

THE Legacy

Thinking and Drinking

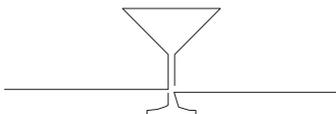
I've lost my mind in so many ways,

Don't know if it's day or night.

When I've been thinkin' and I've been drinking

The more I drink the more, I think.

-Amos Milburn, 1952



LEGACY SIGNATURES

MINTCUMBER SMASH	16
<i>Gin Mint Cucumber Ginger Lime</i>	
OPORTO LOVE	15
<i>Gin Tawyn Port Thyme Passionfruit Cranberry Lemon</i>	
LA DOLCE VITA	15
<i>Rum Amaretto Vanilla Passionfruit Lemon</i>	
SPEEDY GONZALES	16
<i>Tequila Mezcal Dry Orange Chili Raspberry Lemon</i>	
JUNGLE JUICE	15
<i>Rum Dry Orange Tonka Pineapple Lime Mango Soda</i>	
KRÄUTER & BOHNE	17
<i>Cognac Espresso Amaro Vanilla Chocolate bitter</i>	

NON - ALCOHOLIC

MAGIC POTION	11
<i>Martini Floreale Cinnamon Apple Thyme Lemon Soda</i>	
FROOT PEBBLES	11
<i>Muddled berries Passionfruit Tonka Lemon</i>	
NOJITO	11
<i>Mint Elderflower Lime Tonic Water Soda</i>	

HIGHBALLS

PALOMA PATRON	15
<i>Tequila Lime Salt Agave Grapefruit Soda</i>	
BERGAMOTTO	15
<i>Italicus Aperitivo Olives Soda Crémant</i>	
HERBAL SODA	14
<i>Dry or Sweet Vermouth Thyme Tonic Water Olives</i>	
DARK & STORMY	14
<i>Goslings Rum Ginger Beer Lime</i>	
MOSCOW MULE	14
<i>Vodka Lime Mint Ginger Beer</i>	
AMALFI II.	15
<i>Gin Campari Lemon Raspberry Mango Soda</i>	



S M O K E Y S

LE SMOKY SOUR	16
<i>Woodford Reserve Bourbon Islay Malt Tawny Port Vanilla Lemon Smoke</i>	
LEGACY OLD FASHIONED	16
<i>Pineapple Rum Fallernum Dry Orange Mint Anise Smoke</i>	
CERISES FUMÉES	16
<i>Mezcal Cherry Passionfruit Lime Tonka Chocolate Bitters</i>	

Smoke is developed by using a "smoking gun" and a combination of cherry wood, dried rosemary, sage and thyme. Our smokey cocktails are finished with our home-made bitters and will be freshly served in our smoke containers.

For more creations, please ask our bartenders.

CLASSICS

OLD FASHIONED	15
<i>Woodford Reserve Bourbon Sugar Bitters Orange</i>	
NEGRONI	15
<i>Gin Sweet Vermouth Campari Orange</i>	
MANHATTAN	15
<i>Rye Whisky Sweet Vermouth Cherry bitters Orange</i>	
EL PRESIDENTE	15
<i>Sweet Vermouth Dark Rum Dry Orange Pomegranate Bitters</i>	
GIMLET	15
<i>Gin Lime Sugar</i>	
COSMOPOLITAN	15
<i>Vodka Dry Orange Lime Raspberry</i>	
ADONIS	15
<i>Sherry Campari Sweet Vermouth Orange</i>	
DAIQUIRI	15
<i>Rum Sugar Lime</i>	
OLD CUBAN	17
<i>Bacardi 8 anejo Lime Sugar Mint Bitters Champagne brut</i>	
ESPRESSO MARTINI	16
<i>Vodka Espresso Coffee liquor Sugar</i>	

For more Classics or Sours please ask our bartenders.

ISLAY MALTS 4cl

ARDBEG 10	16
ARDBEG WEE BEASTIE 5	16
BOWMORE 12	14
LAGAVULIN 8	12
LAPHROAIG 10	16

SKYE SINGLE MALT 4cl

TALISKER 10	15
TALISKER STORM	14
TALISKER SKYE	14

HIGHLAND MALTS 4cl

MACALLAN 12 18	15 58
GLENDRONACH 12	15
OBAN 14	16
BALVENIE DOUBLE WOOD 12	16
GLENMORANGIE THE ORIGINAL	15
GLENMORANGIE LASANTA	16
GLENMORANGIE NECTAR D'OR	17
GLENMORANGIE THE QUINTA RUBAN	17
GLENMORANGIE SIGNET	30

