

# WHERE THE BEST MINDS EAT





## FOOD & BEVERAGES

Dear Guest

Welcome to a tour of our varied culinary offering – and to our tradition of hospitality.

Headed by Kevin Ashbrook, our kitchen crew prepares all dishes using fresh, seasonal produce, sourced regionally whenever possible, and herbs from our own garden. We view our suppliers as partners and cultivate a relationship with them based on trust and openness, selecting them carefully on the basis of clear-cut criteria. We attach great importance to ethical conduct and sustainability.

For our vegetarian and vegan dishes we draw on Hiltl Kochatelier for inspiration.

Do you have any specific requests or ideas? We would be pleased to assist you in planning the menus for your event.

Please feel free to ask our staff for information regarding any ingredients in our meals that may trigger allergic reactions or food intolerance.

With our best and most hospitable regards,

A handwritten signature in black ink that reads "K. Ashbrook". The signature is written in a cursive, flowing style.

Kevin Ashbrook  
Executive Chef

A handwritten signature in black ink that reads "G. Gambon". The signature is written in a cursive, flowing style.

Gion Gambon  
Manager F&B

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**Key:**

vegan



lactose-free



gluten-free

All prices include 7.7% VAT



## "SIT DOWN"

### "SIT DOWN" STARTERS

#### Spring salad

Rhubarb | pomegranate | sunflower seed



#### Clear tomato essence

Crayfish (NOR) | semolina dumpling | wild garlic



#### Char | Switzerland

Horseradish | verjuice | kohlrabi



#### Corn-fed chicken | Switzerland

Romaine lettuce | passion fruit | coriander



### "SIT DOWN" VEGETARIAN STARTERS – INSPIRED BY HILTL KOCHATELIER IN ZURICH

**HILTL**  
gesunder Genuss

#### Asparagus

Nasturtium | lemon | miso



#### Puy lentils

Organic hen's egg | leek | sherry vinegar



#### Kohlrabi soup

Calamansi | coconut | green Szechuan pepper



## "SIT DOWN" MAIN COURSES

### **Veal tenderloin | Switzerland**

Asparagus | potato | chanterelle



### **Lamb gigot | Switzerland**

Polenta slice | aubergine | black garlic

### **Rabbit ragoût | Switzerland**

Taggiasca olive | tagliatelle | broad bean

### **Fillet of sole roulade | North-east Atlantic**

Wild garlic | white bean | datterini tomato



### **Trout à la meunière | Switzerland**

Spinach leaves | chive potato | almond



## "SIT DOWN" VEGETARIAN MAIN DISHES – INSPIRED BY HILTL KOCHATelier IN ZURICH

### **Saffron linguine**

Agretti | tomato | caper

### **Sweet potato**

Spring onion | cauliflower | chipotle



### **Orient**

Aubergine | couscous | peperoni



## "SIT DOWN" DESSERTS

### **Pecan tart**

Fleur de sel | caramel | banana

### **Strawberry**

Hay-milk chocolate | pistachio | honey

### **Bergamot**

Coffee | kumquat | Breton shortbread

### **Rhubarb**

Lemon | yoghurt | poppy

4-course lunch menu: CHF 79 per person

4-course dinner menu: CHF 89 per person

3-course lunch menu: CHF 69 per person

3-course dinner menu: CHF 75 per person

2-course lunch menu: CHF 59 per person

Extra portion of main course: CHF 15 per portion

## "SIT DOWN" SUPERFOODS

Superfoods are particularly nutrient-dense. Specifically, they are rich in vitamins, minerals, proteins, fatty acids, enzymes and antioxidants (cell-protecting substances). Superfoods have the following characteristics: they are natural, wholegrain, organic or untreated, raw or not heated above 42° C, unprocessed, additive-free and therefore easy to digest. Wild herbs, shoots, nuts, algae and fruit are well known examples of superfoods.

