

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	10.5
<i>Pieropan, Veneto – Garganega</i>	
Malanser Weissburgunder	12.5
<i>Peter Wegelin, Malans – Pinot Blanc</i>	
Sancerre Les Panseillots AC	11.5
<i>G. Guillerault & S. Fargette, Loire – Sauvignon Blanc</i>	

Rosé

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

Red wine

Villa Antinori Rosso	11
<i>Antinori, Toscana – Cabernet Sauvignon, Merlot, Petit Verdot, Sangiovese, Syrah</i>	
Blaufränkisch	12.5
<i>Uwe Schiefer, Burgenland – Blaufränkisch</i>	
Beaune Bastion, 1erCru Classé AOC	18
<i>Domaine Chanson, Bourgogne – Pinot noir</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 Aperol 	13
Bella di Cerignola olives, parmesan and Taralli	
Belvoir salad 	17
tricoloured carrots, orange blossom, goat cheese, red onions	
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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