

# PIGALLE

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## BAR

*Tuesday to Thursday*

*18:00 - 01:00*

*Friday and Saturday*

*18:00 - 03:00*

### **EVENTS AND PRIVATE HIRE**

*office@pigalle-wien.com*

### **RESERVATIONS & QUESTIONS**

*Call or Whatsapp: 0670 656 19 73*

*@pigalle.vienna*

*Praterstrasse 9, 1020 Wien*

*GOAT Gastro GmbH*

# FIZZY - APÉRITIF - PUR - FAIT MAISON

## Elderflower Spritz

*St . Germain, homemade Oleo,  
white wine, soda*  
8,00

## Crémant Rosé

*Bailly Lapierre, Bourgogne 0,1l/0,75l*  
6,50 / 40,00

## Champagne Extra Brut / Rosé

*Veuve Cliquot 0,75l*  
80,00

## Kir Royal

*Crémant Brut, fruit liqueur*  
... original 7,50  
... raspberry 7,50  
... passion fruit 7,50

## Chandon Garden Spritz

*Chandon sparkling with orange bitter 0,15l*  
6,50

## Pastis 12-12

*with ice & water...*  
...2cl 3,00  
...4cl 5,00

## Vermouth ...

*with a twist or slice on the rocks 6cl*  
...La Quintinye blanc 6,50  
...La Quintinye rouge 6,50

## Pigalle Aperol

*Aperol, Maraschino, grapefruit, Prosecco*  
7,50

## Campari...

... Soda 6,00  
... Orange 7,50

## Pink Mystery

*Prosecco, raspberry, Crème de pêche,*  
8,00

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# FIZZY APÉRITIF - COCKTAIL - FAIT MAISON

## Hands Off

*Grand Manier, sage syrup,  
cranberry juice, lemon, sage cigar*

8,50

## Spiced Negroni

*Tanqueray 47, Quntinye, Campari,  
infused with spices*

11,00

## Necromancer

*Stolichnaya, Chambord, rosemary syrup,  
lime, blackberries*

8,50

## Hibiscus Pisco Sour

*Pisco, lime, simple syrup,  
hibiscus, egg white*

12,00

## Tanqueray Gin & ...

*... Fentimans natural Tonic 11,50*

*... Fentimans light Tonic 11,50*

## Absinth Frappé

*Absinthe Tabu Classic, sugar, lemon,  
bitters, mint*

9,00

## Corny Peach

*Bourbon, vanilla, lime, white peach tonic*

11,00

## Rum DMC

*Plantation pineapple rum, pineapple,  
Velvet Falernum, creole bitters, citrus*

12,00

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# COCKTAIL - FAIT MAISON

## Paris-Tehran Mule

*Calvados VSOP, berberries syrup,*

*lime, Ginger Beer*

13,00

## Sazerac

*Frapin 1270, Rye Whiskey, Tabu Absinthe,*

*sugar, Peychaud's bitters*

13,00

## Hot Amber

*Tequila, pineapple, lime, Cointreau, rosemary*

*syrup, Creole bitters, chilli salt rim*

13,00

## Drink and Drive

*Lillet, vanilla syrup, lime,*

*white peach tonic*

8,50

## Burnt Sienna

*Appleton rum, Falernum,*

*lime, Angostura*

12,00

## Fleabag

*fig-infused Frapin 1270, Grand Marnier,  
lemon, orange, sage syrup, vanilla sugar rim*

13,00

## Tainted Love

*Stolichnaya, Chambord, pineapple, passion*

*fruit purree, lime, sugar, raspberry*

12,00

## Not even smoky

*Meczal, blackberries, lime, mint, agave*

12,00

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# CLASSIQUES

## Clover Club

*Tanqueray, raspberry purée, sugar,  
lemon, egg white*  
12,00

## Perfect Manhattan

*Rye whiskey, Sweet & Dry Vermouth, Angostura Bitters, Orange & Maraschino Cherry*  
12,00

