



Indonesian Restaurant

MENU





MENU Makan Enak

Dearest valued customers,

Welcome to the indigenous world of MAKAN ENAK, a humble self-proclaimed gastronomic representative of our beloved homeland INDONESIA where DINING isn't merely an act of "food intake" but more of an "authentic gourmet experience".

We at MAKAN ENAK take great pride in our Indonesian cuisine as a major part of our cultural heritage. So we feel the needs and responsibility to explain our menu to you according to its respective origin and native translation.

So, are you ready to discover a whole new dimension of culinary adventure?

Have a pleasant ride into a novel art of tastebud-pleasing journey with us!

Enjoy the slide!



First off, one of the most important word in Indonesian cuisine you should memorize is perhaps the word NASI, which means “rice” in our mother language. To simplify, let’s call the Indonesian language BAHASA from now on.

We would like to introduce you to four of our rice menus, all available in vegetarian (contain eggs) or vegan version, whereas each meat components will be replaced with vegan meat-substitutes or seasonal vegetables.



As compliments of the house, each rice menus will be completed with the world-renowned prawn crackers KERUPUK or the plant-based EMPING made from gnetum seeds. Feel free to inform our staffs which one you prefer while ordering.

Notes:

Each side dishes mentioned below will be further explained subsequently at another section as they can partially also be ordered as a main dish.



Nasi Tumpeng*

19,90 €

TUMPENG is short for “tumapaking penguripan-tumindak lempeng tumuju Pangeran” which roughly translates to: “Keep yourself oriented to the thoughts, that human beings should live accordingly to God’s path..”

According to folklore in Java and Bali, the cone-shaped tumpeng is a symbol of life and of the glory of God as the creator of nature, and the side dishes and vegetables represent the life and harmony of nature.

It is served as a symbol of gratitude to celebrate a special occasion. In a way, it’s the Indonesian equivalence of a birthday cake. To be concrete, it’s an Indonesian cone-shaped rice dish with side dishes of vegetables arranged around it.

At MAKAN ENAK we present this menu as followed:

- NASI KUNING (yellow rice)
- SATE AYAM (chicken skewers)
- RENDANG (beef stew)
- TEMPE OREK (caramelized tempe)
- OSENG-OSENG SAYUR (vegetable stir fry)
- KERUPUK (prawn crackers) or EMPING (gnetum seeds crackers)

***Available as a vegan or vegetarian version** 🌱





Nasi Rames*

(Nasi Campur)

17,50 €

It's the Javanese version of NASI CAMPUR which means „mixed rice“ in Bahasa.

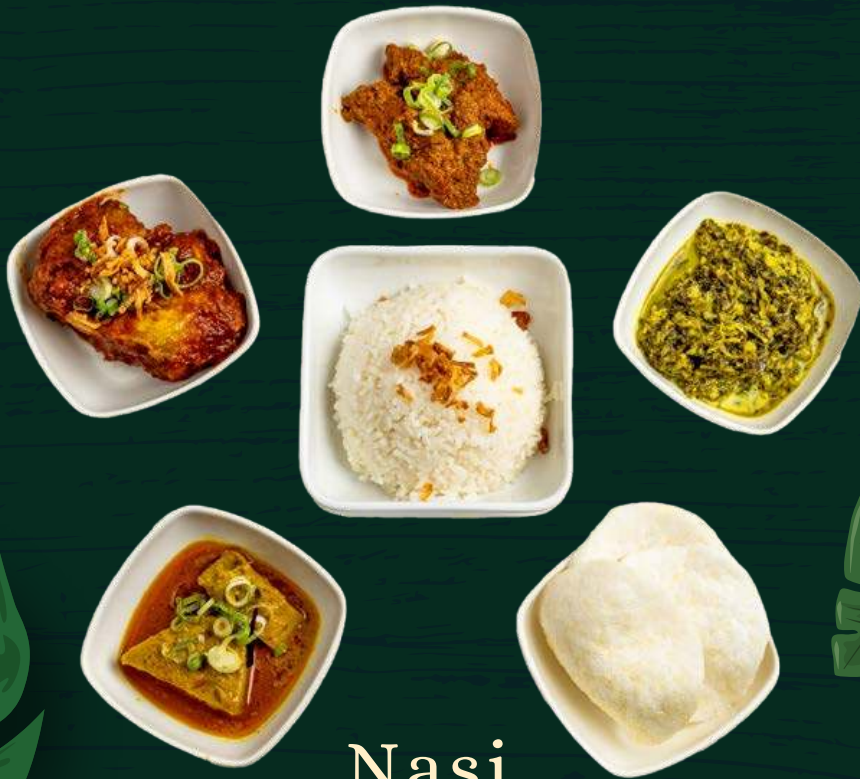
According to the Big Dictionary of Indonesian Language (Kamus Besar Bahasa Indonesia - KBBI) the word RAMES means „mixed into one“.

