



Clara is more than just a bar—it's a space for storytelling, expression, and unforgettable nights. With each menu, we dive into new worlds, blending art, culture, and flavor into something truly special.

For this edition, we take inspiration from Frank Ockenfels, a visionary artist who transforms photography into layered narratives of identity, rebellion, and raw emotion. Our five new cocktails echo his striking works—each sip capturing his bold contrasts, fractured perspectives, and fearless creativity.

Alongside these, our Clara Classics return, a lineup of signature cocktails that stand the test of time. Whether you're drawn to Ockenfels' avant-garde vision or the timeless appeal of our fan favorites, this menu is crafted for those who drink with intention.

Sip the story. Stay for the moment.



Not Approved, 2014, Frank Ockenfels 3

Frank Ockenfels 3

Introspection

BAR CLARA CLASSICS

WINE + CHAMPAGNE

MIRROR 17€

A TROPICAL, UMAMI COCKTAIL THAT PLAYS WITH REFLECTIONS OF IDENTITY AND PERCEPTION. BOLD AND LAYERED, IT INVITES YOU TO LOOK A LITTLE DEEPER.

Belvedere, White Port, Mango, Tomato, Nori, Mirin

FAT PINK 17€

WOODY AND EARTHY, THIS DRINK EMBRACES UNAPOLOGETIC DEFIANCE WITH VIBRANT FLAVORS. A CELEBRATION OF RAW AUTHENTICITY AND INDIVIDUALITY.

Bulleit Bourbon, Oloroso Sherry, Beetroot, Pineapple, Coconut, Kaffir Leaf

DAMIEN HIRST 17€

A DEEP, TANNIC BLEND REFLECTING THE TENSION BETWEEN CONTROL AND CHAOS. COMPLEX AND BOLD, IT AIMS TO CAPTURE THE DUALITY OF HUMAN EMOTION.

Appleton Estate Signature Blend Rum, Planteray Dark Rum, Dry Vermouth, Amaro, Walnut Oil, Cacao Nibs, Milky Oolong, Wormwood Bitter

NOT APPROVED 19€

SWEET, SPICY, AND CITRUSY, THIS COCKTAIL IS A NOD TO REBELLION AND VULNERABILITY. A BOLD STATEMENT IN EVERY SIP.

818 Tequila Blanco, Nixta, Lime, Orange Confiture, Jalapeños, Coriander Seed, Almond Milk

TORSO 19€

CREAMY AND MINERAL-FORWARD, THIS DRINK EXPOSES THE BEAUTY OF EMOTIONAL AND PHYSICAL RAWNESS. SUBTLE YET IMPACTFUL.

Complice Mezcal, Pecorino Cheese, Butter, Hibiscus, Mirabelle, Mineral Wine, Honey Saffron, Fuji Bitter

IN DISGUISE 18€

UNCTUOUS, BITTER, FLORAL
Bulleit Bourbon, Campari, Antica Formula Vermouth, Apricot, Lavender, Coconut Oil

AN APPLE A DAY (*14) 16€

WOODY, FRESH, RESINOUS
Monkey Shoulder Whisky, Green Apple, Palo Santo

YOO-KI BLOOM 16€

SWEET, HERBAL, CITRIC
Tanqueray Gin, Fino Sherry, Green Shiso, Green Peas, Grapefruit Solution, Butterfly Pea Tea

RIHANNA 16€

SMOKY, FRUITY, SPICY
West Cork Irish Whisky, Pimento Dram, Mastiha, Guava, Ginger, Chipotle, Lapsang Souchong

KOOL HERC (*14) 16€

LIGHT, TOASTED, FRUITY
Hennessy VSOP, Cascara Coffee Syrup, White Peach, Buckwheat Tea, Lime Leaf Bitter

NICKI MINAJ 18€

SHINY, BUBBLY, FRUITY
Belvedere Vodka, Vanilla Liqueur, Passion Fruit, Lemon, Champagne

TACHELES 54 (*14) 17€

FRUITY, ACID, DELICATE
Sloe Gin, Verjus Blanc, Raspberry, Lychee, Pear, Roses

DRAKE 18€

RICH, POWERFUL, CARAMELIZED
Hennessy VSOP, Sweet Potato, Maple, Spices, Butter, Plum Bitter

CHAMPAGNE 0.1l 0.75l

Pierre Paillard Extra Brut "Les parcelles" 19€ 120€
Bouzy Grand Cru

Jacquesson Extra Brut N°746 25€ 160€

Dom Pérignon Vintage Brut 2015 55€ 355€

CHAMPAGNE ROSÉ

Louis Roederer Brut Rosé 2016 29€ 200€

WHITE

Weissburgunder Oberbergener Bassgeige, Franz Keller, Baden, Germany 10€ 60€

Sauvignon Blanc "Clara", Klein Constantia, Western Cape, South Africa 15€ 90€

ROSÉ

Miraval Côtes de Provence, France 12€ 75€

RED

Châteauneuf Du Pape, Duclaux, Rhône, France 14€ 85€

Etna Rosso "Munjebel" 2020, Frank Cornelissen, Sicily, Italy 17€ 120€

BEER

NOAM Bavarian Berlin (330ml) 7€

RADEBERGER Alcohol Free (330ml) 5€

SNACK

OLIVES 7€

BUTTER POPCORN 5€

SMOKED ALMONDS 5€

Please let your bar team know if you have any allergies we should be aware of.

We are a cashless venue and accept credit or debit cards only.