## Pornstar Martini

*Stolichnaya, passion fruit purée & liqueur,  
vanilla, lime, Crémant Brut*  
13,00

## Gin Basil Smash

*Tanqueray, lemon, Sugar, Basil*  
*Shot...4,50 (2pc. min.)*  
*Drink...12,00*

## Espresso Martini

*Stolichnaya, Mr Black, Espresso, vanilla syrup*  
*Shot...5,00 (2pc. min.)*  
*Drink...13,00*

## Tommy's Margarita

*Cazadores Tequila, agave, lime, sea salt*  
11,00

## Your favourite Sour

*Sugar, Citrus, Egg White, Bitters ...*  
*... Whiskey 11,00*  
*... Gin 11,00*  
*... Amaretto 9,00*  
*... Averna 9,00*

# PLATS

## FRENCH ONION GRILLED CHEESE

*Conté & Boursin cheese with caramalized onions & homemade honey-dijon-mustard dip*  
7,50

## BREAD, BUTTER AND OLIVES

*Joseph Brot, geschlagene Butter, marinierte Oliven*  
7,50

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# VIN BLANC - VIN ROUGE - ROSÉ

## VIN BLANC

	0,125	0,25	0,75
<i>Vin de la maison</i>	3,90	7,50	
<i>Grüner Veltliner, Kamptal</i>			
<i>Popcorn 21</i>	4,80	9,40	28,00
<i>Herbert Zillinger, Niederösterreich, Ebenthal, Cuvée aus GV &amp; Welschr.</i>			
<i>Muscadet Classic 22</i>	5,60	10,80	33,00
<i>Domaine de l'Écu, Loire, 100% Melon de Bourgogne</i>			
<i>Zegwur 21</i>	6,80	13,40	38,00
<i>Domaine Durrmann, Alsace, Frankreich, Gewürztraminer</i>			
<i>Fresh &amp; juicy, notes of rose &amp; lychee</i>			
<i>Sextant Julien Altaber 20</i>			60,00
<i>Saint-Aubin, Bourgogne, Frankreich, Chardonnay</i>			

## ROSÉ

<i>The Pale 21</i>	4,60	9,00	27,00
<i>Caves d'Esclans, Provence, Frankreich</i>			
<i>L'Amoureuse 21</i>	4,80	9,40	28,00
<i>Domaine de Majas – Côtes Catalanes, Cuvée, Syrah, Grenache &amp; Cabernet Franc</i>			
<i>Mineral &amp; juicy, notes of red fruits with rosehip &amp; herbs de Provence</i>			

## VIN ROUGE

<i>Bovin Rouge 21 (bt. 1l)</i>	5,20	10,20	38,00
<i>Hervé Villemade – Bourgogne, Frankreich, 100% Gamay</i>			
<i>Young &amp; fresh, to be drunk in one gulp! Served chilled</i>			
<i>La Souteronne 20</i>			55,00
<i>Domaine Bobinet – Loire, Frankreich, 100% Gamay d'Auvergne</i>			
<i>Full-bodied &amp; fruity, notes of dark cherry and strawberry with baking spice</i>			

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# CRÉMANT - CHAMPAGNE - BIÈRE - DIVERS

## CRÉMANT ET CHAMPAGNE

	0,1l	0,75
<i>Crémant Rosé</i>	6,50	40,00
<i>Bailly Lapierre, Bourgogne</i>		
<i>Champagne Brut</i>		80,00
<i>Veuve Cliquot, Champagne</i>		
<i>Champagne Brut Rosé</i>		80,00
<i>Veuve Cliquot, Champagne</i>		

## DIVERS

<i>Monaco 0,33l</i>		3,50
<i>french „Radler“ with grenadine syrup</i>		
<i>Weitra hell, 0,33l</i>		3,80
<i>blonde, on tap, upper Austria</i>		
<i>Weiss g'spritzt 0,25l</i>		3,80
<i>white wine, soda</i>		
<i>Aperol Spritz</i>		6,50
<i>Aperol, Prosecco, soda</i>		

