

Drink menu

Apéritif

Apérol Spritz	16
Hugo	16
Cüpli Prosecco	10
Cüpli Ruinart R	19.5
San Bitter	4.8

White wine

Lighea DOC	11
<i>Donnafugata, Sicilia – Zibibbo</i>	
Grüner Veltliner Freiheit	9.5
<i>Weingut Proidl, Kremstal – Grüner Veltliner</i>	
Riesling	10
<i>Weingut Bossert, Rheinhessen – Riesling</i>	

Rosé

Whispering Angel	12
<i>Château d'Esclans, Provence – Grenache, Rolle, Cinsault, Syrah, Tibouren</i>	

Red wine

Julian Reserva	12
<i>Reynolds Wine Growers, Alentejo – Alicante Bouschet, Syrah, Trouriga Nacional</i>	
Opera	13
<i>Paul Kerschbaum, Burgenland – Blaufränkisch, Merlot</i>	
Sélection Sommerliers	11.5
<i>Weingut Bachmann, Stäfa – Pinot noir, Regent, Cabernet Dorsa</i>	

Beer

Eichhof Urfrisch 30cl / 50cl	6/8
Eichhof (alcohol free) 33cl	6

You can find our entire drink menu in our wine and bar card

Our CHF prices include 8.1 % value added tax

Finger food & Classics

Italian Apero 	13
Bella di Cerignola olives, parmesan and Taralli	
Belvoir salad 	17
green asparagus – strawberry – rhubarb – yoghurt-dressing	
Mini lettuce 	19
marinated mushrooms, balsamic vinaigrette, panfried tofu	
Vintage sardines	22
toasted, leavened bread, red onions, capers, olives	
Aperitif plate	26
raw ham, air dried beef, Salame Calabrese, bacon, cheese and homemade vegetables in vinegar	
Flamed tart	
- Sour cream, bacon, onions and cheese	18
- Sour cream, onions, Salame Calabrese and dried cherry tomatoes	21
- Sour cream, rucola, pine-nuts, truffel-honey and goat cheese 	19
Swiss Wagyu Burger	32
ciabatta bun, egg, tomatoes, cucumber, salad and french fries	

Fisch & meat declaration:
Pork, bacon, beef – Swiss / sardines – France
vegetarian

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