

# PROLOGUE

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Welcome to our hidden treasure, secret bar or speak-easy – not because of the cops. Because of taste. This is a place where every single step of the highest level of craftsmanship counts. We don't serve funk, punk or chichi. We serve the essence.

Cocktails – classics and signatures – with the most precious ingredients, distilled or refined to the purest taste, accompanied by culinary treats that live up to the same standard.

Pair your drinks and food, explore and discover our menus through the night or pick your known favorite. The pleasure is yours.

# FOOD\_\_\_\_\_●

Welcome to our culinary world, bar food inspired by European fine dining and the incredibly rich and diverse flavors of Asia. Dishes that perfectly match with our drinks. Topsy in the best sense, with a slight twist to inspire and fill your heart and mind.

Partners in «lime». As we build your experience with our ideas and fantasies to discover unique drinks and dishes, we love to see you share these delights and create unforgettable memories.

Served till 11pm

# DRY CLUB TASTING MENU\_\_\_\_\_●

We're excited to present our exclusive tasting menu, where each dish is paired with a carefully selected drink to elevate your experience. Let your senses explore a world of bold flavors and creative pairings in the cozy ambiance of our bar. Enjoy the journey!

## **FOCACCIA** <sup>v</sup>

Belper Cheese

## **ASPARAGUS SALAD**

Elderflower | Ham

*Pairing:* Alte Reben Riesling

## **DRY CLUB SANDWICH**

Sous Vide Chicken | Avocado

*Pairing:* Amaretto Sour

## **CHOCOLATE NAMELAKA**

Strawberries | Olive Oil

*Pairing:* The Alchemist's Whisper

You may add our  
Smashed Cheeseburger  
to your Menu for 14.-

Tasting Menu 59.-

Cocktail Pairing 50.-

Food Menu served till 11pm

## DRY CLUB BITES

GIN OLIVES 5.-

THAI CURRY NUT MIX 5.-

FOCACCIA <sup>V</sup> 9.-  
Belper Cheese

ASPARAGUS SALAD 15.-  
Elderflower | Ham

CEVICHE 24.-  
Sea Bass | Jalapeño | Passionfruit

PATA NEGRA PRALINE 21.-  
Karashi | Herb Salad

DRY CLUB SANDWICH 28.-  
Sous Vide Chicken | Avocado

LOBSTER ROLL 34.-  
Lemon | Chamomile

## DRY CLUB SWEETS

CHOCOLATE NAMELAKA <sup>V</sup> 14.-  
Strawberries | Olive Oil

Served till late

## TIPSY TIGER BITES

SMASHED CHEESEBURGER Single 18.-  
Luma Beef | Cheddar | Tipsy Sauce | Pickled Onions Double 22.-

CHICKEN SANDWICH 18.-  
Fried Chicken | Herb Aioli | Kimchi

SEASONAL BURGER 18.-  
Changes monthly | Ask our staff

VEGAN SMOKED CARROT BURGER <sup>VG</sup> 17.-  
Smoked Carrots | Wasabi Mayo | Cucumbers

TRIPLE COOKED FRIES <sup>V</sup> 11.-  
Swiss Potatoes | Pickled Onions | Wasabi Mayo |  
Beetroot Ketchup | Japanese Mayo

PORK GYOZA 17.-  
Pork Belly | Shitake | Shoyu | Sesame | Wild Broccoli

MUSHROOM GYOZA <sup>V</sup> 16.-  
Mushrooms | Spring Onions | Teriyaki

WILD BROCCOLI <sup>VG</sup> 12.-  
Mushroom Ponzu | Spring Onions | Sesame

CHICKEN KARAAGE 16.-  
Mixed Sesame | Hibiscus Sweet & Sour

BBQ CAULIFLOWER <sup>V</sup> 14.-  
Vegetarian BBQ | Pickled Onions | Japanese Mayo

## DRINKS

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Our drink menu is where tradition meets innovation. Each cocktail we craft—whether a beloved classic or one of our bold signatures—carries the essence of our passion for experimentation. Through techniques like fat-washing, distillation, infusion, and clarification, we explore and unlock new dimensions of flavor, bringing you unexpected combinations that surprise and delight.

Our ongoing experiments often leave us with unique concoctions; Rather than keep these discoveries to ourselves, we share them with you as our "Cocktail of the Week"—a rotating selection that showcases the most intriguing results of our ongoing exploration and features a few leftover gems from past menus.

