

Culinarisch

FOOD · DRINKS · NEWS · EVENTS · FRIENDS



EAT MORE PLANTS

Try our new vegan „NO Chicken“ food. Pasta, insalata and everything that makes your heart beat faster.

Casbah
CAFÉ · BISTRO · RESTAURANT

SUPPORT YOUR LOCALS

We place special value on exquisite products from the region, which are also available for take-away - here at the Casbah.



Summer Selection

// HOMEMADE SPRIZZ

PINK SPRIZZ 6,90 €
South Tyrolean pink grapefruit liqueur  prosecco, lime juice ¹²

CHERRY SPRIZZ 6,90 €
Homemade sour cherry liqueur from Lake Constance  prosecco ¹²

RASPBERRY SPRIZZ 6,90 €
Homemade french raspberry liqueur from Vosges  prosecco, soda ¹²

 **MEIN DISTRIKT SPRIZZ** 7,50 €
MD.LIK Aperitif (regional), prosecco, grapefruit, currant ¹²

 **MEIN DISTRIKT TONIC SPRIZZ** 6,90 €
MD.LIK Aperitif (regional), tonic, orange zest

 **ORANGE SPLIT SPRIZZ** 7,50 €
Evoke Gin, orange, orange juice, passion fruit syrup, soda

MELON SPRIZZ 7,50 €
Evoke Gin with melon flavored, Schweppes Wildberry, melon

 **LIME BASIL SPRIZZ** 6,90 €
Lime, basil liqueur  prosecco ¹²

// CLASSIC SPRIZZ

APEROL SPRIZZ 6,90 €
with prosecco, Aperol, soda ^{1,10,12}

APEROL PASSION SPRIZZ 7,50 €
with white wine or prosecco, Aperol, soda, passion fruit juice ^{1,10,12}

HUGO 6,90 €
Prosecco, soda, holander flower syrup, mint ¹²

LILLET BERRY 6,90 €
Lillet Schweppes Russian Wild Berry ⁵

MARTINI FIERO SPRIZZ 6,90 €
Martini Fiero, prosecco, soda ¹²

// KOMBUCHA FROM KOMBUCHERY

 **ORGANIC KOMBUCHA RAW** 0,33 l 4,40 €
Varieties: Original | Passion fruit | Ginger
fermented carbonated organic tea drink 0,5 % vol. 

SUBSTANCES OR PRODUCTS THAT MIGHT CAUSE ALLERGIES AND INTOLERANCES:
1. cereals containing gluten: 1a wheat, 1b rye, 1c barley, 2. crustaceans, 3. eggs, 4. fish, 5. peanuts, 6. soybeans, 7. milk, 8. nuts, 9. celery, 10. mustard, 11. sesame seeds, 12. sulfur dioxide and sulphites, 13. lupins, 14. molluscs, A acidifier, B sweetener, C colorant, D antioxidant.

-  LACTOSE-FREE
-  WHEAT-FREE
-  LOW FAT
-  VEGGIE
-  VEGAN
-  ORGANIC
-  FAIRTRADE

// HOMEMADE ALCOHOL-FREE SPRIZZ

PASSION FRUIT SPRIZZ 5,90 €
Passion fruit, pineapple nectar, orange juice, tonic water ¹⁰

APEROL SPRIZZ ALCOHOL-FREE 5,90 €
Alcohol-free Crodino, lemonade, soda

CUCUMBERS-GINGER-SPRIZZ 5,90 €
Cucumbers-sirup, lemon mix, cucumbers, ginger, soda

ALOE MANGO SPRIZZ 5,90 €
100% Aloe-Vera-Gel, mango puree, coconut syrup, tonic water

// CHAMPAGNER & SEKT

BRUT RÉSERVE 0,375 l 29,00 €
CHAMPAGNE JEAN BAILLETTE-PRUDHOMME
Pale golden yellow in the glass with a visible copper reflex. In the nose muted apple, marzipan and sultanas. An incredibly vinous, finely bubbly and harmonious champagne that is defined by its accessibility and balance.

BIO ELBLING SEKT BRUT 0,375 l 18,00 €
Winery Hein
Light lemon yellow. Unobtrusive on the nose with a delicate aroma of green apple, flowers and lemon zest. In the mouth light-footed, delicate with nuances of grapefruit and pineapple.

A GLASS OF FRESH STRAWBERRIES WITH CHAMPAGNE OR SPARKLING WINE 4,90 €

PICCOLO PROSECCO 0,2 l 7,00 €



Cakes

801	COVERED APPLE PIE	 1a, 3, 7	3,90 €
802	RASPBERRY SLICE		3,90 €
	with raspberries, curd cheese and short pastry	 1, 3, 7, 8	
803	CASBAHS CHEESECAKE		3,90 €
	homemade with low-fat curd cheese and mascarpone	 1a, 3, 7	
804	VEGAN CHERRY CHOCOLATE		4,40 €
	homemade with cocoa, cinnamon and sour cherries		
805	CARROT CAKE		4,40 €
	homemade with frosting, carrots and cinnamon	 1, 3, 7, 8	
806	CHERRY-ALMOND CAKE		4,40 €
807	CHOCOLATE BROWNIE		3,90 €
	homemade with walnuts and chocolate sauce	 1, 3, 7, 8	

