



FOOD

NICE TO SEE YOU!

Our name stands for our promise:

We are the companion in your daily life. You are always welcome here. Mornings, middays, evenings.

Enjoyment like with good friends and neighbours. Pleasure for every taste - for you, too.

And in order to meet this goal, we put great importance on the best product quality in the selection of our ingredients and in the preparation of all of our dishes.

We all have something that is especially close to our hearts. Something that is so important that we burn for it and it drives us. The thing that drives us is our passion:

For good food.

For a wonderful time.

For being a good neighbour.




For sustainable practices.

Your Cotidiano-Team

QUALITY IS IMPORTANT TO US

Many of our dishes and drinks are home-made and are prepared fresh for you daily.

In addition we use:

-  ORGANIC bread where indicated
-  only ORGANIC eggs
-  only ORGANIC milk



For our **BIO** and **ÖKO**-assortment we are certified by the DE-ÖKO-006 control body.

Breakfast & BRUNCH

NEW

BAGELS

EGG 'N CREAM

11,20

ORGANIC pumpkin seed bagel with cream cheese, vine tomatoes and cucumber on a bed of rocket, with scrambled eggs from ORGANIC eggs

SALMON DELUXE

14,90

ORGANIC pumpkin seed bagel with smoked salmon, cream cheese, mixed salad, lemon dressing and pickled onions

BREAKFAST SPECIALS

AVOCADO-TOAST

13,90

ORGANIC Finnish bread with avocado, fried eggs from ORGANIC eggs on a bed of tomato salsa with seed mix

+ Crispy bacon

+ 2,00

+ Herder's cheese

+ 2,00

AVOCADO-TOAST DELUXE

16,90

ORGANIC Finnish bread with avocado, smoked salmon, fried eggs from ORGANIC eggs on a bed of cream cheese and tomato salsa with herder's cheese and seed mix

STRAMMER MAX

13,90

ORGANIC Finnish bread with grilled farmer's ham, fried eggs from ORGANIC eggs, mixed salad, medium-hot mustard, pickled onions and cocktail tomatoes ^{c, e, f}

STRAMME ZIEGE

13,90

ORGANIC Finnish bread with grilled soft goat's cheese, mixed salad, medium-hot mustard, pickled onions and cocktail tomatoes ^{d, f}

+ Two fried eggs from ORGANIC eggs

+ 4,50

MOUNTAIN JOY

14,90

ORGANIC pretzel croissant with scrambled eggs from ORGANIC eggs, soft goat's cheese, vine tomatoes and mixed salad

+ Smoked salmon

+ 5,90

LE AMERICAN

14,90

Butter croissant with scrambled eggs from ORGANIC eggs and shredded cheese, crispy bacon, vine tomatoes, home-made burger sauce and mixed salad ^{a, c, f, i}

+ Avocado

+ 4,50

HUMMUSBREAD

VEGAN OPTION AVAILABLE 

11,20

ORGANIC Finnish bread with home-made curry-hummus, grilled vegetables, herder's cheese and seed mix

+ Two fried eggs from ORGANIC eggs

+ 4,50

EGG-CELLENT


SCRAMBLED EGGS FROM ORGANIC EGGS

8,20


All of our scrambled eggs from ORGANIC eggs are served with a salad garnish with lemon dressing and bread.

+ Crispy bacon and cheese ^{a, c}

+ 2,70

+ Tomato and herder's cheese 

+ 2,70

+ Home-made grilled vegetables 

+ 2,70

BREAD BASKET small | large

3,90 | 5,90

ORGANIC wholegrain spelt bread, ORGANIC Finnish bread and baguette. Gluten-free bread upon request

Breakfast & BRUNCH

SWEET BOWLS & MORE

SUNNY CRUNCH BOWL VEGAN OPTION AVAILABLE 11,90

A healthy bowl with plain yogurt, crispy granola, berry compote, fresh fruits and grated coconut

PINK PORRIDGE ALSO AVAILABLE SERVED COLD 7,90

Warm porridge with oat drink, raspberries and apple ^f

BIRCHERMUESLI 7,90

Bircher muesli with fresh fruits and sliced almonds ^c

FRUIT SALAD 7,50

Fresh home-made fruit salad
+ Buttercroissant

+ 2,50

BELGIAN WAFFLE 6,90

Belgian waffles with icing sugar ^a

+ Warm berry compote

+ Lotus Biscoff[®] Cream

+ 3,50

+ 2,00

BANANA BREAD 5,90

Home-made banana bread with walnuts (two slices)