But there is also the theory that RAMES is short for two Javanese words: ORA MESTI, which roughly translates to „doesn't have to“ because there is no definite rule, which side dishes should be served, it can vary daily.

At MAKAN ENAK this menu contains:

- NASI PUTIH (white rice)
- GULAI AYAM (Indonesian chicken curry)
- TAHU & TEMPE GORENG (fried tofu and tempe)
- TELOR CEPLOK (sunny side up fried egg)
- OSENG-SENG SAYUR (vegetable stir fry)
- KERUPUK (prawn crackers) or EMPING (gnetum seeds crackers)

*Available as a vegan or vegetarian version 🌱



Nasi Padang*


18,90 €

It is named after the city of PADANG, the capital of the West Sumatra province. Picture a miniature banquet — a full table of meats, fish, vegetables, and spicy sambals, seasoned after the Minangkabau tradition and served with plain white rice, Sumatra's major export. Since the birth of our homeland, NASI PADANG has remained the Minangkabau people's primary contribution to Indonesia. Some people even go as far as claiming that NASI PADANG is the perfect embodiment of Indonesian cuisine.

At MAKAN ENAK this menu includes:

- NASI PUTIH (white rice)
- RENDANG (beef stew)
- AYAM BALADO (chicken with tomato-paprika sauce)
- KALE TUMBUK (pounded kale)
- NANGKA KAPAU (green jackfruit curry)
- KERUPUK (prawn crackers) or EMPING (gnetum seeds crackers)

It is Makan Enak's small rice table.

***Available as a vegan or vegetarian version** 



Rice Table*

29,50€ pro Person




On top of the three rice menus above, designed to satiate one person, you also have the option of ordering a banquet (minimum for 2 person).

Originated from the Dutch word RIJSTTAFEL [ˈrɛɪstɑːfəl], that literally translates to “rice table”, is an Indonesian-elaborate meal, adapted by the Dutch following the food serving presentation of NASI PADANG from the Padang city, the capital of West Sumatra: a large number of side dishes served in small portions, prepared in several different ways, accompanied by white rice.

The MAKAN ENAK original version consists:

- Entree: choose between SOTO AYAM (spiced chicken soup) or GADO- GADO (vegetable mix with peanut dressing)
- NASI KUNING (yellow rice)
- NASI PUTIH (white rice)
- MIE GORENG (fried noodles)
- RENDANG (beef stew)
- TELOR BALADO (eggs with tomato-paprika sauce)
- GULAI AYAM (Indonesian chicken curry)
- SATE AYAM (chicken skewers)
- IKAN SAMBAL MATAH (deep-fried fish with raw onion and chili chutney)
- KERUPUK (prawn crackers) or EMPING (gnetum seeds crackers)
- Green salad

***Also available as a vegan or vegetarian version** 

All versions of RIJSTAFEL can be concluded with following desserts:

- PISANG GORENG (banana fritters, optional with 1 scoop of ice cream) +3,00€ per Person
- BUBUR KETAN HITAM (black glutinous rice porridge) +3,00€ per Person



Appetizer



001

- 001 Mini Lumpia - 4 pcs 3,90 €
Vegetarian spring rolls, stuffed with white cabbage, carrot and glass noodles



