
LOBBY-LOUNGE-BAR

BREAKFAST

BUSINESS FRÜHSTÜCK

Petit déjeuner business

Kaffee oder Tee, ein frisch gepresster Fruchtsaft, Schokoladencroissant mit karamellisierten Mandelsplittern <i>Coffee or tea, freshly squeezed fruit juice, Chocolate croissant with caramelised almonds</i>	18
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CONTINENTAL FRÜHSTÜCK

Petit déjeuner continental

Korb mit Brot und Süssgebäck, Konfitüre, Honig und Butter Frisch gepresster Fruchtsaft nach Wahl Portion Kaffee, Tee oder Milchgetränke <i>Basket of bread and pastries, jam, honey and butter Your choice of freshly squeezed fruit juice Coffee, tea or milk drink</i>	25
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FRÜHSTÜCK À LA CARTE

Petit déjeuner à la carte

Croissant	2
Schokoladencroissant mit karamellisierten Mandelsplittern <i>Chocolate croissant with caramelised almonds</i>	5
Brotkorb mit gemischten Brötchen, Croissant, Butter, Konfitüre <i>Basket of assorted breads, croissant with butter and jam</i>	11
Joghurt Nature, Joghurt mit Früchten oder mit Beeren <i>Plain yoghurt, fruit yoghurt or berry yoghurt</i>	5
Cornflakes mit Milch oder Joghurt <i>Cornflakes or granola with milk or yoghurt</i>	8
Birchermüesli <i>Birchermuesli</i>	14
Geschnittene Saisonfrüchte <i>Sliced seasonal fruit</i>	14

WARM E SPEISEN

Plats chauds

Spiegeleier / Omelette / Rührei (2 Eier)	8
<i>Fried eggs / Omelette / Scrambled eggs (2 eggs)</i>	
mit 2 Beilagen nach Wahl:	12
Schinken, Speck, Käse, Tomaten, Champignons, gebratener Schinken, knuspriger Speck, Cipolata	
<i>with two garnishes of your choice:</i>	
<i>ham, bacon, cheese, tomatoes, mushroom, sautéed ham, crispy bacon cipolata sausage,</i>	

FISCH, FLEISCH, KÄSE

Poisson, viande froide, fromage

Rauchlachs-Teller mit Meerrettichsahne	12
<i>Smoked salmon platter with horseradish cream</i>	
Kalte Fleischspezialitäten	10
<i>Assorted cold cuts platter</i>	
Schweizer Käseauswahl	14
<i>Selection of Swiss cheeses</i>	
Bagel mit Rauchlachs oder Rohschinken	13
<i>Bagel with smoked salmon or raw ham</i>	

SÄFTE

Jus

Frisch gepresste BIO-Säfte, 3 dl	12
<i>Freshly squeezed organic juices, 3 dl</i>	
Orange, Grapefruit, saisonale Früchte gemischt, Karotte, Tomate (pasteurisiert)	
<i>Orange, grapefruit, mixed seasonal fruits, Carrot, tomato (pasteurized)</i>	

BIO SMOOTHIES

Smoothies bio

Ananas, Orange, Banane, 2.5 dl	12
<i>Pineapple, orange, banana</i>	
Himbeere und Cranberry, 2.5 dl	12
<i>Raspberry and cranberry</i>	
Mango und Passionsfrucht, 2.5 dl	12
<i>Mango and passionfruit</i>	

KAFFEE / MILCHGETRÄNKE

Café / Boissons de lait

Tasse Kaffee / Espresso / Ristretto <i>Cup of coffee / Espresso / Ristretto</i>	6
Doppelter Espresso / Doppelter Ristretto <i>Double Espresso / Double Ristretto</i>	8
Portion Kaffee / Koffeinfreier Kaffee <i>Portion of coffee / Portion of decaffeinated coffee</i>	10
Milchkaffee / Cappuccino / Latte Macchiato <i>White coffee / Cappuccino / Latte Macchiato</i>	8
Heisse oder kalte Ovomaltine / Milch <i>Hot or cold Ovomaltine / Milk</i>	8
Heisse oder kalte Schokolade Grand Cru <i>Hot or cold Grand Cru Chocolate</i>	10

