

Lady Chef Ibiza



XXX

2024



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# Lady Chef Ibiza



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*Not Just a chef,  
but the entire experience...*

## Menus

Breakfast

Afternoon Tea

Fine dining at home

Fusion

Mediterranean

Vegan

Canapé

Asian

BBO

Sunday Roast

Luxury Picnic Boxes

Inhouse Chef & Service

Bar

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## How does it work?

Contact us through, phone or e-mail or start any reservation process easily on [www.ladychefibiza.com](http://www.ladychefibiza.com)

## Menus

Pick a menu style, the dishes that are to your liking or let us tailor make you dishes that fit perfectly on to your unique dietary preferences.

Let us know your preferred dining style, individual plates, family style or walking dinner, and of course the amount of guests.

Which drinks, of our elaborate bar menu would you like us to serve you and your guest? Would you like to keep on our pop up bar after dinner?

Besides the culinary aspects, please inform us if there is any desire to make use of any of our other services that are capable to enhance your total experience:

- Event Hostesses
- Decorations
- Music
- Private Transport
- Pre- or after party (Hair and visage)
- Photographer
- Club bookings

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## Luxury Picnic Boxes

Upon receiving your order, we will send you an email with a description of your purchase, delivery details and a payment link.

After finalizing the payment, you will receive a confirmation of your order and payment.

When changes in shipping details occur contact us detaching your order number 24 hours before delivery., on [info@ladychefibiza.com](mailto:info@ladychefibiza.com) or +31 6 31692062

Don't forget to take a look at our [Bar menu](#). (No cocktails for delivery)

## Inhouse chef & Service

When we will take care of our guests for a longer amount of time, we would like to prepare just as good as for our dinner events. Let us know as much as possible about your preferences, so we can cater to your needs in the best of our capabilities.

## General

After receiving our first quotation we are always flexible in making the right adaptations until you are completely satisfied with the event description.

When in agreement with quotation we will ask a 50 % Deposit to book any event.

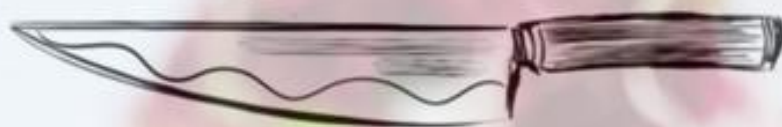
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## *Fine dining at home*

Step into a world of culinary delight in the comfort of your own home with our private fine dining experience in Ibiza. Immerse yourself in the laid-back charm of the Mediterranean as our chefs curate a menu that blends local flavors with international flair.

*" Food is not Rational, Food is culture, habit, craving & Identity. "*

. Whether you prefer to dine poolside under the stars or within the elegant confines of your home, each dish is a tailored masterpiece

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## Fusion

Starts from € 85,- > p.p.

### *Cold*

Tomatoes, Peach & Pecan  
Gazpacho & granny smith  
Red shrimp carpaccio  
Coquille, avocado & curry foam  
Smokey tuna tartar  
Steak tartar & caviar

### *Warm*

Mushroom & truffle linguine  
Green Risotto, burrata & pistachio  
Octopus, crispy potatoes & caviar  
Salmon, lime & curry hollandaise  
Iberico, black garlic & scorched asparagus  
Pinwheel steak, rösti & caviar

### *Dessert*

White chocolate & raspberry cheesecake  
Apple rose pie  
Chocolate & cherry  
Sticky toffee pudding  
Fruit platter



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## Mediterranean

Starts from € 85,- p.p.

### *Cold*

Burrata, strawberry & Balsamic  
Zucchini carpaccio  
Scorched langoustine  
Seabass ceviche  
Jamon, ricotta & Peach  
Bresaola, puff pastry & onion confit

### *Warm*

Parsnips, red wine & walnuts  
Leeks, gruyere & white wine  
Seafood linguine  
Black cod, puffed cherry tomatoes & green herb foam  
Quill, mascarpone & grapes  
Entrecote, sweet potatoes & shimeji

### *Dessert*

Mille-feuille raspberry & peach  
Pavlova, basil & red berries  
Strawberry & chamomile  
Chocolate & cherry  
Cheese platter



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## Vegan

Starts from € 85,- p.p.

