

GEKKOS

This menu is dedicated to one of the greatest
explorers, scientists and globetrotters of all time

Alexander von Humboldt
1769 – 1859



PREFACE

This menu is inspired by the travels of Alexander von Humboldt.

Nowadays it is hard to imagine how enormous the achievement of a journey round the world must have been two hundred years ago. However, this venturesome traveller managed to do it.

He was not just a traveller though. Humboldt also was a naturalist; he laid the foundation for geography as a science and established a new reflection on the world of his time through his work.

His high reputation was reflected in nicknames given to him by his contemporaries, such as “the second Columbus”, “prince of science” or “the new Aristotle”.

There is no doubt that his journeys were impeded by hardships and obstacles, which he overcame with immense willpower. But despite all the challenges Humboldt and his crew must have met, the impressions and experiences during the long years of travelling must have also held countless moments of happiness and sheer wonder for them.

Due to his curiosity and his irrepressible interest in everything around him, he became one of the most important figures in the history of geography and science.

He was a gentleman characterised by his respect for his environment and guided by his immense self-discipline.

We would love to invite you take part in Humboldt’s journey.
In the most agreeable way possible – just by having a drink. Cheers!

{ Germany }

JAEGER COCKTAIL 2.0

13,00

Alexander von Humboldt was a German geographer, naturalist, and explorer. As everybody knows, planning an expedition works best with a cold drink in your hand! Here we go! This one is inspired by a drink taken from the *Café Royal Cocktail Book* by W.J. Tarling.

German Doppelkorn, fino sherry, bitter orange liqueur and Sexy Bitters.

The Jaeger 2.0 resembles a Martini cocktail. Light and elegant, slightly vinous with a bitter finish.

{ France }

CHRYSANTHEMUM COCKTAIL

13,00

In 1798 Humboldt met the botanist Aimé Bonpland in Paris. Bonpland became his friend and travelling companion. From Paris they started their unique expeditions. The use of herbal and French rooted ingredients in this drink makes particular sense taking Bonpland's profession into account.

This great old drink was first found in Hugo Ensslin's book *Recipes for Mixed Drinks*, published in 1916. Truly a boisson française!

Dry vermouth and herbal, honeyed Bénédictine, flavoured with a touch of absinthe, offering loads of flavour without too much of a boozy punch.

{ Spain }

SOUR DE JEREZ

15,00

Thanks to his very good manners, his ability to speak Spanish almost fluently, plus the fact that he mapped vast areas of Spain for the first time, Humboldt was given a visa from the Spanish crown for all their colonies in South-America. We would have celebrated this with a decent drink, e.g. with this one!

Brandy de Jerez, freshly squeezed lemon juice, homemade raisin syrup and a splash of Pedro Ximénez Sherry. Served with a piece of old Manchego cheese by side.

A sweet but still refreshing drink with the taste of Andalusia.

{ Venezuela }

LEONIDS

14,00

After a long voyage by ship, Alexander von Humboldt arrived in Venezuela. There he witnessed a meteor shower which impressed him deeply. We hope that we can impress you as well with this potation.

Santa Teresa 1796 Antiguo de Solera Rum (from Venezuela, of course), sweet vermouth and a small spoon of homemade pineapple syrup refined with some drops of dry curaçao, crème de noyaux and aromatic bitters.

An estival version of a Latin-American Manhattan cocktail.

{ Cuba }

QUINCE CANCHANCHARA

13,00

After two years of travelling Humboldt and Bonpland rested in Havana, Cuba. Hopefully they enjoyed some classic Cuban drinks there – who knows! Anyhow, we upgraded the classic Canchanchara cocktail with some fruity quince flavour resulting in a more complex version of a Daiquiri.

Light Cuban style Rum, freshly squeezed lime juice and quince jelly sweetened with a dollop of acacia honey.

{ Colombia and Ecuador }

EARTHQUAKE ON PICHINCHA

13,00

After leaving Cuba and landing in Cartagena, Humboldt and Bonpland criss-crossed Colombia and reached Ecuador, where they ascended several mountains and volcanoes. On one of them, notably Pichincha, they almost perished when a large earthquake occurred while they were trying to reach its peak.