Coffee

ESPRESSO	 15	2,20 €
ESPRESSO DOPPIO	 15	3,90 €
ESPRESSO MACCHIATO	7, 15	2,40 €
COFFEE	15	2,60 €
LATTE MACCHIATO	7, 15	3,60 €
CAPPUCCINO	7, 15	3,20 €
CAFÉ AU LAIT	large latte 7, 15	3,60 €
FLAT WHITE	double espresso with milk foam in glass 7, 15	3,90 €
CAFE CANELLE	latte with honey and cinnamon 7, 15	4,20 €

ALL COFFEE VARIANTS ARE ALSO AVAILABLE **DECAFFEINATED**

I.O
100% caffè

+ SYRUP 	White chocolate, caramel, vanilla, hazelnut or speculoo	
+ ALTERNATIV 	Lactose-free, with (vanilla) soy milk or oat barista surcharge	

WITH SHOT
Sambuca, Baileys
or Rum
+ 2,60 €

+ 0,60 €

+ 0,60 €



// ZUCKERFREIE ROHKOST-KÜCHLEIN

808	VEGAN RAW CAKE SCHOKO	Cashew, coconut, dates, agave, tahini    	4,40 €
808	VEGAN RAW CAKE SALTY CARAMEL	Cashew, dates, peanut, agave, cocoa, salt    	4,40 €
808	VEGAN RAW CAKE TIRAMISÙ	Cashew, coconut, agave, dates    	4,40 €
	DALLMAYR TEA 		3,20 €

MINT 	Minty-spicy taste, slightly cooling
DARJEELING 	Fine, delicately flowery black tea from the first spring plucking
EARL GREY	Flavored tea with the fresh citrus scent of bergamot fruit
GINSENG INGWER 	Wonderfully balanced green tea with ginseng-ginger aroma
CHAMOMILE 	The classic herbal tea with a mild floral taste
GARDEN PROVENCE 	Mediterranean herbal tea blend with dried lavender flowers
ROIBOSH VANILLE 	Velvety smooth rooibos tea with vanilla, slightly sweet, naturally without caffeine
ALL EASY 	A fine herbal tea with sweet, harmonious taste
MANGO MARACUJA	Fruity fresh rooibos tea with exotic note, naturally without caffeine

NEW	MAMAS TEA	Greek organic mountain tea from Kavala  Varieties: Original Cinnamon Cloves	3,40 €
	FRESH MINT TEA 		3,90 €
	FRESH LEMON AND GINGER TEA 		3,90 €
	FRESH ORANGE-TURMERIC-INGWER TEA 		3,90 €
NEW	FRESH MINT PASSION FRUIT TEA 		3,90 €
	FRESH ALOE VERA MANGO LIME TEA 		4,50 €
	ORGANIC CHAI LATTE 	COLOGNE MANUFACTURE spicy tea: Cinnamon, cardamom, ginger, cloves, pepper with organicmilk ⁸	4,50 €
	VANILLA CHAI LATTE 	COLOGNE MANUFACTURE with vanilla soy milk    6	4,50 €
	MATCHA LATTE	Japanese green tea with vanilla soy milk   6, 15	4,50 €
	HEISSE SCHOKOLADE	CERRO VERDE (with cream + 0,50 € · with shot + 1,50)   8	3,50 €

Piccolezze

09	BREAD with aioli   ⁶ or sour cream  ^{1a, 7, 8, 11}	6,50 €
–	BREAD with hummus or guacamole  ^{1a, 8, 11}	7,50 €
08	AIOLI-GLAS to go   ⁶	5,50 €
10	ORIGINAL ITALIAN COUNTRY BREAD (1 kg) to go   ^{1a}	6,50 €
13	NACHOS WITH DIP (salsa ^{B, C} and sour cream)  ^{1a, 7}	6,50 €
18	GOAT CHEESE ON PUMPERNICKEL with honey and thyme, gratin  ^{1, 7}	7,90 €
NEW 11	HOMEMADE FALAFEL with hummus and curry dip 	7,40 €



HOMEMADE FALAFEL



SHRIMP PAN

16	HIGH QUALITY FETA CHEESE FROM KAVALA with herbs, garlic oil, tomatoes, spicy and with honey   ^{7, 9}	9,50 €
17	TURKEY SKEWERS FROM LAVA STONE GRILL, 2 PIECES with tomatoes-herb sauce with aioli and lemon   ⁶	9,90 €
19	LAMB SKEWERS FROM LAVA STONE GRILL, 2 PIECES with tomatoes-herb sauce with aioli and lemon   ⁶	13,90 €
21	SHRIMP PAN with olive oil, garlic, chili and Italian herbs   ^{2, 9}	14,90 €
23	BRUSCHETTA CASBAH, 3 PIECES original round loaf with diced tomatoes, cucumbers, onions and basil   ^{1a, 11}	7,50 €
12	CRISPY MOZZARELLA deep-fried homemade mozzarella dumplings with cranberry dip  ^{1a, 7}	7,90 €

+ EXTRA-DIPS: ^{C, D}	
sour cream  ⁷ , aioli  ⁶	+ 3,50 €
hummus  , guacamole 	+ 4,00 €

Soup

26	PAPPA AL POMODORO rustic Tuscan tomato soup    ⁹	5,90 €
27	RED LENTIL SOUP with ginger, celery and coconut milk    ⁹	6,90 €
NEW 28	LIGURIAN FISH SOUP with scampi, salmon, redfish and mussels ^{2, 4, 9}	13,90 €

