

# Drink menu

## Apéritif

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

## White wine

|  |            |
|--|------------|
| Soave Classico DOC<br><i>Pieropan, Veneto – Garganega</i>                    | d1<br>10.5 |
| Grüner Veltliner Kammern<br><i>Hirsch, Kamptal – Grüner Veltliner</i>        | 13         |
| Santa Cristina Vermentino IGT<br><i>Santa Cristina, Toscana – Vermentino</i> | 9.5        |

## Rosé

|   |          |
|---|----------|
| Whispering Angel<br><i>Château d'Esclans, Provence – Grenache, Rolle, Cinsault, Syrah, Tibouren</i> | d1<br>12 |
|---|----------|

## Red wine

|  |          |
|--|----------|
| Contesa dei Venti DOC<br><i>Donnafugata, Sicilia – Nero d'Avola</i>              | d1<br>13 |
| Blaufränkisch<br><i>Uwe Schiefer, Burgenland – Blaufränkisch</i>                 | 12.5     |
| Artuke Tinto DOCa<br><i>Bodegas y Viñedos Artuke, Rioja – Tempranillo, Viura</i> | 12       |





## 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 Aperol    | 13 |
| Bella di Cerignola olives, parmesan and Taralli  |    |
| Belvoir salad   | 17 |
| Cabbage, grapefruit, tarragon  |    |
| 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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