PIMP YOUR SWEETS

ORGANIC agave syrup, Lotus Biscoff[®] Cream, vanilla syrup, chocolate sauce

je + 2,00

PANCAKES

SWEET 'N SALTY 14,50

Pancakes with fried egg from ORGANIC eggs with crispy bacon and sweet ORGANIC agave syrup ^c

BANANA-CHOC 14,50

Pancakes with banana, berries and coconut flakes, covered with warm home-made Belgian chocolate sauce

FRUITY 14,50

Pancakes with warm berry compote and fresh fruit salad

PANCAKE TOWER DELUXE PERFECT FOR SHARING 19,90

A tower of pancakes covered with home-made Belgian chocolate sauce, topped with Lotus Biscoff[®] Cream, banana, cookie crumble, whipped cream and vanilla syrup

Something TO DRINK?

Wouldn't you enjoy a delicious smoothie, juice or a Prosecco with your breakfast?

**Take a moment
and check out our
drinks menu.**

All Day FAVORITES

COTIDIANO BOWLS

AVOCADO POWER BOWL VEGAN OPTION AVAILABLE 15,50

Avocado, fresh pineapple, beetroot, edamame, diced bell pepper, mixed salad with home-made chickpea-mint dressing and seed mix on a bed of rice ^{c, d, f}

VEGAN CLASSIC 11,90

Cocktail tomatoes, red cabbage coleslaw, mixed salad, cucumber and seed mix with roasted sesame dressing on a bed of couscous ^{c, d, f}

ORIENTAL BOWL VEGAN OPTION AVAILABLE 17,50

Herder's cheese, chickpeas marinated in curry, cocktail tomatoes, red cabbage coleslaw, home-made curry-hummus, mixed salad, pomegranate seeds and seed mix with home-made chickpea-mint dressing on a bed of couscous. ^{c, d, f}

FARMERS BOWL 14,90

Scrambled eggs from ORGANIC eggs with grated cheese and crispy roasted potatoes with home-made burger sauce, cocktail tomatoes, cucumber, pickled onions, mixed salad with lemon dressing and seed mix ^{a, d, f, i}

- + Tender steak strips, gently cooked and roast gravy + 5,90
- + Smoked salmon + 5,90
- + Planted chicken with lemon and herbs + 5,90
- + Planted kebab + 5,90

PIMP YOUR BOWL

Herder's cheese	+ 2,00	Home-made curry-hummus	+ 2,50
Grilled goat's cheese	+ 4,90	Planted kebab	+ 5,90
Chicken breast	+ 5,90	Planted chicken with lemon and herbs	+ 5,90
Tender steak strips, gently cooked	+ 5,90	Falafel balls (4 pcs.)	+ 4,50
Two slices of smoked salmon	+ 5,90	Fried egg from ORGANIC eggs	+ 2,50
Avocado	+ 4,50		

All Day SWEETS

Even more delicious treats can be found further back in our **desserts and cakes selection.**

All Day FAVORITES

NEW

SOUL FOOD

LOADED CHILI BEEF

17,90

Warm bowl with spicy chili con carne and rice, torilla chips and home-made tomato salsa

+ Avocado

+ 4,50

VEGGIE MASALA

VEGAN OPTION AVAILABLE

15,90

Warm bowl with a slightly spicy chickpea-masala and rice, topped with a home-made yogurt dip, cucumber and pomegranate seeds

+ Chicken breast

+ 5,90

MARINATED YOGURT CHICKEN

17,90

Warm bowl with juicy butter chicken and rice, topped with home-made yogurt dip, diced bell pepper, sliced almonds, parsley and mint

SANDWICHES

COTI'S CLUBSANDWICH

17,50

Sandwich loaf with tender chicken breast, avocado, vine tomatoes, home-made burger sauce and red cabbage coleslaw on a bed of cream cheese and mixed salad, lemon dressing and seed mix ^{a, d, f, i}

COTI'S CLUBSANDWICH VEGGIE

17,50

Sandwich loaf with a fried egg from ORGANIC eggs, avocado, tomatoes, home-made burger sauce and red cabbage coleslaw on home-made curry-hummus and cream cheese, mixed salad, lemon dressing and seed mix ^{a, d, f, i}

FOR THE LITTLE ONES



The children's menu is accompanied by a small glass of lemonade, apple juice spritzer or sweet, frothy hot milk drink.

