

CASA EMINENTE



HOTEL

@eminenterum
@lux.munich



EMINENTE is partnering with the LUX Hotel & Bar to create a Cuban-inspired space designed for an immersive experience.

The bar offers an exclusive selection of creative cocktails, inspired by the rich flavors of the island.

***The experience extends beyond the hotel walls:
a redesigned facade showcases Eminente tiles designed by Karla Sutra, a Parisian artist known for her modern and artisanal approach.***

This artwork transforms the hotel into a unique presentation of Cuban heritage, designing a special place in the heart of Munich.



EMINENTE
RON DE CUBA





EMINENTE COCKTAILS

Modified Daquiri 15,50 €

Coconut Fatwashed Eminente Ambar Claro Rum | Montenegro | Lime | Sugar

Absinthe Spray Cuban Bird 16,50 €

Eminente Reserva Rum | Banana Rum & Liqueur | Velvet Falernum | Lime

Che Guevara 17,50 €

***Eminente Gran Reserva Rum | Guinness Stout Reduction | Cardamom Bitters
Tropic Thunder 15,50 €***

Pineapple infused Eminente Ambar Claro Rum | Wray Nephew

Demons Share Spiced Rum | Coconut | Lime | Passionfruit

Guns & Roses 15,50 €

Coconut Fatwashed Eminente Ambar Claro Rum | Apricot Brandy | Lime Sugar | Eizbach Rose Lemonade

Lifes a Peach 15,50 €

Eminente Ambar Claro Rum | Lemon | Peach Syrup | Eggwhite^b





BITES

Bar Snacks

Available until late

Spiced Popcorn 5,50 €

*Fresh Popcorn with a
homemade Cajun Spice
mix*

Rösti mit Caviar 19,50 €

*homemade Rösti served
with Caviar*

Gambas Pil Pil 16,50 €

*Shrimps served in
Chili, Garlic, Onion
served with Bread*

Cuban Street Corn 12,50

€

*Grilled Corn with
Paprika-Cilantro Sauce &
Sriracha Mayo*

Pommes 10,50 €

*French Fries Served with
Truffle Mayonnaise*

Trüffel Pommes 17,50 €

*French Fries Served with
Fresh Black Truffle*

Edamame 10,50€

Japanese Soy Beans

Grilled Cheese Sandwich

12,50€

+Kimchi 2,50€

+Truffle +4,50€

+Parmaschinken + 3,50€

Fragen Sie bitte nach unserer Speisekarte

Please ask for our food menu



CHAMPAGNE COCKTAILS

Old Cuban 19,50 €

*Eminente Reserva Rum | Lime | Sugar | Mint | Angostura Bitters |
Champagne*

Pink Panther 19,50 €

Tanqueray | Campari⁴ | Elderflower | Grapefruit | Champagne

Porn Star Martini 19,50 €

*Homemade Vanilla Infused Vodka | Passionfruit | Lime
Passionfruit Espuma | Champagne*

