

# WELCOME TO JANE'S BAR

At Jane, every cocktail tells a story. Our menu is a celebration of craft, balance, and emotion, where timeless classics meet thoughtful innovation. Each recipe is the result of meticulous preparation, using house-made infusions, clarified bases, and seasonal ingredients. From our signature creations to reimagined classis, every sip is designed to engage the senses and evoke an explosion of flavours.

This is more than a bar menu, it is an experience shaped by care, detail, and creativity.

We are open  
Wednesday - Sunday  
12:00 - 00:00



# WHAT AWAITS YOU

Bites

Signature Creations

The classics with a twist

Signature Mocktails

Wine by the Glass

Gin Collection

Vodka Collection

Aperitifs

Digestifs & Liqueurs

Grappa

Cognac & Armagnac

Eaux-de-Vie & Calvados

Rums & Rhums Agricoles

Vermouth

Whiskies & Bourbons

Tequila & Mezcal

Beers

Non-Alcoholic Selection

Soft Beverages

Coffee

Tea & Tisanes



## BITES

**Bruschetta** <sup>1a, 6, 7</sup> 9€

Marinated tomatoes, fresh basil, garlic, and extra virgin olive oil.

**Anchovy Toast** <sup>1a, 4, 7</sup> 14€

Cantabrian anchovies and salted butter.

**Sardine Toast** <sup>1a, 4, 7</sup> 13€

Spanish sardines and salted butter.

**Jamon de Teruel Ham** <sup>1a, 12</sup> 12€ per 50g

Thinly sliced Jamon de Teruel D.O.P.

**Fried Olives** <sup>1a, 3, 5</sup> 8€

Crispy breaded Greek green olives.

**Olives** 6€

Losada marinated olives.

**House Pickled Vegetables** <sup>10, 12</sup> 6€

Seasonal vegetables pickled with mustard seeds and pink peppercorn.

**Peppers filled with goat cheese** <sup>7</sup> 8€

Sweet cherry peppers, goat cheese and herbs.



## SIGNATURE COCKTAILS

### NONAME

19€

**Gin mare | Italicus | Smoke and Oak bitter | Lime | Cane sugar | Egg white | Flamed Orange zest and Thyme**

A fusion of Gin Mare and Italicus, softened by smoke, lime, and cane sugar. Shaken to a silky foam, finished with flambéed thyme and orange zest.

Acidity	Sweetness	Bitterness	Body	Aroma
●●●○	●●○○	●●●○	●●●○	●●●●

### FRUTA PROIBIDA

19€

**Mezcal | Laphroaig 10years | Passion fruit | Lime | Cane Sugar | Espelette pepper | Tajín Clásico**

Mezcal and Laphroaig 10 years with layers of smoke and fire, lifted by passion fruit and lime. Brown sugar smooths the palate, the Espelette pepper and Tajin add gentle heat.

Acidity	Sweetness	Bitterness	Body	Aroma
●●●○	●●○○	●○○○	●●●○	●●●●

### NOBLESSE

19€

**Hennessy Cognac V.S.O.P | Zenner Walnut liqueur | Chocolate bitter | Lime | Cane sugar | Egg white**

Hennessy Cognac V.S.O.P unfolds rich, warming notes with walnut liqueur and chocolate bitter. Fresh lime and cane sugar bring balance, egg white adds a smooth, velvety finish.

Acidity	Sweetness	Bitterness	Body	Aroma
●●○○	●●●○	●●●○	●●●○	●●●●



## VELVET SKY

19€

**Rhum Don Papa | Batida de Côco | Vanilla syrup | Strawberry nectar | Lime | Cardamom**

A velvety blend of Don Papa rum and coconut Batida with vanilla syrup lifted by strawberry nectar and lime, finished with a delicate note of cardamom.

Acidity	Sweetness	Bitterness	Body	Aroma
●●●○	●●●●○	●○○○	●●●●○	●●●●●

## INFUSIONE ROSATA

19€

**Vodka Beluga | Pink pepper-infused Grand Marnier | Cranberry juice | Lime | Simple syrup**

Beluga vodka meets Grand Marnier infused with pink pepper, reveal a play of heat and citrus. Cranberry juice and fresh lime bring a provocative tang, softened by a touch of sugar for a long, teasing finish.

Acidity	Sweetness	Bitterness	Body	Aroma
●●●●○	●●○○	●●○○	●●○○	●●●●○

## THE DARK FASHION

19€

**Whisky Glenmorangie 16 years | Cointreau Noir Angostura Bitter | Cane sugar | Orange zest | Luxardo Maraschino Cherry**

A smooth expression of Glenmorangie 16 years, layered with the dark citrus of Cointreau Noir. Angostura bitters add depth, brown sugar rounds the palate, and orange zest with maraschino cherry complete the ritual.