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LIGURIAN FISH SOUP



BRUSCHETTA CASBAH



Insalate

- NEW

31

FARMER'S SALAD GRECCO
with fresh feta cheese from Kavala, paprika, tomatoes, cucumbers, Kalamata olives, red onions and oregano 7,10

13,90 €
- 42

VEGAN CEASAR SALAD
with fried smoked tofu, crispy croutons, salted flaked almonds, onions, capers, garlic, mustard/agave-dressing 1a, 6, 8, 9, 10

15,90 €
- 44

INSALATA MISTA PICCOLO
and colorful salad plate with roasted sunflower and pumpkin seeds 8,10

5,90 €
- 36

INSALATA MISTA
and colorful salad plate with roasted sunflower and pumpkin seeds 8,10

8,90 €
- 32

INSALATA CAPRINO
with goat cheese baked in honey, pomegranate seeds, parmesan and pumpernickel 1b, 7, 8, 10

15,90 €
- 33

INSALATA SCAMPI
with scampi, garlic, parmesan and Italian herbs 2, 7, 8, 9, 10

17,90 €
- 34

INSALATA SALMONE
with fried salmon fillet medallion, tomatoes, garlic, parmesan and Italian herbs 4, 7, 8, 10

17,90 €

- 35

INSALATA HALLOUMI
with fried halloumi, parmesan, onions and Italian herbs 7, 8, 10

16,50 €
- 39

INSALATA WITH ROASTED TURKEY SKEWERS
from lava stone grill with aioli dip and tomatoes-herb sauce 6, 7, 8, 10

16,90 €
- NEW

38

INSALATA WITH GRATINATED FETA CHEESE FROM KAVALA
with herbs of Provence, olive oil, garlic and tomatoes 7, 8, 10

16,90 €
- NEW

40

VEGAN NO CHICKEN SALAD
with fried soy fillet strips, onions, almond parmesan and Italian herbs 5, 6, 8, 10

15,90 €
- NEW

45

FIVE SENSES SALAD
with grated feta cheese, mint, pomegranate seeds, walnuts and raspberry dressing 5, 7, 8, 10

14,40 €
- NEW

46

KINOA RHEINLAND BOWL
with regional whole-grain quinoa, chickpeas, carrot strips, cherry tomatoes, cucumbers cubes, zucchini spirals, fried smoked tofu with tahini-soy sauce and guacamole topping 1, 6, 11

14,40 €

OUR HOMEMADE DRESSINGS
BASED ON OLIVE OIL AND BALSAMIC VINEGAR:
Raspberry/Lemon- B, Mustard/Agave- 10, B, D, Sour cream-dressing 7, A, B



Johannes Decker, his brother Thomas Decker, and his sister-in-law Verena Decker, have been growing quinoa outside Cologne since 2019. With this cultivation, they want to offer a sustainable alternative with an outstanding CO₂ balance, compared to imported quinoa. To them, a responsible approach to growing soil and protecting the environment is paramount.

NEW AT CASBAH: VEGAN FILET

Try our new soy fillet on a salad or in a super tasty pasta dish. Authentic and absolutely recommendable. The deceptively genuine fillet „NO CHICKEN“ already has many fans.



INSALATA "NO CHICKEN"

Pasta

Our pasta dishes contain 50% less fat and at the same time 90% less unsaturated fat (saturated fat per 100 ml) than before.

43	LASAGNE CASBAH with Bolognese, onions, garlic, soy béchamel and cheese au gratin 1a, 7, 6, 9	11,90 €
49	PENNE POLLO with chicken breast strips in mushroom cream sauce, tomatoes, garlic, chili, and onion 1a, 6, 9	14,50 €
NEW 50	PENNE „NO CHICKEN“ with soy fillet strips in mushroom cream sauce, tomatoes, garlic, chili and onions 1a, 6, 9	12,90 €
51	SPAGHETTI BOLOGNESE with Bolognese, tomatoes, onions, garlic, chili and freshly shaved parmesan 1a, 9	12,90 €
53	SPAGHETTI AGLIO E OLIO E SCAMPI with scampi, garlic, onions, olive oil, celery and chili 1a, 2, 9	17,90 €
NEW 54	LINGUINE SALMONE with fried salmon medallion in leaf spinach cream sauce, garlic, diced tomatoes, onions, celery and chili 1a, 4, 6, 9	17,90 €
NEW 56	LINGUINE FILETTO Tagliata of beef rump in paprika-mushroom cream sauce with garlic, chili and onions 1a, 6, 7, 9	16,90 €
57	SPAGHETTI FRUTTI DI MARE with salmon, gilthead, scampi, gamba, garlic, chili, onions and celery 1a, 2, 4, 6, 9, 14	18,50 €
58	SPAGHETTI VEGANESE with vegan Bolognese, garlic, chili, onions and salted sliced almonds 1a, 6, 9, 8	14,90 €
59	VEGANE SPAGHETTI CARBONARA with garlic, chili, onions, smoked tofu, vegetable cream sauce and cherry tomatoes 1a, 6, 8	15,90 €
60	ZUCCHINETTI AL PESTO ZUCCHINISPIRALEN with basil pesto, tomatoes, Italian herbs, garlic, chili, onions and salted, sliced almonds 8, 9	13,90 €



