

BAR FREUD

OPENING HOURS:

Monday - Sunday 5pm - 12am

Weekend Brunch: 11am - 3:30pm

Cocktail Hour: Mon -Fri: 4:pm - 7:pm

..... *freudnyc.com*

Bar Freud's culinary and cocktail menus are intended to reflect the unique experience of being in Sigmund Freud's Therapy Room, inspiring people to talk and think as they eat, drink and converse.

: : : : : THE INTERPRETATION OF DRINKS : : : : :

BY ALBERT & JACOB TRUMMER

CHAMPAGNE COCKTAILS ~ THE REACTION OF WAKING LIFE TO DRINKS

VODKA COCKTAILS ~ THE MATERIAL OF DRINKS

GIN COCKTAILS ~ THE MEMORY OF DRINKS

WHISKEY COCKTAILS ~ THEORIES OF DREAMS

TEQUILA / MEZCAL COCKTAILS ~ THE STIMULI & SOURCE OF DRINKS

RUM COCKTAILS ~ THE REACTION TO DRINKS & DREAMS

COFFEE & TEA COCKTAILS ~ THE MORAL SENSE OF DRINKS

FREUD

BOARDS

HOUSE CULTURED BUTTER

Orange & Maître D', Sourdough Bread 5

HOMEMADE DILL TOFU

House Pickled Seasonal Vegetables 7

CHARCUTERIE BOARD

Daily Selection of Five 17

CHEESE PLATE

Daily Selection of Three 13

DELICATESSEN

OYSTERS (HALF DOZEN)

Daily Selection, Apple Balsamic Mignonette 3 pp

DEVILED EGG

Paprika Dill, Chevril 5

MIXED NUTS

Pumpkinseeds, Crispy Chickpea, Lemon 4

MARINATED OLIVES

Lemon, Orange, Marjoram 5

TEA SMOKED BROOK TROUT

Lemon, Orange, Apple 12

CHICKEN LIVER MOUSSE

House Pickles, Dijon, Toast 10

KÄSEKREINER

Horseradish, Spicy & Sweet Mustard 9

VEGGIE

SOUP OF THE DAY

Seasonal Vegetables 9

LOCAL GREENS

Lettuce, Pumpkinseed - Sherry Vinaigrette, Radish 9

TARTE FLAMBE

Crème Fraîche, Caramelized Onions, Potatoes, Gruyere 14

ROASTED BEET SALAD

Goat Cheese, Saffron Pickle, Citrus 12

RISOTTO

Saffron, Parmigiano 15

HOME MADE POMMES FRITES

Ketchup, Green Goddess Aioli 7

BRUSSEL SPROUTS

Curry Mustard Vinaigrette 7

LARGE

GRILLED BRANZINO

Fennel Orange Salad, Fine Herbs 19

HANGER STEAK

Pumpkinseed Chimichurri, Homemade Fries, Mixed Greens 24

WIENER SCHNITZEL

*(Heritage Pig Or Four Story Hill Farm Veal)
Cucumber Salad, Lingonberry, Yukon Gold Potato Salad 19 / 25*

