

PIGALLE

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

Pastis 12-12

with ice & water...

...2cl 4,00

...4cl 6,50

Vermouth ...

with a twist or slice on the rocks 6cl

...La Quintinye blanc 6,50

...La Quintinye rouge 6,50

Crémant Rosé

Bailly Lapierre, Bourgogne 0,1l/0,75l

6,50 / 40,00

Pigalle Aperol

Aperol, Maraschino, Grapefruit, Prosecco

9,00

Champagne Extra Brut

Veuve Cliquot 0,75l

70,00

Campari...

... Soda 6,50

... Orange 9,00

Chandon Garden Spritz

Chandon sparkling with orange bitter 0,15l

6,50

Spiced Negroni

Tanqueray 47, Quintinye rouge,

Campari, infused with spices

12,00

Prices are in Euro, including all VAT.

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FIZZY APÉRITIF - COCKTAIL - FAIT MAISON

Wonka

*Appleton, Dark chocolate liqueur, Amaro
Montenegro, Rosemary syrup, Chocolate bitters,
Lime, Cocoa rim*
13,00

Pink Mystery

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

Necromancer

*Stolichnaya, Chambord, Rosemary syrup,
Lime, Blackberries*
10,50

Aphrodisiac

*Cinammon-plum infused Pisco, Lime,
Sugar, Egg white*
14,00

Tanqueray Gin & ...

*... Fentimans natural tonic 11,50
... Fentimans light tonic 11,50*

Dirty Talk

*Charles Ingvar bitter, Campari, Lime,
Sugar, Salt, Mint*
13,00

Trainwreck

*Buffalo Trace, Quintinye rouge, Lime,
Angostura, Ginger Ale*
13,00

Golden Hour

*Tequila Blanco, Apple Cider, Lemon, Agave,
Plum puree, Cinammon*
14,00

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COCKTAIL - FAIT MAISON

Paris-Tehran Mule

*Calvados VSOP, Berberries syrup,
Lime, Ginger Beer*
14,00

Burnt Sienna

*Appleton Estate, Falernum,
Lime, Angostura*
13,00

Sazerac

*Frapin 1270, Bulleit Rye,
Mata Hari Absinthe, Sugar, Peychaud's bitters*
15,00

Fleabag

*Fig-infused Frapin 1270, Grand Marnier,
Lemon, Orange, Sage syrup, Vanilla sugar rim*
15,00

Hot Amber

*Tequila, pineapple, lime, Cointreau, rosemary
syrup, Creole bitters, chili-lime salt rim*
14,00

Tainted Love

*Stolichnaya, Chambord, Pineapple, Passion
fruit puree, Lime, Sugar, Raspberry*
14,00

1927

*Plum infused Unicum, Quintinye rouge,
Buffalo Trace, Orange Bitters*
15,00

Not even smoky

*Meczal, Blackberries,
Lime, Mint, Agave*
15,00

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CLASSIQUES

Old Cuban

*Appleton Estate, Prosecco, Lime,
Sugar, Mint*
13,00

Espresso Martini

Stolichnaya, Mr Black, Espresso
Shot...5,00 (2pc. min.)
Drink...14,00

Perfect Manhattan

*Bulleit Rye, Quintinye blanc & rouge,
Angostura & Maraschino Cherry*
14,00

Pornstar Martini

*Stolichnaya, Passion fruit purée & liqueur,
Vanilla, Lime, Crémant*
15,00

Gin Basil Smash

Tanqueray, Lime, Sugar, Basil
Shot...5,00 (2pc. min.)
Drink...13,00

Your favourite Sour

Sugar, Citrus, Egg White, Bitters ...
... Whiskey 13,00
... Gin 13,00
... Amaretto 12,00
... Averna 10,00

PLATS

FRENCH ONION GRILLED CHEESE

Conté & Boursin cheese with caramalized onions & homemade honey-dijon-mustard dip
8,50

BREAD, BUTTER AND OLIVES

flambéd goat cheese, wasabi grapes, caramalized walnuts, salad, lavender dressing
8,50

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VIN BLANC - VIN ROUGE - ROSÉ

VIN BLANC

Vin de la maison

Grüner Veltliner, Kamptal

classy with a twist, floral, fruity, spicy

Montagny 1er Cru 19

Millebuis, Bourgogne

Pouilly Fumé 19

Loire, Sauvignon Blanc

0,125 0,25 0,75

4,30 8,20

6,50 12,00 35,00

6,80 12,50 36,00

VIN ROUGE

Haut Medoc 19

Chateau Rollin, Bordeaux

Cabernet Sauvignon, Merlot

Domaine de Majas 21

IGP Côtes Catalanes

La Souteronne 20

Domaine Bobinet – Loire, Frankreich, 100% Gamay d’Auvergne

Full-bodied & fruity, notes of dark cherry and strawberry with baking spice

5,00 9,60 36,00

38,00

50,00

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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>		70,00
<i>Veuve Cliquot, Champagne</i>		
<i>Champagne Brut Rosé</i>		80,00
<i>Veuve Cliquot, Champagne</i>		

DIVERS

<i>Monaco 0,33l</i>		4,10
<i>french „Radler“ with grenadine syrup</i>		
<i>Weitra hell, 0,33l</i>		4,30
<i>blonde, on tap, upper Austria</i>		
<i>Weiss g'spritz 0,25l</i>		4,10
<i>white wine, soda</i>		
<i>Aperol Spritz</i>		7,50
<i>Aperol, Prosecco, soda, Orange</i>		

SANS ALCOOL

<i>Evian still / sparkling 0,33l</i>		4,00
<i>Soda Zitron / Himbeer* 0,5l</i>		3,50
<i>Coca-Cola Original / Zero 0,3l</i>		4,50
<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

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

TEQUILA

Cazadores Blanco	8,00	Herradura Anejo	10,00
Cazadores Rep.	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		

PISCO

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

VODKA

Ketel One	8,00	Haku	11,00
Belvedere	11,00	Tito's Handmade	10,00
Cobalt	10,00	Freimut	11,00
Grey Goose	12,00	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. B.	14,00

RUM

Plantation 3	8,00	Dos Maderas PX	13,00
Appleton Estate	9,00	Ophimus 18	15,00
Clement Agricole	10,00	Gold of Maur. 8	16,00
Tr. Rivières L'Ocea	15,00	La Mauny XO	18,00
Plantation Pineapp.	11,00	Bayou Rhum XO	18,00
Mount Gay Barb.	12,00	Mezan Pan. 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 Bl. Seal	12,00	Plantation 2009	22,00
Wray & Nephew	12,00	AH Riise Ultra Bl.	25,00

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

CACHACA

Leblon	10,00
Capucana	12,00

MEZCAL

San Cosme	8,00
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