BAKED POTATO ORIGINAL

LINGUINE FILETTO



+ WHEAT-FREE		
Tagliatelle from rice flour		+ 1,50 €
Konjac noodles from konjac root flour		+ 2,50 €
Zucchini (spirals)		+ 2,50 €
+ PARMESAN		
Extra portion of parmesan		+ 1,50 €

Patate al Forno

61	BAKED POTATO ORIGINAL with herb cream 7 or soy cream 6 served with a mixed salad with roasted sunflower- and pumpkin seeds 8, 10	10,90 €
// OR OPTIONALLY WITH VARIOUS TOPPINGS		
63	BAKED POTATO POLLO with fried chicken, tomatoes, onions, garlic and herbs 7, 9, 10	14,90 €
64	BAKED POTATO FILETTO with fried strips of US beef, tomatoes, mushrooms, peppers, onions, garlic and herbs 7, 9, 10	16,90 €
66	VEGAN SPEZIAL BAKED POTATO with soy yoghurt, avocado cream, fried mushrooms, tomatoes, peppers and roasted seeds 6, 8,	14,90 €

+ SWEET POTATO		
all variants alternatively selectable with sweet potato		+ 2,00 €
+ LACTOSE FREE		
from soy curd		+ 1,50 €



TAGLIATA OF
ARGENTINIAN
HIPSTEAK

Mediterranean • Veggie • Vegan

68	ROASTED SALMON PROVINCIALE 180 G with tomatoes-herb sauce, garlic, potato skewer and spinach leaves  4	22,50 €	98	LAMB PAN CASBAH STYLE with rice, mushrooms, paprika, garlic, chili and Mediterranean herbs  	18,90 €
69	TAGLIATA OF ARGENTINIAN HIPSTEAK 180 G from lava stone grill, with tomatoes-herb sauce, French fries and mixed salad   8,10	22,50 €	71	LAMB SKEWERS FROM LAVA STONE GRILL PROVINCIALE with tomatoes-herb sauce, rice and mixed salad  7, 8, 10	18,90 €
70	GRILLED LAMB STEAKS FROM LAVA STONE GRILL PROVINCIALE with tomatoes-herb sauce, potato skewer and spinach  	22,50 €	74	SCHNITZEL VIENNESE STYLE OF PORK FRITTÉ with French fries and mixed salad  1a, 3, 8, 10	14,50 €



PULLED BLACKBERRY JACKFRUIT BBQ

97	CHICKEN GARAM MASALA Indian stew with fried chicken in chickpeas, tomatoes, garlic, chili and sour cream (spicy) with rice  7, 10	17,90 €
77	BLACKBERRY CURRY SAUSAGE Fresh coarse regional sausage from the butcher in one piece with blackberry-honey-mustard-curry sauce, sweet potato fries and BBQ-Dip  1a, 10, 11, 12, C, E	11,90 €
78	GYROS VEGGIE with halloumi cheese, fries (sweet potato fries + 2,00 €), Tzatziki and salad  1a, 7, 10	14,90 €
79	CELERY CUTLET VEGAN with vegan zucchini mushroom cream sauce, mixed salad and sweet potato fries   1a, 6, 7, 9, 10	14,90 €
76	GRILLED HALLOUMI from lava stone grill with Mediterranean tomato sauce, sweet potato fries and salad   1a, 10	17,90 €
67	PULLED BLACKBERRY JACKFRUIT BBQ homemade blackberry jackfruit BBQ with rice or regional Quinoa, spicy    10	16,50 €

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 LACTOSE-FREE

 WHEAT-FREE

 LOW FAT

 VEGGIE

 VEGAN

 ORGANIC

 FAIRTRADE



ORIGINAL BURGER

Burger

- 80

ORIGINAL

with beef 180 g, gouda cheese, lettuce, pickled balsamic onions, homemade pickle, tomato and homemade vegan Casbah burger sauce 1a, 6, 9,10, B, A

11,50 €
- 81

HALLOUMI BURGER

with baked Cypriot halloumi cheese, salad, balsamic onions, homemade pickle, tomato, gouda cheese and homemade vegan Casbah burger sauce 1a, 6, 7, 10, A, B

12,50 €
- 82

VEGAN PULLED JACKFRUIT

homemade blackberry jackfruit BBQ, balsamic onions, salad, homemade pickle and tomato 1a

13,50 €
- 96

RICE SALMON BURGER

with freshly grilled salmon fillet, salad, balsamic onions, guacamole, homemade pickle, tomato and homemade honey mustard sauce, rice bun 6, 9, A, B

16,50 €

- + SIDE DISHES:

House fries

Sweet potato fries
- + 4,40 €

+ 5,40 €

- + DIPS TO CHOOSE FROM:

Tomato Sauce ^{A, B}, Mayonnaise ^{3, 10, A, C, D}, BBQ-Sauce ^{C, E, 11} (Extra Dip: + 1,50 €)

- + HOMEMADE VEGAN DIPS:

Curry, Mint Mayonnaise, Aioli ⁶ (Extra Dip: + 2,50 €)

- + DOUBLE-BEEF

+5,50 €



Zveetz

www.zveetz.com
Instagram @zveetz

Dolci

- 92

CRÈME BRÛLÉE

with vanilla ice cream or optionally without ice cream 3, 5, 7, 13

6,50 €
- 93

CHOCOLATE BROWNIE

homemade warm brownie with walnuts, vanilla ice cream and chocolate sauce 1a, 3, 5, 7

