

WHERE THE BEST MINDS EAT





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 are always open to inspiration. This is how we create new and delicious creations.

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 fluid and cursive.

Kevin Ashbrook
Executive Chef

A handwritten signature in black ink that reads "R. Müller". The signature is fluid and cursive.

Rudi Müller
Head of Food and Beverage

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Key



Vegan



Lactose free



Gluten free



«SIT DOWN»

«SIT DOWN» STARTERS

Roasted cauliflower soup

Pear | balsam vinegar | chervil



Autumn salad

Dried prune | linseed | red cabbage



Beetroot quiche

Goat cream cheese | cress | rose hip

«SIT DOWN» MAIN COURSES

Woolly pig cutlet | Switzerland

Bean cassoulet | black cabbage | potato



Roe deer | Austria

Cranberry | red cabbage | brioche | parsnip

Cod | North East Atlantic

Lemongrass coconut dumpling | miso | curry

Mushroom risotto

Pumpkin | Brussels sprouts | red onion | Belper tube cheese



DESSERTS «SIT DOWN»

Beurre noisette cake

Almond | blackberry | yoghurt | buckwheat

Paris Brest

Choux pastry | vanilla | hazelnut | kumquat

Semifreddo

Cinnamon blossom | plum | brandy snaps

4-course lunch menu: CHF 89 per person

4-course dinner menu: CHF 97 per person

3-course lunch menu: CHF 77 per person

3-course dinner menu: CHF 84 per person

2-course lunch menu: CHF 66 per person

Extra portion of main course: CHF 22 per portion

All prices include 8.1 % VAT.

«SIT DOWN» CLASSICS

«SIT DOWN» CLASSIC STARTERS

Baby lettuce

Chicken (CH) | egg yolk | parmesan | capers



Carrot ginger soup

Prawn (VNM) | coconut | grapefruit



Apple celeriac salad

Shoots | walnut | lemon mayonnaise



New Roots Soft White

Wild broccoli | nut granola | aceto balsamico



Marinated salmon | Scotland

Cucumber | horseradish | sesame | dill



Cured ham | Switzerland

Focaccia | olive | bell pepper | rocket



«SIT DOWN» CLASSIC MAIN COURSES

Green curry

Jasmine rice | lentils | pak choi | coriander



Ricotta gnocchi

Spinach | parmesan | celery | pine nut

Pike perch | Switzerland

Saffron | lemon-caper rice | fennel



Sliced veal Zürich style | Switzerland

Rösti | carrot | mushroom



Chicken breast | Switzerland

Tagliolini | morel | carrot | herbs

Saddle of beef | Switzerland

Pommes Lyonnaises | port shallot | market vegetables



«SIT DOWN» CLASSIC DESSERTS

Grand Cru chocolate mousse

Raspberry | aceto balsamico | Bourbon pepper

Mille feuilles

Bourbon vanilla cream | cassis | hazelnut

Vegan Black Forest (non-alcoholic)

Chocolate | sour cherry | cream





«FLYING SERVICE»

20 or more people

Be prepared 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 at least 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

2-course Flying Service meal: CHF 77 per person

3-course Flying Service meal: CHF 88 per person

All prices include 8.1 % VAT.

Compose your own personal «Flying» menu from the following dishes:

Starters | vegetarian

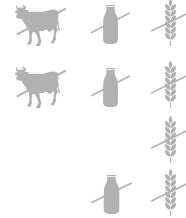
Asia dumpling | chinese cabbage | lemongrass

Cider soup | Bourbon pepper | thyme

Chicory | currant | hemp seeds

Pumpkin | ricotta | apple balsamic vinegar | pumpkin seed oil

Egg salad | chives | potato straw



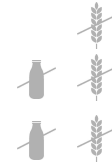
Starters

Venison salsiz (AT) | whole wheat waffle | forest mushroom

Guinea fowl (FR) | malt yoghurt | white cabbage

Char (CH) | fennel | Brussels sprouts

Scallop (NL) | curry | red lentil | mung bean



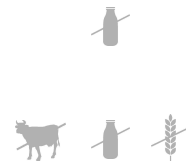
Main courses | vegetarian

Spelt | kale | root vegetables | "Pixel" cheese

Shakshuka | chickpea | bio chicken egg | croutons

Quark spaetzle | pumpkin | sage | pine nut

Beetroot | leek | potato



Main courses

Beef ragu (CH) | porcino | mashed potatoes

Turkey schnitzel (CH) | sweet potato | cranberry

Venison (AT) | red cabbage | gnocchi

Egli (CH) | savoy cabbage | turnip | caper



Desserts

Beurre noisette cake | almond | raspberry | yoghurt

Paris Brest | choux pastry | hazelnut | kumquat

Cinnamon blossom semifreddo | plum | brandy snaps

Chocolate mousse | persimmon | Miso crumble

Chestnut muffin | cherry | cocoa nibs

Orange fig salad | cream quark | pistachio





«FLAT RATE APERITIFS»

