LUMINAIC

COCKTAIL MENU

'A Menu of Lumen'

This menu features our signature cocktails, which reflect 8 unique units of lumen, inspired by different gradients and intensities of visible light and warmth.



This fresh and floral tall drink is "clear as day". It includes notes of bergamot, violet and jasmine, with a herbal undertone of Lillet Blanc and a tangy kombucha topping. Served with a liqueur jelly cube!

INGREDIENTS

Muyu Jasmine Verte | Lillet Blanc | Italicus Bergamot | Crème de Violette | Wilderland Chamomile Kombucha

FLAVOUR PROFILE

Floral | Refreshing | Herbal

€18

ZERO BLUE SKY

Ceder's Crisp | Lyre's Aperitif Dry | Martini Floreale | Violet Syrup | Wilderland Chamomile Kombucha





5000 lumen

A botanical cocktail made of tarragon and fresh green grape, served under a cloud of Yellow Chartreuse. This cocktail makes a gloomy day so much more enjoyable!

INGREDIENTS

Tarragon | Green Grape | Pisco | Bombay Sapphire Premier Cru | Old Duff Genever | Linden Honey | Yellow Chartreuse "Air"

FLAVOUR PROFILE

Fresh | Green | Botanical



A clarified version of a Piña Colada. At 4.500 lumen, this drink is crisp and clear, fresh in flavour and inspired by the moonlight. We added some bubbles and a modern Muyu Velvet Gris liqueur.

INGREDIENTS

Coconut | Pineapple | Muyu Vetiver Gris | Pommery Apanage Brut | Pandan Horchata | La Hechicera Fine Aged Rum

FLAVOUR PROFILE

Complex | Velvety | Tropical

ا£€



3200 lumen

Inspired by NeoTokyo to outshine the rest. Let this cocktail shine on your senses and transport you to a world of innovation & excitement. Flavours of melon, zesty citrus and kaffir leaves.

INGREDIENTS

Absolut Elyx | Midori | Kaffir | Lime | Soda

FLAVOUR PROFILE

Zesty | Exotic | Bright



HALOGEN SPOTLIGHT

2700 lumen

A cocktail that grabs everyone's attention. It indeed deserves its own spotlight. Rhubarb with a kick of quality tequila, served with a frothy top and a salty thyme spot.

INGREDIENTS

Rhubarb | Thyme Infused Altos Tequila | Willem's Wermoed Pink | Tonka Vanilla Syrup | Lemon

FLAVOUR PROFILE

Tart | Silky | Sour

€17

ZERO HALOGEN SPOTLIGHT

Rhubarb | Ginamis | Tonka Vanilla Syrup | Lemon



Every bright idea starts with a good cocktail. Bold, tropical and herbal, this drink is familiar yet surprising. It brightens the room and lets you explore the darkness.

INGREDIENTS

Strega Saffron | House Jalapeño Liqueur | Yuzu | Pineapple | Basil

FLAVOUR PROFILE

Tropical | Herbal | Citrus





1850 lumen

Sun is based on a mix of cultures following one single dream: the idyllic island life. Mixing rums from the Caribbean with Thai influences. Served warm OR cold.

INGREDIENTS

Bacardi Ocho | Bumbu | Eminente | Mango | Sticky Rice Milk | Avocado Pit Orgeat

FLAVOUR PROFILE

Tiki | Tropical | Warming

€۱۹

ZERO SUN

Rumamis | Mango | Sticky Rice Milk | Avocado Pit Orgeat



Seeking a drink that will fan your flames? This might be the cocktail for you. In this cocktail you will discover a sense of spiciness, Christmas cake, orange peel, banana and pear.

INGREDIENTS

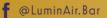
Dalmore 12 | Zuidam Poire William | Banana Flambé | Dutch Pancake 'Stroop' | Walnut Bitters

FLAVOUR PROFILE

Strong | Aromatic | Sweet

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