

# 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

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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. Tippy 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.

Food Menu served till 11pm

## DRY CLUB BITES

<b>RAMEN</b> <sup>VG</sup> Mushroom Consommé	14.–
<b>FOCACCIA</b> <sup>V</sup> Belper Cheese	9.–
<b>PATA NEGRA PRALINE</b> Karashi   Herb Salad	19.–
<b>CEVICHE</b> Sea Bass   Jalapeño   Passionfruit	24.–
<b>LOBSTER ROLL</b> Lemon   Chamomile	34.–

## DRY CLUB SWEETS

<b>GIPSY TIGER TARTE</b> <sup>V</sup> Fleur de Sel   Sour Cream	11.–
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## DRY CLUB MENU

<b>TASTING MENU – ALL DISHES</b>	89.–
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Served till late

## TIPSY TIGER BITES

<b>SMASHED CHEESEBURGER</b> Luma Beef   Cheddar   Tipsy Sauce   Pickled Onions	Single 18.– Double 22.–
<b>CHICKEN SANDWICH</b> Fried Chicken   Herb Aioli   Kimchi	18.–
<b>SEASONAL BURGER</b> Changes monthly   Ask our staff	18.–
<b>VEGAN SMOKED CARROT BURGER</b> <sup>VG</sup> Smoked Carrots   Wasabi Mayo   Cucumbers	17.–
<b>TRIPLE COOKED FRIES</b> <sup>V</sup> Swiss Potatoes   Pickled Onions   Wasabi Mayo   Beetroot Ketchup   Japanese Mayo	11.–
<b>PORK GYOZA</b> Pork Belly   Shitake   Shoyu   Sesame   Wild Broccoli	17.–
<b>MUSHROOM GYOZA</b> <sup>V</sup> Mushrooms   Spring Onions   Teriyaki	16.–
<b>WILD BROCCOLI</b> <sup>VG</sup> Mushroom Ponzu   Spring Onions   Sesame	12.–
<b>CHICKEN KARAAGE</b> Mixed Sesame   Hibiscus Sweet & Sour	16.–
<b>BBQ CAULIFLOWER</b> <sup>V</sup> Vegetarian BBQ   Pickled Onions   Japanese Mayo	14.–

# 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

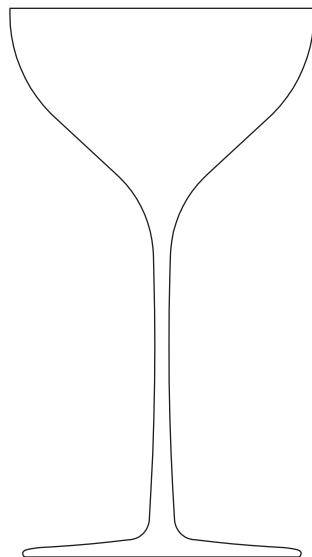
Ask your Bartender

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.