«Premium» selection from 20 persons

Your composition | 7 items

CHF 42 per person

«Riche» selection from 20 persons

Your composition | 12 items

CHF 69 per person

«Individual» selection

Your composition | your choice of number of items

CHF 6.50 per item per person

«Snack» selection

Trio of farmer chips | olives | crudités | herb dip

CHF 9 per person

All prices include 8.1 % VAT.

Choose an apéro selection that meets your needs.

All canapés are served individually on small plates – for each guest.

Vegetarian

Pumpkin soup | vanilla



Cauliflower | harissa cream



Onion bhaji | raita



Cheese quiche | walnut | black pepper

Spring roll | sweet chili



Gnudi | tomato | Grana Padano

Sweet potato salad | mint | Taggiasca olive



Meat

Beef (CH) | feta | spring roll dough

Quail breast (CH) | beluga lentil | plum



Chistorra sausage (ESP) | bell pepper | apple



Chicken (CH) | carrot | Raz el Hanout



Duck breast (CH) | Okinawa bread | Daikon radish



Beef cheeseburger (CH) | cucumber

Fish | Shellfish

Smoked trout (CH) | spelt baguette | horseradish



Swiss salmon (CH) | beetroot | crème fraîche



Jumbo prawn (VNM) | mango | chili

Herring (NOA) | tomato | Black forest bread



Dessert

Beurre noisette cake | almond | raspberry | yoghurt

Paris Brest | choux pastry | hazelnut | kumquat

Cinnamon blossom semifreddo | plum | brandy snaps

Chocolate mousse | persimmon | Miso crumble

Chestnut muffin | cherry | cocoa nibs



Orange fig salad | cream quark | pistachio



**Would you like all the canapés served from the start and a little more quickly?
All the food can be served on plates as an assortment – fast slow food.**

«BUSINESS APÉRO»

«Easy four» apéro

Seasonal soup



Brioche | avocado | cottage cheese | cress

Jumbo prawn (VNM) | mango | chili



Spring roll | sweet chili



CHF 19 per person

«Easy six» apéro

Seasonal soup



Brioche | avocado | cottage cheese | cress

Jumbo prawn (VNM) | mango | chili



Spring roll | sweet chili



New roots soft white | fruit cake | celery



Cake pop | chocolate

CHF 29 per person

All prices include 8.1 % VAT.



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

CHF 12 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

CHF 15.5 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

CHF 18 per person

All prices include 8.1 % VAT.

ALCOHOL-FREE DRINKS AND BEERS

«Sirocco» tea

Herbal tea: Piz palü | Moroccan mint | White peach | Fruit tea | Rooibos tangerine

Green tea: Japanese sencha

Black tea: English breakfast | Earl Grey | Black chai CHF 7

«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 7

Ovomaltine CHF 5

Juices

Freshly squeezed orange juice 100 cl CHF 23

Freshly squeezed seasonal juice 100 cl CHF 25

Apple & blackcurrant juice 100 cl CHF 18

Gartengold apple juice – juice with a mission 75 cl CHF 15

House-made

House-made ice tea 100 cl CHF 19

House-made lemonade 100 cl CHF 19

Soft drinks | mineral water | Opaline fruit juices

Migros Kult Ice Tea (lemon) 33 cl CHF 3.5

Coca Cola | Coca Cola Zero 33 cl CHF 6

Rivella rot | Rivella blau 33 cl CHF 6

Orangina 33 cl CHF 6

Elmer Citro 33 cl CHF 6

Züri Schorle 33 cl CHF 6

Opaline fruit juices 20 cl CHF 6.5

Passugger mineral water, sparkling | Allegra, still 50 cl CHF 6.5

Passugger mineral water, sparkling | Allegra, still 77 cl CHF 9.5

Beers

Turbinenbräu Gold Sprint 33 cl CHF 7.5

Turbinenbräu Rekord 33 cl CHF 7.5

Appenzeller Leermond (non-alcoholic) 33 cl CHF 6.5



WINES

High quality at a reasonable price is important to us. Well-known partners support us in putting together our culinary delights. We hope you enjoy these wines!

