



**DEAR GUEST,**

**WELCOME TO THE BRIDGE BAR AT THE WESTIN HAMBURG. THE SOLID BASE OF THE KAI SPEICHER BUILDING RIGHT UNDER YOU AND THE NEW AIRY GLASS ARCHITECTURE OF THE ELBPHILHARMONIE ABOVE. HERE AT THE EDGE FROM THE CITY TO THE HARBOR YOU WILL FIND THE BRIDGE BETWEEN OLD AND NEW, INFLUENCES FROM ALL OVER THE WORLD ARE ENHANCING THE HANSEATIC HAMBURG.**

**ME AND MY TEAM ARE MORE THAN HAPPY TO THRILL YOU WITH OUR INSPIRING DRINKS CREATIONS. WE WILL ASSIST YOU AND TRY TO FULFILL YOUR INDIVIDUAL WISHES.**

**LET US HIGHLIGHT OUR BARREL AGED COCKTAILS. KINDLY ASK FOR THEM.**

**UWE ANGERBAUER AND THE TEAM OF THE BRIDGE BAR** SINCE 2016

## CHAMPAGNE, & SPARKLING WINE

	0,1L	0,75L
<b>PROSECCO FRIVOLO DOC</b>	<b>8,50</b>	<b>49,00</b>
<b>RIESLING SEKT BRUT, ALLENDROF, RHINE VALLEY</b>	<b>9,00</b>	<b>55,00</b>
<b>LANSON BLACK LABEL BRUT</b>	<b>15,00</b>	<b>100,00</b>
<b>LANSON ROSÉ BRUT</b>	<b>17,50</b>	<b>115,00</b>
<b>RUINART ROSÉ</b>		<b>235,00</b>
<b>MOET &amp; CHANDON IMPÉRIAL</b>		<b>115,00</b>
<b>RUINART BLANC DE BLANC</b>		<b>180,00</b>
<b>DOM PÉRIGNON</b>		<b>350,00</b>
<b>KRUG GRANDE CUVÉE</b>		<b>390,00</b>
<b>LOUIS ROEDERER CRISTAL</b>		<b>425,00</b>

## WHITE WINE

		0,2L	0,75L
2017	<b>WEISSBURGUNDER QBA</b> WINERY HEXAMER, MEDDERSHEIM, NAHE, GERMANY	10,00	35,00
2017	<b>“ANDERRA” SAUVIGNON BLANC</b> BARON PHILIPPE DE ROTHSCHILD, MAIPO VALLEY	10,00	32,00
2016	<b>“LES CÉPAGES“ CHARDONNAY</b> IGP PAYS D’OC BARON PHILIPPE DE ROTSCHILD, SOUTH FRANCE	10,00	38,00
2017	<b>GRAUBURGUNDER QBA TROCKEN/DRY</b> WINERY GROH, BECHTHEIM, RHINEHESSE, GERMANY	11,00	36,00
2017	<b>„EINS ZWEI DRY“ RIESLING</b> QBA/DRY, WINERY LEITZ, RÜDESHEIM, RHINE VALLEY, GERMANY	12,00	42,00

## RED WINE

2017	<b>“ANDERRA” CARMENÈRE</b> BARON PHILIPPE DE ROTHSCHILD, MAIPO VALLEY, CHILE	9,00	34,00
2016	<b>“LES CÉPAGES” MERLOT</b> IGP PAYS D’OC, BARON PHILIPPE DE ROTHSCHILD, SOUTH FRANCE	10,00	38,00
2016	<b>“MODÀ” MONTEPULCIANO D’ABRUZZO DOC</b> WINERY TALAMONTI, LORETO APRUTINO, ABRUZZO, ITALY	11,00	36,00
2016	<b>„BELLERUCHE“ CÔTES DU RHÔNE AOC</b> GRENACHE & SYRAH, M. CHAPOUTIER, TAIN, RHÔNE, FRANCE	13,00	45,00
2014	<b>QUERCUS/PINOT NOIR</b> WINERY ALLENDORF, WINKEL, RHINE VALLEY, GERMANY		62,00

THE SPECIFIED VINTAGE OF THE WINES MAY VARY.