L'ART DU THÉ SACHETS CRYSTAL

Tasse Tee / *Cup of tea*

6

Portion Tee / *Portion of tea*

10

English Breakfast

Klassische Englische Mischung aus Darjeeling-, Assam- und Ceylon- Tee. Aromatische, dunkle Tasse, ideal mit etwas Milch.
Classic English blend of Darjeeling, Assam and Ceylon tea. Aromatic, dark cup, ideal with milk.

Assam T.G.B.O.P.

Ein Tee mit viel „golden Tips“, reich an Tannin, ohne Herbe oder Bitterkeit, aber mit viel Kraft. Kann auch mit Milch getrunken werden.
A tea with a lot of "golden tips", rich in tannin, without bitterness or tartness, but very powerful. Can be served with milk.

Earl Grey Supérieur

Erlesene Mischung aus Spitzentees (Yunnan und Keemun) aromatisiert mit reinem Bergamottöl.
Exquisite blend of teas (Yunnan and Keemun) flavoured with pure Bergamot oil.

Darjeeling G.F.O.P. Supérieur

Mischung von Qualitätstees der zweiten Ernte (second Flush, Sommer), ergibt eine sehr schöne Farbe im Aufguss, geeignet für den Nachmittag. Wird ohne Milch getrunken.
Blend of quality teas from the second harvest (second flush, summer), gives a very nice color to the infusion, suitable for the afternoon. Is usually served without milk.

Chai

Klassischer indischer Gewürztee. Schwarztee aus Assam mit Ingwer, Kardamom, Zimt und Pfeffer.
Classical Indian spiced tea. Black tea from Assam with ginger, cardamom, cinnamon and pepper.

Jasmin „1319“

Ein „grand cru“ unter den Jasmintees. Nur zartgerollte Teeblätter werden mit ausgesuchten Jasmin-Blüten vermischt. Exquisites Parfum.
A "grand cru" amongst the jasmine teas. Only delicately rolled tea leaves are blended with selected jasmine flowers. Exquisite perfume.

Medina, Thé vert à la menthe

Chinesischer Grüntee (Gunpowder) gemischt mit scharfer marokkanischer Minze, wird vor allem in Nordafrika getrunken. Sehr erfrischend.

Chinese green tea (Gunpowder) mixed with spicy Moroccan mint., Especially famous in North Africa. Very refreshing.

Sencha Fuji

Ein Grüntee für Kenner, wächst in der Nähe vom Berg Fuji. Seine feinen Blätter, sein grosses Aroma und sein subtiler Geschmack zeichnen seine aussergewöhnliche Bio-Qualität aus.

A green tea for connoisseurs. Grows near Mount Fuji. Its delicate leaves, great aroma and subtle flavour characterize its exceptional organic quality.

Silver Sprout

Chinesischer Grüntee aus der Provinz Anhui. Angenehm und kräftig, aromatisch und frisch im Geschmack.

Chinese green tea from Anhui Province. The green, light silvery leaves are finely rolled. Comfortable and strong, aromatic and fresh taste.

Kamille

Dieses wohlriechende Kraut ist bekannt für seine entzündungshemmende und beruhigende Wirkung.

This fragrant herb is known for its anti-inflammatory and soothing effect. Ideal as a finale for a wonderful evening.

Verveine

Eisenkraut. Kräftiger, aromatischer Kräuteraufguss, entspannt und stärkt das Herz.

Verveine. Strong, aromatic herbal infusion, relaxes and strengthens the heart.

Symphonie de Fruits

Harmonische „Symphonie“ aus Hibiskusblüten, Apfelstücken, Hagebutten- und Orangenschale, Kornblüten und Ringelblumen, verfeinert mit Aromen von Mango und tropischen Früchten.