Is there a particular wine you'd like us to serve? We would be happy to ask our partners! We rely on the wine expertise of winehouse, Vinothek Brancaia and smith&smith.

SPARKLING WINES

Prosecco Ciliegi Extra Dry DOC | Ca'Vittoria | Veneto IT

Clear, fresh fruit bouquet, elderberry, lime and floral aromas. Fine, lively perlage on the palate, fruity, fresh and tangy. A drinking pleasure for every occasion.

75 cl CHF 55

Champagne Brut Special Cuvée AOC | Bollinger | Champagne FR

A champagne with fine perlage and seductive aromas. On the nose as well as on the palate, the Special Cuvée is distinguished by its very perceptive, interwoven aromas. Floral notes join fruit and berry fruit, complemented by a hint of brioche. A long finish brings all the elements together in a masterful conclusion.

Pinoit Noir, Chardonnay, Pinoit Meunier

75 cl CHF 129

All prices include 8.1 % VAT.

NON-ALCOHOLIC WINES

Verjus Apero weiss | Tement | Südsteiermark AT

Verjus has been used for years as a remedy and condiment as it is rich in minerals and antioxidants. It is made from green or "unripe" grapes. This pure natural product exudes green freshness between lime pulp and fresh grapes. On the palate, the fine grape aroma with a slightly acidic note creates a pleasant balance. Suitable as an aperitif and food companion.

Alcohol-free and organic

75cl CHF 42

Noughty Sparkling Rosé | Thomson & Scott | Germany

The perlage of this sparkling wine is consistent and fine in the glass, while the colour and aroma are reminiscent of freshly picked berries. The alcohol was removed after vinification to preserve the full-bodied taste in the bottle. The sugar-conscious approach to production gives it its perfect harmony between sweetness and acidity, making it suitable for any occasion.

Alcohol-free and organic

Tempranillo

75cl CHF 42

Sparkling Tea BLÅ | Copenhagen Sparkling Tea Company | Copenhagen DK

This sparkling tea is made from 13 different organic teas (including jasmine, white tea and Darjeeling) and grape juice, which gives it its multi-layered aroma, with notes of white flowers, lemons, nectarines and subtle herbs. An alcohol-free high-end alternative to classic sparkling wine, which is nonetheless very elegant, complex and enjoyable. Thanks to a long-lasting hint of Darjeeling, it is perfect as an animating aperitif, but also as an accompaniment to food.

Alcohol-free and organic

75cl CHF 49

Sparkling Tea LYSEGRØN | Copenhagen Sparkling Tea Company | Copenhagen DK

This sparkling tea is made from a blend of various organic teas (including Sencha, Green Tea and Citrus). The nose is complex and intense with notes of apple, wild berries, citrus fruits and hibiscus. Refreshing and lively on the palate. An alcohol-free high-end alternative to the classic sparkling wine, which is nevertheless very elegant, complex and fun. Lysegrøn is therefore perfect as an animating aperitif, but also as an accompaniment to food.

Alcohol-free and organic

75cl CHF 49

WHITE WINES

Switzerland

Müller Thurgau | Erich Meier | Uetikon | Canton Zurich

A light, fresh summer wine. Smells beautifully of green apples and goes very well with an aperitif, as well as with light dishes.

Riesling x Silvaner

75cl CHF 69

Räuschling vom Rheinfall AOC BIO | Weingut Besson-Strasser | Uhwiesen, Canton Zurich

Tart fruit with some hay and grass. Reveals the flowing, uniquely supple contours of its tart, mineral body on the palate. Feminine elegance combines with generous bright and green fresh fruit. A classic beauty – nowhere else will you find a Räuschling as elegant and exquisite as this!

Räuschling

75cl CHF 74

Chasselas Les Bans Martigny | Besse Gérald | Canton Valais

Delicate, expressive nose with aromas of yellow fruit, blossom and slate. Well-balanced on the palate, fresh, with a full, mineral fruitiness.