## FAVORITES & HIGHBALLS

<b>ELPHI SPRITZ</b>	11,00
BELSAZAR ROSÉ VERMOUTH_ PROSECCO_ BERRIES	
<b>GTO</b>	11,00
RUTTE CELERY GIN_ TONIC WATER_ ORANGE BITTERS	
<b>MEXICAN HIGHBALL</b>	12,00
OLMECA BLANCO TEQUILA_ LIME_ CASSIS_ ANGOSTURA_ SODA	
<b>PORT&amp;TONIC</b>	11,00
PORT TAWNY_ TONIC WATER	

## THE SIGNATURES

<b>THE BRIDGE BAR MANHATTAN “STRAIGHT FROM THE BARREL”</b>	13,00
RITTENHOUSE RYEWHISKEY_PUNT E MES _CHOCOLATE BITTERS	
<b>BOULEVARDIER “STRAIGHT FROM THE BARREL”</b>	13,00
BULLEIT BOURBON_ CARPANO ANTICA FORMULA_ CAMPARI	
<b>GINGER BRAMBLE</b>	13,00
BEEFEATER GIN _ LEMON_ SUGAR_ BLACKBERRY_ GINGER_ GINGER BEER	
<b>HAFENCITY FIZZ</b>	13,00
NORDISCH GIN_ LEMON_ SUGAR_ SODA	
<b>NORDISCH MARTINEZ “STRAIGHT FROM THE BARREL”</b>	14,00
NORDISCH GIN_ PUNT E MES_ MARASCHINO_ BITTERS	