Acidity	Sweetness	Bitterness	Body	Aroma
●●○○	●●●○	●●●○	●●●●	●●●●●



## CLASSIC COCKTAILS

### BASIL SMASH

15€

**Gin | Lemon | Basil | Fresh | Herbaceous**

A refined herb-forward classic of gin, basil, and lemon, fresh, aromatic, and timeless.

Acidity	Sweetness	Bitterness	Body	Aroma
●●●○	●●●○	●●○○	●●●○	●●●○

### SPICY MARGARITA

15€

**Tequila | Lime | Smoked Habanero | Bold**

A bold, elegant twist on the Margarita, with premium reposado tequila and smoked habanero syrup for refined heat and complexity.

Acidity	Sweetness	Bitterness	Body	Aroma
●●●○	●●●○	●●●○	●●●○	●●●○

### BLOODY MARY

15€

**Vodka | Tomato | Smoked Habanero | Lime | Savory**

A bold reinvention of the Bloody Mary, smooth vodka meets smoky habanero and rich tomato for fiery sophistication.

Acidity	Sweetness	Bitterness	Body	Aroma
●●●○	●●○○	●●○○	●●●○	●●●○



## NEGRONI CLASSIC

15€

**Gin | Sweet Vermouth | Campari | Timeless Bitter Harmony**

A timeless aperitif crafted with utmost precision, premium gin, sweet vermouth, and Campari blended to perfection and served with refinement. The Negroni Classic is an ode to balance: bitter, sweet, herbal, and endlessly elegant.

Acidity	Sweetness	Bitterness	Body	Aroma
●●○○○	●●○○○	●●●●●	●●●○○	●●●●○

## WHISKEY SOUR

15€

**Lagavulin 16 | Lemon | Foam | Smoky Citrus**

A signature twist on the classic Whiskey Sour, featuring smoky Lagavulin 16 balanced with lemon brightness and velvety texture from egg white.

Acidity	Sweetness	Bitterness	Body	Aroma
●●●○○	●●●○○	●●○○○	●●●●○	●●●●○

## ESPRESSO MARTINI

15€

**Vodka Beluga | Kahlua | Patrón XO Café | Coffee**

A luxurious harmony of Beluga Vodka, Patrón XO Café, and fresh espresso. Smooth, rich, and perfectly balanced, the epitome of indulgent simplicity.

Acidity	Sweetness	Bitterness	Body	Aroma
●○○○○	●●○○○	●●○○○	●●●●○	●●●●●



## PORNSTAR MARTINI

15€

**Vodka | Passion Fruit | Vanilla | Champagne**

A decadent reinterpretation of the Pornstar Martini, designed to fully showcase the vibrant freshness of passion fruit with a creamy, bold texture. Served with a shot of Champagne to elevate the experience.

Acidity	Sweetness	Bitterness	Body	Aroma
●●○○○	●●●●●	●○○○○	●●●●○	●●●●○

## PALOMA

15€

**Tequila | Grapefruit | Lime | Effervescent**

An elevated Paloma made with Don Julio Reposado, fresh lime, and natural grapefruit soda. Balanced, aromatic, and refined with a brush of black salt.

Acidity	Sweetness	Bitterness	Body	Aroma
●●●●○	●●●○○	●●○○○	●●●○○	●●●●○



## SIGNATURE MOCKTAILS

### JANE'S GARDEN ELIXIR REFINED EDITION

15€

**Apple | Cucumber | Basil | Ginger | Alcohol-Free**

A sophisticated mocktail balancing freshness, spice and smooth texture, homemade apple-cucumber-basil cordial, egg white and ginger ale create a refreshing, elegant experience.

Acidity	Sweetness	Bitterness	Body	Aroma
●●●○	●●●●○	●○○○○	●●●○	●●●●○

### THE SWEETY

15€

**Cranberry juice | Raspberry purée | Elderflower syrup | Rosemary**

A lush blend of cranberry and raspberry, with delicate elderflower sweetness. Finished with rosemary for a green, aromatic tension that lingers on the palate.

Acidity	Sweetness	Bitterness	Body	Aroma
●●●○	●●●○	●○○○○	●●○○	●●●●○

### EXOTIC PUNCH

15€

**Passion fruit juice | Mango purée | Mandarine syrup | Purple fresh shiso leaf | Tajín Clásico | Sugar cane**

A smooth union of passion fruit and mango, rounded with cane sugar. Purple shiso adds a floral note, finished with Tajin for a soft, lingering spark.