002

- 002 Udang Tempura - 3 pcs 5,50 €
Deep fried shrimps in tempura batter





003


- 003 Sate Ayam - 2 pcs 5,50 €
In coriander seeds and sweet soy sauce marinated chicken skewers, served with Indonesian peanut sauce




005

- 004  Sate Vegan - 2 pcs 5,50 €
Deep-fried vegetable skewers covered in wheat flour batter, served with Indonesian peanut sauce

- 005  Tahu Goreng Isi - 2 pcs 5,90 €
Deep-fried tofu, stuffed with white cabbage, carrot and spring onion

- 006  Tempe Goreng - 5 pcs 5,90 €
Deep-fried Tempeh, breaded in wheat flour

- 007  Gado-Gado 5,50 €
Mix salad and vegetable, served with Indonesian peanut sauce

- 008 Soto Ayam 5,90 €
Traditional Indonesian spiced chicken soup with glass noodles, bean sprouts, tomatoes and spring onions

- 009 Gemischte Vorspeise 11,90 €
2x Mini Lumpia, 2x Udang Tempura, 2x Sate, Gado-Gado

Salat

101 Gado-Gado

11,50 €

Gado-gado literally means “mishmash,” reflecting the variety of ingredients and flavors in the dish. Although gado-gado is very popular throughout Indonesia, its origins can be found in Java. The variety of ingredients used in gado-gado varies depending on region and personal preferences. Generally, this dish consists of a colorful mix of cooked and raw vegetables topped with a rich, spicy peanut sauce.

Extra:

a. Boiled Egg

1,00 €



Soup

There are up to 100 varieties of SOTO in whole Indonesia, each province with a few of its own characteristic versions. Basically, SOTO is a savory traditional Indonesian soup dish with natural broth made from vegetables, chicken or beef. The unique yellowish/orange color mainly comes from turmeric/paprika-tomato paste.

Makan Enak offers 2 varieties of SOTO:

SOTO AYAM originated in Semarang (Central Java) and SOTO BETAWI from DKI Jakarta



201 Soto Ayam

(Sunshine yellow chicken soup)

13,90 €

Traditional spiced chicken soup with glass noodles, bean sprouts, tomatoes and spring onions, served with rice and emping (gnetum seeds crackers)

202 Soto Betawi

(Sunrise orange beef soup)

14,90 €

Traditional beef soup with potato, tomatoes and spring onion stewed in spicy herbal broth and coconut milk, served with rice and emping (gnetum seeds crackers)



Rice and Noodles

NASI GORENG is a national dish in Indonesia that can be found in every corner, both on the street and in restaurants. Due to our frequent rice consumption, namely three times a day, we always have leftovers, which was how the idea of NASI GORENG was born: to fry the leftover-rice from the day before!

At Makan Enak, we serve NASI GORENG with ACAR (pickled cucumber, carrots, onion and chili pepper) and KERUPUK (prawn crackers) or EMPING (gnetum seeds crackers).

301 Nasi Goreng

9,90€

Egg fried rice with carrots, spring onions and sweet soy sauce

Extras

- | | |
|--|-------|
| a. Telor Ceplok
Sunny side up fried egg | 1,60€ |
| b. Ayam krispi
Crispy Chicken | 3,00€ |
| c. Bebek krispi
Crispy Duck | 3,90€ |
| d. Sate Ayam 2 pcs
Chicken Skewers | 4,50€ |
| e. Sate Vegan 2 pcs
Vegetable Skewers | 4,50€ |



302 Mie Goreng

9,90€

Fried egg noodles with carrots, spring onions and sweet soy sauce

Extras

- | | |
|--|-------|
| a. Telor Ceplok
Sunny side up fried egg | 1,60€ |
| b. Ayam krispi
Crispy Chicken | 3,00€ |
| c. Bebek krispi
Crispy Duck | 3,90€ |
| d. Sate Ayam 2 pcs
Chicken Skewers | 4,50€ |
| e. Sate Vegan 2 pcs
Vegetable Skewers | 4,50€ |



303 Nasi Goreng Rempah

10,90 €

Nasi Goreng Rempah is our chef's signature dish. The word "rempah" means "spice" and this version of nasi goreng features a variety of local spices, such as coriander, turmeric, cumin and cloves.

