

Vive Le Champagne

Perrier-Jouët Grand Brut	10cl	21.00
Perrier-Jouët Rosé	10cl	23.00
Perrier-Jouët Grand Brut	37.5cl	75.00
Perrier-Jouët Grand Brut	75cl	148.00
Perrier-Jouët Rosé	75cl	165.00
Perrier-Jouët Blanc des Blancs	75cl	190.00
Perrier-Jouët Belle Époque 2014	75cl	385.00
Mumm Cordonc Rouge	75cl	149.00
Dom Perignon 2015	75cl	395.00
Louis Roederer Rosé 2017	75cl	215.00
Louis Roederer Cristal 2014	75cl	465.00

Prosecco

il Colle Prosecco Extra Dry DOC Treviso	37.5cl	42.00
il Colle Prosecco Extra Dry DOC Treviso	75cl	72.00

Sparkling Cocktails

Kir Royal	22.00
Champagner Perrier-Jouët Brut, Crème de Cassis	
Lillet Berry	16.00
Lillet Blanc or Rosé, tonic water, fresh berries, mint	
Zhugo	16.00
"Zürcher Schuumwii", Campari, cranberry juice, mint	
Campari Milano	16.00
"Zürcher Schuumwii", Campari, cranberry juice, mint	
Aperol Spritz ZH	16.00
Aperol topped with "Zürcher Schuumwii"	

In Vino Veritas

Fine wines by the glass – ideal as an aperitif or paired with your dish

White Wines

Châteauneuf-du-Pape AOC Blanc, France	10cl	14.00
Ottavo Bianco di Merlot, Tessin, Switzerland	10cl	13.00
Sortenrein Sauvignon Blanc, Switzerland	10cl	13.00
Dézaley Mousquétaires, Switzerland	10cl	13.00

Rosé Wine

Saint Marguerite Fantastique, France	10cl	14.00
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Red Wines

Duchesse Aurélie, Pomerol AOC, Frankreich	10cl	16.00
Valduero Una Cepa, Ribera del Duero, Spain	10cl	14.00
Rhoneblut Pinot Noir AOC Wallis, Switzerland	10cl	13.00

Perfect Pairing

Mini salmon or tartare rolls – CHF 6.90 / piece

A Touch of Luxury: Oona Caviar

Oona N° 103 – Classic

*The purest expression of Alpine refinement.
Nutty and elegant in flavour, from Siberian sturgeon.*
20g 59.00 | 50g 149.00

Oona Osietra Carat – For Connoisseurs

*Richer and more intense than N° 103 –
a delicacy for true caviar aficionados.*
From Russian sturgeon.
20g 65.00 | 50g 165.00

Served with warm blinis

Caviar Tasting Set

Sample both varieties with 20g each, served with warm blinis.
120.00

All-Inclusive Caviar Delight

50g Oona Osietra Carat served with warm blinis,
paired with Perrier-Jouët Grand Brut 37.5cl
214.00

Delicacies with Caviar

Beef tartare with pine nuts, toast & butter

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|-------------------------|-------|
| - 5g Oona N° 103 | 31.00 |
| - 5g Oona Osietra Carat | 34.00 |

Scottish smoked salmon on blini with crème fraîche

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|-------------------------|-------|
| - 5g Oona N° 103 | 31.00 |
| - 5g Oona Osietra Carat | 34.00 |

Potato mille-feuille with crème fraîche

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| - 5g Oona N° 103 | 27.00 |
| - 5g Oona Osietra Carat | 30.00 |

Starters

Refined starters to awaken the palate

Tomato salad with burrata and basil vinaigrette	19.00
Mixed Garden Salad	16.00
Leaf Salad with Roasted Pumpkin Seeds	14.00
Spicy strawberry gazpacho with sautéed rye bread	18.00
Soup of the day	16.00

For a Light Appetite

Refined small plates – swiftly served, perfectly savoured

Scottish smoked salmon	100g	42.00
<i>served with toast and butter</i>	60g	32.00
Beef tartare	140g	42.00
<i>served with toast and butter</i>	80g	34.00
French fries		16.00
<i>with truffle mayonnaise</i>		
Sandwiches of your choice		12.00
<i>Cooked ham, dry-cured beef from the Grisons, Salami (IT), salmon, raw ham or cheese</i>		