### COCKTAIL OF THE WEEK

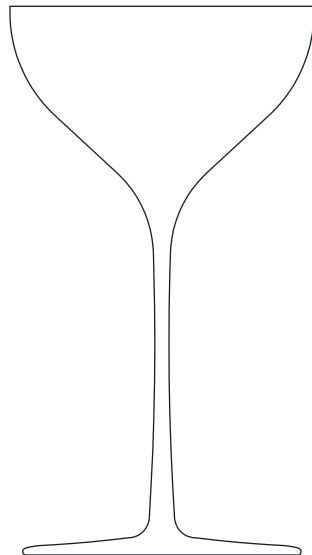
Ask your Bartender

18.–

## Chapter 1

# NICK & NORA

Dashiell Hammett let his fictional private detectives Nick & Nora show-off his expertise in cocktails and set this glass a standard. The elegant goblet glass with its long-stem and high-side and narrow bowl intensifies the aromas and keeps drinks like a gimlet cooler for longer. This glass was their favorite and, hence, was named after them.



## RASPBERRIES AND RICE

20.–

Dry Club Classic

Vodka & Sake

Toasted Rice | Raspberry

*Infusion*

## BEET THE ODDS

20.–

Signature Cocktail

Cognac & Vermouth

Beetroot | Orange

*Redistilled*

## THE ALCHEMIST'S WHISPER

19.–

Signature Cocktail

White Rum

Jasmine | Bergamot | Timut Berry

*Extraction*

## GINDERELLA

19.–

Signature Cocktail

Gin

Rhubarb | Vanilla

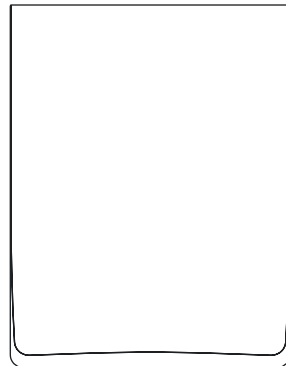
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## Chapter 2

# TUMBLER

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The glass par excellence for rough and tough serving and drinking - if necessary. No other glass is as stable, easy to tumble and wash-out with flavors and keep spirits and mixed drinks ice-cold. Features highly valued by the most sophisticated bartenders and regular connoisseurs.



## AMARETTO SOUR 19.–

Dry Club Classic

Amaretto & Bourbon  
Orange | Orange

*Enhanced*

## VINTAGE NEGRONI 32.–

Dry Club Classic

Gin | Bitter | Sweet Vermouth

*Vintage Spirits*

## BANANARAMA 20.–

Signature Cocktail

Dark Rum

Black Sesame | Banana

*Fatwash*

## NO PISCO NO DISCO 19.–

Signature Cocktail

Pisco & White Port

Elderflower | Verbena

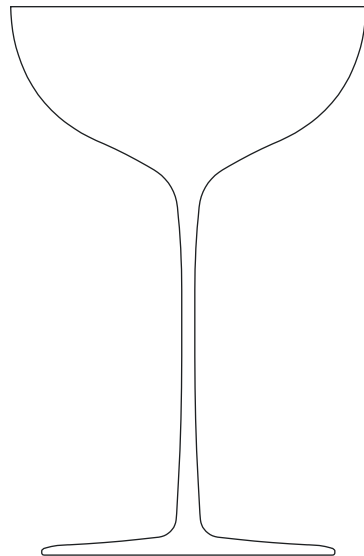
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## Chapter 3

# COUPETTE

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The coupette or saucer dates back to the 17th century. Despite imageries of Versailles and champagne trickling down huge pyramids: The character is classy. A gentle swirl of the round bowl with straight sides is all it takes to fan out the nuances of cocktails such as a Daiquiri.



## INCA BLAZE

20.–

Dry Club Classic

Pisco

Passionfruit | Chili

*Infusion*

## HIKARI KAKIGORI

20.–

Signature Cocktail

Gin & Sake

Shiso | Lychee | Lime

*Shaved Ice*

## KAFFIR KISS

20.–

Signature Cocktail

Rum

Lemongrass | Kaffir Lime | Champagne

*Extraction*

## TIME TO SHINE

19.–

Signature Cocktail

Gin

Blood Orange | Thyme | Lime

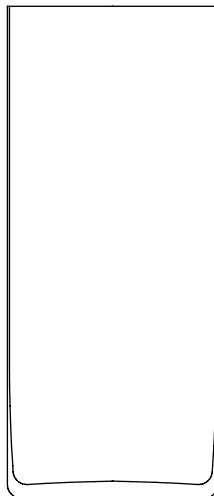
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## Chapter 4

# HIGHBALL

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This highball glass became popular in the 1920s. The tall cylindrical glass is easy to handle and can hold larger amounts of liquid and ice for refreshment. A glass for large quantities, greater sips and unpretentious joy.