7,90 €
- 94

COCONUT PANNA-COTTA VEGAN

with homemade forest berry jelly served in a glass ¹²

7,90 €
- NEW 99

HOMEMADE WHOLEMEAL QUINOA PUDDING

served in a glass with coconut cream and chocolate sauce ¹

7,90 €
- NEW 100

CHOCOLATE MOUSSE VEGAN

garnished with coconut cream and fresh berries

7,90 €

SWEETNESS BRINGS US JOY, AND SWEETNESS MEANS HAPPINESS

Because of my family's experience with diabetes and the effects associated with it, I set out on a mission: Sugar reduction!

But because we all love and need sweetness, it was clear that we had to offer delicious alternatives. That's how our desserts came about, designed to provide sweet treats without sugar consumption. And while we are at it, we also take on other problems in the

food industry. Therefore, desserts are also purely vegetable and in organic quality.

We hope you enjoy our delicious desserts and are grateful for Casbah being as a great partner on our mission!

Sugarfree greetings, Christian from Zveetz



**NEW AT CASBAH:
ZVEETZ & KINOA RHEINLAND PUDDING**

We have expanded our vegan dessert selection with really awesome sweets like chocolate mousse or quinoa pudding. Look forward to a sweet innovative dessert.



COCONUT PANNA-COTTA VEGAN

CHOCOLATE MOUSSE VEGAN



Kombuchery

DELICIOUS ORGANIC KOMBUCHA FOR BETTER HEALTH

You don't need lemonade, drink bacteria instead! Kombucha is a delicious and yet healthy refreshment - fruity, tart or spicy? With six flavors to choose from, you'll quickly find your favorite. Fermentation turns the organic tea into a sparkling and surprising refreshment, which is perfect for summer. Sustainably produced, fair trade and full of nutrients, lactic acid bacteria and vitamin. Not only your thirst will benefit from this power pack - but with every bottle you donate to drinking water projects in Africa and plant a tree in the Amazon. The first summer drink with added value, just try it yourself. Cheers!

www.kombuchery.de
Instagram: @kombuchery.de

Beer



// ON TAP

PETERS KÖLSCH ^{18, 19}	0,2 l / 0,3 l / 0,4 l	2,10 € / 3,00 € / 4,00 €
KROMBACHER PILS ^{18, 19}	0,3 l / 0,5 l	3,00 € / 4,80 €
LEFFE BLONDE	0,25 l	3,90 €
KROMBACHER HEFEWEIZEN ¹⁹	0,3 l / 0,5 l	3,00 € / 4,80 €
WITH FRUIT JUICE AT CUSTOMER'S OPTION	0,5 l	5,00 €

// BOTTLED BEER

KROMBACHER RADLER, ALCOHOL-FREE ¹⁸	0,33 l	3,90 €
MALZBIER, VITAMALZ ¹⁸	0,33 l	3,90 €
REISSDORF, ALCOHOL-FREE ¹⁸	0,33 l	3,90 €
SALITOS ¹⁸	0,33 l	4,20 €
KROMBACHER WHEAT BEER DARK ALE ^{18, 19}	0,50 l	4,80 €
KROMBACHER KRISTALL ^{18, 19}	0,50 l	4,80 €
KROMBACHER ALCOHOL-FREE ^{18, 19}	0,33 l	3,90 €
KROMBACHER GRAPEFRUIT ^{1, 2, 3, 5 18, 19}	0,33 l	3,90 €
BITBURGER HELLES LIGHT LAGER ^{gluten-free 18}	0,33 l	3,90 €

Cold drinks

// JUICES

NEKTAR/SAPS FROM NIEHOFFS VAHINGER	0,2 l / 0,3 l	2,90 € / 3,90 €
Unfiltered apple juice, Grape juice, Mango, Pineapple, Banana, Orange, Rhubarb, Cherry, Black currant, Passion fruit nectar		

OPTIONALLY ALSO AS SPRITZER	0,3 l / 0,4 l	3,40 € / 4,30 €
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// ENERGY DRINKS

 SILBERPFEIL ENERGY	0,33 l	3,60 €
Varieties: Energy Classic Black Orange		

// ICE TEA

 ELEPHANT BAY ICE TEA	0,33 l	3,90 €
Varieties: Passion Fruit Peach Zero Pomegranate Mango Pineapple		

 ORGANIC KOMBUCHA RAW	0,33 l	4,40 €
Varieties: Original Passion Fruit Ginger fermented carbonated organic tea drink 0,5 % vol. 		