Chasselas

75cl CHF 63

Petite Arvine Valais AOC | Cordonier & Lamon | Flanthey, Canton Valais

A magnificent entry: diverse, complex aromas of citrus fruits and blossom combined with exotic mineral notes. A wine with calibre and depth. This fruity delight has an impressively broad finish.

Petite Arvine

75cl CHF 61

France

Réserve de Vaudon Chablis AC | Joseph Drouhin | Burgundy

The bouquet reveals pure, fruity aromas, but also mineral notes and very fine hints of flowers. It is a classic white wine that shines through its straightforwardness. The finish is very pronounced and reflects the rich impressions in a concentrated form.

Chardonnay

75cl CHF 78

Variations Sancerre Blanc AC | Domaine la Barbotaine | Loire

On the palate, this wine is full-bodied with a rich, fresh structure. It is a multi-layered, harmonious Sauvignon Blanc that knows how to convince in its classic way in the lingering finish.

Sauvignon Blanc

75cl CHF 65

Austria

Weissburgunder Fels am Wagram | Weinhof Waldschütz | Niederösterreich

Light yellow-green, silver reflections, delicate herbal spice, a hint of orange zest, fine yellow pear fruit. Full-bodied, opulent texture, fine acidity, elegance, well adhering, endowed with secure ageing potential.

Pinot Blanc

75cl CHF 58

Grüner Veltliner Hirschvergnügen | Weingut Hirsch | Kamptal

In the nose fresh hay, grapefruit, flowering meadow. Full-bodied on the palate, invigorating acidity, juicy green apple, finely spicy, with beautiful length.

Grüner Veltliner

75cl CHF 62

Germany

“Just” Riesling trocken | Gut Hermannsberg | Nahe

Juicy fruit, apple and stone fruit, mineral spiciness. On the palate full of joie de vivre and carefree drive, very fresh, animating and entertaining.

Riesling

75cl CHF 64

Italy

Pinot Grigio DOC | Cantina Andrian | Alto Adige

The combination of honey, melon and citrus fruits is striking on the nose. This is joined by aromas reminiscent of flowers and fresh fruit. This is reflected on the palate, combined with a full body, which convinces with a clear structure and density. The varietal expression lasts into the finish.

Pinot Grigio

75cl CHF 58

Il Bianco IGT | Brancaia | Toscana

Aromatic bouquet, gooseberries, citrus notes, peach and an elegant chalky tone. Fresh, crisp and wonderfully drinkable on the palate. A radiant and fresh-fruity cuvée that delights. Perfect with aperitifs, light hors d'oeuvres or fish dishes.

Sauvignon Blanc, Viognier

75cl CHF 62

Kreuth DOC Chardonnay | Kellerei Terlan | South-Tirol

The aroma makes us think of ripe stone fruit (apricots, plums) as well as exotic fruits. These are complemented on the nose by subtle aging- and yeast notes. On the palate a soft, velvety texture reveals itself, supported by a fresh, fruity structure. Aging process in wooden barrels.

Chardonnay

75cl CHF 75

Spain

Lusco Albariño DO | Pazos de Lusco | Rias Baixas

Albariño is the identity-giving grape variety of the Rias Baixas and produces fresh and fruity wines. On the palate, there is an exciting interplay between components such as green apple, almonds and aniseed. This powerful wine offers a lingering and unforgettable taste experience not only on the palate but also into the finish.

Albariño

75cl CHF 63

Verdejo Vdt | Menade | Castilla y León

Brilliant bouquet, discreet passion fruit, mango, slate, some thyme. Clear contours on the palate, fresh, dynamic and with a juicy flow that encourages drinking.

Verdejo

75cl CHF 59

RED WINES

Switzerland

Pinot Noir AOC | Erich Meier | Uetikon, Canton 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 aperitif. Perfect for lunch on a meeting day.

Pinot Noir

75cl CHF 75

Väterchen Frost Cuvée Rouge | HerterWeine | Hettlingen, Canton Zurich

Uncomplicated, red berry fruit, light and with a serene, sweet charm, completely without label. Dark but not heavy, earthy, damp stones and subsoil. Slightly rustic on the palate, soft fruit and dark, tart freshness, lots of undergrowth, blackcurrant until the finish. Wonderful with a snack.