## SANS ALCOOL

<i>Evian still / sparkling 0,33l</i>		4,00
<i>Soda Zitron* 0,5l</i>		3,50
<i>Orangina 0,25l</i>		4,50
<i>Coca-Cola Original / Zero 0,3l</i>		4,00
<i>Fentimas Original Tonic / Ginger Ale 0,2l</i>		3,50
<i>Fentimans Ginger Beer 0,275l</i>		3,50
<i>Thomas Henry Bitter Lemon 0,2l</i>		3,50

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# SPIRITUEUX

*all prices are for 4cl, smaller portion available*

## GIN

Tanqueray 47	8,00	Citadelle	11,00
Fords	11,00	Citadelle Old Tom	11,00
Tanqueray No 10	12,00	G'Vine Floraison	10,00
Monkey 47	12,00	G'Vine Nouaison	13,00
Hendricks	12,00	Roku Japanese	12,00
Elephant Dry	12,00	Stin Styrian	12,00
Gin Mare	11,00	Ferdinand's Saar	12,00
Gin Sul	12,00	Windspiel	13,00
Elephant Sloe	12,00	Zuidam Dutch	12,00
Ophir Oriental	12,00	Zuidam Genever	11,00

## VODKA

Belvedere	11,00	Haku	11,00
Cobalt	10,00	Tito's Handmade	10,00
Grey Goose	12,00	Freimut	11,00
		Edelweiss	12,00

## BOURBON

Bulleit	8,00	Hudson Baby	14,00
Bulleit Rye	10,00	Hudson Manhattan	14,00
Knob Creek Rye	12,00	Sazerac Rye	14,00
Woodford Réserve	12,00	Blanton's Sin. Barrel	14,00

## WHISKEY

Monkey Shoulder	8,00	Aberfeldy 12	12,00
Château du Breil	10,00	Aberlour 12	14,00
Green Spot	12,00	Laphroaig 10	12,00
Connemara 12	12,00	Ardbeg An Oa	14,00
Auchentoshan		Oban 14	14,00
American Oak	11,00	Glenmorangie	
Auchentoshan		Sherry Wood	14,00
Double Wood	12,00	Dalmore 15	18,00
Balvenie 12	12,00	Enso - japanese	12,00

## RUM

Plantation 3	8,00	Dos Maderas PX	13,00
Appleton Estate	9,00	Ophimus 18	15,00
Clement Agricole	10,00	Gold of Mauritius 8	16,00
Trois Rivières L'Ocea	15,00	La Mauny XO	18,00
Plantation Pineapple	11,00	Bayou Rhum XO	18,00
Mount Gay Barb.	12,00	Mezan Panama XO	19,00
Kraken Spiced	11,00	AH Riise Ambre D'	14,00
Mezan Jamaica XO	12,00	AH Riise Port XO	18,00
Gosling's Black Seal	12,00	Plantation 2009	22,00
Wray & Nephew	12,00	AH Riise Ultra Bl.	25,00

## TEQUILA

Cazadores Blanco	8,00	Herradura Anejo	10,00
Cazadores Reposado	12,00	Volcan de Mi Tierra	12,00
Calle 23 Anejo	12,00	Corralejo Anejo	14,00
Calle 23 Reposado	14,00	Amor Mio Anejo	26,00
Volcan du mi Terra	12,00		
Azul	40,00		

## COGNAC

Frapin 1270	9,00
1840 Cigar Blend	14,00
Fontpinot XO	18,00
Hennesey	10,00

## ARMAGNAC

Chateau du Breil	12,00
Folle Blanche	10,00

## PISCO

Barsol Quebranta	10,00
Pisco de Oro Negra	12,00

## CACHACA

Leblon	10,00
Capucana	12,00

## MEZCAL

San Cosme	8,00
Marca Negra Espadin	12,00

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