

SNACKS

Drinking alone is never a good idea.
Complement your cocktail
with some delicious snacks.
Our chefs have composed a thrilling
selection of small bites that
will give you an insight to the
explosive flavors of our
Southeast Asian kitchen.

GREEN SHELL MUSSEL
WITH ROASTED COCONUT DRESSING
peanuts, thai basil
39;-

CHA PLU LEAF WITH GRATED DUCK
lychee, roasted rice
45;-

CHA PLU LEAF WITH TEMPEH
coconut, tamarind
45;-

RICE CAKES WITH 'CHILI JAM' SHRIMPS
lemongrass, bean sprouts
120;-

PEANUTS & CASHEW 'SALT & PEPPER'
35;-

FARANG BAR SIGNATURES

These are the cocktails our guests come back to
enjoy over and over again.

We are proud to present a solid line-up of favorites
that will make your fantasy spur.

Our bartenders mix our signature cocktails with
genuine craftsmanship combined with
Asian flavors and freshness.

Here you can find our own creations as well as
Farang's take on the classic cocktails that lets your
mind travel to distant beaches.

SOUTHEAST SIDE

lime leaf infused beefeater gin,
aperol, thai basil, lemon, sugar

MAI TAI

havana club 3y rum, goslings black seal rum,
orange curacao, lime, pineapple, orgeat

GINGER SMASH

havana club 3y rum, maraschino liqueur,
apple liqueur, ginger, lime, sugar

SINGAPORE SLING

beefeater gin, cherry liqueur, d.o.m benedictine,
orange curacao, pineapple, lime, grenadine

BLOODY FARANG

absolut vodka, coriander, lemon, tomato,
house mix (contains fish and shellfish), lemongrass

snacks may be ordered between 5 - 10 pm

142;-

SWIZZLES & BUCKETS

Why not dream away to a warmer place?
This is our homage to the swizzles and buckets in ice filled, fogged glasses intrigue with their freshness and full flavors.

The swizzle is said to originate from the first ice houses in Barbados, and has become the classical Caribbean choice of drink for a hot day.

The name refers to the preparing technique using a stick from the Quararibea Turbinata tree to stir, or *swizzle*, the fresh herbs and ice with the other ingredients.

So, when you feel like having a mojito we invite you to give its richer, more developed cousin a chance.

The bucket on the other hand has been a scorned thirst quencher we would like to give a little more respect. With inspiration from the Thai full moon parties we present you with an elaborated, refined take on this epic Thai bucket.

SWIZZLES

LADY BOI SWIZZLE
beefeater gin, mint, lychee,
ginger, lime, sugar

WASH ME SWIZZLE
coconut washed angostura 3y rum, dry orange curacao,
pineapple, lime, orange sugar, thai basil

QUEEN'S PARK SWIZZLE
el dorado 12y demerara rum,
lime, sugar, mint, bitters

BUCKETS

BACKPACKER BUCKET
battered rum blend, amaro di angostura,
lime, passion fruit, sugar

HALF MOON BUCKET
beefeater gin, abricot liqueur, aperol,
lemon, sugar, lychee, thai basil

145;-

HOUSE CREATIONS

Do you wish to try something entirely new?
Here you find the cocktails that showcase the talent and ingenuity of our dedicated bartenders.

Farang's dishes, a product in season or perhaps a newly arrived spirit inspire our bartenders to new and bold creations.

We strive to stay alert and in constant development.

Therefore our house creations are frequently updated.

This is where you find the future classics.

GARDEN LADY

hibiscus infused olmeca altos plata tequila, cherry heering,
maraschino liqueur, pink grape, lime, agave

LEAN N' GREEN

roku gin, yellow chartreuse,
pineapple, lime, sugar, jalapeño

JAVA THE HUTT

absolut vodka, patron xo café,
espresso, sugar, coconut foam

COCO QUILA

olmeca altos plata tequila, peach liqueur,
maraschino liqueur, sugar, lime, coconut half & half,
coconut foam

142;-

LOST AND FORGOTTEN

If you are in the mood for a classic stiff cocktail this is where you should look. We invite you to try one of these selected cocktails from the prohibition era and before. Each and every one contain their own story from this exciting period of time when our current cocktail culture was developed. There are many to choose from, and we regularly change this list to give you the chance to rediscover these lost and forgotten gems of the cocktail world.

HANKY PANKY
tanqueray gin, fernet branca,
carpano classico sweet vermouth

RED HOOK
bulleit rye, maraschino liqueur,
punt é mes sweet vermouth

WHITE NEGRONI
beefeater gin, suze,
lillet blanc

VESPER MARTINI
tanqueray no10 gin, purity vodka,
cocchi americano, orange bitter

145,-

VIRGIN COCKTAILS

With stringent flavors these innovative non-alcoholic cocktails introduce you to a new dimension of beverages. Our bartenders mix fresh ingredients and homemade tinctures with great care to put a final touch to our virgin cocktails. The inspiration comes from the flavors and aromas of Southeast Asia and they are a lovely complement to our cuisine here at Farang.