## "SIT DOWN" SUPERFOOD STARTERS

### Raw-food salad

Vegetables | goji berry | flax seed | chia seed | shoots | pomegranate



Goji berries have exceptionally high levels of important nutrients and substances, including minerals, trace elements, vitamins and many highly valued secondary plant compounds. They contain almost all the nutrients that are essential for human health. Flax seeds and chia seeds are high in soluble dietary fibre and thus support digestion. They are a rich source of fats, but almost exclusively supply beneficial omega-3 and omega-6 fatty acids that promote maintenance of a normal cholesterol level in the blood. They are also rich in minerals such as potassium, magnesium and calcium.

The healthy pomegranate is notable for its particularly high levels of potassium, calcium and iron. In addition, it is packed full of vitamins such as C and the B range, and therefore has, among other benefits, a positive effect on the immune system. However, the antioxidants the pomegranate contains are even more important for its health benefits.

### Mackerel | North-east Atlantic

Amaranth | citrus | spirulina | coriander



Eating lots of fish stabilizes the soul. Consumption of omega-3 fatty acids has a positive effect on mood. They also promote maintenance of a normal cholesterol level in the blood.

Like all algae, spirulina is remarkably rich in proteins and is high in vitamins A, C, E and B6. Amaranth is a good source of readily digestible carbohydrates and supplies the body very rapidly with long-lasting energy. In addition, it is notably high in fibre, which may help promote feelings of fullness and intestinal health.

## "SIT DOWN" SUPERFOOD MAIN DISHES

### **Ribel maize chicken | Switzerland**



Camargue rice | turmeric | ginger | chilli | pak choi

Contained particularly in meat, iron is very important for performance and keeps our circulation going. Consumption of ginger is believed to relieve or eliminate symptoms associated with the gastrointestinal tract, and also dizziness. Its high vitamin C content also has a very beneficial effect on our immune system. Turmeric is said to stimulate the liver and thus bile-acid production. This helps with absorption of fats and can relieve feelings of bloating and fullness and promote digestion. In addition, turmeric is considered to have a preventive effect in cancer and exert an anti-inflammatory action.

### **Wholegrain pasta with sugo**



Broccoli | pine nut | herbs | baby spinach | pecorino | cold-pressed organic

olive oil

Wholegrain products are regarded as an important part of a healthy diet on account of their fibre content. They can help prevent diabetes and they also protect the blood vessels. Pine nuts are very rich in vitamins B1, B2 and A. They are also rich in niacin, which exerts an antioxidative effect and promotes regeneration of skin, DNA, muscle and nerves. Vitamin A plays a role in the formation of skin, mucous membrane and cartilage and is also important for eyesight.

Green plants such as spinach or broccoli contain many bitter compounds and chlorophyll. These lower cholesterol levels and support the transport of oxygen to the brain.

## "SIT DOWN" SUPERFOOD DESSERTS

### **Chocolate mousse**

Cru Suhum chocolate | matcha | yoghurt | blueberries | acai



Matcha contains many healthy nutrients such as vitamins, secondary plant compounds and high levels of antioxidants. They lower harmful cholesterol levels and reduce deposits of waste products on blood vessel walls, thereby also reducing the occurrence of cardiovascular diseases and organ damage.

Blueberries are also a rich source of antioxidants.

Yoghurt contains lactic acid bacteria which strengthen the body's natural defences and combat organisms that cause disorders of the digestive system.

### **Raw**

Brownie | hazelnut | sea buckthorn | raspberry



Hazelnuts are a rich source of vitamins A, B, C and E and minerals such as magnesium, potassium, iron and phosphorus. They are also high in dietary fibre.

Sea buckthorn berries have an unusually high vitamin C content and also contain vitamin B1.

Raspberries are a rich source of antioxidants.



## "FLYING SERVICE"

### 20 OR MORE PEOPLE

Prepare to be surprised by our chef's creativity and seasonal offerings.

To ensure that you and your guests receive the best possible service, please allow one hour for the dishes to be served.

