

THE DADA MENU

SONEN

Hotel Fürs

3aRA

Montag

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The era of Futurism has come to an end. This menu is embracing the art worlds progression by drawing inspiration from the DOdo movement. Similar to previous menus, each cocktail is influenced by a renowned piece of Dada art.

DEDED is a revolutionary art movement that emerged in the early twentieth century. It was founded as a response to the modern age, rebelling against the ideas of war and capitalism. The artists of Dadaism passionately pursued expression through humor and inquisitive investigation, with whimsy and absurdity as its main characteristics.

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TERESA CLASSICS





Italian Bitter pg 22 Grappa pg 23



Whisky pg 24 Italian Bitter

talian Bitte pg 25

"Thought is made in the mouth." Tristan Tzara - 1920





Refreshing • Light • Fruity



Glenfiddich 12yr Whisky Kawakawa¹ Elderflower Caramel LE Roasted Pineapple Soda

5



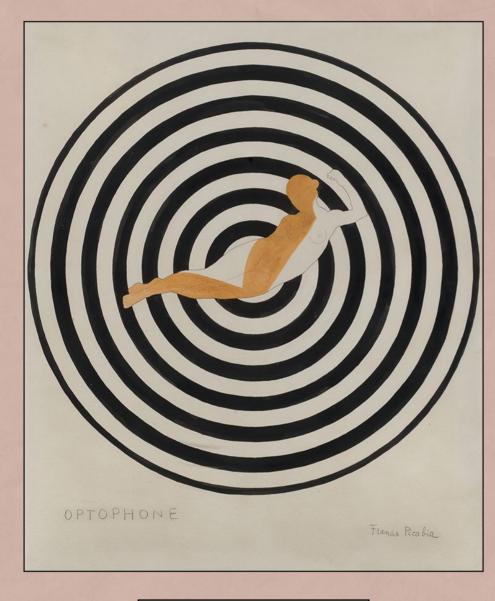




Blackened Kafir Lime Reyka Vodka Lemon Verbena & Plum Shrub² Dry Curacao Citric Acid

Fruit Leather

7



Picabia's Optophone [1], 1922.



Toasted Koji⁴ Vodka Yuzucello⁵ Local Sour Peach Cordial



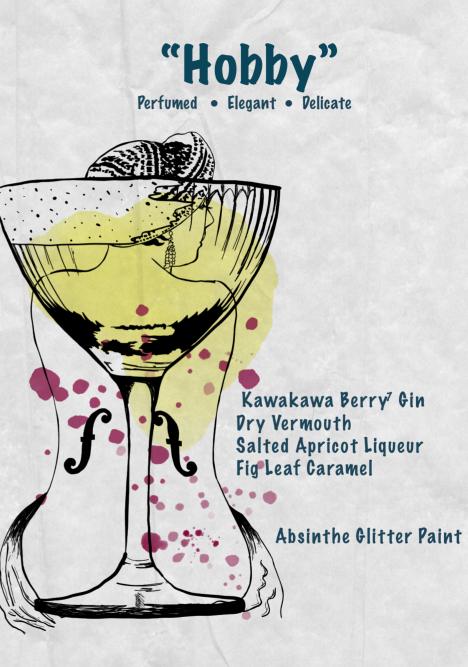
LH.O.O.Q SOUR · COMPLEX · CREAMY

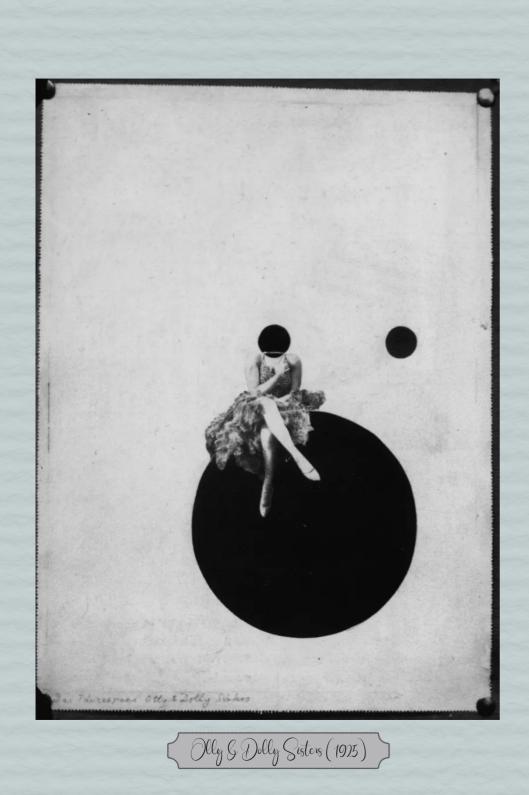
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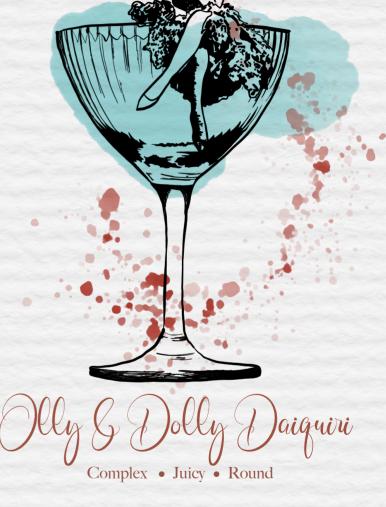
MANGOSTEEN BUTTER HENDRICKS ACQUA DI CEDRO⁶ CITRIC ACID APRICOT & WAKAME ICECREAM CORDIAL