Schweizerhof Classics

Beloved house favourites – timeless and full of flavour

Beef fillet Café de Paris	56.00
<i>with seasonal vegetables and French fries</i>	
Traditional Viennese Schnitzel	49.00
<i>with seasonal vegetables and French Fries</i>	
Zürich-style Veal Strips	49.00
<i>in a creamy mushroom sauce with homemade crispy rösti</i>	
Club Sandwich with French Fries	41.00
<i>with Swiss chicken breast, egg and bacon</i>	
Schweizerhof Burger with French fries	39.00
<i>Swiss beef burger in a brioche bun, with smoked mozzarella, crispy bacon and BBQ sauce,</i>	
Caesar salad	39.00
<i>with chicken strips and crispy bacon</i>	

Fish Dish

Fish of the day	49.00
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Vegetarian

Vegetarian dish of the day	36.00
Celery and beetroot mille-feuille with vegan jus	36.00

Desserts

Sweet indulgences to complete or complement your moment

Selection of Sorbets with Fresh Fruits	16.00
Grand Cru Chocolate Mousse	14.00
Fresh Seasonal Fruit Salad	14.00
Scoop of Ice Cream or Sorbet	5.00
with whipped cream	1.50

Guests with allergies are welcome to ask the service staff about the ingredients.

Unless otherwise declared, all our eggs, bread, meat and meat products and fish are from Switzerland. Imported meat and meat products from Australia or the USA may have been produced with non-hormonal performance enhancers such as antibiotics.

Signature Cocktails

Inventive, expressive, handcrafted

Kathi's Kiss	19.00
Baileys, vanilla syrup, white chocolate, ginger – with a sweet surprise	
Campari Gin Fizz	19.00
Gordons Gin, Campari, orange juice, sugar syrup, lemon juice	
Anne's Inferno	19.00
Monkey Gin, Cherry Heering, ginger beer, seasonal berries	
Aperol Sour	19.00
Aperol, lemon juice, orange juice	
Bloody Negroni	19.00
Gin, Campari, Vermouth red, fresh blood orange juice	
Pour Eline	19.00
Gin, Amaretto, ginger beer, vanilla	
Ginger Peach	19.00
Vodka, white peach, ginger beer, passion fruit & lime juice	
Sex on the Mountain	19.00
Vodka, white peach, Malibu, pineapple juice, lemon juice	
Vanilla Colada	19.00
Havanna Rum, Malibu, vanilla syrup, pineapple juice	
Swiss style Lemon Drop Martini	19.00
Wodka, Limoncello, Quintreau	

It's Responsible Cocktail Time!

Non-alcoholic creations – refined, stylish, responsible

San Bitter Love	16.00
San Bitter, ginger beer, mint	
Bloody Negroni Zero	16.00
San Bitter, blood orange juice, Rose's lime juice	
Crodino Berry	16.00
Crodino, sparkling water, seasonal berries	
Shirley Temple	16.00
Lemon juice, grenadine, ginger ale, sugar syrup	
Passion Dream	16.00
Passion fruit juice, ginger beer, mango syrup, mint	
San Francisco	16.00
Fresh orange, pineapple and lemon juices, grenadine, mint	
Ramazotti 0,0 Fizz	16.00
Ramazotti 0,0, orange juice, lemon juice, sugar syrup	

It's Cocktail Time!

Timeless classics from the world of mixology – confidently crafted

Cosmopolitan	19.00
Absolut vodka, Cointreau, lime juice, cranberry juice	
Singapore Sling	19.00
Gin, Cherry Heering, Cointreau, Angostura, grenadine, pineapple juice	
Moscow Mule	19.00
Wodka, lime juice, Ginger Beer	
London Mule	19.00
Gin, lime juice, Ginger Beer	
Black / White Russian	19.00
Vodka, Kahlúa, cream	
Amaretto sour	19.00
Amaretto, lemon & orange juice, sugar	
Manhattan	19.00
Canadian whiskey, red vermouth, Angostura	
Negroni	19.00
Gin, Campari, red vermouth	
Negroni Sbagliato	19.00
Prosecco, Campari, red vermouth	
Old fashioned	19.00
Bourbon, Angostura, sugar	
Martini dry	19.00
Gin, Noilly Prat, with olive or lemon twist	
Bloody Mary	19.00
Vodka, tomato juice, lemon juice, spices	
Caipirinha	19.00
Cachaça, limes, brown sugar	
Mojito	19.00
White rum, limes, mint, brown sugar	
Gin Fizz	19.00
Gin, lemon juice, sugar, soda	
Espresso Martini	19.00
Vodka, Kahlua, Espresso	
Whiskey sour	19.00
Bourbon, lemon & orange juice, sugar	