KIDS' BREAKFAST

7,20

Natural yogurt with crunchy muesli and fresh fruit

OR a scrambled egg from ORGANIC eggs.

Comes with a pancake as dessert ^c

CHICKEN-MENU

7,90

Breast of chicken filet with crispy roasted potatoes and ketchup.

Comes with a scoop of ice cream as dessert ^a

PASTA-MENU*

7,90

Small portion of ravioli with cheese filling and tomato sauce.

Comes with a scoop of ice cream as dessert ^a

Afterwork & DINNER

available from 4 p.m.

STARTERS

MEDITERRANEAN LENTIL SALAD 11,20

Beluga lentil salad with oven braised caramelised carrots, herder's cheese and pickled onions with chickpea-mint dressing on a bed of rocket, and baguette

ORIENTAL EGGPLANT VEGAN OPTION AVAILABLE 9,90

Grilled eggplant on a bed of home-made yogurt-parsley-mint dip, topped with chickpeas marinated in curry, pomegranate seeds, roasted sesame dressing and seed mix, and baguette ^c

MIXED STARTER VEGAN OPTION AVAILABLE PERFECT FOR SHARING 18,90

Mixed starter plate with grilled eggplant, home-made curry-hummus, crispy falafel, oven braised carrots, home-made yogurt-parsley-mint dip, red cabbage coleslaw, herder's cheese, chickpeas marinated in curry, cucumber, pickled onions, pomegranate seeds, parsley and seed mix, and baguette

AVOCADO-TATARE VEGAN OPTION AVAILABLE 12,90

Avocado tatare with tomato salsa and home-made curry dressing, seed mix and baguette ^{a, f, i}

+ Smoked salmon 5,90

SMALL GREEN SALAD 6,90

Freshly mixed salad, cocktail tomatoes, pomegranate seeds, home-made lemon dressing and seed mix ^{a, f}

BREAD BASKET small | large 3,90 | 5,90

ORGANIC wholegrain spelt bread, ORGANIC wholegrain rye bread and baguette. Gluten-free bread upon request.

PASTA

BUFFALO PARMIGIANO* 18,90

Pasta with a buffalo parmesan and ricotta filling, grilled vegetables in a fruity tomato cream sauce, topped off with rocket and parmesan

+ Small green salad 6,90

+ Tender steak strips, gently cooked 5,90

RICOTTA LEMON* 18,90

Pasta with a ricotta-lemon filling in a pesto cream sauce, topped with herder's cheese, rocket and seed mix, garnished with smoked salmon

+ Small green salad 6,90

TRUFFLE* 19,90

Pasta with a truffle-ricotta filling in a delicate savoury cream sauce, topped with cocktail tomatoes, rocket, parmesan and truffle salsa

+ Small green salad 6,90

Afterwork & DINNER

available from 4 p.m.

TARTE FLAMBÉE

CLASSIC U.S. STYLE

15,50

With crispy bacon, tangy cheese, cocktail tomatoes and pickled onions on a bed of herbed sour cream ^c

+ Small green salad

+ 6,90

VEGAN U.S. STYLE

16,50

With Planted Kebab made with pea protein, cocktail tomatoes, pickled onions and parsley on a bed of vegan sour cream

+ Small green salad

+ 6,90

CHICKEN CURRY

17,50

With tender chicken breast, diced peppers, pickled onions, home-made curry dressing and rocket on a bed of herbed sour cream ^{a,f,i}

+ Small green salad

+ 6,90

VEGAN MASALA

15,50

With spicy chickpea masala, red cabbage coleslaw and cucumber with roasted sesame dressing on a bed of vegan sour cream ^c

+ Small green salad

+ 6,90

TOMATO-CHEESE

14,50

With herder's cheese, tomato salsa, rocket, basalmic cream and seed mix on a bed of herbed sour cream ^{a,f}

+ Small green salad

+ 6,90

Giving

PLEASURE

For moments of memorable
pleasure at Cotidiano.



Your gift certificate can
easily be ordered online.
After successful payment
immediately available
for download.