FREUD BURGER

Sourdough Bun, Onion Jam, Pickles 14

SPÄTZLE

Wild Mushrooms, Taleggio, Gruyere, Truffle Oil, Crispy Onions 16

FREUD

CHAMPAGNE COCKTAILS THE REACTION OF WAKING LIFE TO DRINKS

THE DREAMER

Trummers' Elderflower Essence, Champagne

DIE LEIDENSCHAFT

*Passion Fruit Essence, Housemade
Sugarcane Juice, Lime, Champagne*

WAKING STATE

*White Peach Infused with Yuzu & Thyme Essence,
Orange Blossom, Champagne*

VODKA COCKTAILS THE MATERIAL OF DRINKS

VIENNESE VINEYARD

*Grapes, Housemade Lime Essence, Trummers'
Elderflower Essence, Hibiscus Flower*

MUSSIDAN

Strawberries, Fennel, Lime, Orange Essence

RECOVERY TIME

*Raspberries, Earl Gray Essence, Lemon,
Smoked with Apple Wood*

GIN COCKTAILS THE MEMORY OF DRINKS

GIN & TONIC FROM THE MARKET

Selection of Herbs, Ledgers Tonic

THE DEAL CLOSER

*Cucumber, Mint, Horny Goat Weed Elixir,
Housemade Lime Essence*

BARREL AGED NEGRONI

Smoked with Vanilla Cognac flavored Cigar Leafs

WHISKEY COCKTAILS THEORIES OF DREAMS

SAFFRON SAZERAC

*Saffron Elixir, House Bitters, Sugarcane Extract
Flambeéd with Housemade Absinthe*

LAST LETTER

Lemon Extract, House Bitters, Lavender Elixir & Foam

ENDLESS NIGHT

Chamomile Elixir, House Bitters, Sugarcane Extract

TEQUILA / MEZCAL COCKTAILS THE STIMULI & SOURCE OF DRINKS

PASAS BORRACHAS

*Raisin Infused Tequila, Maple Syrup, Housemade Cinnamon &
Orange Bitters, Stout Beer Foam*

THE WAITING ROOM

*Cherry Tomatoes, Basil, Lime, Balsamic Reduction,
Habanero Essence*

VINTAGE MARGARITA

*Housemade Lime Essence, Cinnamon Elixir,
Habanero Essence, Absinthe Flambeéd Salt Rim*

DREAM IMPORTANCE

Blood Orange, Mezcal, Aperol, Housemade Lime Essence

FREUD

RUM COCKTAILS THE REACTION TO DRINKS & DREAMS

HEMINGWAY SPECIAL

Mint, Vanilla Elixir, Housemade Lime Essence

YELLOW CAB

Pineapple, Cilantro, Lime Essence, Habanero & Vanilla Elixir

EAU DE COLOGNE

*Strawberry & Basil Reduction, Amaretto Di Saronno,
Black Pepper Elixir, Smoked with Cherry Wood*

COFFEE & TEA COCKTAILS THE MORAL SENSE OF DRINKS

LOVE AFFAIR

*Kahlua, Tequila Reposado,
White Truffle Infused Coconut Milk*

STONE GROUND

Matcha Tea Infused Whiskey, White Chocolate, Milk

CASA DI FREUD

Madagascar Vanilla Infused Espresso, Rum

WINE BY THE GLASS

Sparkling

PROSECCO, PERGOLO

Veneto, Italy 12/48

Rosé

BLAUFRÄNKISCH 2016

Iby, Burgenland, Austria 11/44

White

GRÜNER VELTLINER 2015

Von Donabaum, Burgenland, Austria 12/48

CHARDONNAY 2015

Hannes Reeh, Rohstoff, Burgenland, Austria 13/52

SAUVIGNON BLANC 2015

Domaine Les Poëte, Loire Valley, France 14/56

RIESLING 2015

Landhaus Mayer, Niederösterreich, Austria 12/48

Red

BARBERA D'ALBA 2013

Eraldo Viberti, Piedmont, Italy 12/48

HEIDEBODEN 2014

Hannes Reeh, Burgenland, Austria 16/64

BLAUFRÄNKISCH 2015

Edi & The Wolf, Tinhof, Burgenland, Austria 11/44

CÔTES DU RHÔNE 2014

Domaine Chaume-Arnaud, France 13/52

BEER

RADEBERGER PILSNER *Pilsner*

SION KÖLSCH *Original Kölsch*

BRAUFACTUM DARKON *Dark Beer*

BRAUFACTUM PROGUSTA *Session IPA*

SCHÖFFERHOFER HEFEWEIZEN *Wheat Beer*

SOLEYA *Farmhouse Ale*