Jimmie Roosevelt 19,50 €

Hennessy V.S.O.P. | Chartreuse Verte | Sugar | Lemon Peel | Champagne

French 75 18,50 €

Tanqueray | Lemon | Sugar | Champagne

Scorched Pears 19,50 €

Singleton 12 | Fassbind Vielle Poire | Lime | Honey | Champagne

Rosado Hugo 24,90 €

Don Julio Rosado | Holunder | Lime | Champagne



APERITIF

Solrosa Spritz 10,50 €

Solrosa⁴ Bloodorange Liqueur | Grapefruit | Lime | Prosecco

Rosé Tonic 12,50 €

Belsazar Rosé Vermouth | Fever Tree Tonic Water⁸

Charlie Chaplin 14,50 €

Sloe Gin | Apricot Brandy | Lime

Exotic Negroni 15,50 €

Campari⁴ | Caligo Mango Gin | Belsazar Pineapple Riesling Vermouth¹²

Cherry Negroni 15,50 €

Campari⁴ | Discarded Cherry Vermouth | Cherry Schnapps

Kingston Negroni 15,50 €

Campari⁴ | Appleton 12 Rum | Antica Formula Vermouth¹²

Lux Sbagliato 18,50 €

Campari⁴ | Antica Formula Vermouth¹² | Champagne



SIGNATURES

***Mango Basil Fizz* 14,90 €**

Caligo Mango Gin & Mango Liqueur | Lemon | Homemade Basil Syrup | Soda

***Watermelon Smash* 14,90 €**

Caligo Watermelon Gin | Lime | Sugar | Fresh Watermelon

***Himbeer Toni* 14,50 €**

Ketel One | Raspberry | Homemade Lime Cordial | Soda

***Monkey Collins* 14,90 €**

Monkey Shoulder | Lemon | Elderflower | Creme De Mure

***Yuzu Sour* 14,90 €**

Homemade Lemongrass Vodka | Lemon | Sugar | Yuzu Espuma

***Smokey Mess* 16,50 €**

*Hennessy VS | Ardbeg
Homemade Zero Waste Coffee Liqueur⁷ | Orange Liqueur
Chocolate Bitters*

***Kyrosi* 17,50 €**

*Kyro Rye Whiskey | Mezcal | Antica Formula Vermouth
Mandarin Liqueur | Orange Bitters | Smoked Rosemary*



HIGHBALLS & MULES

***Paloma Cocktail* 13,90 €**

Volcan Tequila | Lime | Grapefruit Soda | Salt

***Plum Gin Tonic* 13,90 €**

*Homemade Infused Plum & Rosemary Gin
Fever Tree Indian Tonic⁸ | Rosemary*

***Scottish Mule* 13,90 €**

Johnnie Walker Black | Lime | Elderflower | Homemade Ginger Beer

***Moscow Mule* 13,90 €**

Ketel One | Lime | Homemade Ginger Beer

***Munich Mule* 13,90 €**

Tanqueray | Lime | Homemade Ginger Beer

***Dark & Stormy* 13,90 €**

Gosling's Rum | Lime | Homemade Ginger Beer

***Spicy Mango Mule* 14,90 €**

*Caligo Mango Liqueur & Gin | Mango Puree | Homemade Hot Sauce | Lime
Homemade Ginger Beer*

(Our homemade ginger beer consists only of natural ingredients and is tapped fresh from the barrel)



CONTEMPORARY CLASSICS

Toronto Cocktail 17,50 €

*Kyrö Rye Whisky | Fernet
Barrel Aged Maple Syrup | Angostura*

Trader Vics Mai Tai 17,50 €

*Appleton Estate⁴ | St. James Rhum | Wray Nephew | Dry Curacao | Lime |
Almond*

Michters Old Fashioned 17,50 €

Michter's Rye Whiskey | Sugar Cube | Angostura

Lavender Gimlet 15,50 €

*Hendricks | Homemade Lavender Syrup
Homemade Lime Cordial*

Naked & Famous 16,50 €

Nuestra Soledad Mezcal | Chartrueuse Juane | Aperol | Lime

Cucumber Smash 15,50 €

Hendrick's Gin | Lime | Agave | Cucumber



NON-ALCOHOLIC DRINKS

Gin & Tonic 0,0% 10,50 €

Tanqueray 0,0% | Fever Tree Indian Tonic Water⁸

Sober & Stormy 10,50 €

Captain Morgan 0.0% | Lime | Homemade Ginger Beer

Sevilla Mediterrean 10,50 €

Tanqueray Sevilla 0,0% | Lemon | Passionfruit | Fever Tree Mediterrean Tonic⁸

Virgin Basil Fizz 12,50 €

Tanqueray 0,0% | Lemon | Homemade Basil Syrup | Soda

Crodino Spritz 9,50 €

Crodino Aperitif | Elderflower | Lime | Fever Tree Premium Dry Tonic⁸

Sigi 10,50 €

Mango | Mint | Lime | Ginger Beer

Cloverless Club 13,50 €

Tanqueray 0.0% | Lemon | Raspberry Syrup | Eggwhite

Noretto Sour 13,50 €

Tanqueray 0.0% | Lemon | Amaretto Syrup | Eggwhite



Champagner

<i>Veuve Clicquot Brut</i>	0,10 l 15,50 €
€	0,75 l 94
<i>Veuve Clicquot Reserve Cuvee</i>	1,5 l 205 €
<i>Veuve Clicquot Extra Brut</i>	0,75 l
110 €	
<i>Beaumont Grand Reserve Brut</i>	0,75 l
105 €	
<i>Beaumont Grand Rosé</i>	0,75 l
105 €	
<i>Louis Roederer Brut</i>	0,75 l
110 €	
<i>Bollinger Special Cuvee Brut</i>	0,75 l
125 €	
<i>Ayala Le Blanc De Blancs Extra Brut</i>	0,75 l 145 €
<i>Ruinart Blanc De Blanc Brut</i>	0,75 l 150 €
	1,5 l 320 €
<i>Ruinart Rosé</i>	0,375 l
75 €	
	0,75 l 150 €
	1,5 l 320 €
<i>Taittinger Brut</i>	0,75 l 105 €