Whiskey

From mellow to smoky – curated rarities from around the globe

Säntis Malt «Dreifaltigkeit»	52%	4cl	28.00
Säntis Malt "Himmelberg"	43%	4cl	17.00
Canadian Club	40%	4cl	17.00
Irish Jameson	40%	4cl	17.00
Goldwäscher Rye	43%	4cl	16.00
Whiskey George Dickel No. 12	45%	4cl	25.00
Whiskey Wild Turkey Rare Bree	56%	4cl	24.00
Jack Daniels	40%	4cl	18.00
Whiskey Bulleit 10y	46%	4cl	18.00
Four Roses	40%	4cl	17.00
Johnny Walker Blue Label	40%	4cl	45.00
The Macallan Double Cask 12 years	40%	4cl	29.00
Glenlivet Nàdurra Peated	62%	4cl	29.00
Oban 14 years	43%	4cl	23.00
Glenmorangie 10 years	40%	4cl	22.00
Lagavulin 8 years	43%	4cl	22.00
Talisker 10 years	46%	4cl	22.00
Johnny Walker Black Label	40%	4cl	18.00
Johnny Walker Red Label	40%	4cl	16.00

Aperitif

To start your evening in style

Jsotta Vermouth red & white & rosé	17%	4cl	14.00
Lillet Blanc & Rosé	17%	4cl	14.00
Sherry Tio Pepe	40%	4cl	14.00
Campari	25%	4cl	14.00
Cynar	16%	4cl	14.00
Pernod	45%	4cl	14.00
Averna	29%	4cl	14.00
Ramazzotti	30%	4cl	14.00
Appenzeller	29%	4cl	14.00

Liqueurs & Digestifs

Refined classics for moments of indulgence

LOUIS XIII Cognac

1cl 90.00 | 2cl 180.00 | 4cl 360.00

Exclusivity has a name: The historic Louis XIII from Rémy Martin is a brandy of superlatives! It was created from eaux-de-vie up to 100 years old, which matured in even older barrels, and bottled in a luxurious crystal decanter.



Rémy Martin XO	40%	2cl	25.00
Hennessy XO	40%	2cl	22.00
Martel Cordon bleu	40%	2cl	18.00
Hennessy Fine	40%	2cl	17.00
Carlos I Imperial	40%	2cl	22.00
Rémy Martin VSOP	40%	2cl	16.00
Ramos Pinto 20 Years	20%	4cl	16.00
Grappa Nonino	45%	2cl	22.00
Grappa Bric del Gaian	45%	2cl	22.00
Calvados 15 Years	41%	2cl	17.00
ETTER Vieille Prune	41%	4cl	16.00
ETTER Kirsch	41%	4cl	16.00
ETTER Williamine	43%	4cl	16.00
Amaretto	28%	4cl	14.00
Baileys	17%	4cl	14.00
Cointreau	40%	4cl	14.00
Grand Marnier	40%	4cl	14.00
Limoncello	30%	4cl	14.00

Rum & Vodka

Global classics – neat or in your favourite cocktail

Rum Zacapa 23 años	40% 4cl	19.00
Rum Bacardi white & black	37.5% 4cl	15.00
Rum Havana Club especial	40% 4cl	15.00
Wodka Beluga	40% 4cl	19.00
Wodka Grey Goose	40% 4cl	16.00
Wodka Belvedere	40% 4cl	16.00
Wodka Absolut	40% 4cl	15.00

Beer Selection

Freshly tapped or bottled – regional & international

On tap

Itfinger Klosterbräu	5,6%	25cl	6.80
Heineken Premium	5%	25cl	6.80
Panaché		25cl	6.80

Bottled Beers

Erdinger Weissbier	5.3%	33cl	8.00
Schweizerhof (non-alcoholic, Pale Ale)	0.4%	33cl	8.00
Schweizerhof Beer (Pale Ale)	5.3%	33cl	9.00

Water & Soft Drinks

Refreshing and elegantly served

Mineral Water

Valser classic / naturelle / Perrier	33cl	8.00
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Soft Drinks & Juices

Coca-Cola/ Cola Zero	33cl	8.00
Rivella rot & blau	33cl	8.00
Sprite	33cl	8.00
Orangina	25cl	8.00
Apfelsaft / Schorle	33cl	8.00
Kinley Bitter Lemon	20cl	8.00
Fever Tree Tonic	20cl	8.00
Crodino	10cl	8.00
San Pellegrino bitter	10cl	8.00
Ginger Ale	20cl	8.00
Ginger Beer	20cl	8.00
Tomato juice	20cl	8.00
Freshly squeezed orange juice	20cl	8.80
Red Bull	25cl	8.00