### *Cold*

Beetroot, coconut & dill  
Tomatoes, peach & pecan  
Zucchini carpaccio  
Gazpacho & Granny Smith  
Pumpkin & pomegranate  
Baba ghanoush & onion confit

### *Warm*

Leeks, shitake & celeriac foam  
Green risotto & zucchini  
Truffle linguine  
Parsnips, red wine & walnuts  
Onion flower & yellow couscous  
Braised cabbage & orange

### *Dessert*

Apple rose pie  
Sticky rice, mango & coconut  
Chocolate & avocado  
Banana tarte Tatin  
Blueberry cheesecake





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## Canapé

### XXX

Starts from € 75,- > p.p.

### *Cold*

Burrata, strawberry & pistachio

Beetroot, dill & coconut

Crispy avocado & cilantro

Onion confit, honey & mustard

Coquille, curry foam & cucumber

Smoked salmon, grapefruit & caviar

Crispy rice & Tuna

Jamon, ricotta & peach

Bresaola, pumpkin & caramel

Steak tartar & parmesan

### *Warm*

Mushrooms, Feta & lemon

Brie, honey & walnuts

Salmon & zucchini quiche

Shrimp & sesame toast

Spinach, ricotta & jamon Iberico

Scorched langoustine

Pollo Paves, wild mushrooms & wine

Crispy pork belly

Potatoes, onion & pancetta

Pinwheel steak & chimichurri

### *Sweets*

Raspberry cheesecake

Melon, pineapple & chocolate

Mini pavlova & red berries

Lemon merengue

Banoffee tarts

Blueberry cheesecake tarts

Pistachio triangles

Dark chocolate & walnuts

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## Oriental

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Starts from € 85,- > p.p.

### *Cold Bites*

#### Sashimi

- Salmon
- Coquille
- Tuna

#### Spring rolls

- Avocado
- Salmon & mango
- Shrimp & sesame

#### Oysters & ponzu

#### Coquille & curry foam

#### Tartar

- Salmon & Mango
- Tuna, dashi & smoked Egg yolk
- Steak, Pickled onions & Thai basil

#### Carpaccio

- Tomato & Thai basil
- Octopus & Wasabi
- Red shrimp & Yuzu

### *Warm Bites*

#### Dim sum

- Veggie
- Shrimp
- Pork & Chicken

#### Gyoza:

- Shiitake
- Duck
- Pork & Beef

#### Roasted pork

#### Langoustine & mango creme

#### Boa

- Pumpkin & mushroom
- Chicken, mango & sriracha
- Roasted pork & green peppers

#### Glazed Ribs

- Corn
- Pork
- Beef

### *Fried Bites*

#### Dim sum

- Cabbage
- Shrimp
- Pork & Chicken

#### Spring rolls

- Veggie
- Chicken
- Shrimp

#### Kara age chicken

#### Onion flower

#### Tempura:

- Asparagus
- Shimeji & enoki mushrooms
- Shrimps

#### Pang sit

- Mushrooms
- Ginger Chicken
- pork & beef

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## Oriental

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## XXX

### Salads

- Korean Cucumber
- Spinach & Seroendeng
- Wakame & sesame
- Pickled cauliflower
- Thai shrimp
- Thai beef

### Sides

- Jasmin rice
- Naan bread
- Egg fried rice
- Chiao mein
- Edamame

### Main

#### Thai green curry

- Baby corn & shiitake
- Shrimp
- Chicken

#### Chinese Black bean stir fry

- Veggie
- Chicken
- Beef

#### Indian Curry Madras

- Chickpea & spinach
- Seafood
- Chicken

#### Thai Red curry

- Pak soy & mushrooms
- Pork
- Beef

#### Teriyaki

- Zucchini
- Chicken
- Beef

#### Tikka marsala

- Pumpkin
- Chicken
- Lamb

#### Chicken yakitori

#### Roasted duck with Chinese pancakes

#### Butter chicken

### Desserts

#### Melon white chocolate

#### Mille-feuille mango & raspberry

#### Baklava

#### Tonka, chocolate & macadamia

#### Banana & pistachio

#### Sticky rice, mango & coconut

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## Breakfast

Wake up to a tailored breakfast experience with our private breakfast services. Enjoy a variety of delicious options, from mouthwatering pastries to hearty choices, all served with a touch of personalized care.