SPEYSIDE MALTS 4cl

ABERLOUR A'BUNADH	17
BENRIACH 12	13
GLENLIVET FOUNDERS RESERVE	15
GLENFIDDICH PROJECT XX	15
GLENFIDDICH FIRE AND CANE	15
GLENFIDDICH 12 15 18 21	14 22 28 38

JAPANESE WHISKEY *4cl*

THE CHITA SINGLE GRAIN	15
NIKITA FROM THE BARREL	17
HIBIKI HARMONY	21
YAMAZAKI 12	30

IRISH & BLENDED SCOTCH

4cl

JOHN JAMESON	11
CHIVAS REGAL 12	12
CHIVAS REGAL 18	17

AMERICAN BOURBON *4cl*

GENTLEMAN JACK	11
MAKER'S MARK	12
EVAN WILLIAMS BLACK	14
WOODFORD RESERVE	13
EAGLE RARE 10	14
BULLEIT 10	15
BULLEIT RYE	13
KNOB CREEK	16

R U M

4cl

BACARDI SUPERIOR	11
BACARDI CUATRO	12
BACARDI 8 ANEJO	14
BOTUCAL RESERVA 12	15
DON PAPA	14
DON PAPA 10	17
RON ZACAPA CENTENARIO	16
PYRAT XO RESERVE	16
EMINENTE 3 7	14 16
SANTA TERESA 1796	15

TEQUILA & MEZCAL

4cl

EL JIMADOR BLANCO REPOSADO	9 9
HERRADURA PLATA REPOSADO	13 14
PATRÓN SILVER REPOSADO	15 18
VOLCAN DE MI TERRA	18
SAN COSME MEZCAL	14

V O D K A

4cl

BELVEDERE	11
BELUGA	12
BELOW 42	14
KETEL ONE	15
TITO'S	15
CIROC	14
ABSOLUT ELYX	17
GREY GOOSE	16
FINLANDIA	16

FORD'S DRY	11
BOMBAY PREMIER CRU MURCIA LEMON	13
HENDRICK'S	13
HENDRICK'S ORBIUM MIDSUMMER	14
BERLINER BRANDSTIFTER	15
MONKEY 47	15
TANQUERAY NO.10	14
GIN SUL	14
LA SU	15
KI NO BI	16
KI NO TEA	17
KI NO BI SEI	16

THE 'L' GIN 14

These botanicals used in our homemade Gin:

*Juniper | Coffee Bean | Szechuan Pepper | Coriander seeds | Lemongrass.
Tonka Bean | Cinnamon*

The Legacy:

elegant & spirited – this is the Gin's house brand.

Like the character's mood so the taste. Or the other way round?

Soft juniper meets fruity orange, spicy coffee beans and Asian Szechuan pepper. Tonka bean, coriander seeds, angelica root and a hint of cinnamon complement the spice. The finale is lemongrass & gives L Gin lightness & freshness.

L Gin tastes like an evening at The Legacy.