#### **Starters**

2 or 3 seasonal starters

#### **Main dishes**

2 or 3 seasonal main dishes

#### **Desserts**

2 or 3 seasonal desserts

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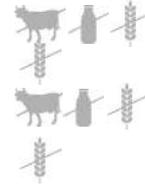
2-course Flying Service meal: CHF 69 per person

3-course Flying Service meal: CHF 79 per person

## Compose your own personal Flying menu from the following dishes:

### Starters | vegetarian

Kohlrabi soup | calamansi | coconut  
 Berglinde mozzarella | aubergine | rucola  
 Asparagus salad | curry | pomegranate  
 Melon | fennel | chilli | feta



### Starters

Scallop (USA) | verjuice | green apple | cardamom  
 Beef carpaccio (CH) | parmesan | focaccia | basil  
 Mushroom cream | cured ham (CH) | radish  
 White tuna (ESP) | chorizo (ESP) | sorrel  
 Chicken (CH) | romaine lettuce | herbs | cream cheese



### Main dishes | vegetarian

Bulgur | mint yoghurt | cucumber  
 Wild garlic spaetzle | morel sauce | carrot  
 Samfaina | ricotta | blue potato



### Main dishes

Zurich style sliced veal (CH) | rösti  
 Chicken fricassée (CH) | rice pilaf | peas | tarragon  
 Ormalingen young pork (CH) | celery cream | apple  
 Cod (ISL) | cornflake | cucumber salad | green sauce  
 Halibut (NOA) | courgette | tomato | borlotti beans



### Desserts

Pecan | caramel | banana  
 Chocolate | hay-milk | strawberry  
 Lemon | yoghurt | poppy  
 Kumquat | coffee | crème brûlée  
 Panna cotta | white chocolate | rhubarb  
 Cheesecake | raspberry | atsina

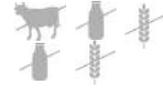


## "Flying Service" superfood

### Starters

Raw food salad | vegetables | goji berries | shoots | pomegranate

Mackerel (NOA) | amaranth | citrus | spirulina | coriander



### Main dishes

Ribel maize chicken | Camargue rice | turmeric | ginger | chilli | pak choi

Wholegrain pasta | sugo | broccoli | pine nut | baby spinach | pecorino



### Desserts

Cru Suhum chocolate mousse | matcha | yoghurt | blueberries | acai

Raw brownie | hazelnut | sea buckthorn | raspberry





## "ALL-IN-ONE APÉRO SELECTIONS"

### "Basic" apéro selection

Your composition | 4 items

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CHF 20 per person

### "Premium" apéro selection for 20 or more persons

Your composition | 7 items

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CHF 35 per person

### "Apéro riche" selection for 20 or more persons

Your composition | 12 items

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CHF 60 per person

### "Individual" apéro selection

Your composition | number of items according to your personal wishes

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CHF 5 per item per person

### "Chips" apéro selection

Trio of Farmer Chips | Swiss herbs | rosemary | Alpine salt

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CHF 3 per person

### "Snack" apéro selection

Trio of Farmer Chips | popcorn | marinated olives | crudités | herb dip

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CHF 8 per person

## Choose an apéro selection that meets your needs

### Vegetarian

Pea soup | mint | hibiscus

Arancini | basil | mozzarella

Empanada | red beans | chipotle

Cheese tartlet | Vacherin cheese | black pepper

Spring roll | sweet chilli

Cupcake | sweetcorn | smoked paprika cream



### Meat

Spanish omelette | chorizo (ESP) | aioli

Chicken (CH) | lime | harissa | green rice

Pork rilette (CH) | fennel | spring onion

Duck (FRA) | Désirée potato | Pommery mustard

Curry sausage (CH)

Veal (CH) | mango | chilli | peperoni

Mini burger (CH) | brioche bun | cucumber | piquillo



### Fish | shellfish

Herring caviar (NOA) | skyr | flax seeds

Giant prawn (VNM) | wasabi | lime

Cod (ISL) | cornflake | green sauce

Smoked trout (CH) | kohlrabi | lettuce



### Desserts

Pecan | caramel | banana

Chocolate | hay-milk | strawberry

Lemon | yoghurt | poppy

Kumquat | coffee | crème brûlée

Panna cotta | white chocolate | rhubarb

Cheesecake | raspberry | atsina





## COFFEE BREAKS

### "Basic" coffee break

Coffee | tea | flavoured water | fruit | mixed nuts

Morning: Trio of croissants | muesli,

or

mid-morning: buttered pretzel-style roll | muesli,

or

afternoon: sweet and savoury snacks

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CHF 8 per person

### "Classic" coffee break

Coffee | tea | flavoured and mineral water | freshly squeezed orange juice | fruit | mixed nuts