Acidity	Sweetness	Bitterness	Body	Aroma
●●●○	●●●○	●○○○○	●●○○	●●●●



# WINE BY THE GLASS

12,5cl | 75cl

## BUBBLES

<b>Crémant de Luxembourg Brut</b>	13€   66€
Luxembourg, Clos des Rochers	
<b>Brut</b>	20€   99€
Champagne, Pol Roger	
<b>Brut Rosé</b>	25€   120€
Champagne, Billecart-Salmon	
<b>Le Blanc de Blancs</b>	28€   139€
Champagne, Ruinart	

## WHITE WINE

<b>Cuvée R x S</b>	12€   50€
2020, Moselle, Château Pauqué – Abi Duhr	
<b>Pinot Gris Grand Premier Cru</b>	9€   45€
2023, Moselle, Clos des Rochers	
<b>“La Moynerie”</b>	15€   75€
2023, Pouilly-Fumé, Michel Redde	
<b>Chablis 1er Cru “Fourchaume”</b>	26€   130€
2023, Chablis, Maison de la Chapelle	

## RED WINE

<b>Pinot Noir “Ahn Gollebour”</b>	13€   63€
2024, Moselle, Clos Mon Vieux Moulin	
<b>“Les Perrières”</b>	21€   95€
2023, Mercury, Domaine Belleville	
<b>Saint Emilion Grand Cru</b>	11€   55€
2022, Saint-Émilion, Château Fougueyrat	
<b>“La Massa”</b>	18€   85€
2021, Toscana, Fattoria La Massa	

## ROSÉ

<b>“Gris de Gris” Rosé</b>	9€   45€
2024, Moselle, Cave Berna	
<b>“Whispering Angel”</b>	15€   75€
2024, Côtes de Provence, Château d'Esclans	

## SWEET WINE

<b>“Botrytis”</b>	22€   110€
2022, Riesling, Château Pauqué	

## NON ALCOHOLIC

<b>Sparkling White “Alcohol Liberated”</b>	6€   30€
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## GIN COLLECTION

5cl

<b>Bombay Sapphire</b>	12€
<b>Monkay 47</b>	14€
<b>Monkay 47 Sloe Gin</b>	14€
<b>Tamar Gin</b>	14€
<b>Ki No Bi Gin</b>	13€
<b>Gin Mare</b>	13€

## VODKA COLLECTION

4cl

<b>Belvedere '10' Luminous</b>	34€
<b>Belvedere Organic</b>	12€
<b>Grey Goose</b>	12€
<b>Grey Goose Altius</b>	32€
<b>Beluga Noble</b>	16€

## APERITIF

6cl

<b>Ricard Pastis</b>	8€
<b>Lillet Blanc</b>	13€



## DIGESTIFS & LIQUEURS

4cl

<b>Amaretto Disaronno</b>	9€
<b>Toscana Santoni Amaretto</b>	9€
<b>Amaro Averna</b>	9€
<b>Baileys Irish Cream</b>	9€
<b>Limoncello Ramazotti</b>	9€
<b>Limoncello - Lombardia Lago di Garda "Frutto del Garda"</b>	11€
<b>Limoncello - Toscana Santoni "Gabrielo Santoni"</b>	9€
<b>Sambucca Ramazotti</b>	9€
<b>Cointreau</b>	9€
<b>Cointreau Noir</b>	11€
<b>Grand Marnier</b>	9€
<b>Fernet Branca</b>	9€
<b>Chartreuse Jaune</b>	12€
<b>Chartreuse Verte</b>	12€
<b>Porto White</b>	7€
<b>Porto Red</b>	7€
<b>Porto 20 Years</b>	18€
<b>Moelleux Wine</b>	18€



## GRAPPA

2cl

<b>Grappa Sarpa Oro Di Poli "Big Mama"</b>	11€
<b>Grappa Di Bolgheri Sassicaia</b>	20€
<b>Grappa Nonino Chardonnay</b>	10€
<b>Grappa Riserva "Eligo" Dell'Ornellaia</b>	14€
<b>Grappa Di Barolo Gaja</b>	15€
<b>Grappa di Tignanello</b>	17€
<b>Marzadro Diciotto Lune Grappa Stravecchia</b>	14€

## COGNAC & ARMAGNAC

4cl

<b>Hennessy XO</b>	34€
<b>Hennessy VSOP</b>	15€
<b>Hennessy VS</b>	13€
<b>Tesseron XO "Ovation" Decanter</b>	22€