Harmonious "symphony" of hibiscus flowers, apple pieces, rose hip and orange peel, corn and marigold flowers, flavoured with aromas of mango and tropical fruits.

Lynn

Rooibos mit Birnenstücken, Sultaninen, Datteln, Hagebutten, Malvenblüten, Zitronengras mit einem süsslich-fruchtigen Aroma.

Rooibos with pear pieces, raisins, dates, rose hip, mallow flower and lemongrass, finishing with a sweet-fruity aroma.

LOBBY-LOUNGE-BAR

FOOD



RAMEN NOODLES

APPETIZER

Japanese salad 15

RAMEN

Shoyu-Ramen with beef 31
Shoyu-stock, ramen noodles, egg, vegetables
Scallions, soya sprouts, mushrooms

Shoyu-Ramen with tofu 29
Shoyu-stock, ramen noodles, egg, vegetables
Scallions, soya sprouts, mushrooms

Shoyu-Ramen with corn-fed chicken breast 30
Shoyu-stock, ramen noodles, egg, vegetables
Scallions, soya sprouts, mushrooms

RAMEN LUNCH

Japanese salad 46

Shoyu-Ramen at your choice

Mochi-Ice cream

JAPANESE SWEETS

Mochi-Variation 16
Green tea, cherry blossom or blueberry Mochi ice cream (choice of two)
pineapple carpaccio, diced mango, lychee jelly, rice mousse

Mochi-Ice cream piece 4
Green tea, cherry blossom, blueberry

The following dishes are served between 11.30am - 2pm and 6pm - 10pm

SAKE

Awasaki Sparkling	6%	30cl	59
Fukuju, Junmai (Sparkling Sake)			
<i>A glorious sweet and sour harmony amazing perlage between fermentation in the bottle</i>			
Melting drop	10%	30cl	57
Urakasumi, Junmai Ginjo			
<i>A fine sourness and fresh harmony with low alcohol.</i>			
Blossom from the North	15%	10cl	20
Dewazakura, Junmai Ginjo			
<i>A clear harmony. It's a perfect attender for fish and seafood.</i>			
Turtle Red	15%	10cl	22
Ikekame, Junmai Daiginjo			
<i>A flavor to seasoned strawberry, juicy and flavorful.</i>			
<i>Compounded with the rarely black Koji.</i>			

JAPANESE BEER

Sapporo		33cl	9
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FINGERFOOD


Parmesan chunks	12
<i>„Parmigiano-Reggiano“, olive oil, French baguette</i>	
Green olives	8
<i>Marinated in herbs and garlic</i>	
Bruschetta	9
<i>Diced tomato, cottage cheese, herbs</i>	
Mini Beefburger	16
<i>Cheddar, shoestring potatoes</i>	
Duck liver Miniburger	6
<i>Fig mustard, cashew nut</i>	
Smoked salmon roulade	3
<i>Crêpe and dill-mustard butter</i>	
Baked potato and tuna balls	15
<i>Sugar peas, sweet - chili sauce</i>	
Aperitif platter	38
<i>Air dried meat specialties and Swiss cheeses</i>	

CONES

Beef tartar and capers	3.5
Shrimp cocktail	3.5
Tuna and avocado	3.5
Smoked trout, sour cream and cucumber	3.5
Chickpeas with mint yoghurt	3.5
<i>Make you own selection of 6 cones</i>	18

BEST OF LOBBY LOUNGE BAR

The following dishes are served from 12 am - 11.30 pm

Caesar salad <i>Roasted chicken breast</i>	25
Mixed leave salad <i>Figs, pomegranate, walnuts</i>	18
Beetroot cream soup <i>Goat cheese crostini</i>	16
Beef consommé  <i>Boiled beef cubes, root vegetables</i>	18
Shrimp cocktail <i>Armagnac, toast</i>	30
Organic “Ojo de Agua” beef tartar <i>Toast or French fries</i>	31/41
Club Sandwich <i>Polar bread, turkey breast, shoestring potatoes or leaf salad</i>	35
Tuna Club Sandwich <i>Polar bread, wasabi mayonnaise, shoestring potatoes or leaf salad</i>	35
Beefburger (200g) <i>Cheddar, bacon, tomato, egg, French fries or leaf salad</i>	38
Jack’s Wienerschnitzel <i>Potato and lamb’s lettuce salad served warm</i>	39/49



These light dishes contribute to a healthy and balanced diet.