Water & Sodas

// SOFT DRINKS

SELTERS NATURELL OR CLASSIC	0,25 l / 0,75 l	2,90 € / 7,50 €
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AQUA DELLO CHEF	0,3 l	3,90 €
with fresh limes and mint		

 HOMEMADE ALOE MANGO LEMONADE	0,3 l	4,90 €
with fresh mango puree, aloe vera nectar, lime and mint		

// LEMONADES FROM THE BOTTLE

PROVIANT	0,33 l	3,90 €
Varieties: Cola Cola Zero Organic Lemonade Organic Orange Lemonade		

LEMONAID	0,33 l	3,90 €
Varieties: Lime Passion fruit		

BIONADE Elderberry 	0,33 l	3,90 €
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FASSBRAUSE Lime	0,33 l	3,90 €
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FEVER TREE:	0,2 l	3,90 €
Ginger Ale ¹ , Elderflower Tonic Water, Indian Tonic Water ¹⁰ Mediterranean Tonic Water, Lemon Bitter ^{3, 10}		



ELEPHANT BAY ICE TEA

Champagner & Sekt

BRUT RÉSERVE CHAMPAGNE JEAN BAILLETTE-PRUDHOMME Im Glas helles goldgelb mit sichtlichem Kupferreflex. In der Nase gedeckter Apfel, Marzipan und Sultaninen. Ein unglaublich weiniger, feinerlicher und harmonischer Champagner der sich durch seine Zugänglichkeit und Balance definiert.	0,375 l	29,00 €
BIO ELBLING SEKT BRUT Weingut Hein Helles Zitronengelb. In der Nase unaufdringlich mit filigranem Aroma von grünem Apfel, Blüten und Zitronenzeste. Im Mund leichtfüßig, delikat mit Nuancen von Grapefruit und Ananas.	0,375 l	18,00 €
EIN GLAS FRISCHE ERDBEEREN ZUM CHAMPAGNER ODER SEKT		4,90 €
PICCOLO PROSECCO	0,2 l	7,00 €

Sprizz

// HOMEMADE SPRIZZ 🍋

PINK SPRIZZ South Tyrolean pink grapefruit liqueur 🍷, prosecco, lime juice ¹²	6,90 €
CHERRY SPRIZZ Homemade sour cherry liqueur from Lake Constance 🍷, prosecco ¹²	6,90 €
RASPBERRY SPRIZZ Homemade French raspberry liqueur from Vosges 🍷, prosecco, soda ¹²	6,90 €
MEIN DISTRIKT SPRIZZ MD.LIK Aperitif (regional), prosecco, grapefruit, currant ¹²	7,50 €
MEIN DISTRIKT TONIC SPRIZZ MD.LIK Aperitif (regional), tonic, orange zest	6,90 €
ORANGE SPLIT SPRIZZ Evoke Gin, orange, orange juice, passion fruit syrup, soda	7,50 €
MELON SPRIZZ Evoke Gin with melon flavored, Schweppes Wildberry, melon	7,50 €
LIME BASIL SPRIZZ Lime, basil liqueur 🍷, prosecco ¹²	6,90 €



// CLASSIC SPRIZZ 🍋

APEROL SPRIZZ with prosecco, Aperol, soda ^{1,10,12}	6,90 €
APEROL PASSION SPRIZZ with white wine or prosecco, Aperol, soda, passion fruit juice ^{1,10,12}	7,50 €
HUGO Prosecco, soda, holander flower syrup, mint ¹²	6,90 €
LILLET BERRY Lillet Schweppes Russian Wild Berry ⁵	6,90 €
MARTINI FIERO SPRIZZ Martini Fiero, prosecco, soda ¹²	6,90 €

// HOMEMADE ALKOHOLFREIE SPRIZZ 🍋

PASSION FRUIT SPRIZZ Passion fruit, pineapple nectar, orange juice, tonic water ¹⁰	5,90 €
APEROL SPRIZZ ALCOHOL-FREE Alcohol-free Crodino, lemonade, soda	5,90 €
CUCUMBERS-GINGER-SPRIZZ Cucumbers-sirup, lemonaid-mix, cucumbers, ginger, soda	5,90 €
ALOE MANGO SPRIZZ 100% Aloe-Vera-Gel, mango puree, coconut syrup, tonic water	6,40 €



SEE, TASTE, ENJOY

We atFASS Bonn are delighted to be a local partner for the Casbah, because we share the same philosophy: High quality. Sustainable. Homemade. Our portfolio includes delicatessen, high-quality vinegars & oils as well as fine brandies, gin, rum, liqueurs & whisky in a large selection. The inviting motto is: „See, taste, enjoy“, which we also bring to life at our various tasting events.

We look forward to welcoming you to our new shop at Friedrichstraße 49 and hope you enjoy your visit.

Kindest regards
Junis & Timm

Friedrichstraße 49 | 53111 Bonn

www.vomfass.de/bonn
Facebook: @vomfass.bonn
Instagram: vomfass_bonn



Cocktails

ANY
COCKTAIL
2FOR1
WITH VIP CARD
Every Sunday
(see p. 14)

CUBA LIBRE

Bacardi, Lime Juice, lime, cola

MOJITO

Bacardi, soda, lime juice, mint, lime, cane sugar

TEQUILA SUNRISE

Tequila Cazadores Blanco, grenadine, lemon juice, orange nectar

CAIPIRINHA

Cachaça Canario, lime juice, lime, cane sugar

PIÑA COLADA

Bacardi, pineapple nectar, coconut milk

SEX ON THE BEACH

Vodka 42 Below, Apricot Brandy De Kuyper, Lime Juice, Lemon Juice, cherry or passion fruit nectar

