



AUGUST07 DER  
RAUM  
DEGUSTATION  
MENU


**GREEN TEA AIR.** JAPANESE TEA CEREMONY MATCHA.

**BOADAS" STYLE MARTINI.** PLYMOUTH GIN,  
MARTINI BIANCO + OLIVE. PREPARED USING THE FAMOUS  
POURING TECHNIQUE FROM BARCELONA'S BOADAS BAR.

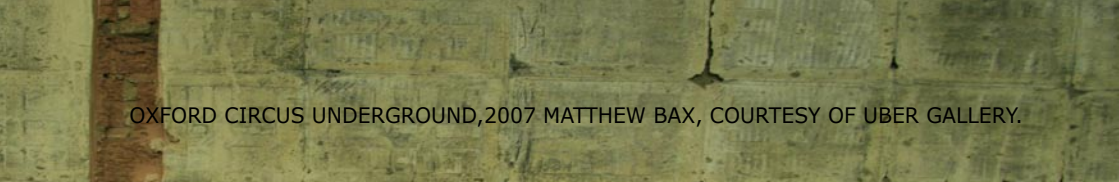
**WHISKEY SOUR LOLLIPOP.** MAKER'S MARK  
BOURBON, LEMON, GOMME + ANGOSTURA BITTERS.

**SIDECAR PILSNER.** SUSPENDED REMY MARTIN VSOP,  
COINTREAU + PRES SED LEMON WITH CITRUS FOAM.


**FEUERZANGENBOWLE.** HOUSE SPICED MYERS  
DARK RUM, INNER CIRCLE BLACK DOT RUM, ORANGES, LEMONS,  
GLÜHWEIN, CINNAMON, CLOVES, GINGER+FLAMING ZUCKERHUT.



5 COURSES. \$25 SOCIETY MEMBERS / \$48 GUESTS+NON MEMBERS.



OXFORD CIRCUS UNDERGROUND, 2007 MATTHEW BAX, COURTESY OF UBER GALLERY.



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