Morning: Trio of croissants | muesli,

or

mid-morning: buttered pretzel-style roll | muesli,

or

afternoon: sweet and savoury snacks

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CHF 11 per person

### "Premium" coffee break

Coffee | tea | flavoured and mineral water | freshly squeezed orange juice | seasonal juice | fruit | mixed nuts

Morning: Trio of croissants | muesli | house-made smoothie,

or

mid-morning: buttered pretzel-style roll | muesli | house-made smoothie,

or

afternoon: sweet and savoury snacks | small refreshment

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CHF 13 per person

## ALCOHOL-FREE DRINKS & BEER

### "Al Canton" tea

**Herbal tea:** Albula | Peppermint | Verveine | Fruit Tea

**Green tea:** Wu Lu

**Black tea:** Assam | Earl Grey CHF 6

### "GDI" coffee

Café crème | espresso | decaffeinated coffee CHF 5

Double espresso CHF 6

Latte macchiato | cappuccino | coffee with hot milk CHF 6

Hot chocolate CHF 6

Ovaltine CHF 5

### Juices

Freshly squeezed orange juice 100 cl CHF 21

Freshly squeezed seasonal juice 100 cl CHF 23

Apple & blackcurrant juice 100 cl CHF 18

Gartengold apple juice – juice with a mission 75 cl CHF 10

### Apéro

Vertschi - the ideal refreshment made from crispy, green Swiss grapes 50 cl CHF 27

### House-made

House-made ice tea 100 cl CHF 18

House-made lemonade 100 cl CHF 18

### Soft drinks | mineral water | Opaline fruit juices

Coca Cola | Coca Cola Zero 33 cl CHF 5.5

Rivella rot | Rivella blau 33 cl CHF 5.5

Sinalco 33 cl CHF 5.5

Elmer Citro 33 cl CHF 5.5

Möhl Shorley 33 cl CHF 5.5

Opaline fruit juices 20 cl CHF 6

Passugger mineral water, sparkling | Allegra, still 50 cl CHF 6

Passugger mineral water, sparkling | Allegra, still 77 cl CHF 9

### Beers

Turbinenbräu Rekord 33 cl CHF 7

Appenzeller Leermond (non-alcoholic) 33 cl CHF 6



## WINE LIST

High quality at a sensible price – that’s what’s important to us. Well known partners have helped us to compile a selection of wines to delight your palate. We hope you enjoy them!

Do you have any special wishes? We would be delighted to ask our partners. For wine expertise, we are pleased to rely on Selection Schwander and Vinothek Brancaia.

## SPARKLING WINES

### **Prosecco "Contessina" extra dry DOC**

Lovely bright yellow in appearance. Clean on the nose with hints of delicate blossom. Charming on the palate – fruit-driven, elegant and attractive, with a creamy perlage. A seductive sparkler and ideal for everyday drinking.

75 cl    CHF 51

### **Bollinger | Champagne Brut Special Cuvée AOC**

A champagne with a fine perlage, seductive aromatics and a long finish. On the nose and palate the Special Cuvée is characterised by its complex multi-layered blend of aromas. Floral notes compete with fruits and berries, along with a hint of brioche. The incredible length brings all these elements together to achieve a masterly finish.

Pinot Noir, Chardonnay, Pinot Meunier

75 cl    CHF 104

## WHITE WINES

### Switzerland

#### **Müller Thurgau 2017 | Erich Meier | Uetikon, Canton of Zurich**

A light, fresh summer wine. With its agreeable green apple bouquet, it makes an excellent apéritif and also goes well with light dishes.

Riesling x Silvaner

75cl CHF 61

#### **Kernling Spätlese AOC 2015 | Weingut Burkhart | Weinfelden, Canton of Thurgau**

Kernling, a white grape, is a mutation of the Kerner variety. Open bouquet with citrus and grapefruit notes; delightfully refreshing. Light on the palate and pleasantly fresh; wonderfully harmonious.