All Day SWEETS

SWEETS & DESSERTS

- CHOCOLATE FUDGE CAKE** 🍴 **11,90**
Moist chocolate fudge cake, garnished with Lotus Biscoff® Cream, fresh berries, granola topping, yogurt and a scoop of vanilla ice cream[Ⓐ]
- BLUEBERRY MUFFIN**¹ 🍴 **4,50**
- CHOCOLATE-CHERRY MUFFIN**¹ 🍴 **4,50**
- BELGIAN WAFFLE** 🍴 **6,90**
Belgian waffle with icing sugar[Ⓐ]
- WARM BROWNIE** 🍴 🌱 **5,90**
Melt-in-the-mouth home-made brownie
- ICE CREAM SCOOP** 🍴 **2,50**
Creamy vanilla ice cream[Ⓐ]

TOPPINGS

Fresh whipped cream	+ 0,90	Lotus Biscoff® Cream	+ 2,00
Warm berry compote	+ 3,50	Chocolate sauce	+ 2,00
Scoop of ice cream [Ⓐ]	+ 2,50		

- CAKES AND PIES** 🍴 **5,20**
Take a look at our cake display case or ask our service staff!

Eat More
CAKE

Take a look at our display and enjoy our rich variety of cakes!



DRINKS

Wake ME UP

COFFEE SPECIALTIES^k

ESPRESSO single doppio	2,50 3,90
ESPRESSO MACCHIATO single doppio	2,80 4,20
FLAT WHITE	4,50
CAFÉ CRÈME	3,50
CAFÉ AMERICANO (with a double shot of espresso)	3,90
CAPPUCCINO normal large	3,90 5,20
CAPPUCCINO OAT  normal large	4,60 5,90
LATTE MACCHIATO	4,90
CAFÉ AU LAIT	4,90
MOCCACINO	4,50
BELGIAN HOT CHOCOLATE Vegan with oat drink  + Whipped cream	4,50 + 0,70 + 0,70

Decaf option available for all our coffee specialties

LATTE SPECIALS

MATCHA LATTE ^k The perfect coffee substitute for increased concentration and energy Dirty Matcha with one shot of espresso	5,50 + 1,20
PINK LATTE Your superfood latte with goji und acai	5,50
GOLDEN LATTE Golden milk with a home-made spice blend for more serenity of body and mind	5,50
CHAI LATTE Chai latte with a home-made spice blend Dirty chai with one shot of espresso ^k	5,50 + 1,20

Another MILK?

All our drink specialties with milk are also available with lactose-free organic milk or oat drink!

+ 0,70

vegan | lactose-free 

Tea TIME

TEAS

FRESH MINT TEA 4,90

FRESH GINGER TEA WITH HONEY

FRESH GINGER-ORANGE TEA

FRESH HOT LEMON

ENGLISH BREAKFAST, EARL GREY, FRUIT TEA, GREEN TEA, CAMOMILE TEA, HERBAL TEA 4,50

Ice COLD

ICED SPECIALS

COTIS COFFEE SHAKE ^{a, c, k} 7,90

Our special coffee shake made from cold brew coffee, shaken with organic milk, a scoop of vanilla ice cream and ice cubes

ICED COFFEE ^{a, c, k} 6,50

With 2 scoops vanilla ice cream and whipped cream

ICED LATTE ^k 4,50

ICED MATCHA LATTE ^k 5,50

Refreshing energy boost, cold shaken

ICE CHOCOLATE ^a 6,50

The classic with Belgian chocolate, 2 scoops of vanilla ice cream and cold ORGANIC milk

ESPRESSO AFFOGATO ^a 5,90

Double espresso meets a scoop of creamy vanilla ice cream

Another
MILK?

All our drink specialties with milk are also available with lactose-free organic milk or oat drink!

+ 0,70

Homemade WITH LOVE

— JUICES | SMOOTHIES —

GINGER TURMERIC SHOT 4 cl **3,50**

Ginger essence, lemon juice, orange juice, turmeric, pepper

0,2 l | 0,4 l

FRESHLY SQUEEZED ORANGE JUICE

4,50 | 6,90

TROPICAL SMOOTHIE

Vitamin boost with mango, pineapple and coconut milk, passion fruit juice drink and lime

4,90 | 7,50

BLUEBERRY SMOOTHIE

Power up with antioxidants!