*"Nutritious, fresh & simply delicious"*

Embrace the comfort of a relaxed setting where every bite is a delightful start to your day

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## Breakfast

Starts from € 45,- > p.p.

### *Savory*

#### *Tostada*

Brie, walnut & honey  
Smoked salmon & horseradish  
Jamon, Manchego & avocado

#### *Warm Croissant*

Manchego & Tomato  
Ham & cheese

#### *Sandwiches*

Egg & chives  
Egg & Bacon  
Chicken & avocado  
Carpaccio tapenade

#### *Mini Croque*

Manchego & truffle  
Monsieur  
Madam

#### *Platters & components*

Cheese  
Charcuterie  
Cre d'ete

#### *Breakfast muffin*

Eggs benedict  
Spinach & goat cheese

### *Sweet*

#### *Caramelized tostadas*

Ricotta & strawberry  
Pistachio  
Beurre noisette & nuts

#### *Croissant*

Creme anglaise & almonds  
Pecan & caramel

#### *Sandwiches*

Peanut butter & banana  
Cream cheese & strawberry

#### *Buns*

Cinnamon  
Forest fruit

#### *Pancakes*

Blue berry & crème fraiche  
Chocolate chip & maple syrup

#### *Crepes*

Apricot & almonds  
Chocolate & hazelnut

#### *Waffles*

Mango & coconut  
Raspberry & pistachio

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## Afternoon Tea

Transport yourself to the charming tradition of English afternoon tea right here on the vibrant shores of Ibiza. Enjoy a delightful spread of classic treats like freshly baked scones, tea sandwiches and sweet pastries

*"I got nasty habits:  
I take tea at three"*

*- Mick Jagger*

Enjoy the sea breeze or lounge by the poolside, our afternoon teas bring a touch of British tradition to your Ibiza adventure! Join us for a relaxed yet refined experience that sure to satisfy your cravings..

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## Afternoon Tea

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Starts from € 65,- > p.p.

### Scones & clotted cream

*Vanilla & cherry compote*

*Lime & passion fruit compote*

*Cinnamon & orange compote*

*Lemon & crème anglaise*

*Chocolate chip & raspberry compote*

*Banana & walnuts*

### Savory cold

*Filo cups*

Burrata, strawberry & pistachio  
shrimp cocktail

Carpaccio, pine nuts & sundried  
tomatoes

### Savory warm

*Filo cups*

Mushroom  
Chicken

### Tea sandwiches

Cucumber, feta & lemon

Smoked salmon, cream cheese &  
caviar

Chicken, avocado & curry

### Croissant

Gruyere & tomatoes

Gruyere & Jamon

### Mini sourdough buns

Hummus, grilled zucchini & za'atar

Crab, yoghurt & dill

Roast beef, rocket & truffle.

### Quiche

Carrot, brie & walnuts

Salmon & Zucchini

### Royal puff pastry

Salmon & grapefruit:

Jamon, ricotta & peach

Bresaola & onion confit

### Mini Croque madam

Manchego & truffle

Manchego & jamon

### Grilled feta

### Pesto swirls

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## Afternoon Tea

Starts from € 65,- > p.p.

### Pastries

*Pastry bun*

Cinnamon  
Forest fruit

*Madeleine*

White chocolate & orange  
Dark chocolate & coconut

*Tartlet*

Lemon & merengue  
Apple crumble  
Blackberry Cremieux  
Banoffee

*Choux*

Chocolate & almonds  
Caramel & hazelnut

*Pavlova & berries*

*Baklava*

*Brownie*

*Strawberry & almond cakes*

*Nut triangles*



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BBO

Fuel your appetite with our sizzling private BBO dinners in Ibiza, where flames meet flavor for an unforgettable dining experience. Embrace the fiery spirit of the island as you gather with friends and family for an evening of grilling greatness.

*" Good times & Grill marks"*

From juicy steaks to charred seafood delights, our BBOs bring the heat to your table, crating memories that'll last long after the embers fade.

• come join

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## BBO

Starts from € 85,- > p.p.

