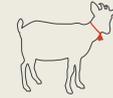


*Bodo's Schloss*



## Cocktails

### *Summer Punch* £9

Ciroc Peach Vodka mixed with Aperol, mango purée, fresh lime & apple juice, served long

### *Gin Elderflower Mojito* £9

Tanqueray Gin, fresh lime juice, elderflower & mint topped with soda

### *Leidenschaft* £8.50

Pear Schnapps mixed with peach liqueur, fresh lime and apple juice & passion fruit syrup served in coupe glass

### *Snow Ball Martini* £9

Mahiki Coconut Rum shaken with Pine Schnapps, coconut cream & egg white for extra texture

### *Bodo's Alpine* £9

Ciroc Peach Vodka mixed with peach & pear purée with fresh lemon & apple juice topped with Scavi & Ray Prosecco, served long

### *Peach Spritz* £9.50

Ciroc Peach Vodka & Aperol shaken with fresh passion fruit & topped with Scavi & Ray Prosecco, served in champagne flute

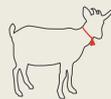
### *Avalanche* £9.50

Pampero Especial & Woods rums mixed with Apricot Schnapps & Absinth, passion fruit syrup, fresh lime, pineapple juice & Angostura bitters, served long

### *White Storm* £8.50

Pampero Especial Rum mixed with Velvet Falernum, fresh lime juice & sugar topped with ginger beer & Angostura bitters, served long

A discretionary 15% service charge will be added to the bill



## Cocktails

### *Austrian Job* £9.5

Limoncello with Aperol, fresh passion fruit, mixed apple & lemon juice, topped with Scavi & Ray Prosecco, served long

### *Cucumber Crush* £9

Tanqueray Gin shaken with Midori Watermelon Liqueur, muddled cucumber & fresh lime juice, topped with soda water, served over crushed ice

### *HahnenKamm* £9

Raspberry Schnapps mixed with Chambord, fresh raspberries, fresh lime & cranberry juice, served over crushed ice

### *Saint Bernard* £8.50

Martell Cognac shaken with Hazelnut Schnapps, Mozart chocolate liqueur & cream

### *Snow Angel* £9.50

Ciroc Vodka shaken with elderflower & passion fruit served straight up in a coupe glass, topped with Scavi & Ray Prosecco

### *Snap Frost* £8.50

Belvedere pink grapefruit vodka, rhubarb liqueur, fresh grapefruit topped with bitter lemon, served long

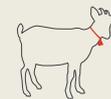
### *Johnnie Be Good* £9

Johnnie Walker Black shaken with fresh lemon, honey, ginger syrup, apple juice & Angostura bitters, served long

### *A.C.T the Fool* £8.50

Tanqueray gin shaken with muddled cucumber, fresh lime, cane syrup & a dash of absinth, served long

A discretionary 15% service charge will be added to the bill



## Sharing Drinks

### *Cuckoo Clock*

(serves 4) £60

Don Julio Blanco shaken with Cointreau, honey, lime & agave, topped with apple juice & Pear Schnapps

### *Ski Boot*

(serves 6-8) £80

A blend of white, golden, dark, anejo & overproof rums, a secret blend of exotic syrups, liqueurs, tropical juices & trepidation

### *Heidi Heads Up*

(serves 4-6) £90

Makers Mark bourbon shaken with fresh mint, pear & apple juice balanced with sugar & lemon

### *Bodo's Bobsleigh*

(serves 6-8) £160

Ciroc Vodka mixed with lychee & passion fruit liqueurs balanced with citrus lemon & topped with cranberry juice

### *Golden Goat*

(serves 6-8) £180

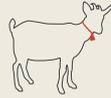
Pear Schnapps & vanilla liqueur mixed with Sailor Jerry, pear puree, apple juices & fresh citrus juices with a bottle of Moet & Chandon

### *Wishing Well*

(serves 8-10) £400

Ciroc Coconut Vodka stirred with apple & mango juices infused with lemon & vanilla liqueur

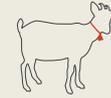
A discretionary 15% service charge will be added to the bill



## White Wine

	<i>Glass</i>	<i>Bottle</i>
<b>Pinot Grigio Garganega Nina, Italy</b> <i>Subtle apple and pear fruit aromas, floral overtones with a clean, dry finish</i>	£5	£ 19.50
<b>Chardonnay Les Templiers , France</b> <i>Fruity with refreshingly clean citrus flavours &amp; a rounded finish</i>	£6.50	£25
<b>Riesling White Rabbit, Balthasar Ress, Germany</b> <i>Redolent of grass, white blossoms and tropical fruit, beautifully refreshing</i>		£30
<b>Chardonnay Casa Lapostolle, Chile</b> <i>Mineral notes and fruit aromas, tropical fruit, touch of sweet spice on the finish</i>	£8	£34
<b>Sauvignon Blanc Coopers Creek, New Zealand</b> <i>Vibrant gooseberry, passion fruit and nectarine characters with a rich long, finish.</i>	£8.50	£40
<b>Gavi di Gavi La Contessa, Bruno Broglia, Italy</b> <i>Gorgeous texture with delicate stone fruit and almond notes</i>		£42
<b>Albarino Casal Caeiro, Spain</b> <i>Pear, citrus fruit, musky perfume, hints of spice, long on the palate</i>		£45
<b>Chablis, J.M Brocard, France</b> <i>Classic Chablis: structured, crisp and delicious with mineral notes on the nose</i>		£46
<b>Sancerre Domaine Cherrier, France</b> <i>A palate of melon and stone fruit with subtle grassy notes and bright minerality</i>		£48
<b>Gruner Veltliner Kamptaler Terrassen Peter Schweiger, Austria</b> <i>Savoury, serious style with extra layers of spice and concentration</i>		£50
<b>Riesling Kamptaler Terrassen Peter Schweiger, Austria</b> <i>Combination of citrus fruits with unmistakable Austrian ripeness and minerality</i>		£52
<b>Chardonnay Carneros Saintsbury California, U.S.A</b> <i>Firm and structured on the palate with pear and citrus with a hint of spice</i>		£62
<b>Saint Aubin 1er Cru En Remilly Girardin, France</b> <i>Fine and elegant but still powerful with rich apple fruit and a long, precise finish</i>		£80
<b>Meursault 'Les Clous', Henri de Villamont, France</b> <i>Rich peach fruit, notes of grilled nuts, a full bodied palate with a lemony streak</i>		£90