Sparkling Wine¹²

Cremant De Limoux Rosé – La Rosé No 7 55 €	0,75 l
Ac Domaine J. Laurens Limoux Langoudoc – France	
Prosecco Spumante 8,5 €	0,10 l
Bertoldi DOC Venetia – Italy €	0,75 l 47

White Wine¹²

Riesling Kabinett Schräglage 6,10 €	0,10 l
Palantine ´, Germany QW 11,90 €	0,20 l
Hints of white peach and citrus fruits, Animating acid €	0,75 l 38
Sauvingon Blanc „Faß 89“ Thörle 0,10 l 6,90 €	
Rheinhessen - Germany QW 12,90 €	0,20 l
Aromas of gooseberry and cassis, Racy acidity €	0,75 l 43
Grauburgunder „Faß 17“ Thörle 6,10 €	0,10 l
Rheinhessen - Germany QW 12,10 €	0,20 l
Strong body, Refreshing, Low acidity	0,75 l



Rose Wine¹²

Pigout Premiere Rose

0,1 l 6,10 €

Coteaux d'aix-en | Provence – France

0,2 l 12,10 €

Fresh aroma of lychee, Peach and Apricot

0,75 l

41 €

Red Wine¹²

Primitivo di Manduria | Winery Luce Del Sole

0,10 l

6,10 € Puglia – Italy

0,20 l 11,90 €

Very well integrated acid and soft tannins

0,75 l

38 €

Nero d'Avola – Kore | Winery Columba Bianca

0,10 l

6,50 €

Sicily – Italy DOC | (Vegan/Bio).