Pinot Noir, Syrah, Merlot, Cabernet Franc

75cl CHF 68

Pinot Noir Selection AOC | Weingut Hermann | Fläsch, Canton Graubünden

The Hermann winery uses only the best grapes for the vinification of this Pinot Noir. On the palate, this Graubünden Pinot Noir reveals its full character and presents itself structured and with well-integrated tannins. The finish is persistent and lingers with toasted wood and vanilla, which underlines the class of this Graubünden Pinot Noir!

Pinot Noir

75cl CHF 83

Humagne Rouge AOC | Cordonier & Lamon | Canton Wallis

On the nose, the Humagne Rouge is characterised by aromas that make us think of spices, sultanas and hay flowers. On the palate, the structure and texture of this Humagne Rouge show that it is more than your average wine from the Valais: it has a spicy body with substance and bite. The finish is straightforward, structured and persistent.

Humagne Rouge

75cl CHF 62

Collinare Merlot Riserva DOC | Tenuta Colle degli Ulivi | Canton Ticino

This Ticino red gradually unfolds the different sides of its character. Although first impressions are dominated by typical Merlot aromas, it is not long before a captivating creaminess and ripe fruit emerge. Finally, juicy tannins and a fresh, fruity acid structure define the lingering finish.

Merlot

75cl CHF 69

Austria

Zweigelt Luckenwald Reserve DAC | Weingut Gebrüder Nittnaus | Burgenland

This Zweigelt Reserve is made from grapes from the best cru, known as Luckenwald. The Nittnaus family put all their skill and passion into producing a deep, character-packed red. Its velvety tannins, fruity structure and aromatic range leave a complex, persisting sensory impression on the palate.

Zweigelt

75cl CHF 71

Salzberg QW | Weingut Gebrüder Nittnaus | Burgenland

Salzberg - the name for the vineyard that lies on "salty" ground; precious and rich soil. Abundant spicy aromas on the nose. This richness develops on the palate into a lush, dark-fruited palette. The powerful, beautiful, complex structure is supported by the juicy tannins and allows this single-vineyard wine to linger long and soft on the finish.

Merlot, Blaufränkisch

75cl CHF 86

France

Gevrey-Chambertin AC | Joseph Drouhin | Burgundy

The pleasure experience is heightened on the palate by the harmony and elegance. This not everyday red wine has power, melting, fruit and finesse, which come to full fruition in the big finish. This beautiful Burgundy goes perfectly with a good piece of meat.

Pinot Noir

75cl CHF 124

Château Chasse Spleen Cru Bourgeoise AC | Château Chasse Spleen | Bordeaux

This wine offers a lot of drinking pleasure: The interwoven tannins present themselves from their best side, the fruit structure fits and the harmony in the finish is classy. This wine belongs to the greats of the Médoc and is a safe value for wine connoisseurs who know what they want.

Cabernet Sauvignon, Merlot, Petit Verdot

75cl CHF 104

Châteauneuf du Pape Rouge AC | Domaine des Sénéchaux | Rhône Valley

On the palate, this Châteauneuf du Pape is both rich and elegant. The typical aromatics are found on the palate. The velvety, ripe tannins are integrated into the fruity structure, which leaves a harmonious impression. The finish is persistent, long and complex.

Cinsault, Grenache, Mourvèdre, Syrah

75cl CHF 97

Italy

Vigneti Torbe Valpolicella Ripasso Classico Superiore DOC | Domini Veneti | Veneto

The grapes for this excellent Valpolicella Classico Superiore come exclusively from the vineyards of the Torbe commune. On the palate, the wine is balanced and the tannins are present and velvety, in harmony with the fruit structure.

Corvina, Rondinella, Corvinone

75cl CHF 61

TRE IGT | Brancaia | Radda in Chianti | Tuscany

Elegant, fruity nose, Amarena cherries, plums as well as coffee notes. On the palate again elegant, juicy and balanced. A guaranteed drinking pleasure.

Sangiovese, Cabernet Sauvignon, Merlot

75cl CHF 62

Principe Rosso DOC Bolgheri | Podere Roseto | Tuscany

Dark, rich fruit, berries and sweet spices. Gently tart, dark and earthy tones. On the palate a smooth elegance and dark fruit - beautiful to fall in love with.