NEW

GIN BASIL SMASH

Infused gin, basil and lime

NEW

SOUTHSIDE

Gin, lime juice, sugar syrup, mint

NEW

ESPRESSO MARTINI

Vodka, Kahlua, espresso, sugar syrup

NEW

WHISKEY SOUR

Angostura bitters, Aqua Fava, bourbon, lemon juice, sugar syrup

NEW

MARGARITA

Tequila, Cointreau, lime juice, sugar syrup

NEW

OLD FASHIONED

Bourbon, sugar syrup, Angostura bitter

8,50 €

8,50 €

8,50 €

8,50 €

8,50 €

8,50 €

8,50 €

8,50 €

8,50 €

8,90 €

8,90 €

8,90 €



ORANGE SPLIT SPRIZZ

// VIRGINS

BONGO

Orange nectar, pineapple nectar, coconut syrup, mango syrup, lemon juice

6,90 €

ORANGE SUN

Orange nectar, grenadine, lemon juice

6,90 €

MOSKITO

alcohol-free mojito - mint, lime, brown sugar, sprite, grenadine

6,90 €

VIRGIN COLADA

coconut milk, pineapple nectar, lemon juice

6,90 €

MANGO-COLADA

Mango nectar, coconut milk

6,90 €

Gin

BOMBAY SAPPHIRE

with Fever Tree Elderflower Tonic Water, mint and lime

11,50 €

STAR OF BOMBAY

with Fever Tree Elderflower Tonic Water, lime and mint

13,50 €

BCN BARCELONA

with Fever Tree Indian Tonic Water and rosemary

13,50 €

// REGIONALE GINS

THE SIEGBURGER from Siegburg

with Fever Tree Mediterranean Tonic Water and rosmarin

13,50 €

MURRE GIN from Sankt Augustin

with Fever Tree Mediterranean Tonic Water and orange

12,50 €

NEW

HOLI GIN PURPLE EXPLOSION from Sankt Augustin

Indian Tonic and Grapefruit

14,50 €

NEW

LAURINS GIN from Süd Tirol

with Mediterranean Tonic and rosmarin

13,50 €

SIEGFRIED from Bonn

with Fever Tree Indian Tonic Water, lemon and thyme

13,50 €

SIGGI ALCOHOL-FREE WONDERLEAF from Bonn

with Fever Tree Indian Tonic Water and orange

9,00 €

EXTRA
STRONG
2 cl GIN
+ 3,50€

ANY
GIN TONIC
2FOR1
WITH VIP CARD
Every Sunday
(see p. 14)



Evoke Gin

Instagram: @evokegin

IT'S GIN O'CLOCK!

watermelon-flavoured gin – Evoke Gin – the new trend for summer evenings!

- 5 times distilled
- Fruity smell
- Creamy on the palate
- Pure or mixed a pleasure
- Fantastic color



BOMBAY SAPPHIRE

Aperitif & Digestif

RAMAZZOTTI	2 cl	2,90 €
OUZO	2 cl	2,90 €
WILLIAMS CHRIST from South Tyrol	2 cl	3,20 €
OBSTLER from Upper Swabia	2 cl	3,20 €

Grappa

GRAPPA DI CASBAH	2 cl	2,90 €
GRAPP NONINO Chardonnay Barrique	2 cl	3,90 €

Shots

ABSOLUT VODKA	2 cl	2,90 €
VODKA GREY GOOSE	2 cl	3,20 €
JÄGERMEISTER	2 cl	2,90 €
CAZADORES TEQUILA Blanco/Añejo	2 cl	2,90 €
NEW B52 Kahlua, Baileys, Cointreau	4 cl	4,50 €

Whisky

SCOTCH WHISKY LAPHROAIG Islay Single Malt 10 years	4 cl	9,00 €
JACK DANIEL'S	4 cl	6,50 €
GLENFIDDICH 12 Years	4 cl	8,00 €

Longdrinks

ABSOLUT VODKA TONIC	4 cl	7,60 €
ABSOLUT VODKA LEMON	4 cl	7,60 €
ABSOLUT VODKA MARACUJA	4 cl	7,60 €
ABSOLUT VODKA ORANGE	4 cl	7,60 €
VODKA GREY GOOSE TONIC	4 cl	9,60 €
VODKA GREY GOOSE LEMON	4 cl	9,60 €
JIM BEAM & COKE	4 cl	7,60 €
HAVANA & COKE	4 cl	7,60 €

Wine – Mixed

WINE SPRITZER homemade	0,25 l	4,90 €
TINTO DE VERANO	0,25 l	5,50 €
Red wine, lemonade, orange, lemon, ice cubes		

SUBSTANCES OR PRODUCTS THAT MIGHT CAUSE ALLERGIES AND INTOLERANCES:

1. cereals containing gluten: 1a wheat, 1b rye, 1c barley, 2. crustaceans, 3. eggs, 4. fish, 5. peanuts, 6. soybeans, 7. milk, 8. nuts, 9. celery, 10. mustard, 11. sesame seeds, 12. sulfur dioxide and sulphites, 13. lupins, 14. molluscs, A acidifier, B sweetener, C colorant, D antioxidant.

Liquers

SAMBUCA IL SANTO	2 cl	2,90 €
BAILEYS	2 cl	2,90 €
PINK GRAPEFRUIT LIQUEUR	2 cl	2,90 €
SOUR CHERRY LIQUEUR	2 cl	2,90 €
RASPBERRY LIQUEUR	2 cl	2,90 €
SIEGBURGER ABBEY LIQUEUR	2 cl	2,90 €
Made according to the original recipe of the Benedictine monks.		
NEW MEIN DISTRIKT LIQUEUR	2 cl	2,90 €
Mein Distrikt (MD.LIK Aperitif) is a new regional liqueur made from grapefruit, blood orange and tonka bean.		