0,20 l

12,10 €

Full bodied, Spicy, Long finish, Gentle taninns

0,75 l

44 €

Grand Marrenon |Winery Marrenone

0,10 l

7,50 €

Luberon - France | ALC

0,20 l

13,90€

Syrah/ Granache Cuvee, Fruity, Soft,

0,75 l

50 €

Fresh Fruits, Wood tones

Gin

Germany

The Duke Munich Dry 45% 9,50

Caligo Mango Gin 42% 10,50

Caligo Watermelon Gin 42%
10,50

Ferdinand's 44% 10,50

Monkey 47 Sloe 29% 11,50

Monkey 47 47% 11,50

Gin Sul 43% 11,50

Gin 8 Hop Gin 43% 10,50

France

Yu Gin 43% 10,50

Spain

Gin Mare 43% 10,50

Gin Mare Capri 42,7% 11,50

Le Tribute 43% 11,50

Japan

Roku 43% 10,00

Roku Sakura Bloom Edition
43% 10,00

Ireland

Gunpowder 43% 10,00

England

Tanqueray 43,1% 8,50

Tanqueray Ten 47.3% 9,50

Tanqueray Sevilla 41,3% 9,50

Bombay East 42% 9,00

Hayman's Old Tom 40% 9,00

Martin Miller's Westbourne 45%
10,00

No. 3 46% 10,00

Sipsmith 42% 9,00

Sipsmith VJOP 58% 10,00

Silent Pool 43% 10,00

Scotland

The Botanist 46% 9,50

Edinburgh Seaside 43% 9,00

Hendricks 42% 11,00

Finland

Kyrö 42,6% 10,50

Kyrö Pink Gin 38,2% 10,50

The Netherlands

Bobbys 42% 10,50

Tonic Water⁸ 0,2l

Fever Tree Indian Tonic 4,50

Mediterranean Tonic 4,50

Fever Tree Dry Tonic 4,50

Whiskey

Single Malt Scotch

Islay

Ardbeg Wee Beastie 47,4% 11,50

Ardbeg An Oa 46,% 14,00

Ardbeg Uigedal 54% 15,00

Ardbeg 10 46% 13,50

Ardbeg 19 Traigh Bhan 46% 48,00

Bruichladdich Port Charlotte 50% 14,50

Laphroaig Quarter Cask 48% 13,00

Lagavulin⁴ 16 43% 16,00

Caol Ila 12 43% 13,00

Bowmore 15 43% 10,00

Bowmore 18 43% 17,50

Highlands

Oban⁴ 14 43% 13,00

Glenmorangie Original⁴ 10 40% 12,00

Glenmorangie Quinta Ruban⁴ 14 46% 14,00

Glenmorangie The Infinita⁴ 18 43% 21,00

Speyside

Balvenie Caribbean Cask⁴ 14 43% 15,00

Balvenie Double Wood⁴ 12 40% 14,00

Macallan 12 40% 17,50

Macallan 18 Double Cask 43% 60,00

Singleton 12⁴ 40% 10,50

Singleton 15⁴ 40% 15,50

Singleton 18⁴ 40% 24,00

Isle of Skye

Talisker 10 46% 12,00

Lowlands

Auchentoshan Three Wood⁴ 43% 13,50

Glenkinchie 12 43% 13,00

Blended Scotch⁴

Johnnie Walker Black 40% 10,00

Johnnie Walker Ruby Black 40% 11,00

Johnnie Walker Blue 40% 40,00

Monkey Shoulder 40% 9,00

Bourbon

Booker's Bourbon 64% 17,50

Knob Creek Bourbon 50% 11,50

Elijah Craig 47% 10,50

Bib & Tucker 46% 16,50

Bulleit Bourbon 45% 10,50

Eagle Rare 45% 12,50

Maker's Mark 45% 10,50

Maker's Mark Cellar Aged 59,7% 22,50

Woodford Reserve 43% 12,00

Woodford Double Oak 43% 14,50

Basil Hayden 40% 13,00

Buffalo Trace 40% 11,00

Michter's Bourbon 45% 14,50

Blantons Straight from the Barrel 64% 50,00

Irish

Jameson⁴ 40% 9,50

Jameson Black Barrel 40% 11,50

Redbreast⁴ 12 40% 12,50

Tullamore Dew 40% 9,50

Bushmills 10 40% 9,50

Rye

Rittenhouse Rye 50% 11,50

1776 Rye Barreproof 59% 13,50

Knob Creek Rye 50% 12,50

Bulleit Rye 45% 10,50

Woodford Reserve Rye 45% 13,50

Michter's Rye 42% 14,50

Finland

Kyrö Wood Smoke 47,2% 14,50

Kyrö Malt 47,2% 10,50

Kyrö Peated 47,2% 14,50

Japanese

Akashi 40% 11,50

Nikka straight from the barrel 51,4% 13,50

Hibiki Japanese Harmony 43% 16,50

Suntory Hakushu 12 43% 28,00

Yamazaki 12 43% 25,00

Tequila

4cl

Mexico

Clase Azul Plata 40% 19,00
Clase Azul Reposado 40% 33,00
Clase Azul Gold 40% 60,00
Don Julio Blanco 38% 10,00
Don Julio 1942 38% 26,00
Don Julio Reposado 38% 11,00
Don Julio Anejo 38% 12,00
Don Julio Rosado 40% 18,00
Patron Silver 40% 10,00
Patron Reposado 40% 12,00
Patron Anejo 40% 13,50
Patron XO 35 12,00
Volcan Blanco 40% 10,00
Volcan Reposado 40% 11,50
Volcan BT 38% 18,50
Volcan EA 40% 24,50

Mezcal 4cl

Mexico

Madre Mezcal 43% 10,50
Nuestra Soledad Mezcal 45% 10,50
Vida 42% 11,50
Se Busca Mezcal Anejo 40% 14,00
San Cosme Mezcal 40% 11,00
Montelobos Espadin 40% 11,50
Bozal Pechuga 46,9% 19,00

Vodka 4cl

Ketel One 40% Netherlands 9,00
Stolichnaya 40% Latvia 9,00
Belvedere 40% Poland 10,50
Haku Vodka 40% Japan 10,50
Cîroc 40% France 12,00
Grey Goose 40% France 12,50
Beluga Noble 40% Russia 14,00

Brandy|Cognac 4cl

Pierre Ferrand 40% France 12,00
Lepanto Solera PX 36% Spain 13,00
HennessyVS 40% France 10,00
HennessyVSOP 40% France 13,50
Hennessy XO 40% France 40,00