These spices give the dish its distinctive and flavorful taste, setting it apart from other types of fried rice.



Extras

- | | |
|--|-------|
| a. Telor Ceplok
Sunny side up fried egg | 1,60€ |
| b. Ayam krispi
Crispy Chicken | 3,00€ |
| c. Bebek krispi
Crispy Duck | 3,90€ |
| d. Sate Ayam 2 pcs
Chicken Skewers | 4,50€ |
| e. Sate Vegan 2 pcs
Vegetable Skewers | 4,50€ |

Main Dish



401 a Rendang Sapi

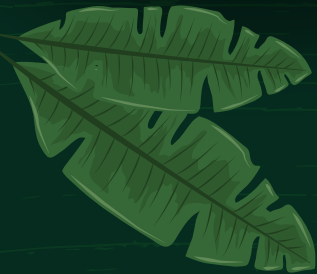
401 b Rendang Veggie


16,90 €

RENDANG is a popular dish in Indonesia that typically consists of beef. There are various regional variations. The best known come from Padang (West Sumatra) and Java. In Germany it is comparable to goulash. But in contrast, our beef is stewed in coconut milk and a mixture of various spices such as lemongrass, galangal, garlic, turmeric, ginger and chili peppers until it is tender and the liquid is almost completely absorbed by the meat. In 2011 and 2017, RENDANG was crowned as "World's Best Food" by CNN.

Our chef created a special Rendang, a mix of Padang and Java, which produces a more bountiful amount of sauce, not too spicy yet still rich, well-balanced and flavorful.

Do inform our service staff upon order, though, when the authentic spiciness is desired.



402 a Sate Ayam 

402 b Sate Vegan 

13,90 €

SATE is globally known as „skewer“ and AYAM means „chicken“ in Bahasa. But the word SATE is actually originated from the Min Nan language, a variant of Hokkien dialect spoken by the majority of Chinese descendants in Indonesia. SA means „three“ and TE means „bites“ — historically there were always only three bite-sized pieces of meat per skewer, which has been well-marinated before it is grilled on charcoal fire. This dish is one of the most popular street food you can basically find anywhere on the roadsides. Mostly SATE is served with slightly zesty-sweet-nutty sauce on white fragrance rice.



At Makan Enak, the types of vegetables used in Sate Vegan vary between eggplant, zucchini, tofu, tempeh, mushroom and cherry tomato.

403 Balado

In the Minang dialect, spoken by the West Sumatran people, BALADO translates directly to „with chilies“. So technically it isn't a dish per definition but a Minangkabau way of cooking where chili peppers and tomatoes are mixed with garlic and shallots, thus its flaming red color, grinded into a coarse paste and fried in hot oil to activate all the flavors until the right consistency is formed. Lastly, lime leaves are added to give the completing fresh kick. There are varieties of ingredients you can serve with balado sauce, traditionally: boiled eggs, fried eggplant, chicken, fish etc.

At Makan Enak, this chutney-like dish is served with rice and a vegetable side dish. We don't use red chilies, but the rather large red peppers in order to moderate the level of spiciness and furthermore to elevate the juiciness of the balado sauce to intensify the taste. So that non-Indonesian tongues would also be able to enjoy the dish.

Please let our service staff know, though, when the authentic spiciness is desired.

Main Ingredient

a. Kulit Ayam
Crispy chicken skin

11,90 €

b. Terong 🍆
Eggplant

13,50 €

c. Ayam krispi
Crispy Chicken

14,90 €

c. Filet Ikan
Fish Fillet

15,50 €

d. Bebek krispi
Crispy Duck

15,50 €




404 Gulai Sayur

11,90 €

GULAI is a spicy-savory yellowish curry dish from Indonesia that is cooked with a coconut milk base and rich spices. GULAI originally comes from West Sumatra, but in modern Indonesia there are varieties of GULAI from all over Indonesia like Java, Bali, Sumatra, Sulawesi, each with their own characteristics.