**THE BRIDGE BAR**

since 2016

*Crafted*  
at WESTIN

**SMOKEY APPLE CIDER** 13,00

JOVEN SAN COSME MEZCAL\_ST. GERMAIN\_LEMON SOUR\_CIDER

**ELBE MAI TAI "OUT OF THE BOTTLE"** 13,00

CARRAWAY INFUSED RUM\_OVERPROOF RUM\_ORGEAT\_LEMON\_GRAND MARNIER\_PINEAPPLE

**BASIL MARGARITA** 13,00

OLMECA BLANCO TEQUILA\_BELSAZAR VERMOUTH\_LIME\_AGAVESYRUP\_BASIL OIL

**POMEGRANATE GREEN TEA** 13,00

HENDRICK 'S GIN\_LEMON\_GREEN TEA SYRUP\_POMEGRANATE\_ANGOSTURA

**THE SPICE TRADER** 13,00

GOSLINGS RUM\_ MARASCHINO\_ LIME CORDIAL\_ LEMON\_ GREEN PEPPER BITTERS

**THE FIDDLER HIGHBALL** 13,00

JAMESON\_ MINT TEA-SYRUP\_ LIME\_ GINGER ALE

**HAMBURG SOUR** 12,00

HELBING KÜMMEL\_ LEMON\_ SUGAR\_ CHERRY HEERING\_ ROSMARY\_ EGG WHITE

## **THE VIRGIN DRINKS**

**HOLUNDER SPRITZ** 9,00

ELDERFLOWER SYRUP, LIME, SODA, MINT

**GINGER LEMONADE** 9,00

GINGER, LEMON, SUGAR, SODA

**FRITSCH** 9,00

PASSION FRUIT, ORANGE, LIME, BROWN SUGAR

**THE SPIRITS**

**GIN\_4CL**

<b>SKIN GIN</b>	<b>HAMBURG</b>	<b>12,00</b>
<b>SUL</b>	<b>HAMBURG</b>	<b>12,00</b>
<b>NORDISCH GIN</b>	<b>HAMBURG</b>	<b>12,00</b>
<b>BEEFEATER</b>	<b>ENGLAND</b>	<b>11,00</b>
<b>PLYMOUTH</b>	<b>ENGLAND</b>	<b>11,00</b>
<b>TANQUERAY N°10</b>	<b>ENGLAND</b>	<b>12,00</b>
<b>RUTTE CELERY</b>	<b>NETHERLANDS</b>	<b>12,00</b>
<b>HENDRICK 'S</b>	<b>SCOTLAND</b>	<b>12,00</b>
<b>MONKEY 47</b>	<b>GERMANY</b>	<b>12,00</b>
<b>THE BOTANIST</b>	<b>SCOTLAND</b>	<b>12,00</b>
<b>GIN MARE</b>	<b>SPAIN</b>	<b>12,00</b>
<b>THE DUKE</b>	<b>GERMANY</b>	<b>11,00</b>
<b>BOMBAY SAPPHIRE</b>	<b>ENGLAND</b>	<b>11,00</b>

**OUR TONICS AS MIXERS:**

<b>SCHWEPES DRY</b>	<b>3,00</b>
<b>FEVERTREE MEDITERRANEAN_ THOMAS HENRY</b>	<b>4,50</b>

**VODKA\_4CL**

<b>WYBOROWA</b>	<b>10,00</b>
<b>ABSOLUT ELYX</b>	<b>14,00</b>
<b>BELVEDERE</b>	<b>11,00</b>
<b>GREY GOOSE</b>	<b>11,00</b>
<b>BELUGA NOBLE</b>	<b>11,00</b>

**TEQUILA\_MEZCAL\_4CL**

<b>OLMECA BLANCO TEQUILA</b>	<b>9,00</b>
<b>OLMECA REPOSADO</b>	<b>10,00</b>
<b>GUSANO ROJO</b>	<b>10,00</b>

**RUM\_4CL**

<b>BOTUCAL RESERVA EXCLUSIVA</b>	<b>12,00</b>
<b>BANKS 5</b>	<b>10,00</b>
<b>ZACAPA 23 YEARS</b>	<b>14,00</b>
<b>ZACAPA XO CENTENARIO</b>	<b>18,50</b>
<b>PLANTATION PINEAPPLE STIGGINS FANCY</b>	<b>12,00</b>
<b>GOSLINGS BLACK SEAL</b>	<b>9,00</b>
<b>HAVANA CLUB ESPECIAL</b>	<b>9,00</b>
<b>HAVANA CLUB 7 JAHRE</b>	<b>11,00</b>

**GRAPPA\_4CL**

<b>NONINO 8 YEARS RISERVA</b>	<b>18,00</b>
<b>PO DI POLI MORBIDA</b>	<b>11,00</b>

**COGNAC | BRANDY | ARMAGNAC\_4CL**

<b>MARTELL VSOP</b>	<b>11,00</b>
<b>MARTELL XO</b>	<b>27,00</b>
<b>HENNESSY PARADIS</b>	<b>49,00</b>
<b>REMY MARTIN 1738 ACCORD ROYALE</b>	<b>15,00</b>
<b>PISCO CONTROL</b>	<b>9,00</b>
<b>MARTELL VS</b>	<b>9,00</b>
<b>CARDENAL MENDOZA</b>	<b>12,00</b>

**PORT | SHERRY\_5CL<sup>13</sup>**

<b>ROYAL OPORTO TAWNY</b>	<b>8,00</b>
<b>ROYAL OPORTO WHITE</b>	<b>8,00</b>
<b>TIO PEPE</b>	<b>8,00</b>
<b>DRY SACK MEDIUM</b>	<b>7,00</b>
<b>HARVEY'S BRISTOL CREAM</b>	<b>7,00</b>



**FRUIT BRANDY\_4CL**

<b>FASSBIND</b>	<b>VIEILLE FRAMBOISE</b>	<b>12,00</b>
	<b>VIEILLE POIRE</b>	<b>12,00</b>

**VERMOUTH 4CL**

<b>CARPANO ANTICA FORMULA</b>	<b>8,00</b>
<b>PUNT E MES</b>	<b>7,00</b>
<b>BELSAZAR WHITE</b>	<b>8,00</b>
<b>BELSAZAR ROSÉ</b>	<b>8,00</b>