COGNAC

4cl

HENESSY V.S.	15
COURVOISIER V.S.O.P.	18
HENESSY V.S.O.P.	17
HENESSY X.O.	29

BRANDY & SHERRY

4cl

VECCHIA ROMAGNA	14
COURVOISIER V.S.O.P.	12
HENESSY V.S.O.P.	13
LUSTAU	13

GRAPPA

4cl

NONINO „IL PROSECCO “	11
NONINO „LO CHARDONNAY BARRIQUE“	12
NONINO „TRADIZIONE RESERVA 2“	12
NONINO „RISERVA 5“	14

OBSTBRAND

4cl

REISETBAUER „KIRSCHWASSER“	22
REISETBAUER „WILLIAMS BIRNE“	18
REISETBAUER „QUITTE“	28
REISETBAUER „MARILLE“	18

AMARO & BITTER 4cl

AMARO MONTENEGRO	8
AVERNA	9
RAMAZOTTI	9
CAMPARI	9

DIGESTIF 4cl

AMARETTO	8
BAILEYS CREAM	9
KAHLUA	8
LIMONCELLO	8
FRANGELICO HAZELNUT	8
SAMBUCA	8
FERNET BRANCA	8
PERNOD	9

WHITE WINE 0,2l | 0,75l

2022 WEISSER BURGUNDER 'THE LEGACY' 10 | 32

Kabinett | Dr. Koehler | Rheinhessen | DE

2022 J.S. RIESLING 12 | 38

Riesling | Weingut Josef Spreitzer | Rheingau | DE

2022 HANDWERK 'S3B3' 11 | 42

Sauvignon Blanc | Stefan Breuer | Rheinhessen | DE

2022 'JENNI SELECT' 13 | 48

Chardonnay | Weingut Hauck | Rheinhessen | DE

ROSÉ WINE 0,2l | 0,75l

2022 'CINZIA SELECT' 11 | 38

Rosé | Weinhut Hauck | Rheinhessen | DE

RED WINE 0,2l | 0,75l

2021 SPÄTBURGUNDER 'THE LEGACY' 11 | 36

Pinot Noir | Weingut Hauck | Rheinhessen | DE

2020 'AYCA SELECT' 13 | 48

Merlot & Cabernet Sauvignon | Weingut Hauch | Rheinhessen | DE

2022 BARBAZUL 12 | 48

Bodega Huerta de Albalá | Tierra de Cadiz | ESP

2020 DIANA NEMORENSIS I 15 | 58

Sangiovese, Merlot, Cabernet Franc & Cabernet Sauvignon | Omina Romana | Lazio | IT

CHAMPAGNE & CO. 0,1l | 0,75l

TAITTINGER BRUT 15 | 105

Pinot Noir | Weingut Hauck | Rheinhessen | DE

TAITTINGER BRUT ROSE 18 | 125

Merlot & Cabernet Sauvignon | Weingut Hauch | Rheinhessen | DE

CREMANT DE LOIRE 10 | 54

Bodega Huerta de Albalá | Tierra de Cadiz | ESP

DRAFT BEER 0,3l | 0,5l

RADEBERGER PILSNER 6.5 | 8

SCHMUCKER KELLERBIER 6.5 | 8

BOTTLED BEER

RADEBERGER 0,0% 0,3l 6.5

SCHÖFFERHOFER WEIZENBIER 0,0% 0,5l 8

SCHÖFFERHOFER WEIZENBIER 0,5l 8

CRAFT BEER

SCHMUCKER ROSE BOCK 0,5l 8

SCHMUCKER SCHWARZBIER 0,5l 8

SOFTS & SODA

WATER 0,3l 0,7l <i>Still Sparkling</i>	6 8.5
PEPSI & CO. ^{2,3,4} 0,2l <i>Cola Maxx 7up Mirinda</i>	5.5
THOMAS HENRY ⁵ 0,2l <i>Tonic Water Spicy Ginger Ginger Ale Grapefruit Soda Mango Soda Bitter Lemon</i>	5.5
JUICES & SCHORLE 0,3l <i>Apple Orange Cranberry Passionfruit Pineapple</i>	8
FRESH ORANGE JUICE 0,3l	11

HOT BEVERAGES

AMERICANO ²	6
ESPRESSO DOPPIO ²	5 6
CAPPUCCINO ^{1,2}	6.5
LATTE MACCHIATO ^{1,2}	6.5
CAFÉ AU LAIT ^{1,2}	6.5
TEE ELLES ² <i>English breakfast Camomile Green tea</i>	6

INHALTSSTOFFE / INGREDIENTS

1 Laktose *Milk sugar* 2 Koffein *Caffeine* 3 Farbstoff *Colorants* 4 Antioxidationsmittel *Antioxidants* 5 Chinin *Quinine* 6 Taurin *Taurine* 7 Phenylalanin *Phenylalanine*

BAR FOOD

PIMIENTOS DE PADRÓN MIT MEERSALZ	6
<i>Grilled peppers with herbs, garlic & sea salt</i>	
FRISCHE KALAMATA OLIVEN	7
<i>Fresh Kalamata olives</i>	
PATACONES	12
<i>Avocado-Mango Salsa Koriander Mayo</i>	
<i>Avocado-Mango Salsa coriander mayonnaise</i>	
CRISPY BRUSCHETTA ^{A,C,G,J,K}	16
<i>Guacamole-Bacon Paprika-Salbei Tomate-Knoblauch</i>	
<i>Guacamole-Bacon Peppers-Sage Tomato-Garlic Bruschetta</i>	
STEAK FRIES MIT TRÜFFELMAYONNAISE	9
<i>steak fries with truffled mayonnaise</i>	
LOADED POTATO PUFFS:	
<i>Rösti balls with toppings:</i>	
NEW YORK STYLE	12
<i>Bacon Sour Cream Cheddar Cheese</i>	
GREEK STYLE	12
<i>Tzaziki Feta Cheese</i>	
TIJUANA STYLE	12
<i>Pico de Gallo Guacamole Salsa</i>	

LOCAL SNACKS

RINDSWURST & KARTOFFELSALAT ^{I,J,L}	13
<i>Beef sausage with potato salad</i>	
FRANKFURTER TRIO ^{A,C,G,I,J,L}	11
<i>Grüne Soße mit Ei / Mini Frankfurter Würstchen / Spundkäse</i>	
<i>Green sauce with egg / mini-Frankfurter sausage / cheese</i>	