Barrel aged Rum, cold dripped Colombian coffee, lime juice and homemade demerara sugar syrup.

A stimulating concoction, strong in flavours. You have to go for it if you are a coffee lover!

{ Peru }

PI|NEAPPLE|SCO

15,00

The Latin-American journey concluded with an expedition to the sources of the Amazon en route to Lima, Peru. Time for a truly Peruvian recreation.

Dried pineapple infused Pisco Quebranta, citrus juice, homemade pineapple sugar, Falernum and egg white, finished with a flamed Angostura bitters mist.

A take on the classic Pisco Sour cocktail enhancing flavour by using dried and fresh pineapple in this drink.

{ Mexico }

OAXACA BLOOD

14,00

A tempestuous sea-voyage brought them from Peru to Mexico, where they resided for a year, travelling to different cities. We don't have any record of what Bonpland and Humboldt drank over there but we are sure they would have been thrilled with this one.

Mezcal Espadín, sweet vermouth, cherry wine and a hint of dark chocolate. Served with a gold nugget.

Dark and fruity, slightly smokey with some chocolate overtones.

{ USA }

TJ BLINKER

13,00

When Humboldt arrived in the United States in the spring of 1804, he stayed in the White House as a guest of President Thomas Jefferson, definitely another great personage of this time. Imagine them sitting together having a drink with Benjamin Franklin. Wouldn't you have loved to join them?

Rye whiskey shaken vigorously with fresh pink grapefruit juice and morello cherry syrup.

A fruity and refreshing drink based on the strong and versatile flavours of the rye.

{ Russia }

BLOODY MARY MARTINI

14,00

After returning to Germany, Humboldt made another expedition to Russia a few years later. This means that we have to serve you a vodka drink ...

Rethink a Bloody Mary. Alter the texture. Make it crisp. Serve it different. The result: a crystal clear but savoury drink which will surprise you in many ways!

Vodka and homemade tomato water accented by Gekkos' secret spice mix.

SPIRITS

We serve 40 ml.

APERITIFS, ABSINTHE AND FORTIFIED WINES

Campari Italy	8,00
Gran Classico Bitter Switzerland	9,00
Henri Bardouin Pastis France	10,00
Pernod Absinthe 63% France	12,00
Duplais Verte Absinthe 68% Switzerland	14,00
Eichelberger 78 Absinthe Germany	14,00
Punt e Mes Italy	8,00
Carpano Antica Formula Italy	8,00
Vermouth del Professore Bianco Italy	9,00
Noilly Prat Blanc France	8,00
Noilly Prat Ambré France	8,00
Ramos Pinto White Port Portugal	9,00
Ramos Pinto Tawny Port 10 years Portugal	10,00
Lustau Manzanilla Sherry Papirusa Spain	8,00
Lustau Fino Sherry Jarana Spain	9,00
Lustau Palo Cortado Sherry Peninsula Spain	9,00
Lustau Pedro Ximénez Sherry San Emilio Spain	10,00

BITTERS AND HERBS

Fernet Branca Italy	8,00
Amaro Montenegro Italy	8,00
Picon Amer France	8,00
Chartreuse verte France	8,00
Chartreuse V.E.P. verte France	18,00
Chartreuse Liqueur du 9° Centenaire France	14,00
Chartreuse M.O.F. Sommeliers France	12,00
Jägermeister Germany	7,00

AGAVE

Choose your favorite Tequila or Mezcal. Each Mexican distillate is served with a pleasurable glass of our homemade Sangrita – sorry folks, no limes, no salt!

TEQUILA

Calle 23 Blanco	8,50
Don Julio Blanco	11,00
Don Julio Reposado	11,00
Ocho Reposado	12,00
Don Julio Añejo	12,00
Sierra Milenario Extra Añejo	12,00

MEZCAL

San Cosme	8,50
Del Maguey Mezcal Vida	11,00
Alipús San Juan	12,00

GIN

Tanqueray London Dry England	8,00
Tanqueray No. Ten England	9,50
Tanqueray Malacca England	12,00
Tanqueray Old Tom England	9,50
Hendrick's Scotland	10,00
Monkey 47 Germany	12,00
Ferdinand's Saar Dry Gin Germany	12,00
Ferdinand's Quince Gin Germany	11,00
Gin Sul Germany	12,00
Sipsmith England	10,00
Sipsmith V.J.O.P. England	12,00
Old Raj 46% England	10,00
Old Raj 55% England	11,00