## XXX

### Veggies

Butter corn & green herbs

Smoke beet & Ahorn syrup

Padron peppers & lemon  
crème

Smokey sauteed sea  
vegetables

Veggies shaslik & yoghurt  
sauce

Eggplant & pomegranate

Jerusalem artichoke & puffed  
garlic crème

Mushroom Gratinated with  
brie

Baked feta & pomodoro

### Seafood

Oysters 3x

Whiskey flambe shrimp

Calamari, tahini &  
smoked pepper oil

Grilled octopus

Razor clams

Scorched langoustine

Grilled sardines

Seafood skewer

Grilled seabass & dill  
butter

# Lady Chef Ibiza



## BBQ

XXX

Starts from € 65,- > p.p.

### Poultry

Chicken yakitori & mango  
crème

Wings & ranch

Pollo paves burger

Rasel hanout & lemon  
chicken with harissa

Pulled chicken taco

Chicken rouleau jamon &  
cranberry

Chicken tandoori

Hoisin duck

Smokey turkey shaslik

### Meat

Smokey Iberico & peach  
raita

Sticky ribs & curry crème

Pork belly

Char sui & fermented  
cauliflower

Lamb tandoori

Lamb rack & butter crust

Pinwheel steak

T-Bone & chimichurri butter

Premium beef burger

Rendang short ribs

Beer braised bavette

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## XXX

### BBO

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### Salads

Korean cucumber

Tabouleh

Spinach & ponzu

Pumpkin &  
pomegranate

Green bean &  
sundried tomatoes

Zucchini carpaccio

Burrata &  
strawberry

Cesar

### Sides

Flatbread

Brioche

Aioli

Salsa

Hummus

Guacamole

Tzatziki

Mango raita

White or red  
wine sauce

### Desserts

Melon, pineapple  
& white chocolate

Apple rose pie

watermelon & ~~sco~~  
goat cheese


Pavlova & berries

Raspberry  
cheesecake

Warm peach pie

Blackened banana  
& chocolate

Dark chocolate &  
cherry



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## Sunday Roasts

Experience the comforting flavors of an English roast right here in Ibiza with our mouthwatering menu. Indulge in tender cuts of roast beef, Yorkshire puddings, Roasted vegetables, and all the trimmings, served with a side of island charm.

### *"Sun, Sea & English Sunday Roast"*

Whether you're craving a taste of home or simply looking for a hearty meal to fuel your island escapades, Treat yourself to a hearty meal that's sure to satisfy your cravings and elevate your Ibiza experience.

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## Sunday Roasts XXX

Starts from € 65,- > p.p.

### Starters

Shrimp cocktail

Chicken liver parfait, cherry & pan crystal

Broccoli & stilton soup with crispy stilton toast.

Mini pot pie

- Mushroom

- Chicken

### Sides

Yorkshire  
pudding

Gravy

- Veggie option

Wine sauce:

- White

- Red

- Peppercorn

Appel compote

### Potatoes

Smashed &  
roasted

- Sweet potatoes

Mashed

- Chives

- Truffle

Potatoes Gratin

Hasselback with  
parmesan

### Veggies

Cauliflower &  
Cheese sauce

Parsnips

Broccoli & cheddar

Glazed Carrots

Brussels sprouts &  
Bacon

Butter beans

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## Sunday Roasts

Starts from € 75,- > p.p.

### Main

Mushroom gratinated

Braised cabbage

Salmon & lemon

Cod & gratinated herb crust

Roasted chicken leg or breast

Lamb rack

Pork belly

Pork shoulder

Roast beef

Beef wellington

### Dessert

Lemon posset, shortbread crumble & crème Suisse

Apple or berry crumble & crème anglaise

Sticky toffee pudding

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## Luxury Picnic Boxes

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Experience luxury redefined with our classy picnic boxes designed for the vibrant lifestyle of Ibiza's yacht scene, or elevate your arrival upon your perfect Ibiza mansion, with our handpicked selection of gourmet treats, perfect for indulging in the sunshine and salty breeze.

*"Savor the finer things in life"*

From artisan cheeses to the freshest sashimi, each box promises a taste of elegance and relaxation, making every moment on deck an unforgettable one. Dive into luxury and leisure with our must-have picnic boxes, the ultimate accessory for your Ibiza yacht adventure.

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## Mini Tartlets Sweet

Serves 4

A luxurious selection of sweet mini tartlets. Each of these bite sized treats is bursting with a spectrum of flavors!

Choose up to 3 flavors per box.