SANDWICHES & BURGERS

AVOCADO SANDWICH 18

*Gurke / Tomate / Radieschen / Rotkohl Salat / Pommes
Cucumber / tomato / radish / red cabbage slow / fries*

CLUB SANDWICH A,C,F,G,I,J,K,L 25

*gebratene Hähnchenbrust / knuspriger Bacon / Rotkohl Salat / Pommes
Fried chicken breast / crispy bacon / red cabbage slaw / fries*

THE LEGACY BURGER A,C,DF,G,H,I,J,K,L 25

*200g Rindfleisch / Barbecue Sauce / Bacon / Rotkohl Salat / Pommes
200g beef / barbecue sauce / bacon / red cabbage slaw / fries*

PULLED PORK BURGER 24

*Rotkraut / Schmorzwiebeln / Wildkräuter / Pommes
Red cabbage / braised onions / wild herbs / fries*

PORTOBELLO BURGER **VEGAN** 23

*Aioli / Tomate / Gurke / Schmorzwiebel / Pommes
Aioli / tomato / cucumber / braised onions / fries*

EXTRAS

EMMENTALER CHEESE 2

BACON 2

AVOCADO 4

TRUFFLED MAYONNAISE 2

B E E F FROM 6 TO 10 PM.

ARGENTINEN BLACK ANGUS – NATÜRLICHE GRASFÜTTERUNG

Natural Grass Fed

250 g	FILET	45
300 g	RIB EYE	41

S I D E S

Steak Fries mit Trüffel Mayonnaise	9
<i>Steak fries with truffled mayonnaise</i>	
Grillgemüse	8
<i>Grilled vegetables</i>	
Schwarze Bohnenpüree Mit Rosmarin, Knoblauch & Cheddar	
<i>Black Beans Puree with Rosemary, Garlic, And Cheddar</i>	7
Potato Puffs Tijuana Style	12
<i>Picco de Gallo Guacamole</i>	
Potato Puffs New York Style	12
<i>Bacon Cheese Sour Cream</i>	
Potato Puffs Greek Style	12
<i>Tzatziki Fetakäse</i>	

GARDEN OF LEGACY

THE LEGACY SALAD 15

*Bunte Blattsalate mit Trauben/Sonnenblumenkerne / frischen Sprossen
Salad leaves with grapes / sunflower seeds and fresh sprouts*

CAESAR SALAD 14

*Romanasalat in Olivenöl-Sardellen-Dressing mit Parmesan und Croutons
Romana salad in olive oil and anchovy dressing with Parmesan and croutons*

T O P P I N G S

DRESSINGS 0

Balsamic | smoked tomato-bacon

POULARDENSTREIFEN 9

grilled chicken

5 RIESENGARNELEN 14

5 grilled king prawns

BITTE INFORMIEREN SIE UNS RECHTZEITIG ÜBER MÖGLICHE LEBENSMITTELALLERGIEN, SODASS SIE IHRE BESTELLUNG OHNE BEDENKEN GENIEßEN KÖNNEN. UNSERE SPEISEN KÖNNEN SPUREN VON NÜSSEN UND SESAM ENTHALTEN.

PLEASE GET IN TOUCH WITH OUR SERVICE IF YO DO HAVE FOOD ALLERGIES. THIS IS THE BEST WAY TO ENJOY YOUR ORDER MORE. OUR DISHES MAY CONTAINS NUTS AND SESAME.

ALLE PREISE IN EURO INKLUSIVE GESETZLICHER MEHRWERTSTEUER.

EXCL. SERVICE. KÜCHENCHEF: SVEN FRAMBACH

ALL PRICES IN EURO INCL. VAT.

ALLERGENE | ALLERGENS

A	GLUTEN <i>GLUTEN</i>	I	SELLERIE <i>CELLERY</i>
B	SCHALENTIERE <i>SHELLFISH</i>	J	SENF <i>MUSTARD</i>
C	EIER <i>EGGS</i>	K	SESAM <i>SESAME</i>
D	FISCH <i>FISH</i>	L	SCHWEFEL & SULFITE <i>DIOXIDE & SULFITE</i>
E	ERDNÜSSE <i>PEANUTS</i>	M	LUPINEN <i>LUPINES</i>
F	SOJA <i>SOY</i>	N	WEICHTIERE <i>MOLCUS</i>
G	MILCH <i>MILK PRODUCTS</i>		
H	HÜLSENFRÜCHTE <i>LEGUMES</i>		