## DRY CLUB MOJITO

19.–

Dry Club Classic

Blend of Rums

Mint | Mint Water | Sugar

*Carbonated*

## THANOS GIN FIZZ

19.–

Signature Cocktail

Gin & Cherry Liqueur

Crème de Violette | Lemon | Cream

*Whipped*

## WATERMELON PALOMA

20.–

Dry Club Classic

Anejo Tequila

Brown Butter | Sage | Watermelon

*Fatwash | Carbonated*

## EL PASTOR

19.–

Signature Cocktail

Tequila & Mezcal

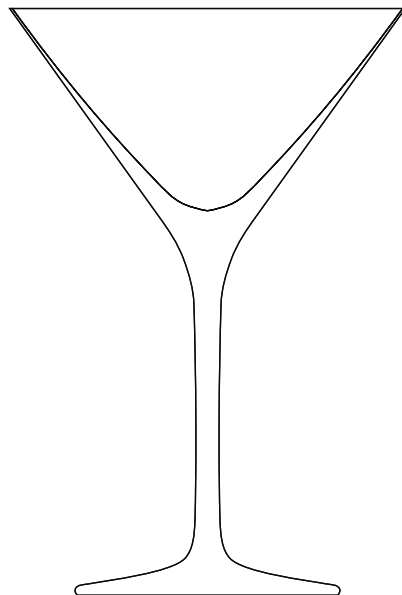
Cilantro | Pineapple

*Carbonated*

## Chapter 5

# MARTINI

The original cocktail glass with its long-stem and the wide, flat bowl became the most popular glass for Martinis in the 1920s: Not only for its unrivalled style for drinks and those who have the pleasure to drink. But also for keeping drinks chilled and unfolding airy aromas.



## VERY UNUSUAL GIMLET

19.–

Dry Club Classic

Hendricks's Gin

Nutella | Clear Cucumber

*Redistilled*

## SESAMTINI

19.–

Signature Cocktail

Vodka

Espresso | White Sesame

*Extraction*

## PEARTINI

19.–

Signature Cocktail

Schnapps

Quince | Green Apple

*Extraction*

## BLACK MARTINI

20.–

Signature Cocktail

Gin & Vermouth

Jerusalem Artichoke | Smoke

*Extraction*

## SPIRIT RECOMMENDATION\_\_\_\_\_●

4cl

House Digestive 25.–

The Macallan 12 years Sherry Oak 25.–

The Balvenie 14 years Caribbean Cask 18.–

Glenfiddich 21 years Grand Reserva 37.–

Diplomatico Ambassador Selection 48.–

Cave Guildive Nicaragua 13 Year Old 21.–

Rhum J.M V.S.O.P. 14.–

Havana Club Union 42.–

Tequila Clase Azul Plata 25.–

KAH Reposado 14.–

Avion Reserva 44 28.–

Louis XIII

1cl 60.–

2cl 110.–

4cl 200.–

## EPILOGUE\_\_\_\_\_●

The world of drinks and foods with all its spirits, liqueurs, ingredients and herbs are a wonderful and rich place to discover.

To us experimental bartenders, chefs and alchemists at heart, it is an infinite universe full of forgotten, timeless and yet-to-discover flavors which we extract in their purest form for our drinks and food, especially for you.

V      Vegetarian  
VG     Vegan

For vegetarian options of all dishes please ask our service.  
We're happy to provide you with informations about allergenes.

Origin Declaration Topsy Tiger:

Pata Negra: Spain (ES), farmed

Beef: Switzerland (CH), farmed

Pork: Switzerland (CH), farmed

Sea Bass: France (FR), wild-caught

Chicken: 250 France (FR), farmed

Shrimp: Vietnam (VN), wild-farmed (mangroves) MFECS

Lobster: Canada, FAO21 Atlantic, Northwest, FPO