RASPBERRY LIQUEUR

Wines

// OUR HOUSE WINES

WHITE WINE/GERMANY Dry, delicate fragrance of flowers and honey ¹⁷	0,2 l	5,80 €
ROSÉ/ITALY Dry, soft, fresh, full-fruity, without acidity ¹⁷	0,2 l	5,80 €
RED WINE/ITALY Dry, fresh, light and fruity ¹⁷	0,2 l	6,50 €

FOR EACH
WINE
A BRUSCHETTA
WITH VIP-CARD
Every Wed. (see p. 14)



GREY BURGUNDER 
Quality wine Bubenheim, dry ¹⁷

Delicate scent of acacia. Pleasant tropical fruit on the finish. Creamy melting. The versatile food companion.

0,1 l **3,40 €** / 0,2 l **6,50 €** / 0,75 l **22,50 €**



WHITE BURGUNDER 
Quality wine Bubenheimer Kallenberg, white, dry ¹⁷

Edge, fine tart, well-balanced acidity ratio. Pleasant pear aroma paired with mango.

0,1 l **3,90 €** / 0,2 l **7,50 €** / 0,75 l **26,00 €**



SAUVIGNON BLANC 
Quality wine Bubenheimer Honigberg, white, dry ¹⁷

With powerful and yet elegant fruit games. Taste the gooseberry aromas and the fine minerality!

0,1 l **3,90 €** / 0,2 l **7,50 €** / 0,75 l **26,00 €**



WINES FOR SPECIAL MOMENTS

The Finkenauer Winery is located in the middle of Rheinhessen - more precisely in Bubenheim in the Selz Valley. Yvonne Finkenauer manages the winery and is actively supported by her husband Christopher Franz from the Franz Winery in Appenheim. Together with the #teamfinkenauer, the vineyards around Bubenheim and Appenheim are cultivated. The vineyards „honeyberg“, „Kallenberg“, „Schwabenheimer Schlossberg“ and „Appenheimer Handertgulden“ offer through the loess, lime, limestone marl and shell limestone soils a perfect Grandlage for crisp white wines. Whether Weissburgander, Chardonnay, Sauvignon Blanc or a fine Riesling: all bear the signature of the winemaker.

Always with light edges, always young and fresh. From the summer cuvée „WHITE AND EASY“ to the premium category „MEILENSTEINE“ - nothing is left to chance.

Yvonne Finkenauer wants to tell a story with her wines - that makes you want more and that you just can't get enough of. With a large portion of passion, a good portion of courage, and a lot of room for crazy and innovative ideas, she leads the winery.



„TRY BEFORE YOU BUY...”

The Weinlager Siegburg is one of our long-standing regional partners who enables us to choose from a variety of high-quality wines and thus to complement our wine list very specifically.

For more than 25 years, Jörg Lehnen's Weinlager has stood for wine and pleasure. The Weinlager Siegburg is a firm institution, but also beyond the borders of Siegburg known as an importer and wholesaler, being of great importance for the gastronomy.

More than 350 national and international wines, as well as spirits and fancy foods are offered in the specialized trade. The motto is: „Try before you buy”.

The winery is open in the classic ambience of historic walls Tuesday to Friday evenings and Saturdays from noon to late evening. They are also happy to open their doors for other events such as private parties or weddings.

// WEINGUT WILDNER

CASBAHS WILDKÄTZCHEN RIESLING 0,1 | 3,40 € / 0,2 | 6,50 € / 0,75 | 22,50 €
off-dry

Playful and lively, like a young cat, this fine tart Riesling uncomplicated joie de vivre. Surprising, refreshing and yet wonderfully soft. Pleasure that makes you purr.

WILDNER CUVEÉ WEISS 0,1 | 3,40 € / 0,2 | 6,50 € / 0,75 | 22,50 €
delicious

Delicate floral scent conjures summer in the glass and for music apple and grapefruit play on the palate.

WILDNER SPÄTBURGUNDER ROSÉ 0,1 | 3,40 € / 0,2 | 6,50 € / 0,75 | 22,50 €
delicious

Playful and fruity taste of berries and cherries. For a boundless and carefree attitude to life.

// WINES FROM ALL OVER THE WORLD

LUGANA 0,1 | 5,50 € / 0,2 | 8,90 € / 0,75 | 30,00 €
Garda, white, dry¹⁷
100% Trebbiano. Fine structure with great richness of ripe fruit, like apricot and peach. An appealing wine for special moments.

EL PEDAL TEMPRANILLO 0,1 | 3,70 € / 0,2 | 7,00 € / 0,75 | 24,00 €
Emperatriz Rioja/Spain, red, dry¹⁷
Fresh cool fruit, aromas of ripe cherries, fine spicy, mild acidity.

MERLOT 0,1 | 3,70 € / 0,2 | 7,00 € / 0,75 | 24,00 €
Italy, red, dry¹⁷
Soft, elegant, fruity.

SHIRAZ 0,1 | 3,90 € / 0,2 | 7,50 € / 0,75 | 26,00 €
Nudo/Chile, red, dry¹⁷
Deep red color, full-bodied.