Oxley England	12,00
No. 3 England	11,00
Plymouth Gin 41,2% England	9,00
Bols Genever Netherlands	9,00

BRANDIES

COGNAC

Pierre Ferrand 1840	10,00
Hennessy Fine de Cognac	12,00
Hennessy XO	28,00
Hennessy Paradis	120,00
Hennessy Paradis Imperial	160,00
Hennessy Richard	240,00

BRANDY DE JEREZ

Lepanto Solera Gran Reserva	10,00
Cardenal Mendoza	10,00

GRAPPA

Marolo 20 Anni Grappa di Barolo	26,00
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OTHER BRANDIES

Lantenhammer Williamsbirnenbrand Germany	12,00
Lantenhammer Waldhimbeergeist Germany	12,00
Lantenhammer Wildkirschbrand Germany	18,00
Mozart Dry Chocolate Austria	10,00

VODKA

Ketel One Netherlands	8,00
Belvedere Poland	10,00
Grey Goose France	10,00
Kauffman soft Russia	15,00

RUM & RHUM

Bacardi 8 años Puerto Rico	8,50
Bacardi Ron Superior 44,5% Puerto Rico	8,50
El Dorado 12 years Guyana	12,00
El Dorado 15 years Guyana	14,00
Ron Zacapa 23 Solera Guatemala	13,00
Ron Zacapa XO Centenario Guatemala	20,00
Ron Botucal Venezuela	13,00
Santa Teresa 1796 Antiguo de Solera Venezuela	13,00
Trois Rivières Rhum Agricole blanc 55% Martinique	8,50

WHISKEY & WHISKY

BOURBON

Maker's Mark	8,50
Knob Creek 9 years	10,00
Woodford Reserve	9,00
Elijah Craig 12 years	9,00
Elijah Craig Barrel Proof	18,00
Vintage 17 years	17,00
Hirsch Selection 20 Small Batch Reserve	19,00
Hudson Baby Bourbon	35,00
Jefferson's very small Batch	18,00
Black Maple Hill	29,00
Rowan's Creek	11,00
Johnny Drum Private Stock	12,00

RYE

Rittenhouse bottled in bond	9,00
Jim Beam (rī) 1	20,00
The Bitter Truth Rye 24 years	54,00
Thomas H. Handy Sazerac Rye 2009	38,00

TENNESSEE	
George Dickel Cascade Hollow	10,00
Jack Daniel's Gentleman Jack	8,50
CANADIAN	
Canadian Heritage 21years	18,00
Crown Royal	8,00
BLENDED SCOTCH	
Chivas Regal 18 years old	14,00
Johnnie Walker Gold Label Reserve	10,00
Johnnie Walker Platinum	19,00
Johnnie Walker Blue Label	25,00
Johnnie Walker King George V.	54,00
Monkey Shoulder	12,00
IRISH	
Jameson	8,50
Teeling Small Batch	9,00
SINGLE MALTS	
Auchentoshan 21 years Lowlands	24,00
Dalmore 12 years Highlands	12,00
Dalmore 15 years Highlands	17,00
Dalmore 18 years Highlands	22,00
Dalmore Cigar Malt Highlands	20,00
Dalmore King Alexander III Highlands	28,00
Dalmore Cromartie Highlands	34,00
Glenmorangie Original 10 years Highlands	12,00
Glenmorangie 18 years Highlands	22,00
Glenmorangie Signet Highlands	28,00
Oban 14 years Highlands	13,00
Ardbeg Ten Islay	14,00
Ardbeg Corryvreckan Islay	17,00
Ardbeg Uigeadail Islay	18,00
Ardbog Islay	25,00
Ardbeg Perpetuum Islay	24,00
Lagavulin 16 years Islay	15,00
Laphroaig 10 years Islay	10,00
Laphroaig Quarter Cask Islay	11,00
Highland Park 18 years Orkney	22,00