Creamy smoothie with blueberries, banana, lime and coconut milk

4,90 | 7,50

GREEN DETOX SMOOTHIE

Your detox boost with fresh spinach, cucumber, passion fruit juice drink, orange juice and lime

4,90 | 7,50

— LEMONADES | ICED TEAS —

YUZU LIME LEMONADE

Japanese lime

0,4 l **5,90**

GINGER MINT LEMONADE

PASSION FRUIT LEMONADE

POMEGRANATE LEMONADE ^{a, c}

BLACK GINGER MINT ICED TEA

RED PASSION ICED TEA

GREEN YUZU ELDERBERRY ICED TEA

Green tea with japanese lime

Our **BASICS**

— JUICE | SOFT | WATER —

INFUSED CITRUS WATER 0,4 l **4,50**
With grapefruit, lemon, lime and mint

INFUSED BERRY WATER 0,4 l **4,50**
With orange, blueberries, raspberries, and mint

JUICE 0,2 l | **JUICE SPRITZER** 0,4 l **2,90 | 4,90**
Apple naturally cloudy, passion fruit juice drink,
rhubarb juice drink, black currant nectar

COCA-COLA original ^{a,k} | zero ^{a,i,k} 0,2 l **4,20**

FANTA ^a 0,2 l **4,20**

VIO MINERAL WATER 0,25 l | 0,75 l
still | medium **3,90 | 6,90**

TABLE WATER 0,25 l | 0,5 l **2,20 | 3,90**
still | sparkling

Always **FRESH**

— BEER ^a —

FRESHLY TAPPED 0,3 l | 0,5 l

**ZWIEFALTER 1521
HELL DRAFT** **3,90 | 4,90**

ZWIEFALTER WHEAT BEER **3,90 | 4,90**

RADLER **3,90 | 4,90**

BOTTLED BEERS 0,33 l | 0,5 l

ENGELE HELL **4,50**

**ENGELE NATURALLY
CLOUDY BEER** **4,50**

ENGELE NON-ALCOHOLIC **4,50**

**WHEAT BEER
NON-ALCOHOLIC** **4,90**

Cheers TO US

APERITIF | SPRITZ^q

PROSECCO 0,1l 0,75l	6,20 36,90
PROSECCO ROSÉ 0,1l 0,75l	6,20 36,90
MOËT CHANDON BRUT IMPERIAL 0,1l 0,75l	15,50 95,00
MOËT CHANDON ROSÉ 0,1l 0,75l	15,50 99,00
MOËT CHANDON ICE 0,75l	105,00
RUINART CHAMPAGNER ROSÉ 0,75l	139,00
RUINART CHAMPAGNER BLANC DE BLANCS 0,75l	139,00
APEROL SOUR ^{a,j}	9,20
Aperol, home-made lemon syrup, fresh lemon juice, vegan egg white, orange slice	
APEROL SPRITZ ^{a,j}	8,90
PASSION APEROL SPRITZ ^{a,j}	9,20
LAVENDER SPRITZ ^{a,c}	9,20
Lavender syrup, vermouth rose, vino frizzante, soda, lemon slice	
SARTI SPRITZ ^a	9,20
LIMONCELLO SPRITZ MARKTPLATZ	8,90
Stuttgart's Signature Spritz with Limoncello, vino frizzante, home-made lemonade and soda	
LILLET WILD BERRY	8,90
VERMOUTH TONIC ROSÉ	9,20
NEGRONI	9,20
Campari, Gin, Vermouth Rosso	
CAMPARI YUZU ELDERFLOWER ^a	9,20
Campari with japanese lime and elderberry	

NON-ALCOHOLIC

CRODINO ^{a,j}	6,50
CRODINO ORANGE ^{a,j}	8,90
Sparkling, bittersweet aperitif with notes of lemon and orange and freshly squeezed orange juice	

It's Wine O'CLOCK

WINE⁹

WHITE

0,25 l | 0,5 l | 0,75 l

HORGELUS BLANC CÔTES DE GASCOGNE IGP

7,90 | 15,50 | 22,90

A dry, refreshing white wine with citrus aromas and a fine floral bouquet.

EMIL BAUER „BUNDSCHUH“ GRAUBURGUNDER (PINOT GRIS) GUTSWEIN, PFALZ

10,90 | 19,90 | 28,90

Intense Grauburgunder with a nutty fruity aroma and low acidity.

III FREUNDE WEISSBURGUNDER (PINOT BLANC)

10,90 | 19,90 | 28,90

Presenter Joko Winterscheidt and actor Matthias Schweighöfer think wine unconventionally.

Melting - juicy - drinking flow - „easy-drinking“

LUNATIO LUGANA DOC BIO MASI, VENETIEN

10,90 | 19,90 | 28,90

Fresh, fruity rosé with flavours of strawberries and red fruits

WHITE WINE SPRITZER

6,20 | 10,90

SUMMER SPRITZER

7,50

Emil Bauer „Blühwiese“ mild white wine garnished with ice cubes, soda added and lemon slice. Perfect for hot summer days.