Kernling

75cl CHF 61

#### **Johannisberg Martigny AOC 2017 | Gérald Besse | Martigny, Canton of Valais**

A marvellous, classic Valais wine. Nutty and dried fruit notes. An excellent accompaniment to light meat or fish dishes.

Johannisberg

75cl CHF 58

#### **Heida AOC 2018 | Cave Biber | Salgesch, Canton of Valais**

Inviting nose of nuts, pears and exotic fruit. Fresh and full-bodied on the palate, with lovely vivacity and a long finish.

Heida

75cl CHF 67

#### **Bio Mariahalden AOC White blend 2018 | Martin Stiftung | Erlenbach, Canton of Zurich**

This organic white wine (labelled with the BIO Bud) boasts an intense bouquet, with notes of apricot, pineapple, lime blossom and delicate vanilla aroma. It is big and broad on the palate, with a well-balanced finish. The blend of Seyval blanc and Johanniter grapes, aged in oak barrels, goes very well with seafood or fish and is an ideal accompaniment to simple white-meat dishes. It is produced by Markus Weber in Obermeilen in accordance with the strict Bio Suisse guidelines. All our wines are vegan and do not contain any animal-based additives.

Seyval blanc, Johanniter

75cl CHF 60

## France

### **Harmonie 2015, AOC Sancerre blanc | Domaine Vincent Pinard | Loire**

From vines planted around 45 years ago. Fine, delicate wood on the nose, along with acacia, blackcurrant, yellow apple, wonderfully nutty hints, and salty minerality. This phenomenal wine dips and glides over the palate – refined but wound like a coiled spring, with tremendous concentration and finesse. Exceptionally long on the finish.

Sauvignon Blanc

75cl CHF 94

### **Viognier 2017 | Domaine de Montmarin | Vin de Pays**

Delicate, floral aroma of the Viognier grape, rounded and smooth on the palate. An elegant and appealing apéritif, especially on our park terrace in summer.

Viognier

75cl CHF 49

## Austria

### **Grüner Veltliner Smaragd, Loibenberg 2015 | Leo Alzinger | Wachau**

Loibenberg is a steep, terraced vineyard that yields beautifully rounded white wines that have greater minerality and power than those from other sites. A noble Grüner Veltliner of tremendous balance.

Grüner Veltliner

75cl CHF 86

### **Grüner Veltliner, "selection schwander", 2017 | Oskar Hager | Kamptal**

Creamy, juicy with wonderful finesse, very compact and with pronounced character. A powerful Veltliner with great ageing potential. The best single grapes from established vines form the basis for this palate-teaser. Ideal as an apéritif or with asparagus or seafood.

Grüner Veltliner

75cl CHF 51

### **Sauvignon Blanc Gutswein Steirische Klassik 2017 | Tement | Südsteiermark**

Expressive and fresh on the nose, with blackcurrant, gooseberry, grapefruit and elderflower. Light-footed and electrifyingly fresh on the palate, with plenty of grip. A delightful wine.

Sauvignon Blanc

75cl CHF 62

## Germany

### **Riesling Hattenheimer Nussbrunnen 2016 | Kabinett dry Freiherr Langwerth von Simmern**

Tremendously refined Riesling bouquet, which is wonderful from the outset. Fresh, lively and elegant taste.

An all-rounder.

Riesling

75cl CHF 53

## Italy

### **Chardonnay DOC 2015 | Vie di Romans | Friuli-Venezia Giulia**

Impressive and well defined on the nose, with yellow stone fruit, camomile and honey,

as well as butterscotch, hazelnut and mineral notes. Pleasantly full-bodied on the palate, with a fresh silky texture. Highly complex and full of tension. One of Italy's best Chardonnays.

Chardonnay

75cl CHF 84

### **Il Bianco IGT 2017 | Brancaia | Toscana**

Aromatic on the nose, with gooseberry, citrus and peach as well as elegant chalky notes. Fresh and crisp on the palate. Wonderfully quaffable. A delightful white-wine blend – bright, fruity and refreshing. Perfect as an apéritif or as an accompaniment to light starters or fish.