Merlot, Cabernet Sauvignon, Cabernet Franc

75cl CHF 72

Primoduca Primitivo di Manduria DOP | Vinicola Mediterranea | Apulia

The bouquet is characterised by spicy notes and a good pinch of roasted aromas as well as very ripe fruit aromas. The ripe tannins are present and the fruity texture leaves a full-bodied impression that lasts into the long finish.

Primitivo

75cl CHF 54

Barolo Le Coste di Monforte DCG | Guidobono | Piémont

The origin is already evident in the nose: The aroma palette ranges from cherries, raspberries, wild berries to violets, sage, berry liqueur, liquorice and cedar wood. Juicy, ripe tannins in combination with a refreshing fruit set the scene as the wine progresses. The classic style of this Barolo convinces with varietal character and straightforwardness. The finish is austere, fruity and long. It leaves a typical sensory impression.

Nebbiolo

75cl CHF 78

Spain

Rioja Gran Reserva DOCA | Bodegas Beronia | Rioja

A mature wine that has gained elegance and finesse on the nose. The structure suggests a classic Rioja, which ends with a persistent and fruity finish. It shows its traditional style, which is expressed by its typical power.

Tempranillo, Graciano, Mazuelo

75cl CHF 69

Seleccion especial VDT | Abadia Retuerta | Sardon del Duero

The quality and maturity of the vintage is already evident in the nose. Velvety, soft and yet fruity. The Ribera del Duero is known for its characteristic wines, which bring together both the freshness of the continental climate and the ripeness of sun-drenched Spain.

Tempranillo, Cabernet Sauvignon, Syrah

75cl CHF 78

Emilio Moro DO | Bodegas Emilio Moro | Ribera del Duero

Attractive bouquet of blueberries, black cherries, olives, coffee and inviting roasted aromas. Wonderfully full-bodied on the palate, compressed, clearly structured and skilfully bundled until the long finish. A great classic and a perfect food companion.

Tempranillo

75cl CHF 81

L'Inconscient DOQ | Les Cousins Marc & Adrià | Priorat

Fresh and free from preconceptions, yet warm and cordial, calm, packed with dark, aromatic berries, dried fruit, sweet spices, liquorice and a hint of aniseed. Tremendous charm on the palate, with impressive openness, softness and freshness, distinct dark fruit, soft tannins, fresh undergrowth, slate and peat. So straightforward, so cordial, so fulfilling – so wonderful.

Garnacha negra, Cariñena, Syrah

75cl CHF 67

150cl CHF 139

300cl CHF 263

600cl CHF 522 (plus CHF 100 for rental of decanter)

All prices include 8.1 % VAT

SPIRITS

Aperitifs

Aperol Spritz			CHF 14
Hugo			CHF 14
Lillet's Love			CHF 14
Vermouth Bianco Matter	4 cl	18 %	CHF 9
Campari Orange			CHF 14
Kir			CHF 14
Kir Royal			CHF 16
Berry bowle with prosecco	100 cl		CHF 68
Virgin berry bowle	100 cl		CHF 48

Longdrink | Cocktail

Gin Tonic Cuba Libre Whisky Cola Vodka Red Bull Vodka Lemon			CHF 16
Pimm's No. 1 Club Caipirinha Mojito Moscow Mule			CHF 16

Whisky

Dalwhinnie 15 years	4 cl	43 %	CHF 15
Maker's Mark	4 cl	45 %	CHF 15
Jameson «Black Barrel» Select Reserve	4 cl	40 %	CHF 15
Säntis Cream Malt Locher	4 cl	18 %	CHF 15

Cognac

Hennessy Fine de Cognac	2 cl	40 %	CHF 10
Remy Martin V.S.O.P	2 cl	40 %	CHF 10

Grappa

Grappa Amarone Barrique	2 cl	41 %	CHF 8
Grappa di Brunello	2 cl	41 %	CHF 8
Grappa Gagliole	2 cl	43 %	CHF 10

Fruit brandy

Streuli's Gravensteiner Apfelbrand (apple)	2 cl	42 %	CHF 10
Streuli's Williams (pear)	2 cl	42 %	CHF 10
Streuli's Kirsch (cherry)	2 cl	43 %	CHF 10
Streuli's Baslerzwetschge (damson)	2 cl	43 %	CHF 10

Digestif

Graham's Fine White Port	4 cl	19 %	CHF 8
Sherry Fino Sandeman	4 cl	15 %	CHF 8

All prices include 8.1 % VAT