Cotidiano **AT HOME**

Did you know that you can also buy our wines, direct-trade coffee beans and our gin to take home? Right here in the restaurant.

It's Wine O'CLOCK

ROSÉ

0,25 l | 0,5l | 0,75 l

HORGELUS ROSÉ CÔTES DE GASCOGNE IGP

7,90 | 15,50 | 22,90

Fresh, fruity rosé with aromas of strawberries and red fruits

ALÌE ROSÉ MAREMMA TOSKANA IGT - VERMENTINO, SYRAH

13,90 | 24,90 | 36,90

An excellent balance between fruity and intensive.

ROSÉ WINE SPRITZER

6,90 | 10,90

0,25 l | 0,5l | 0,75 l

RED

A6MANI „LIFILI“ PRIMITIVO SALENTO IGP, APULIEN

7,90 | 15,50 | 22,90

Juicy fruit with velvety soft tannins and fine residual sweetness.

EMIL BAUER „BUNDSCHUH“ MERLOT GUTSWEIN, PFALZ

10,90 | 19,90 | 28,90

Dark berries - smooth - full-bodied finish

TERRE MORE MAREMMA TOSKANA DOC - CABERNET, MERLOT

10,90 | 19,90 | 28,90

Intense fruit - spicy - silky tannins - elegant

FRESCO DI MASI ROSSO VERONA IGT - CORVINA, MERLOT

10,90 | 19,90 | 28,90

Delightfully young and lively - intense cherry aroma - fresh acidity - light - enjoy chilled

ENJOY CHILLED

Cocktails AND MORE

LONGDRINKS COCKTAILS^q

WHISKEY SOUR	9,90
Whiskey, home-made lemon syrup, fresh lemon juice, vegan egg white, lemon slice	
GIN BASIL	9,90
Gin, fresh basil, Mikks Basil Lime, soda	
GIN FIZZ	9,20
GIN TONIC	9,50
Gin, Thomas Henry Tonic Water, lemon zest, rosemary	
HENDRICK'S GURKE ^{f,j}	10,90
Hendrick's Gin with Thomas Henry Tonic Water, cucumber	
AMARETTO SOUR	9,20
Amaretto, home-made lemon syrup, fresh lemon juice, vegan egg white, lemon slice	
COTI MULE MUNICH STYLE	9,20
Gin, Thomas Henry Spicy Ginger, cucumber	
COTI MULE MOSCOW STYLE	9,20
Vodka, Thomas Henry Spicy Ginger, cucumber	
COTI PASSION-LIME FIZZ	9,20
Brown rum, Mikks Passion Lemon, lime, mint, soda	
CUBA LIBRE	10,90
With Matusalem rum 15 years	

For FREE SPIRITS

All our drinks with gin
are also available
with Freigeist
non-alcoholic gin!

Final TOUCH

DIGESTIF ^q

Fine brandies from the Lantenhammer distillery

**LANTENHAMMER
HASELNUSSEGEIST** 2cl **4,90**

Hazelnut

**LANTENHAMMER
WALDHIMBEERGEIST** 2cl **4,90**

Raspberry

**LANTENHAMMER
WILLIAMSBRAND** 2cl **4,90**

Pear

**LANTENHAMMER
HEIDELBEERLIQUER** 2cl **4,90**

Blueberry

BELVEDERE VODKA 2 cl **4,50**

HENNESSY VSOP 2 cl **4,50**

HENNESSY XO 2 cl **12,50**

**GLENMORANGIE (ORIGINAL
SINGLE MALT) SCOTCH
WHISKY 12YO THE LASANTA** 2 cl **4,90**

ARBEG 10 YEARS 2 cl **4,90**

RAMAZZOTTI 4cl **4,50**

on ice with lemon

BAILEYS 4cl **4,50**

FRANGELICO ^a 4cl **4,50**

on ice with lime



Here you can find full
information concerning
additives and allergens.

a Colouring | **c** Preservative |


d Contains sulphites | **e** Contains phosphates |

f Contains antioxidant | **g** Contains flavour enhancer |

h Waxed | **i** Contains sweetener | **i*** contains a source of
phenylalanine | **j** Contains quinine | **k** Contains caffeine

| **l** Starch | **m** Egg white | **n** Soy protein | **o** Milk protein | **p**

Genetically modified | **q** Contains alcohol

vegan | lactose-free 

Cotidiano

We are always
happy to receive
your photos and videos



@cotidiano.restaurant