**“Aye, but today’s rain is tomorrow’s  
whiskey.”**

**Scottish idiom**

**MALTS\_4CL<sup>13</sup>**

<b>ARDBEG 10</b>	<b>13,00</b>
<b>GLENGOYNE 18 JAHRE</b>	<b>18,50</b>
<b>HIGHLAND PARK 18JAHRE</b>	<b>19,00</b>
<b>LAPHROAIG 10 JAHRE</b>	<b>12,00</b>
<b>TALISKER 10 JAHRE</b>	<b>12,00</b>
<b>LAGAVULIN 16 JAHRE</b>	<b>17,00</b>
<b>OBAN 14JAHRE</b>	<b>16,00</b>
<b>BALVENIE PORT WOOD 21JAHRE</b>	<b>23,00</b>
<b>GLENFIDDICH 18JAHRE</b>	<b>16,00</b>
<b>THE GLENLIVET</b>	<b>12,00</b>
<b>GLENMORANGIE LASANTA</b>	<b>14,00</b>
<b>BOWMORE DARKEST 15JAHRE</b>	<b>14,00</b>

**BLENDS\_4CL<sup>13</sup>**

<b>CHIVAS 12JAHRE</b>	<b>10,00</b>
<b>CHIVAS 18JAHRE</b>	<b>14,00</b>
<b>JOHNNIE WALKER BLACK LABEL</b>	<b>12,00</b>
<b>JOHNNIE WALKER BLUE LABEL</b>	<b>27,00</b>
<b>NIKKA FROM THE BARREL</b>	<b>12,00</b>

**AMERICAN/ RYE\_4CL<sup>13</sup>**

<b>BOOKERS</b>	<b>14,00</b>
<b>BULLEIT BOURBON</b>	<b>10,00</b>
<b>WOODFORD RESERVE</b>	<b>11,00</b>
<b>JACK DANIEL 'S GENTLEMAN JACK</b>	<b>10,00</b>
<b>BULLEIT RYE</b>	<b>10,00</b>

**IRISH\_4CL<sup>13</sup>**

<b>JAMESON</b>	<b>10,00</b>
<b>CONNEMARA PEATED</b>	<b>10,00</b>

**OUR MIXERS:**

<b>GRANINI JUICES, COLA, 7 UP , SCHWEPES LEMONADES</b>	<b>3,00</b>
<b>THOMAS HENRY LEMONADES</b>	<b>4,50</b>

**LIQUEUR\_4CL**

<b>AMARETTO DI SARONNO</b>	<b>8,00</b>
<b>BAILEY 'S</b>	<b>8,50</b>
<b>COINTREAU</b>	<b>8,00</b>
<b>MALIBU</b>	<b>8,00</b>
<b>ST. GERMAIN</b>	<b>9,00</b>

**BITTERS | HERBALS\_4CL**

<b>RICARD</b>	<b>8,00</b>
<b>HELBING KÜMMEL</b>	<b>8,00</b>
<b>AQUAVIT</b>	<b>9,00</b>
<b>AMARO MONTENEGRO</b>	<b>9,00</b>
<b>AVERNA</b>	<b>8,50</b>
<b>CHARTREUSE VERTE</b>	<b>9,00</b>
<b>FERNET BRANCA</b>	<b>8,50</b>
<b>RAMAZZOTTI</b>	<b>8,50</b>
<b>APEROL</b>	<b>8,00</b>
<b>CAMPARI</b>	<b>8,00</b>

**BEER**

**DRAFT**

<b>HACKER PSCHORR KELLERBEER NON FILTERED</b>	<b>0,30L</b>	<b>5,50</b>
	<b>0,50L</b>	<b>6,50</b>
<b>FÜRSTENBERG PILSENER</b>	<b>0,30L</b>	<b>5,50</b>
<b>ALSTER BEER AND LEMONADE</b>		<b>5,50</b>

