

Vive Le Champagne

Perrier-Jouët Grand Brut	10cl	19.50
Perrier-Jouët Rosé	10cl	22.00
Perrier-Jouët Grand Brut	37.5cl	69.00
Perrier-Jouët Grand Brut	75cl	130.00
Perrier-Jouët Rosé	75cl	150.00
Perrier-Jouët Blanc des Blancs	75cl	170.00
Perrier-Jouët Belle Époque 2014	75cl	345.00
Mumm Cordonc Rouge	75cl	130.00
Dom Perignon 2013	75cl	355.00
Louis Roederer Rosé 2014	75cl	195.00
Louis Roederer Cristal 2013	75cl	415.00

Prosecco

il Colle Prosecco Extra Dry DOC Treviso	37.5cl	39.00
il Colle Prosecco Extra Dry DOC Treviso	75cl	69.00

Sparkling Cocktails

Kir Royal	20.00
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	13.00
Ottavo Bianco di Merlot, Tessin, Switzerland	10cl	13.00
Sortenrein Sauvignon Blanc, Switzerland	10cl	13.00

Rosé Wine

Alie Ammiraglia IGT, Italy	10cl	13.00
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Red Wines

Château Chasse-Spleen AC, France	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
195.00*

Delicacies with Caviar

Beef tartare with pine nuts, toast & butter

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

Scottish smoked salmon on blini with crème fraîche

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

Potato mille-feuille with crème fraîche

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

Starters

Refined starters to awaken the palate

Lamb's lettuce <i>with bacon and egg</i>	19.00
Mixed Garden Salad	16.00
Leaf Salad with Roasted Pumpkin Seeds	14.00
French onion soup with cheese crouton	19.00
Soup of the day	16.00

For a Light Appetite

Refined small plates – swiftly served, perfectly savoured

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

Schweizerhof Classics

Beloved house favourites – timeless and full of flavour

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

Alle Preise in CHF inklusive MwSt
All prices in CHF included VAT

Fish Dish

Fish of the day	49.00
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Vegetarian

Homemade pumpkin ravioli and curry foam <i>served with braised carrots</i>	36.00
Creamy green spelt risotto <i>with leek, black garlic, and crispy mountain cheese crumble</i>	36.00

Desserts

Sweet indulgences to complete or complement your moment

Selection of Sorbets with Fresh Fruits	13.00
Grand Cru Chocolate Mousse	14.00
Fresh Seasonal Fruit Salad	10.00
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	18.00
Baileys, vanilla syrup, white chocolate, ginger – with a sweet surprise	
Aperol Sour	18.00
Aperol, lemon juice, orange juice	
Pornstar Martini	18.00
Vodka, passion fruit liqueur, Prosecco, vanilla syrup, mango	
Pour Eline	18.00
Gin, Amaretto, ginger beer, vanilla	
Ginger Peach	18.00
Vodka, white peach, ginger beer, passion fruit & lime juice	
Sex on the Mountain	18.00
Vodka, white peach, Malibu, pineapple juice, lemon juice	

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	
Prohibition Amaretto sour	16.00
Amaretto syrup, fresh orange juice, lemon juice	
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	

It's Cocktail Time!

Timeless classics from the world of mixology – confidently crafted

Cosmopolitan	18.00
Absolut vodka, Cointreau, lime juice, cranberry juice	
Singapore Sling	18.00
Gin, Cherry Heering, Cointreau, Angostura, grenadine, pineapple juice	
Alexander Gin	18.00
Gin, cacao liqueur, cream, nutmeg	
Black / White Russian	18.00
Vodka, Kahlúa, cream	
Amaretto sour	18.00
Amaretto, lemon & orange juice, sugar	
Manhattan	18.00
Canadian whiskey, red vermouth, Angostura	
Negroni	18.00
Gin, Campari, red vermouth	
Negroni Sbagliato	18.00
Prosecco, Campari, red vermouth	
Bloody Negroni	18.00
Gin, Campari, red vermouth, fresh blood orange juice	
Old fashioned	18.00
Bourbon, Angostura, soda, sugar	
Martini dry	18.00
Gin, Noilly Prat, with olive or lemon twist	
Bloody Mary	18.00
Vodka, tomato juice, lemon juice, spices	
Caipirinha	18.00
Cachaça, limes, brown sugar	
Mojito	18.00
White rum, limes, mint, brown sugar	
Gin Fizz	18.00
Gin, lemon juice, sugar, soda	
Wodka Gimlet	18.00
Vodka, lemon juice	
Whiskey sour	18.00
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	31.00
Glenlivet Nàdurra Peated	62%	4cl	29.00
Oban 14 years	43%	4cl	23.00
Glenmorangie 10 years	40%	4cl	22.00
Scapa Skiren	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
Ballantine's	40%	4cl	16.00
J&B	40%	4cl	16.00

Aperitif

To start your evening in style

Jsotta Vermouth red & white & rosé	17%	4cl	13.00
Lillet Blanc & Rosé	17%	4cl	13.00
Sherry Tio Pepe	40%	4cl	13.00
Campari	25%	4cl	13.00
Cynar	16%	4cl	13.00
Pernod	45%	4cl	13.00
Averna	29%	4cl	13.00
Ramazotti	30%	4cl	13.00
Appenzeller	29%	4cl	13.00

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	21.00
Martel Cordon bleu	40%	2cl	18.00
Hennessy Fine	40%	2cl	17.00
Carlos I Imperial	40%	2cl	17.00
Rémy Martin VSOP	40%	2cl	16.00
Niepoort 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	15.00
ETTER Kirsch	41%	4cl	15.00
ETTER Williamine	43%	4cl	15.00
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 anos	40% 4cl	18.00
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	14.00

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

Helles Chopfab	5%	33cl	8.00
Erdinger Weissbier	5.3%	33cl	8.00
Eichhof (non-alcoholic)	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	7.50
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Soft Drinks & Juices

Coca-Cola/ Cola Zero	33cl	7.50
Rivella rot & blau	33cl	7.50
Sprite	33cl	7.50
Orangina	25cl	7.50
Apfelsaft / Schorle	33cl	7.50
Kinley Tonic / Bitter Lemon	20cl	7.50
San Pellegrino bitter	10cl	7.50
Ginger Ale	20cl	7.50
Ginger Beer	20cl	7.50
Tomato juice	20cl	7.50
Freshly squeezed orange juice	20cl	8.80
Red Bull	25cl	8.00