At Makan Enak you can choose between the following main ingredients for GULAI:

- a. Tahu  2,50 €
Tofu
- b. Ayam krispi 3,00 €
Crispy Chicken

- c. Filet Ikan 3,50 €
Fish Fillet
- d. Bebek krispi 3,50 €
Crispy Duck



405 Lodeh Sayur

11,90 €

Lodeh is a white curry dish from Java that symbolizes harmony and peace. According to a historian named Fadly Rahman this dish was created around the 16th century when the Spanic and Portuguese people brought green beans to Java and had gained more popularity during the reign of Sultan Hamengkubuwono. This dish was believed to repel mischiefs. Similar to Gulai, the dish is based on coconut milk with a mixture of Indonesian spices, yet here without turmeric, thus the white color. And Lodeh has more of a sweet-savory flavour whereas Gulai is more salty-spicy.

At Makan Enak you can choose between the following main ingredients:

- a. Tahu dan Tempe  2,50 €
Tofu and Tempeh
- b. Ayam krispi 3,00 €
Crispy Chicken
- c. Filet Ikan 3,50 €
Fish Fillet
- d. Bebek krispi 3,50 €
Crispy Duck





406 Sambal Matah

SAMBAL MATAH is a raw, fresh and spicy sambal variety from Bali. The word SAMBAL means CHILI SAUCE and MATAH means RAW in the Balinese language, which is named after the method of preparation. Unlike other sambal, the ingredients are neither fried nor roasted. The natural flavors and texture, combined with fresh lime leaves and lemongrass, giving SAMBAL MATAH its characteristic fresh-aromatic-lemony flavor rarely found in other sambal arts. SAMBAL MATAH goes well with a variety of dishes, and is traditionally served with grilled meat, fish, seafood and rice dishes.

At Makan Enak „Hot Oil“ is briefly poured unto SAMBAL MATAH right before serving to unfold its flavor to the fullest. The dish is served with rice and a vegetable side dish.

Please choose one of the main ingredients:






- | | |
|---|---------|
| a. Kulit Ayam krispi
Crispy chicken skin | 11,90 € |
| b. Ayam Krispi
Crispy chicken | 14,90 € |
| c. Filet Ikan
Fish fillet | 15,50 € |
| d. Bebek krispi
Crispy duck | 15,50 € |



Special Menu

- | | | |
|----|--|---------|
| S1 | Gepuk Makan Enak
GEPUK is a Sundanese delicacy which is mainly a tenderly in sweet coconut cream braised thinly-sliced spiced-beef curry dish served with jasmine rice, vegetable side dish and salad garnish. | 16,90 € |
| S2 | Batagor Kacang 
Deep fried fish balls in wonton batter and tofu, served with peanut sauce | 12,90 € |
| S3 | Batagor Kuah
Deep fried fish balls in wonton batter and tofu, served with glass noodles and savory broth | 12,90 € |
| S4 | Pecel Ayam
Deep fried chicken steak, served with jasmine rice, fried tofu, tempeh, salad garnish and sambal terasi | 14,50 € |
| S5 | Pecel Lele
2 deep fried catfish, served with jasmine rice, fried tofu, tempeh, salad garnish and sambal terasi [s,e,l] | 15,90 € |
| S6 | Sambal Ijo
Hot chili sauce made from green chili peppers, fried with shallots and garlic, served with jasmine rice and vegetable side dish | |
| | a. Kulit Ayam Krispi
Crispy chicken skin | 11,50 € |
| | b. Terong 
Eggplant | 13,50 € |
| | c. Ayam Krispi
Crispy Chicken | 14,90 € |
| | d. Filet Ikan
Fish Fillet | 15,50 € |
| | e. Bebek Krispi
Crispy Duck | 15,50 € |