**BOTTLED**

<b>PAULANER LAGER ALCOHOLFREE</b>	<b>0,33L</b>	<b>5,50</b>
<b>PAULANER WEISSBEER ALCOHOLFREE</b>	<b>0,50L</b>	<b>6,50</b>
<b>PAULANER WEISSBEER LIGHT</b>	<b>0,50L</b>	<b>6,50</b>
<b>PAULANER WEISSBEER DARK</b>	<b>0,50L</b>	<b>6,50</b>

**CRAFT BEER<sup>13</sup>**

<b>HOPPER „DUNKLE MACHT“ CRAFTBEER</b>	<b>0,33L</b>	<b>8,00</b>
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**CIDER<sup>13</sup>**

<b>SOMERSBY APPLE CIDER</b>	<b>0,33L</b>	<b>6,50</b>
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**HOT BEVERAGES**

<b>COFFEE</b>		4,50
<b>ESPRESSO</b>		4,00
<b>DOUBLE ESPRESSO</b>		5,50
<b>LATTE MACCHIATO</b>		5,50
<b>CAPPUCCINO</b>		5,00
<b>COFFEE LATTE</b>		5,00
<b>HOT CHOCOLATE</b>		6,50
<b>JING TEA</b>	<b>POT</b>	8,00
ASSAM BREAKFAST	WHITE PEONY WHITE TEA	
EARL GREY	WHOLE CHAMOMILE FLOWERS	
ROIBOOS	JASMINE PEARLS GREEN TEA	
DARJEELING SECOND FLUSH	BLACK CURRANT - HIBISKUS FRUIT INFUSION	
JADE SWORD GREEN TEA	MORROCAN MINT TEA	
FLOWERING JASMINE PEACH		

**WATER\_ LEMONADE\_ JUICE**

<b>BAD BRAMBACHER</b>	<b>MEDIUM/STILL</b>	<b>0,25L</b>	<b>4,50</b>
		<b>0,75L</b>	<b>8,50</b>
<b>SAN PELLEGRINO</b>		<b>0,25L</b>	<b>5,00</b>
		<b>0,75L</b>	<b>9,50</b>
<b>ACQUA PANNA</b>		<b>0,25L</b>	<b>5,00</b>
		<b>0,75L</b>	<b>9,50</b>
<b>GRANINI JUICES</b>		<b>0,2L</b>	<b>4,50</b>
<b>PEPSI COLA_ LIGHT_ MAX</b>			<b>4,50</b>
<b>MIRINDA_ 7 UP</b>			<b>4,50</b>
<b>THOMAS HENRY</b>	<b>SPICY GINGER</b>	<b>0,2L</b>	<b>5,00</b>
	<b>ELDERFLOWER TONIC</b>		<b>5,00</b>
<b>SCHWEPES</b>	<b>BITTER LEMON</b>		<b>4,50</b>
	<b>DRY TONIC</b>		<b>4,50</b>
<b>FEVERTREE MEDITERRANEAN TONIC</b>			<b>5,00</b>



## LUNCH MENU

12:00 P.M. – 5:30 P.M.

<b><u>TOMATO SOUP</u></b>		10,00
MADAGASCAR PEPPER   CROUTONS		
<b><u>VITAL SALAD</u></b>		16,00
<i>CORIANDER &amp; FENNEL SEEDS</i>		
WILD HERBS   PEAR   NUTS   FIG		
<b><u>BEEF CARPACCIO</u></b>		24,00
<i>FLEUR DE SEL</i>		
OLIVE OIL   PARMESAN CHEESE   MUSTARD CRÈME FRAICHE		
<b><u>RIGATONI</u></b>		18,00
GREEN ASPARAGUS   BROCCOLI   PECORINO		
WITH PRAWNS		
<b><u>SELECTION OF CHEESE</u></b>		18,00
<i>CHILI &amp; BELL PEPPER</i>		
FRUIT BREAD   BLACK BERRY MUSTARD   NUTS		
<b><u>HAMBURG RED BERRY COMPOTE</u></b>		8,00
WITH VANILLA ICE CREAM		