- Salted caramel
- Blueberry cheesecake
- Lemon & merengue with pistachio
- Strawberry & almonds
- Raspberry & white chocolate
- Chocolate fudge & Walnuts

Incl. Vat. € 125,-

## Mini Tartlets Savory

Serves 4

Elevate your island experience with our irresistible savory delights!

Our selection of Savory mini tartlets is specially designed to enhance any moment in Ibiza with a culinary surprise.

- Smoked salmon, dill & cream cheese
- Burrata, artichoke, jamon cocido. ( Vega option possible)
- Steak tartar & parmesan

Incl. Vat € 135,-

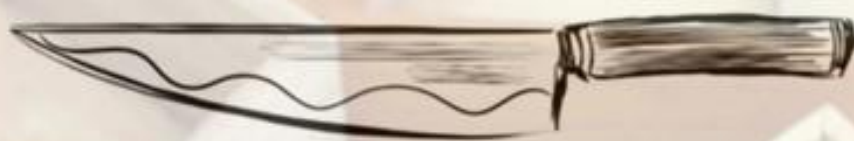
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## Cheese

Serves 4

Indulge in the ultimate cheese experience!

Each box features a tantalizing and changing selection of artisanal cheeses, perfectly paired with gourmet accompaniments.

Authentic Spanish Manchego, soft goatcheeses & deliciously ripened cheeses like Roquefort or Reblochon, served with fresh fruits, toast, nuts, pickled vegetables and homemade chutneys.

Incl. Vat. € 155,-

## Charcuterie

Serves 4

Delight in a curated selection of premium meats, expertly paired with artisanal accompaniment, perfect for savoring the flavors of Ibiza in style!

Enjoy Spain's pride ; Jamon de Iberico, accompanied with beautifully crafted Salchichons, chorizos, and other amazingly made dry cuts. Accompanied by a lavish selection of tapenades, pickled & dried vegetables, pan crystal and Ibizan olives.

Incl. Vat. € 155,-

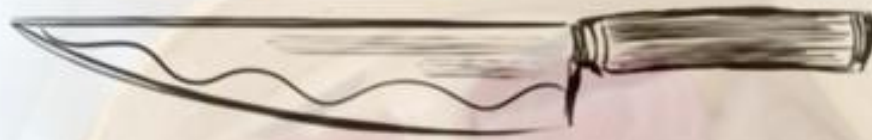
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### Sashimi

Serves 2

Dive into the exquisite taste of premium cuts of sashimi, expertly prepared and beautifully presented. Elevate your day with our indulgent Sashimi boxes, offering a taste of luxury amidst the island breeze.

A selection of the finest tuna & salmon, served with a fresh wakame salad with lime & sesame vinaigrette, pickled ginger, wasabi & soy sauce.

Incl. Vat. € 165,-

### Caviar & Champagne

Serves 2

Indulge in the finest things in live on one of the greatest settings on the world.

Caviar & Champagne one of those combinations that are just made in heaven.

125 gram of Perle imperial or beluga caviar, served with blinis and all the right components. Make your own combination between champagne and caviar.

Möet & Chandon Brut impérial  
Bollinger Brut Special Cuvée  
Ruinart Blanc de Blancs

Perle Imperial

€ 450,-

€ 480,-

€ 535,-

Beluga

€ 640,-

€ 670,-

€ 730,-

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## In-house Chef & Service

Relish in the ultimate luxury of Ibiza living with our exclusive in-house chef service. Elevate your stay in this enchanting island paradise by enjoying gourmet meals prepared right in the comfort of your own villa.

Let us know for how many days and meal moments you want our chefs to be there, your key preferences and let us take you on a culinary journey!

Check with us for availability and pricing (depending on season). On [info@ladychefibiza.com](mailto:info@ladychefibiza.com)

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## Bar

Discover the perfect pairing of fine dining and spirited vibes brought with our Pop-up Bar, a laid-back extension of our cherished dining experience.

*" Food is the body of good living, wine is the soul "*

Whether you're savoring our signature dishes or kicking back with friends, our curated wine selection, crafted cocktails, beers and premium bottle service are here to enhance your dining experience

Enjoy our bar services with our dinners our order your preferred drinks for with your luxury picnic box.

