
aberlour a'bunadh	~60%	20.00€
the glenlivet 1824 - founders reserve	40%	10.00€
ardbeg ten	46%	14.00€
balvenie caribbean cask	43%	18.00€
dalmore 15y	40%	25.00€
glenmorangie 10y	40%	11.00€
glenmorangie signet	46%	50.00€
auchentoshan tree wood	43%	15.00€

## BLENDED SCOTCH

	ABV	4CL
douglas laing's rock island	46.8%	12.00€
chivas regal 12y	40%	10.00€
ballantines	40%	9.00€
black bottle	40%	9.00€
chivas royal salute 21y	40%	45.00€

## AMERICAN WHISKEY

	ABV	4CL
four roses	40%	9.00€
blanton's gold	51.5%	25.00€
booker's	~62%	19.00€
gentleman jack	40%	10.00€
woodford reserve double oaked	43.2%	15.00€
michter's sour mash	43%	15.00€
horse with no name	45%	15.00€



# WHISKEY

## RYE WHISKEY

rittenhouse rye	50%	10.00€
sazerac rye	45%	20.00€
woodford reserve rye	45.2%	12.00€
stork club rye ecoSPIRITS	45%	9.00€
michter's rye	42.5%	15.00€

## INTERNATIONAL

	ABV	4CL
nikka from the barrel   japan	51.4%	15.00€
slyrs bavarian single malt   germany	43%	13.00€
jameson   ireland	40%	9.00€
red breast 12y   ireland	40%	15.00€

# RUM

## BARBADOS

plantation barbados 5y	40%	9.00€
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## BERMUDAS

goslings black seal	40%	8.00€
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## CUBA

havana club 3y	40%	8.00€
havana club 7y	40%	10.00€

# RUM

## PUERTO RICO

bacardi carta blanca  
bacardi anejo cuatro  
bacardi reserve ocho

ABV	4CL
37.5%	8.00€
40%	10.00€
40%	12.00€

## JAMAICA

appleton single estate 12y  
plantation o.f.t.d.  
plantation pineapple ecoSPIRITS  
wray & nephew overproof

ABV	4CL
43%	10.00€
69%	10.00€
40%	10.00€
63%	8.00€

## NICARAGUA

flor de caña 12y  
flor de caña 130<sup>th</sup> anniversary edition

ABV	4CL
40%	12.00€
45%	25.00€

## VENEZUELA

ron botucal reserva exclusiva

ABV	4CL
40%	14.00€

## NON-ALCOHOLIC

lyre's white cane spirit

ABV	4CL
0%	14.00€

# VERMOUTH

## JULIET ROSE

juliet rose houseblend red

**ABV 4CL**

~16.3% 8.00€

## WHITE

martini bianco

lillet blanc

noilly prat

**ABV 4CL**

14.4% 7.00€

17% 7.00€

18% 7.50€

## RED

lillet rouge

punt e mes

antica formula

cocchi torino

**ABV 4CL**

17% 7.00€

16% 7.50€

16.5% 7.50€

16% 7.00€

## FRUIT

martini fiero | blood orange

**ABV 4CL**

14.9% 7.00€

# DIGESTIV

## HERBAL LIQUEUR

unicum zwetschge	35%	8.00€
amaro montenegro	23%	8.00€
campari	25%	8.00€
underberg bitter   2cl	44%	6.00€
chartreuse verte	56%	8.00€
suze likör   enzian	15%	8.00€
cynar   artichoke	16.5%	7.00€

## CREAM & FRUIT LIQUEUR

	ABV	4CL
cointreau   orange	40%	7.00€
malibu   coconut	21%	7.00€
licor43   vanilla-herbs	31%	7.00€
st. germain   elderflower	20%	7.00€
italicus rosolio   bergamot	20%	11.00€
disaronno   peach kernel	28%	7.00€
luxardo angioletto   hazelnut	24%	7.00€
kahlua   coffee	20%	7.00€
beverbach whiskey & coffee	30%	8.00€
flor de caña spresso	25%	10.00€
juliet rose homemade irish cream	~30%	7.50€