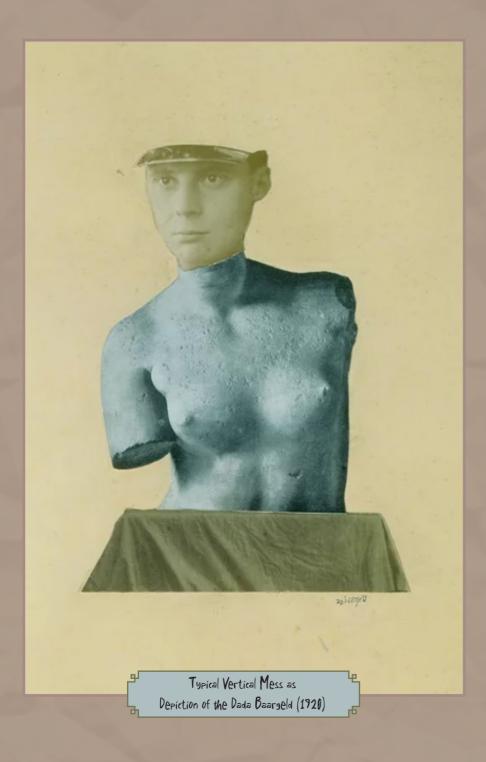




Mango Butter-Washed Rum Creme de Cacao Citric Solution Lacto-Fermented⁸ Cherry Syrup

Peach Leaf Oil & Chocolate Cherry

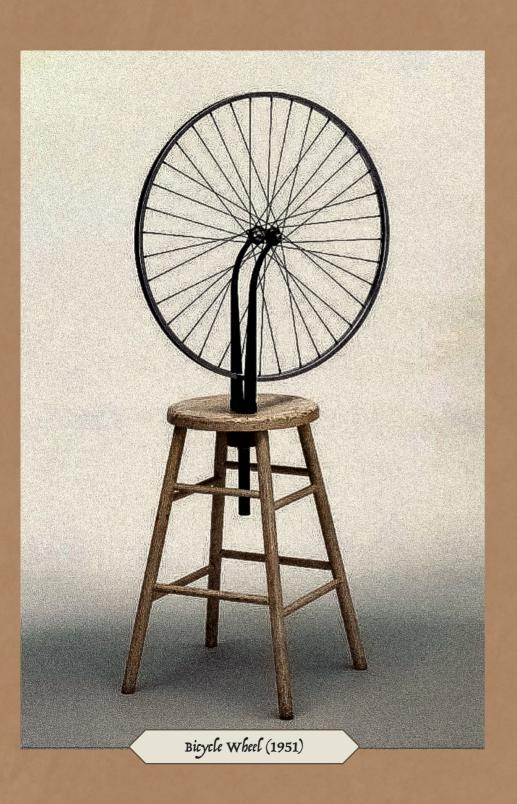
15



Tequila Hemp-Smoked Grapefruit Liqueur Teresa Green Vermouth Fermented-Strawberry Shrub Soda

Horopito10 & Hot Sauce (loud







Beeswax Buffalo Trace Bourbon Amaro Del Capo Lemon Smoked Foccaccia Miso Savoiardi Sheep Milk All CLARIFIED⁹

Ginger Chewing Gum





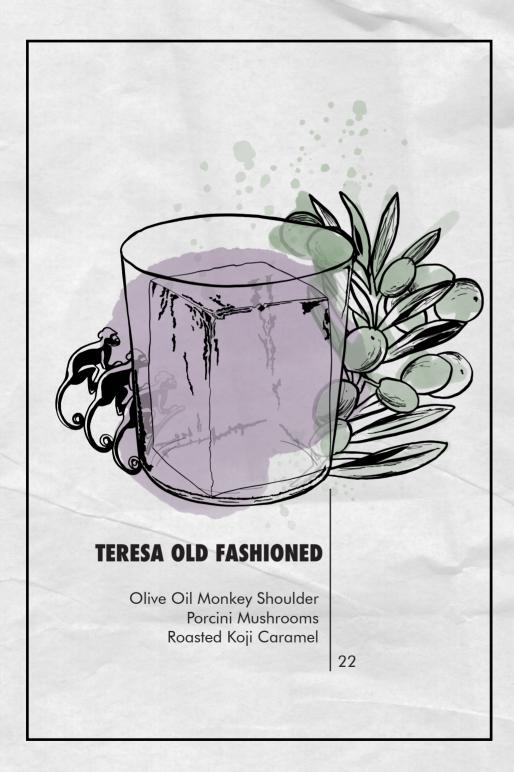


SOUND POEM Aromatic • Tannic • Fun

Lemon Balm infused White Rum Bianco Vermouth Sour Umeshu¹⁰ Fermented Nectarine Cordial

Popping Candy







GLOSSARY

1. Kawakawa	.Native Peppery Leaf
2. Shrub	Combination of Fruit, Vinegar and Sugar
3. Koji	Fermented Rice Grain
4. Yuzucello	.Yuzu Citus Liqueur
5. Acqua di Cedro	Italian Wild Citrus Liquer
6. Kawakawa Berry	The Fruit of the Kawakawa Plant
7. Lacto-fermented	Fermentation by submerging ingredient in salt
8. Horopito	New Zealand Native Pepper Leaf
9. Clarified	Removing Unwanted Textures & Impurities by mixing with Milk & Straining through a Filter
10. Fennel Pollen	Pollen from Fennel Plant. Honey & Aniseed flavour profile.
11. Umeshu	Sweet & Sour Japanese Plum Wine
12. Propolis	Resin-like product from Honey-bees
13. Orgeat	Sweet Nut Syrup

"Every page should explode, either because of its staggering absurdity, the enthusiasm of its principles, or its typography."

Tristan Tzara, Manifesti del dadaismo - 1918



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A Special THANK YOU to William Grant & Sons for their support helping bring this menu to life.

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