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# Lady Chef Ibiza



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## Sparkling wine

### France

Veuve Doussot Cuvée Ernestine  
champagne € 60,-

Moët & Chandon Brut impérial  
Champagne € 85,-

Bollinger Brut Special Cuveé  
Champagne € 120,-

Bollinger La Grande Année 2012  
Champagne € 220,-

Ruinart Brut  
Champagne € 120,-

Ruinart Brut Rosé  
Champagne € 170,-

Ruinart Blanc de Blanc  
Champagne € 180,-

Dom Perignon vintage 2012  
Champagne € 400,-

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## Rosé

### France

Aix	€ 25,00
From Aix-en-Provence	
Aix Magnum 1,5 liter	€ 50,00
Aix Jeroboam 3 liter	€ 140,00
Aix Methusalem 6 lit	€ 380,00
Château Miraval	€ 55,00
From the Provence	
Miraval Magnum 1.5 liter	€ 115,00
Miraval Jeroboam 3 liter	€ 235,00
Garrus Château d'Éclans	€ 210,00
From Côtes the Provence	

### Spain

Cesilia Rosada	€ 15,00
Monastrell, Merlot & Syrah from Alicante	
Naturaleza Salvaje	€ 25,00
Garnacha Blanca & Garnacha Tinta Navarra	
Caverno Tinaja	€ 30,00
Prieto Picudo from Valladolid	

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## White wine

### France

*Pouilly-Fume Le Criss* € 30,00  
Sauvignon Blanc from Pouilly-Fusé

*Mosse Chenin* € 30,00  
Chenin Blanc from Mosse

*Palamino, 24 meses velo de flor from Cádiz* € 35,00  
Sauvignon Blanc from Loire

*Chateauneuf De Pape Tradition* € 45,00  
Grenache Blanc & Roussanne from Chateau Neuf Du Pape