CHAMPAGNE & SPARKLING WINE

Moët & Chandon Brut	0,1 L	15,00
	0,75 L	105,00
	1,5 L	220,00
Moët & Chandon Rosé	0,1 L	17,50
	0,75 L	130,00
	1,5 L	270,00
Louis Roederer Brut	0,1 L	15,00
	0,75 L	110,00
Veuve Clicquot Brut	0,75 L	120,00
Veuve Clicquot Rosé	0,75 L	140,00
Ruinart Rosé	0,75 L	140,00
	1,5 L	330,00
Ruinart Blanc de Blancs	0,75 L	140,00
	1,5 L	330,00
Geldermann carte blanche	0,1 L	9,00
	0,75 L	65,00
Geldermann brut rosé	0,75 L	75,00

GRANDE CUVÉE

Dom Pérignon 2005	0,75 l	295,00
Dom Pérignon 2003	1,5 l	790,00
Dom Pérignon Rosé 2000	0,75 l	690,00
	1,5 l	1500,00
Louis Roederer Cristal 2004	0,75 l	350,00
	1,5 l	850,00
Louis Roederer Cristal Rosé 2006	0,75 l	800,00
	1,5 l	1800,00
Perrier Jouët Belle Epoque 2006	0,75 l	350,00
Armand de Brignac Brut Gold	0,75 l	800,00
	1,5 l	1600,00
Armand de Brignac Brut Rosé	0,75 l	1200,00

WINE

WHITE WINE

2014 “Josef Spreitzer” Riesling 0,2 L 12,00
Weingut Spreitzer | Rheingau, Germany

2012 Chardonnay Vintners Blend 0,2 L 14,00
Ravenswood | California, USA

ROSÉ WINE

2014 Clarette 0,2 L 12,00
Weingut Knipser | Pfalz, Germany

RED WINE

2010 Baron de Ley Reserva 0,2 L 14,00
Tempranillo | Rioja, Spain

2012 Penfold’s Koonunga Hill 0,2 L 13,00
Shiraz Cabernet | South Australia

2004 Reserve de la Comtesse 0,75 L 100,00
Cuvée | Pauillac, France

2004 Château La Nerthe 0,75 L 85,00
Cuvée | Chateaufeuf-de-Pape, France

2000 Prunotto Barolo Bussia DOCG 0,75 L 185,00
Nebbiolo | Piedmont, Italy

2005 Baron de Ley Gran Reserva 0,75 L 95,00
Tempranillo | Rioja, Spain

BEER

Radeberger	0,33 L	5,00
Clausthaler extra herb non-alcoholic	0,33 L	5,00

SOFT DRINKS

Coca-Cola^{1,2}, Cola light^{1,2}, Coke Life^{1,2},	0,2 L	4,50
Fentimans Tonic Water	0,125 L	5,50
Fever Tree Tonic Water	0,2 L	5,50
Golden Monaco Tonic	0,23 L	5,50
Schweppes		
Indian Tonic ^{1,3} , Dry Tonic ^{1,3} , Bitter Lemon ³ , Ginger Ale, Soda Water ³	0,2 L	4,50
Thomas Henry Ginger Beer	0,2 L	4,50
Red Bull / zero^{1, 2, 4, 5, 6}	0,33 L	6,00
Rapp's Juices	0,25 L	4,50
cloudy apple, cranberry, orange, passion fruit, tomato		
Selters Water still & sparkling	0,25 L	4,00
	0,75 L	9,00

CIGARS

Cohiba Siglo I	15,00
Cohiba Robusto	28,00
Cohiba Siglo VI	38,00
Cohiba Behike 56	50,00
Montecristo No.5	10,00
Montecristo No.4	12,00
Montecristo No.2	20,00
Romeo y Julieta Club	2,00
Romeo y Julieta No.2	9,50
Romeo y Julieta Wide Churchill	16,00
Partagas Serie D No.4	12,00
Davidoff Club	2,00
Davidoff Short Perfecto	16,00
Flor de Selva Robusto	9,50

GEKKOS

WWW.GEKKOS-BAR.COM

Please ask for bar food.

All prices in €, include VAT and service charge.

1. Koffeeinhaltig, 2. Farbstoffhaltig, 3. Chininhaltig, 4. Taurinhaltig, 5. Saccharinhaltig

Please let us know if you need allergen information.