Anis | Absinth 4cl

Ricard⁴ France 8,50
Pernod Absinth France 9,50
Sambuca Italy 9,00

Rum

Cuba

*Eminente Amber Clar*0

3 years 40% 10,00

Eminente 7 years 40% 12,50

Eminente Gran Reserva 10
40% 15,50

Peru

Ron Millonario Solera 15
40% 11,50

Ron Millonario XO 19,50

Jamaica

Plantation *Xaymaca*40%
11,00

Appleton Estate Signature
40% 9,00

Appleton Estate 8 40%
11,00

Appleton Estate 12 40%
13,00

Wray & Nephew 63% 12,00

Smith & Cross Navy 57%
12,00

Venezuela

*Botucal*⁴ 40% 11,50

Santa Teresa 1796 40%
10,50

Martinique

Rhum HSE Blanc 50% 9,50

Trois Rivières 50% 9,50

Dominican Republic

*Mathusalem*⁴ 15 años 40%
10,50

*Mathusalem*⁴ 23 años 40%
16,50

Caribbean

*A.H Riise Non Plus Ultra*⁴
42% 21,50

Panama

Ron Abuelo 7 años 40%
9,00

Ron Abuelo 12 años 40%
11,50

Companero 54% 11,50

Demons Share Spiced 40%
9,00

Nicaragua

*Flor de Caña*⁴ 12 años 40%
9,00

Barbados

Plantation Pineapple 40%
11,00

Mount Gay Eclipse 40%
9,00

Guatemala

*Ron Zacapa 23 Solera*⁴ 40%
15,00

Ron Zacapa XO 40% 30,00

Sherry 4cl

Lustau Pedro Ximénez¹²
9,50

Port¹² 5cl

Kopke Fine Ruby Port 8,50

Vermouth | Wine Aperitif¹² 4cl

Martini Bianco⁴ Italy 7,00

Antica Formula Italy 9,00

Cocchi Italy 8,00

Noilly Prat France 9,00

Liqueur 4cl

Amaretto⁴ Italy 8,90

Bailey's^{13 g} Ireland 8,90

Frangelico Italy 8,90

Grand Marnier France 8,90

Lucano Café Cordial Italy
8,90

Chambord^{4 12} France 10,50

Limoncello 7,50

Eau de Vie 4cl

Fassbind Switzerland

Vieille Prune 12

Vieille Poire 12

Vieille Framboise 12

Lantenhammer Germany

Marille 12,50

Waldhimbeere 12,50

Williamsbirne 12,50

Schlehe 12,50

Bitters/Amaro 4cl

Averna Italy 8,90

Braulio Italy 8,90

Cynar 70 Proof Italy 8,90

Fernet Branca Italy 8,90

Jägermeister Germany 8,90

Montenegro Italy 8,90

Ramazzotti Italy 8,90

Amaro del Capo Italy 8,90

Ferro China Italy 8,90

Grappa Brunello Italy 10,50

Chartreuse Verte France 2cl
8,90

Linie Aquavit Norway 9,00

Campari⁴ Italy 8,00

Aperol Italy 8,00

Hierbas Spain 8.90

Beer

^aAugustiner Helles 0,4l
4,90€

Soft Drinks

Taunusquelle Still/Medium
0,75l 7,50 €
0,25l 3,50 €

Eizbach Calypzo (Cola-Mix)
0,33l 3,80 €
Eizbach Rosenlimo
0,33l 3,80 €
Coca Cola^{4 5 7} | Cola Zero |
Sprite
0,2l 3,80 €

Fever Tree 0,2l 4,50 €
Indian Tonic Water⁸
Mediterranean Tonic Water⁸
Premium Dry Tonic⁸
Ginger Ale
Bitter Lemon^{3 8}

Juice 0,2l 3,80 €
Apple | Cranberry nectar |
Passionfruit nectar | Orange
| Pineapple
Saftschorle 0,4l 4,20 €

Coffee

Espresso⁷ 2,90 €
Espresso Doppio⁷ 4,10 €
Coffee⁷ 3,50 €

Zusatzstoffe:

1 = mit Konservierungsstoff,
2 = mit Geschmacksverstärker,
3 = mit Antioxidationsmittel,
4 = mit Farbstoff,
5 = mit Phosphat,
6 = mit Süßungsmittel,
7 = koffeinhaltig,
8 = chininhaltig,
9 = geschwärtzt,
10 = enthält Phenylalaninquelle
11 = Taurin
12 = Sulfite
13 = geschwefelt

a = Glutenhaltiges Getreide
b = Eiweiß
c = Fisch und Fischerzeugnisse
n = Sesam
b = Krebstiere
f = Soja
g = Milch oder Laktose
l = Sellerie
h = Hülsenfrüchte