## EAUX DE VIE & CALVADOS

4cl

<b>Calvados Coeur de Lion 15 ans</b>	16€
<b>La Vieille Prune "Reserve"</b>	12€
Louis Roque	
<b>Mirabelle Zenner</b>	10€
<b>Pear Williams Zenner</b>	10€
<b>2018 Wachauer Marille Rochelt</b>	26€

2cl

<b>Quetsch Zenner</b>	10€
<b>Framboise Zenner</b>	10€
<b>2018 Waldhimbeere</b>	48€
<b>2015 Williamsbirne</b>	26€

## RHUMS

4cl

<b>Bumbu</b>	14€
<b>Bumbu XO</b>	20€
<b>Bacardi Carta Oro</b>	8€
<b>Bacardi Reserva Ocho</b>	14€
<b>Clémant Très Vieux Agricole</b>	14€
Single Batch "100% Canne Bleue"	
<b>Ron Zacapa Centenario 23 Solera Gran Reserva</b>	15€
<b>Ron Zacapa Centenario XO Solera Gran Reserva Especial</b>	25€



## VERMOUTH

6cl

Cynar	9€
Martini Bianco	8€
Martini Rosso	8€
Contratto Bianco	9€
Contratto Rosso	9€
Martini Vermouth Riserva Speciale Rubino	10€
Campari	9€

## WHISKEYS & BOURBON

4cl

Jameson	8€
Johnnie Walker Black 12 Years	10€
Laphroaig 10 Years	16€
Nikka from the Barrel	16€
Talisker 18 Years	18€
The Kurayoshi 8 Years, Japanese Pure	18€
Lagavulin 16 Years	20€
Oban 14 Years	18€
Glenmorangie The Original 12 Years	12€
Ardbeg 10 Years	15€
Bulleit Bourbon 10 Years Kentucky Straight Bourbon Whiskey	12€
Jack Daniel's	9€



# TEQUILA & MEZCAL

4cl

<b>Casa Dragone Joven</b>	56€
<b>Casa Dragone Reposado Mizunara</b>	33€
<b>Casa Dragone Blanco</b>	17€
<b>Herradura Blanco</b>	13€
<b>Herradura Reposado</b>	13€
<b>Herradura Anejo</b>	13€
<b>Don Julio Blanco</b>	13€
<b>Don Julio 1942</b>	34€
<b>Don Julio Anejo</b>	17€
<b>Don Julio Reposado</b>	16€
<b>Clase Azul Plata</b>	25€
<b>Clase Azul Reposado</b>	36€
<b>Patron Silver</b>	14€
<b>Mezcal Ojo De Dio</b>	10€



## BEER

33cl

<b>Diekirch - Draft Beer</b>	5€
<b>Battin Grambrinus-Draft Beer</b>	5,5€
<b>Corona - Bottle</b>	6€
<b>Diekirch 0,0% - Bottle</b>	4€

## NON ALCOHOLIC

<b>Beerbusch Gin Tonic</b>	15€
<b>Crodino Original</b>	7€
<b>Crodino Rosso</b>	7€
<b>Martini Nolo Vibrante</b>	6€

## SOFT DRINKS

<b>Lodyss Lighty Sparkling</b> 25cl or 50cl	4€   6€
<b>Lodyss Still</b> 25cl or 50cl	4€   6€
<b>Lodyss Classic Sparkling</b> 25cl	4€
<b>Coca-Cola or Coca Cola Zero</b> 20cl	5€
<b>Sprite</b> 20cl	5€
<b>Fresh Orange Juice</b>	6€
<b>Van Nahmen Juice</b> Apple or Tomato, 25cl	6€
<b>Fever Tree Selection</b> 20cl	5€



## COFFEE

<b>Espresso</b>	4€
<b>Double Espresso</b>	5€
<b>Espresso Macchiato</b>	5€
<b>Cappuccino</b>	5€
<b>Latte Macchiato</b>	5€
<b>Flat White</b>	5€
<b>Long Black</b>	4€

All coffees can be prepared with regular cow's milk or oat milk, your choice.

We proudly work with specialty coffee beans from El Salvador.

## TEA

<b>Jane House Blend</b>	6€
A fragrant mix of Earl Grey, lavender blossoms and candied ginger, created exclusively for Restaurant Jane.	
<b>Winter Night Blend</b>	6€
A cozy black-tea blend with dried figs, cardamom, cinnamon chips and clove, evoking the warmth of winter evenings.	
<b>Chamomile Blossom (Egypt)</b>	5€
<b>Green Rooibos (South Africa)</b>	5€
<b>Java Oolong (Indonesia)</b>	5€
<b>Ceylon Black Tea (Sri Lanka)</b>	5€
<b>Assam Black Tea (India)</b>	5€
<b>Earl Grey (India)</b>	5€