## NON-ALCOHOLIC

	ABV	4CL
lyre's amaretti	0.0%	6.50€
lyre's italian spritz	0.0%	6.50€

# DIGESTIV

## FRUIT BRANDY

	ABV	4CL
lantenhammer williamsbirne   pear	42%	14.00€
lantenhammer waldhimbeere   raspberry	42%	15.00€
lantenhammer zwetschgenbrand   plum	42%	16.00€

## COFFEE until 10.30pm

espresso	3.50€
espresso doppio	4.50€
coffee americano	5.00€
cappuccino	5.50€
cappuccino with almond milk	6.00€
cappuccino with soy milk	6.00€
homemade coldbrew coffee	5.00€
shakerato   iced coffee italian style	8.00€

## TEA until 10.30pm

tea spitz tansania earl grey   black	8.50€
tea spitz indian darjeeling   black	8.50€
tea spitz japan sencha   green	8.50€
tea spitz china pai mu tan   white	8.50€
tea spitz golden roots   herbs	8.50€
tea spitz cherry rose   fruit	8.50€

*unlimited re-fill of hot water for every tea pot*

# SNACKS | FOOD

until 10.30pm

## FINGERFOOD

colorful olives from le marche region

with prosciutto di parma d.o.p. |  
MoNa's house bread 15.00€

creamy hummus

sesame | olives | arugula |  
finest olive oil from tuscany | bread chips 15.00€

parmigiano d.o.p.

aged 18 months | pimientos de padron |  
sea salt | baby tomatoes | white bread 15.00€

hokkaido pumpkin soup

crème fraîche | seed mix 14.00€

potato dippers

3 seasonal dips 9.50€

*our bar food is prepared freshly and with love by the chefs of  
the MoNa restaurant.*

*please be aware that love sometimes  
takes a bit more time...*

# SNACKS | FOOD

until 10.30pm

## SALADS

### classic caesar salad

parmesan   croûtons   bacon	15.00€
with king prawns	29.00€
with slices of beef fillet	29.00€
with slices of black-feathered chicken	29.00€

### superfood salad

avocado   quinoa   seed mix   cherry tomatoes   grana padano   sesame   chickpeas   orange dressing	17.00€
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## PASTA

pasta fresca "cacio e pepe" 17.00€

pecorino | multi-colored pepper | rosemary

### potato-gnocchi

wild-caught king prawn | tomato | basil pesto 29.00€

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# SNACKS | FOOD

until 10.30pm

## MAIN COURSES

### prime beef burger

malted grain bread | cheddar |  
red cabbage | bacon | MoNa's bbq sauce | 24.00€  
potato dippers

### grilled veggie sandwich

hummus | grilled vegetables | arugula | 19.00€  
goat cream cheese | potato dippers

## DESSERT & CHEESE

### mango cheese cake

tangerine ice cream | berries | meringue 13.00€

### la macedonia di frutta

freshly sliced fruit | basil sugar | mint 11.00€

### MoNa's cheese variation

fig mustard | grapes | house bread 16.00€

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# EVENTS

## LIVE MUSIC

taste it! duo

every first thursday of the month  
8.00pm until 11.00pm

## DJs

changing tunes from local djs  
every thursday, friday & saturday  
from 8.00pm

## YOUR EVENT @ JULIET ROSE

come celebrate with us  
book a table, a private area or even the whole bar  
contact us via [events@julietrosebar.com](mailto:events@julietrosebar.com)

## DELIGHT GUIDE

13 bars - 13 cocktails - 13 experiences  
soft cover - 32.90€

discover the best bars in munich and get the first drink in  
every bar for free - limited edition of 1,500 guides  
ask our team for a copy

all details about our events can be found on our website  
[julietrosebar.com](http://julietrosebar.com)