Sauvignon Blanc, Viognier

75cl CHF 57

## Spain

### **Esperanza Verdejo 2017 | Rueda**

An enticing bouquet full of fruity aromas; refreshing on the palate, with a delicious fruitiness and plenty of ripe citrus notes. A quaffable summer wine, bright and refreshing. An excellent choice as an apéritif.

Verdejo

75cl CHF 51

## RED WINES

### Switzerland

#### **Pinot Noir AOC 2016 | Erich Meier | Uetikon, Canton of Zurich**

Radiant ruby colour. Fruity-fresh notes of red berries and cherries. Well balanced on the palate, wonderfully fresh. A fine, light-footed "local red" that suits any occasion; goes well with grilled meat or as an apéritif. Perfect for lunch on a meeting day.

Pinot Noir

75cl CHF 63

#### **Fustoquattro DOC 2016 | Daniel Huber | Ticino**

A lovely inviting, fresh nose of red and blue berries. Juicy on the palate, with a balanced structure, nice concentration and a wonderful fruity finish. This is a beautiful, charming Merlot.

Merlot

75cl CHF 59

#### **Les Complices AOC 2016 | Gérald Besse | Valais**

Black fruit, cherry, strawberry and raspberry aromas, underscored with notes of undergrowth and a touch of spice. Delicious, crisp and fresh on the palate, with fruity hints. Firm, beautifully structured tannins, with a refreshing finish lending good balance.

Gamaret, Diolinoir, Ancellotta

75cl CHF 66

#### **Bio Mariahalden AOC Red blend 2017 | Martin Stiftung | Erlenbach, Canton of Zurich**

This surprising organic red wine (labelled with the BIO Bud) demonstrates what a vineyard's good location can offer, combining harmony, vitality and a pleasurable drinking experience. With its blackcurrant and blackberry notes, this blend of Cabernet Jura and Millot Foch is of a strikingly intensive colour and is rounded and smooth on the palate. It goes well with various meat dishes and with cheese & cold-cut platters. Aged in oak barrels, it is produced by Markus Weber in Obermeilen in accordance with the strict Bio Suisse guidelines. All our wines are vegan and do not contain any animal-based additives.

Cabernet Jura, Millot Foch

75cl CHF 63

## Austria

### **Zweigelt 2017 | Weingut Nigl | Thermenregion**

Vibrant purple, fresh cherry-like nose; fruity yet persistent on the palate, with succulence and complexity. An excellent Zweigelt!

Zweigelt

75cl CHF 56

### **Pannobile 2015 (organic) | Claus Preisinger | Burgenland**

60% Zweigelt, 40% Blaufränkisch. An appealing nose of elderberry, blackberry, violet, thyme and white pepper. Juicy, vibrant and precise on the palate, with good concentration and mineral finish. A Pannobile of beauty and grace.

Zweigelt, Blaufränkisch

75cl CHF 82

## France

### **Domaine de Gensac "Pesade", "selection schwander", 2015, IGP Gers | Gascogne**

An impressively deep, blackish hue. Still youthful and somewhat reticent on the nose. Masculine and imposing on the palate. Dense, distinguished and very persistent. This wine would give many a high-priced Bordeaux a run for its money.

Tannat, Merlot, Malbec, Cabernet-Sauvignon and Syrah

75cl CHF 58

### **Château Ollieux Romanis "Cuvée Prestige" 2016 | Corbières Boutenac AC | Languedoc**

Deep crimson in colour. Dense, intense aromas of dark, ripe berries. Concentrated, spicy flavour with tremendous intensity. Warm, with a wonderful abundance of nuances.

Carignan, Grenache, Mourvèdre, Syrah

75cl CHF 55

## Italy

### **Ilatraia IGT 2015 | Brancaia | Maremma | Tuscany**

40% Cabernet Sauvignon, 40% Petit Verdot, 20% Cabernet Franc. This lovely terroir-accented cuvée is an irresistible wine of great depth, with wonderfully elegant structure and glaze.

Cabernet Sauvignon, Petit Verdot, Cabernet Franc

**75cl CHF 105**

### **TRE IGT 2015 | Brancaia | Radda in Chianti | Tuscany**

Elegant, fruity nose, Amarena cherry, damson and coffee aromas. Elegant, juicy and balanced on the palate. A guaranteed pleasure to drink.