*Butterfield Bourgogne* € 35,00  
Chardonnay from Bourgogne

*Butterfield Meursault* € 90,00  
Chardonnay from Bourgogne

*Chablis Grand Cru Bougros* € 110,00  
Chardonnay from Chablis

### Spain

*20 de Abril Ecológico* € 20,00  
Verdejo from Rueda

*Terras Do Sur* € 25,00  
Albarinó From Rias Baixas

*Hacien Albae* € 25,00  
Chardonnay from La Mancha

*Volando Vinas* € 25,00  
Godello from Riheira

*L'inferral Riu Blanco* € 40,00  
Garnacha & Macabeu from Priorat

*El Blanc XXV* € 45,00  
Viognier, Vidal & Marina Rion from Penedès

*Forlong Blanco* € 20,00  
Palomino & Pedro Ximénez from Cádiz

*Forlong la Fleur* € 65,00  
Palamino, 24 meses velo de flor from Cádiz



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## Red wine

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#### France

*Renaissance*

Garnacha from Côtes Du Rhône

€ 30,00

*Fleurie les Garants*

Gamay from Beaujolais

€ 30,00

*Mareotis*

Garnacha & Shyraz from Côtes Du Rhône

€ 40,00

*Premier Quartier*

Syrah From Saint Joseph

€ 40,00

*Emilién*

Merlot & Cabernet Sauvignon from Bordeaux

€ 60,00

*Butterfield Bourgogne Pinot*

Pinot noir from the Bourgogne

€ 30,00

*Beaune Les Teurons*

Pinot noir from the Bourgogne

€ 80,00

#### Spain

*8 Vents Mallorca*

Callet from Mallorca

€ 25,00

*8 Vents Mallorca Gran*

Viura, Pasera from Rioja

€ 30,00

*Dominio De Basconcillos*

*Finca De Altura*

Tempranillo from Ribera Del Duero

€ 40,00

*Vinã Magna Reserva*

Tempranillo from Ribera Del Duero

€ 40,00

*Dulas Barrica*

Cabernet Sauvignon from Mantilla

€ 60,00

*Quinta Quietud*

Tinta De Toro from

€ 30,00

*La Mula de la Quietud*

Tinta De Toro from Toro

€ 80,00

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## Cocktails

### *Mojito*

Lime Juice, White Rum, Mint & Lime

€ 14.00

### *Dark & stormy*

Ginger Beer, Lime Juice & Brown Spiced Rum

€ 15.00

### *Porn star martini*

Vanilla Vodka, Passion fruit & Lime

€ 16.00

### *Espresso martini*

vodka & espresso

€ 16.00

### *Bloody Mary*

Tomato Juice, Vodka & Spice

€ 17.00

### *Pina colada*

Pineapple Juice, White Rum, Coconut Cream

€ 17.00

### *Tequila sunrise*

Grenadine, Orange Juice & Tequila

€ 18.00

### *Old fashioned*

Bourbon, angostura bitter & orange peel

€ 18.00

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## Beers

<i>Estrella Galicia</i>	€3.00
<i>Estrella Galicia 1906</i>	€5.50
<i>Heineken</i>	€3.50
<i>Heineken 0.0</i>	€3.50
<i>Budweiser</i>	€3.50
<i>Corona</i>	€3.50
<i>Alemana Franziskaner</i>	€4.50
<i>Alhambra 1925 Reserva</i>	€4.50
<i>Punk IPA Brewdog</i>	€5.50
<i>Artesana Indian pale ale Olaneta, botellin</i>	€5.50
<i>Amstel Radler</i>	€3.50
<i>Apple Bandit cider</i>	€4,00

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### Bottles

#### Whiskey

<i>Jack Daniels</i>	€ 50,00
<i>Johnnie Walker Double Black</i>	€ 50,00
<i>Johnnie Walker Blue Label</i>	€ 350,00
<i>Nikka from the barrel</i>	€ 90,00

<i>Chivas Regal 12 years</i>	€ 50,00
<i>Chivas Regal 18 years</i>	€ 100,00
<i>Chivas Regal Ultis</i>	€ 260,00

#### Cognac

<i>Hennessy Very Special</i>	€ 60,00
<i>Hennessy XO</i>	€ 300,00

<i>Courvoisier Napoleon</i>	€ 120,00
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<i>Remy Martin XO</i>	€ 300,00
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#### Rum

<i>Ron Barcello</i>	€ 50,00
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<i>Ron Diplomatico 12 year</i>	€ 80,00
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<i>Don papa 10 years</i>	€ 120,00
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#### Gin

<i>Martin Miller</i>	€ 50,00
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<i>Hendrick's</i>	€ 65,00
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<i>Monkey 47</i>	€ 80,00
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#### Vodka

<i>Cîroc 0.75 l</i>	€ 70,00
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<i>Cîroc jeroboam 1.75 l</i>	€ 180,00
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<i>Belvedere</i>	€ 90,00
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<i>Belvedere Jeroboam 1.75 L</i>	€ 200,00
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#### Tequilla

<i>Don Julio Reposado</i>	€ 110,00
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<i>Don Julio Añejo</i>	€ 100,00
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<i>Don Julio 70 Añejo, blanc</i>	€ 170,00
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<i>Patron Silver</i>	€ 950,00
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<i>Patron Reposado</i>	€ 100,00
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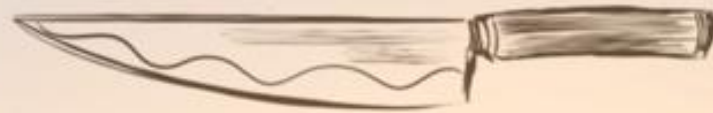
<i>Patron Añejo</i>	€ 130,00
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<i>Casamigos Blanco</i>	€ 110,00
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<i>Casamigos Reposado</i>	€ 125,00
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<i>Casamigos Añejo</i>	€ 135,00
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## Bottles

### Licor

*Hierbas*

€ 40,00

*Cointreau*

€ 40,00

*St. Germaine*

€ 60,00

*Disaronno Amaretto*

€ 40,00

*Frangelico*

€ 40,00

*Licor 43*

€ 50,00

*Limoncello*

€ 35,00

*Mozart white chocolate vanilla cream*

€ 40,00

### Soft Drinks

*Coco-Cola Regular, Zero or Light*

€ 3,50

*Fanta Orange, Regular or Zero*

€ 3,50

*Fanta Lemon Regular or Zero*

€ 3,50

*Fever tree Tonic*

€ 4,50

*Ginger beer*

€ 4,50

*Juice Apple, orange, pineapple or mango*

€ 4,50

*Water, Flat or sparkling 1 liter*

€ 3,50

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