A discretionary 15% service charge will be added to the bill



## Red Wine

	<i>Glass</i>	<i>Bottle</i>
<b>Pieno Sud Rosso, Italy</b> <i>Juicy and well balanced with a blend of ripe red fruit and spicy characters</i>	£5	£19
<b>Cabernet Sauvignon Gran Hacienda, Chile</b> <i>Aromas of berries, cloves and vanilla, a fine concentration on the palate</i>	£6	£25
<b>Merlot Castel Firmian, Italy</b> <i>Mixture of ripe fruits and a hint of oak. Dry, complex &amp; well structured</i>	£8	£27
<b>Rioja Crianza Conde de Valdemar, Spain</b> <i>Ripe black berries balanced with warm vanilla notes and a touch of subtle spice</i>	£8.5	£32
<b>Malbec Coleccion Finca La Colonia, Argentina</b> <i>Aromas of ripe red fruit, cassis and black pepper with a long finish</i>		£37
<b>Zweigelt Peter, Austria</b> <i>Lively, refreshing, juicy wine full of cherry and blackberry fruit</i>		£39
<b>Shiraz Viognier Hangin' Snakes, Langmeil, Australia</b> <i>Full-bodied showing plum fruit lifted by delicate apricot and floral notes</i>		£43
<b>Saint Joseph Les Challeys Delas, Rhone, France</b> <i>Sleek structure complementing the raspberry and cassis fruit with herbal notes</i>		£52
<b>Chianti Classico Riserva Marchese Antinori, Italy</b> <i>Cinnamon, cloves, oaky and peppery aromas with a complex palate of cherries.</i>		£58
<b>Pinot Noir Sebastiani, California, U.S.A</b> <i>Fresh strawberry and cherry aromas with hints of camphor, vanilla and mocha</i>		£60
<b>Cabernet Sauvignon Cold Creek, Chat Ste Michelle, U.S.A</b> <i>Black fruits turning mineral and then liquorice cedar-scented on the finish</i>		£75
<b>Gevrey-Chambertin Les Evocelles, Henri de Villamont, Burgundy, France</b> <i>Red and black berry fruit, a juicy texture and a hint of earthy complexity</i>		£90
<b>Chateau Pichon Longueville, Reserve la Comtesse, Pauillac, France</b> <i>Aromatic with blackberry and mineral aromas with a fresh lift on the finish</i>		£100
<b>Gaudo al Tasso Antinori (Cabernet Sauvignon/ Merlot/Syrah) Tuscany, Italy</b> <i>Rich dark berry fruits with spice and toasted nuts</i>		£130
<b>Solaia, Antinori (Cabernet Sauvignon/Sangiovese/ Cabernet Franc) Tuscany, Italy</b> <i>A legendary wine, complex and elegant wine with fruit and spices and a long, lingering finish.</i>		£500

A discretionary 15% service charge will be added to the bill



## Rosé Wine

	<i>Glass</i>	<i>Bottle</i>
<b>Mon Roc Syrah, Grenache Rosé, France</b>	£5.50	£19.50
<i>Classic blend of refreshing currant fruit of Syrah with round fruit character of Grenache</i>		
<b>Whispering Angel, Cotes de Provence Rosé, France</b>	£22.50	£65
<i>Delicate, aromas of pretty stone fruits with herbal notes, dry but smooth on the palate</i>		
<b>Whispering Angel, Cotes de Provence Rosé, Magnum</b>		£140
<b>Les Clans, Cotes de Provence Rosé, France</b>		£135
<i>Aromas of nuts and red berry leading to a textured palate and a creamy-citrus finish</i>		
<b>Garrus Chateau d'Esclans, France</b>		£250
<i>Toasty and floral aromas with a powerful but never heavy palate. The best rose in the world!</i>		
<b>Garrus Chateau d'Esclans, France, Magnum (150cl)</b>		£550

## Dessert Wine

<b>Gewurztraminer Late Harvest Santa Rita</b>		£22
<i>Complex aromas dominated by stone fruit and honey notes.</i>		
<b>Donato degli Antinori</b>		£34
<i>Vibrant aromas of dried fruit and nutty oak, a smooth, pleasantly sweet flavour</i>		

## Sparkling Wine

<b>Scavi &amp; Ray Prosecco</b>	£7.50	£39.50
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## Champagne

<b>Moët &amp; Chandon</b>	£15	£85
<b>Dom Perignon</b>		£295
<b>Ruinart</b>		£300
<b>Krug</b>		£340
<b>Cristal</b>		£430
<b>Dom Perignon Rosé</b>		£580

*A discretionary 15% service charge will be added to the bill*