Beilage

B1	Nasi Putih 	2,50 €
	Jasmin rice	
B2	Kerupuk	2,50 €
	Prawn crackers	
B3	Emping 	2,50 €
	Gnetum seeds crackers	
B4	Sambal Terasi	2,90 €
	Homemade chili with crab paste	
B5	Sambal Matah	2,90 €
B6	Sambal Ijo 	2,90 €
B7	Saus Balado 	2,90 €
B8	Saus Kacang 	2,50 €
	Peanut Sauce	
B9	Kulit Ayam Krispi	3,90 €
	Crispy Chicken Skin	



Dessert

Black sticky rice with coconut milk sauce 🌿

4,90€

Various Cookies

50 Grams

1,70€

100 Grams

3,00€

200 Grams

5,80€

Fruit Fritters 🌿

(optional with 1 scoop of ice cream)

4,90€

Selection :

- Banana
- Apple
- Pineapple

Various Cakes

3,40€

Selection:

- Apple crumble cake
- Cherry crumble cake
- Cheese cake
- Brownies

1 Scoop of Ice Cream

2,00€



Beverages

Hot Drink

Milk coffee	3,50 €
Small coffee	2,70 €
Big coffee	4,50 €
Cappuccino	3,50 €
Latte Macchiato	3,90 €
Chocolate	3,50 €
Cappu-Choco	3,50 €
Espresso	2,50 €
Espresso Double	4,50 €
Various teas	2,90 €
Fresh ginger tea (with lemon and honey)	3,50 €

Cold Drink

Makan Enak Ice Tea	0.3L	4,00 €
Makan Enak Ice Tea	1 L	9,90 €
Unsweetened iced tea	0.3L	3,50 €
Mango Lassi	0.2L	3,50 €

Juice and Spritzer

*a.o. Apple, Orange, Cherry, Banana,
Passion fruit, Mango, Rhubarb, Blueberry,
Currant, Guava, Pear*

Various Juices / Spritzer	0.2L	2,90 €
Various Juices / Spritzer	0.4L	3,90 €
Various Juices	0.2L Bottle	3,20 €

Mineral Water

Still / sparkling	0.2L	2,40 €
Still / sparkling	0.4L	3,20 €
Still / sparkling	0.25L	2,70 €
Still / sparkling	0.33L Bottle	3,20 €
Still / sparkling	0.75L Bottle	6,50 €



Beverages

Soft Drink

Cola, Fanta, Sprite, Spezi	0,2L	2,70 €
Cola, Fanta, Sprite, Spezi	0,4L	3,50 €
Cola, Fanta, Sprite, Spezi	0,33L Bottle	3,30 €
Bionade	0,33L Bottle	3,30 €
Fassbrause und andere Limonaden	0,2L	2,90 €
Fassbrause und andere Limonaden	0,4L	3,90 €
Ginger Ale, Tonic Water, Bitter Lemon	0,2L	2,90 €
Ginger Ale, Tonic Water, Bitter Lemon	0,4L	3,90 €
Ginger Ale, Tonic Water, Bitter Lemon	0,2L Bottle	3,50 €
Mate	0,5L	3,90 €

Beer

Asia 0.3L	4,50 €
<i>a.o. Singha, Tiger, Bintang</i>	
Pilsner/Weizen 0.3L	3,90 €
Pilsner/Radler/Weizen/Dunkel 0.5L	4,90 €
<i>a.o. Radeberger, Berliner Kindl, Paulaner</i>	

Beer Alcohol free

	0,33L	0,5L
Malzbier, Pilsner, Weizen	3,50 €	4,50 €

Longdrink - Cocktails

Gin Tonic	6,50 €
Cuba Libre	6,50 €
Cola Whisky	6,50 €
Aperol Spritz	6,90 €
Lillet Wild Berry	6,90 €
Margaritha	7,50 €
Mojito	7,50 €
Pina Colada	7,50 €
Tequila Sunrise	7,50 €
Mai Tai	7,50 €

Other cocktails (on request and availability)

Longdrink - Cocktails (alcohol free)

Hugo	5,90 €
Gin Tonic	5,90 €
Makan Enak Cocktail	5,90 €



Beverages

Wine

0,2L	5,50 €
Wine Spritzer 0,2L	4,50 €
Bottle 0.7L	19,50 €
Bottle 1L	20,50 €

White Wein

*a.o. Riesling, Chardonnay, Sauvignon
Blanc, Weiß- und Grauburgunder, Pinot
Grigio, Gewürztraminer, Muskateller,
Spätlese*