Sangiovese, Cabernet Sauvignon, Merlot

75cl CHF 57

### **Lagrein Perl DOC 2016 | Kellerei Bozen | Südtirol**

Lagrein is Südtirol's native varietal. Inviting and fruity on the nose, with elderberry, blackberry, violet and liquorice. Full-bodied on the palate, with delicious, succulent fruit extract and perfectly integrated, velvety tannins. This red has been making waves for a number of years.

Lagrein

75cl CHF 62

### **Primitivo IGP 2016 | Tenute Chiaromonte | Puglia**

Warm, fruity bouquet, black cherry, floral notes, rose, violet, Mediterranean touch. Juicy on the palate, smooth, with a fruit-driven quaffability.

Primitivo

75cl CHF 53

## Spain

### **Malleolus DO 2015 | Bodegas Emilio Moro | Ribera del Duero**

From Tinto Fino (Tempranillo) vines planted up to 75 years ago.

Generous on the nose, with blackberry, blackcurrant, cardamom, mocha and tea.

Compact entry on the palate – structured with complex texture, youthful juicy tannins and notable length on the finish. A stunningly multilayered, seductive wine.

Tempranillo

75cl CHF 94

### **Rioja Aurum Crianza, "selection schwander", 2014 | Bodega Murua**

A high-quality, not too overpowering wine for all seasons. Of medium red colour and with an enticing, feminine bouquet; well rounded, gently flowing and elegant on the palette with a subtle flavour. Goes well with any dishes, a good summer choice.

Tempranillo

75cl CHF 53

### **Emilio Moro DO 2016 | Bodegas Emilio Moro | Ribera del Duero**

An attractive nose with blueberry, black cherry, olive and coffee notes as well as enticing roasted aromas.

Wonderfully mouth-filling, with density, good structure and an impressive overall personality, ending in a long finish. A classic of its genre and the perfect accompaniment to food.

Tinto Fino

75cl CHF 75

### **Les Crestes DOQ 2016 | Mas Doix | Priorat**

Grown from vines situated 400 metres above sea level. One-third of the grapes are over 50 years old. A delightful fruit-driven nose of red and black forest fruit, bay leaves, marjoram and cardamom. Rich and juicy on the attack, with beautifully interwoven tannins. Balanced, lively and pleasantly refreshing. An excellent wine.

Garnacha, Cariñena, Syrah

75cl CHF 70

## APÉRITIFS | SPIRITS

### Apéritifs | 4cl

Aperol	11%	CHF 8
Campari	23%	CHF 8
Cynar	16.5%	CHF 8
Martini Bianco	15%	CHF 8
Martini Rosso	15%	CHF 8
Lillet	17%	CHF 8
Fernet Branca   2cl	40%	CHF 8
Hugo   Aperol Spritz   Lillet's Love		CHF 13

### Spirits | 4cl

Belvedere Vodka	40%	CHF 13
Havana Club 7 Años	40%	CHF 13
Bacardi Blanco Superior	40%	CHF 10
Hendrick's Gin	41.4%	CHF 12
Beefeater Gin	40.0%	CHF 10
Gordon's	37.5%	CHF 10
Cachaça	40%	CHF 10

### Whisky | 4cl

Talisker 10 years	45.8%	CHF 15
Lagavulin 16 years	43%	CHF 15
Dalwhinnie 15 years	43%	CHF 15
Ballantine's	40%	CHF 10

### Cognac | grappa | 2cl

Hennessy Fine de Cognac	40%	CHF 10
Remy Martin V.S.O.P	40%	CHF 10
Grappa Amarone Barrique	41%	CHF 10
Grappa di Brunello	42%	CHF 10
Grappa Rossj-Bas	42%	CHF 12

### Fruit liqueurs | Urs Hecht | 2cl

Kirsch Teresa Barrique	40%	CHF 10
Vieille Prune Barrique	40%	CHF 10
Vieille Williams Barrique	40%	CHF 10
Berner Rosenapfel	40%	CHF 10