MARKUS GRANDELL
lemon, ginger,
chili sugar, soda water

LYCHEE LEMONADE
lychee, lime, sugar,
mint, soda water

VIRGIN BLOODY FARANG
coriander, lemon, tomato,
house mix (contains fish and shellfish), lemongrass

59,-

WINE BY THE GLASS

SPARKLING

NV Charles Collin, Brut
Champagne, France 165;-

NV Leclerc Briant, Brut Reserve,
Champagne, France 199;-

NV, Castell d'Or, Celebrandum Cava Brut,
Penedès, Spain 125;-

WHITE

2018 Stoneleigh, Riesling
Marlborough, New Zealand 99;-

2017 Knipser, Laumersheimer Kapellenberg
Riesling Trocken
Pfalz, Germany 135;-

2017 L&C Poitout, Chablis
Bourgogne, France 165;-

RED

2017 Donovan Parke, Pinot Noir,
Santa Lucia Highlands California, Usa 115;-

2016 Vidal-Fleury, Côtes Du Rhône Villages,
Rhône, France 125;-

2018 Borgogno Barbera d'Alba Superior,
Piemonte, Italy 139;-

BEER ON TAP

Åbro Bryggmästarens 5,7% - Sweden 75;-
Bron IPA 6,4% - Sweden 85;-

BEER ON BOTTLE

Singha 5,0% - Thailand 75;-

Leo 5,0% - Thailand 75;-

Saigon 4,9% - Vietnam 75;-

Bryggmästarens Mellanöl 4,2% - Sweden 72;-

Estrella Inedit 4,8% - Spain 82;-

Hoegaarden 4,9% - Belgium 88;-

CBC Pale Ale 4,8% - South Africa 92;-

San Miguel Glutenfree 5,4% - Spain 75;-

LOW ALCOHOL BEER

Åbro lättöl 2,2% - Sweden 38;-

Åbro Original 0,2% - Sweden 46;-

Brewdog Nanny State 0,5% - 46;-

CIDER

Rekorderlig Dry Apple 5,0% - Sweden 75;-

CHAMPAGNE

CHARLES COLLIN
NV Brut 895;-

LECLERC BRIANT
NV Brut Reserve 1.145;-

PALMER & CO
2009 Millésimé 995;-
NV Blanc de Blancs Brut 955;-
NV Blanc de Noirs 955;-
MV Amazone de Palmer Brut 1.395;-

PIERRE PÉTERS
NV Extra Brut Blanc De Blancs Grand Cru 1.095;-

DEUTZ

1982 Millésimé Brut 3.800;-*
2002 Cuvée William Deutz 2.195;-
2009 Amour de Deutz 2.495;-
2010 Hommage À William Deutz 1.795;-
NV Brut Classic Magnum 2.095;-
NV Brut Rosé 1.195;-

LOUIS ROEDERER

2008 Cristal Brut 2.800;-
2009 Cristal Brut 2.500;-
2009 Brut Nature 1.395;-

BOLLINGER

2008 La Grande Année 2.800;-
2008 La Grande Année Magnum 6.000;-
NV Cuvée Speciale Brut 1.145;-

EGLY-OURIET

2005 Grand Cru Millésimé 1.895;-
2009 Grand Cru Millésimé 1.895;-
NV Grand Cru Brut Rosé 1.495;-
NV Grand Cru Blanc de Noirs Vieilles Vignes Brut 1.795;-

DHONDT-GRELLET

NV "Duo" Rosé 1er Cru Brut 955;-

THE AVEC TROLLEY

WHISKEY/WHISKY

USA

Woodford Reserve 24;-/cl

Japan

Nikka from the Barrel 29;-/cl

Ireland

Bushmills Malt 10y 28;-/cl

Scotland

Johnnie Walker Black Label 24;-/cl

The Macallan Reflexion, Speyside 205;-/cl

The Macallan 12y Double Cask, Speyside 36;-/cl

The Glenlivet 18y, Speyside 32;-/cl

Auchentoshan 12y, Lowlands 28;-/cl

Talisker 10y, Isle of Skye 26;-/cl

Lagavulin 16y, Islay 38;-/cl

Miltontduff 15y, Speyside 34;-/cl

Scapa Glansa, Orkney Islands 30;-/cl

RUM/RHUM

Angostura 1787, Trinidad 45;-/cl

Clément Vintage 1970, Martinique 205;-/cl

Rhum J.M XO 2003 45;-/cl

Zacapa 23 Gran Reserve, Guatemala 34;-/cl

COGNAC

Delamain Vesper XO 55;-/cl

Delamain Reserva La Familles 160;-/cl

Delamain Vintage 1986 145;-/cl

Renault Carte Noire Extra 32;-/cl

Martell Cordon Blue 59;-/cl

THE AVEC TROLLEY

ARMAGNAC

Janneau Ans 25 d'age 62;-/cl

CALVADOS

Busnel VSOP 24;-/cl

Le Royer Xo Domfrontais 42;-/cl

Dupont Vintage 1973 86;-/cl

Dupont Vintage 1977 82;-/cl

GRAPPA / MARC

Cocchi Grappa 24;-/cl

Nonino Monovitigno Sauvignon Blanc 55;-/cl

Nonino Antica Cuvée L'Imperiale 35;-/cl

Romano Levi Moscato 45;-/cl

Duval-Leroy Marc de Champagne 36;-/cl

BRANDY

Torres 20y, Spain 24;-/cl

OTHER

Baileys, Ireland 24;-/cl

Disaronno Amaretto, Italy 24;-/cl

Homemade Limoncello 28;-/cl