Red Wine

*a.o. Bordeaux, Merlot, Dornfelder,
Primitivo Cabernet Sauvignon, Gran
Reserva, Chianti*

Roséwine

Special Wine (on request)

Sparkling Wine, Champagner

Sparkling Wine, Prosecco

(dry, halfdry, rosé)

a.o. Mumm, Rotkäppchen

0.1L	3,90 €
Bottle	25,00 €

Fruit seccos

a.o. Blackcurrant, Elder, Peach

a.o. Jive, Rotkäppchen

0.1L	3,50 €
Bottle	20,00 €

Champagner

0.1L	4,90 €
Bottle	39,00 €



Spirituosen

je 2 cl

Gin

Bombay Sapphire (<i>London Dry Gin</i>)	3,00€
Gordons (<i>London Dry Gin & 0,0 alkohol free</i>)	2,50€
Henderson (<i>Dry Gin</i>)	2,50€
Tanqueray (<i>London Dry Gin & Sevilla & 0,0 alkoholfree</i>)	3,00€

Rum

Bacardi (weiß)	2,50€
Botucal (braun)	3,50€
Havanna (weiß 3 anos & braun Especial)	2,50€
Pott (braun, 40% & 54%)	2,50€
Vacilon (braun)	2,50€

Vodka

Absolut	2,50€
Grasovka	2,50€
Kruppnik	2,50€
Skyy	2,50€
Smirnoff	2,50€
Three Sixty	2,50€

Whiskey

Ballantines (Scotch Blended)	2,50€
Bushmills (Irish Blended)	3,00€
Connemara (Irish Single Malt)	3,50€
Dimple Golden Selection (Scotch Blended)	3,50€
Jack Daniels (Tennessee)	3,00€
Jameson (Irish Blended)	3,00€
Jim Beam (Kentucky Straight Bourbon)	2,50€
Johnnie Walker Red Label (Scotch Blended)	2,50€
Maker's Mark (Kentucky Straight Bourbon)	3,50€
Southern Comfort (Likör mit Bourbon)	2,50€
Talisker, 10J (Scotch Single Malt)	4,50€
Tullamore Dew (Irish Blended)	3,00€



Spirituosen

je 2 cl

Sonstige

Amarula (Wildfrucht-Sahne-Likör)	2,50 €
Aperol (Bitter)	2,50 €
Baileys (Irish Cream)	2,50 €
Batida de Coco & Pura Coco (Kokos-Likör)	2,50 €
Berentzen Fruchtige	0,1L 2,50 €
Bols Alter Weinbrand	2,50 €
Campari (Bitter)	2,50 €
Cointreau (Orangenlikör)	2,90 €
Eckes Edelkirsch (Kirschlikör)	2,30 €
Glitter Spritz (Apéritif)	0,1L 3,00 €
Grappa (Trester)	2,50 €
Jägermeister & Jägerm. Scharf (Kräuterlikör)	2,50 €
Kruskovac (Birnenlikör)	2,30 €
Lillet Blanc (Apéritif)	0,1L 3,50 €
Martini bianco & fiero & Extra Dry (Apéritif)	0,1L 3,00 €
Metaxa (***** Weinbrand)	2,50 €
Nordhäuser Birne & Marille (Obstbrand)	2,30 €
Ouzo 12	2,50 €
Pitu (Cachaca, Zuckerrohrschnaps)	2,50 €
Ramazzotti Amaro (Kräuterlikör)	2,50 €
Ramazzotti Limoncello (Zitronenlikör)	2,50 €
Ramazzotti Aperitivo Rosato	2,50 €
Sierra Tequila	2,50 €
(Blanco & Reposado & Tropical Chill)	
Tequila Lunazul	3,00 €
Verpoorten Eierlikör	2,50 €
Walcher Bombardino Eierlikör	2,50 €
Walcher Hazelnusslikör	2,50 €

