



Unplugged **LeGar** *Mixology*



EXPERIENCE

Drink List

Sun dried Tomato water

let's start our tasting with a non alcoholic drink in full umami taste.

Sakè, Persimmon, Horseradish

now let's taste the freshness of a sparkling sakè, slowly mixed with a sweet and creamy persimmon, and the spicy notes of horseradish. This drink will leave a sweet and spicy taste in your mouth.

Arak, Carrot, Mugwort and Honey

from sweet and spicy to sweet and bitter, the sweetness of carrot and honey is well mixed with the bitterness of mugwort. In aftertaste we can feel the earthy taste of carrot and the anise, which is a typical taste of Arak (Lebanese spirit).

Mezcal, Pomegranate, Capers

we've taste umami, sweet and spicy, sweet and bitter, now let's go for a salty and sour taste. Here the pomegranate with the sour notes, meet the salty herbal layers of caper, ending with a smoked taste of mezcal.

Pisco, Pear, Coffee and Almond

we are about finishing the cocktail tasting and we are going to close now our palate with a dessert drink.

I suggest you to drink this cocktail as a real dessert, being helped by a tea spoon, in this way you will find the complexity of the taste of this drink. Eating this drink, we can feel the herbal taste of pisco spirit, the sweetness of pear perfectly balanced with the almond granita and the bitterness of coffee foam at the end.

LeGar Unplugged Mixology

Is a new philosophy of mixology, a method of mixing high quality raw materials in a delicate way to preserve the complexity of flavors and aromas.

For us it's important to surprise through the simplicity, of healthy and natural drinking.

Bespoke Tasting Table,

a sensory experience and learning curve including 5 cocktails created according to the principles of the unplugged mixology. A total immersion, for around one and a half hour, into the flavors of amazing simplicity revealed in unexpected combinations.