## CLEARLY A GIMLET

20.–

Classic Cocktail

Gin | Assorted Herbs

*Extraction*

## COSMOPOLITAN

20.–

Classic Cocktail

Vodka & Aquavit

Lime | Cranberry

*Infusion*

## EASY, PEASY, JAPANESE

19.–

Signature Cocktail

Sake & Gin

Kiwi | Matcha

*Redistilled*

## RASPBERRIES AND RICE

19.–

Signature Cocktail

Vodka & Sake

Toasted Rice | Raspberry

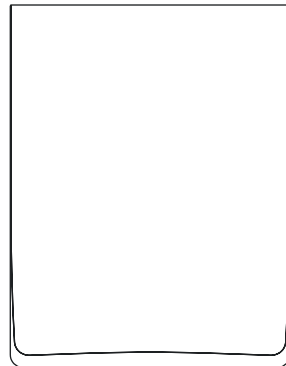
*Infusion*

## 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.–

Classic Cocktail

Amaretto & Bourbon

Orange | Orange

*Enhanced*

## VINTAGE NEGRONI 32.–

Classic Cocktail

Gin | Bitter | Sweet Vermouth

*Vintage Spirits*

## SESAME AND MUSHROOM 20.–

Signature Cocktail

Bourbon Whiskey

Champignons | Sesame | Miso

*Fatwash*

## FLOWER POWER 20.–

Signature Cocktail

Blend of Rums

Sunflower | Orange

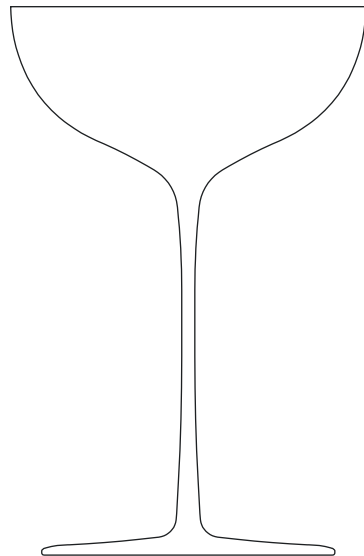
*Infusion*

## 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

19.–

Signature Cocktail

Pisco

Passionfruit | Chili

*Infusion*

## APRIKOGI KAKIGORI

20.–

Signature Cocktail

Cachaça

Apricot | Apricot Shaved Ice

*Shaved Ice*

## CHOCOBERRY PEPPERITA

20.–

Signature Cocktail

Tequila & Mezcal

Chocolate Pepper | Strawberries

*Freeze dried*

## ARTICHOKE AND MINT

21.–

Signature Cocktail

Rum & Cynar

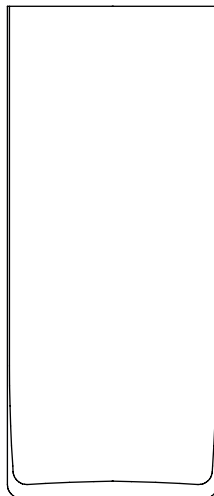
Mint | Artichoke | Champagne

*Redistilled*

## Chapter 4

# HIGHBALL

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.–

Classic Cocktail

Blend of Rums

Mint & Mint | Water | Sugar

*Carbonated*

## CHAMOMILE CHARM 16.–

Nonalcoholic Cocktail

Martini Vibrante | Chamomile | Lemon Thyme

*Carbonated*

## WATERMELON PALOMA 20.–

Signature Cocktail

Anejo Tequila

Brown Butter | Sage | Watermelon

*Fatwash*

## SHERRY CHERRY 19.–

Signature Cocktail

Rye Whiskey & Sherry

Cherry | Chocolate

*Sous-Vide & Carbonated*

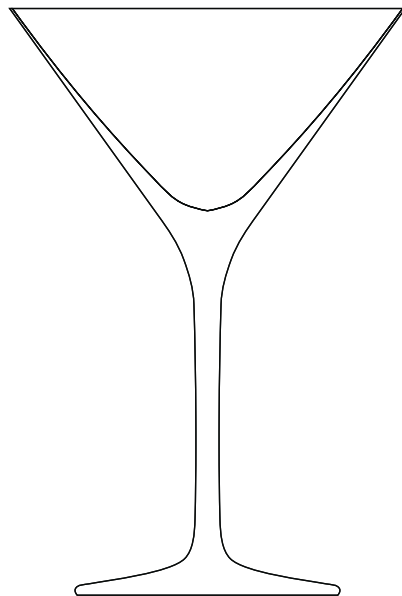


## Chapter 5

# MARTINI

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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.



## DRY CLUB VESPER 21.–

Classic Cocktail

Gin & Vodka

Lemon | Orange | Kina

*Infusion*

## DRY CLUB MARTINI 21.–

Signature Cocktail

Gin and/or Vodka

Homemade Tinctures

*Tinctures*

## JALAPENO MARTINI 20.–

Signature Cocktail

Pisco

Jalapeño | Dry Vermouth | Fino Sherry

*Redistilled*

## VERY UNUSUAL GIMLET 19.–

Signature Cocktail

Hendricks's Gin

Nutella | Clear Cucumber

*Redistilled*

## 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