

Our Evening Menu

Cocktails

Our cocktails are served with mixed nuts

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|---|-----|
| White wine spritzer with lemonade or soda | 8.5 |
| Campari Soda | 10 |
| Campari Orange | 12 |
| Aperol Spritz | 12 |
| Giselle Spritz | 12 |
| Negroni Sbagliato | 14 |
| Americano | 14 |
| Negroni | 14 |
| Pimm's No. 1 | 14 |
| Moscow Mule | 14 |
| Dark & Stormy | 14 |
| Sex on the Beach | 14 |
| Tequila Sunrise | 14 |

Food

Our homemade snacks and focaccia sandwiches

| | |
|--|----|
| Homemade mixed nuts | 2 |
| <small>Almonds, cashews, cayenne pepper</small> | |
| Pastrami Focaccia | 11 |
| <small>Pastrami, dried tomatoes, capers, onions, rocket</small> | |
| Prosciutto Crudo Focaccia | 11 |
| <small>Italian dried ham, dried tomatoes, tomatoes, rocket, cream cheese</small> | |
| Humus Focaccia vegan | 9 |
| <small>Hummus, dried tomatoes, parsley, rocket, cucumber, lemon</small> | |
| Vegi Focaccia vegi | 9 |
| <small>Grilled aubergine, tomato pesto, tomatoes, rocket, Pecorino (hard cheese), olive oil, mixed spices</small> | |
| Finger-food Platter | 20 |
| <small>Swiss cured beef, Salami Milano, vegetable appetisers, focaccia, parmesan, mini gherkins und olives</small> | |

Origin of products: Wherever possible, we use local, regional or Swiss products. We buy specialities from carefully chosen local and international suppliers.

Allergies: We are pleased to inform you regarding food intolerance and food allergies.

Soft Drinks

| | | |
|--------------------------------------|------|-----|
| Sparkling water, Special Edition | 47cl | 5 |
| Still water, Special Edition | 47cl | 5 |
| Elmer lemonade | 33cl | 4.5 |
| Vivi Cola / Zero | 33cl | 4.5 |
| Rivella red / blue | 33cl | 4.5 |
| Pepita grapefruit flavoured lemonade | 33cl | 4.5 |
| Tonic Water | 20cl | 4.5 |
| Bitter Lemon | 20cl | 4.5 |
| Ginger Ale | 20cl | 4.5 |
| Cordial for children | | 0 |

Beer

To quench your thirst

| | | |
|--|------|-----|
| Appenzeller Brandlösscher Lager | 33cl | 5 |
| Appenzeller Quöllfrisch hell, light beer | 33cl | 5 |
| Appenzeller shandy | 33cl | 5 |
| Appenzeller Leermom, non-alcoholic | 33cl | 5 |
| Swiss M. Ginger Beer, non-alcoholic | 20cl | 4.5 |

Sparkling Wine

| | | |
|---|------|------|
| | 10cl | 75cl |
| <i>Italy</i> | | |
| Golf 1927 Franciacorta DOCG Bio | 9.5 | 59 |
| <small>Lombardy - Chardonnay & Pinot Noir</small> | | |

White Wines

| | | |
|--|------|------|
| | 10cl | 75cl |
| Switzerland, Germany, Italy, Spain | | |
| Cave de Genève, Bleu de Bleu 2019 | 6.5 | 38.5 |
| <small>Geneva - Chasselas & Sauvignon Gris</small> | | |
| Blauschiefer trocken (dry) 2019 Bio | | 45 |
| <small>Mosel - Riesling</small> | | |
| Contrade 2019 | | 38 |
| <small>Puglia - Malvasia & Chardonnay</small> | | |
| k-naia 2019 | | 48 |
| <small>Rueda - Verdejo & Sauvignon Blanc</small> | | |

Red Wines

| | | |
|--|-------|------|
| | 100cl | 75cl |
| Switzerland, France, Italy, Spain | | |
| Cave de Genève, Bleu de Bleu 2018 | 6.5 | 38.5 |
| <small>Geneva - Gamay & Gamaret</small> | | |
| Château Croix de Mai AOC 2018 | | 49 |
| <small>Medoc - Merlot, Petit Verdot & Malbec</small> | | |
| Soliter Barbera D'Asti DOCG 2019 | | 47 |
| <small>Piemonte - Barbera</small> | | |
| Lindes de Remelluri 2016 | | 55 |
| <small>Rioja - Tempranillo & Garnacha Negra</small> | | |
| Mercedes DO 2016 | | 56 |
| <small>Yecla - Monastrell & Syrah</small> | | |
| Martinet Bru 2018 | | 63 |
| <small>Priorato - Garnacha Negra & Syrah</small> | | |