FROM JACK'S KITCHEN

*The following dishes are served between
11.30am - 2pm and 6pm - 10pm*

Roasted scallops <i>White cabbage, sour cream mousse, bacon, red cabbage pearl's</i>	21
Duck liver terrine <i>Port wine jelly, apple, brioche</i>	32
Pumpkin Risotto <i>Chestnuts, Greyerzer-cheese, mushrooms</i>	29/35
Roasted red mullet fillet <i>Fennel foam, potato and turnip puree, Brussels sprouts with bacon</i>	55
Duo of lamb <i>Lingonberry cream sauce, orange-thyme gnocchi, salsify's</i>	42
Roasted organic beef fillet "Ojo de Agua" Rossini <i>Red wine jus, balsamic potatoes, winter vegetables</i>	61

Origins of meat

Beef	Argentina*
Veal	Switzerland
Pork	Switzerland
Chicken	France
Chicken	Switzerland

** Could be produced with antimicrobial treatment and / or other growth stimulant*



These light dishes contribute to a healthy and balanced diet

DESSERTS

Mille - Feuille Schweizerhof	16
Chocolate mousse	18
Cake of the day	<i>piece</i> 7
Swiss cheese tasting plate	18
<i>Fruit bread</i>	
Ice cream and sorbet	<i>scoop</i> 5
Ice creams	
<i>Alpine caramel</i>	
<i>Chocolate chips</i>	
<i>Strawberry</i>	
<i>Mocca espresso Arabica</i>	
<i>Pistachio</i>	
<i>Stracciatella</i>	
<i>Bourbon vanilla</i>	
<i>Sour cream</i>	
<i>Double cream and meringues</i>	
<i>Walnut</i>	
Sorbets	
<i>Blackcurrant</i>	
<i>Raspberry</i>	
<i>Lime</i>	
<i>Mango</i>	
<i>Passion fruit</i>	
<i>Lemon</i>	
Whipped cream	2

WATER

Arkina blue (still) <i>50cl</i>	7
Rhazünser (sparkling) <i>50cl</i>	7
Evian (still) <i>50cl</i>	7
San Pellegrino (sparkling) <i>50cl</i>	7
Perrier (sparkling) <i>33cl</i>	7

FRUIT AND VEGETABLE JUICES 30cl

Freshly squeezed orange juice	12
Freshly squeezed pink grapefruit juice	12
Freshly squeezed seasonal juice	12
Tomato juice (pasteurized), spices	10

COLD PRESSED FRUIT-JUICE

Cold pressing is the healthiest method to gain juice from fruit and vegetables with retain the most important nutrients. We source all our cold pressed juices from the bernese company I love Juice.

2.5dl

Kickstart

Apple, lemon, ginger

12

Heart Beet

Pear, beetroot, apple, lemon, ginger

Yong Glow

Pineapple, pear, mint

SOFT DRINKS

Coca Cola / Coca Cola zero / Coca Cola light <i>33cl</i>	7
Elmer Citro <i>30cl</i>	7
Orangina <i>25cl</i>	7
Rivella red / blue <i>33cl</i>	7
Ramseier apple juice <i>30cl</i>	7
Ramseier Schorle <i>33cl</i>	7
Schweppes <i>Tonic Water / Bitter Lemon / Ginger Ale</i> <i>20cl</i>	7
Red Bull <i>25cl</i>	7
San Bitter <i>10cl</i>	7
Homemade Ice Tea <i>40cl</i>	7

COFFEE / HOT CHOCOLATE

Cup of Coffee / Espresso / Ristretto	6
Double Espresso / Double Ristretto	8
White Coffee / Cappuccino / Latte Macchiato	8
Hot or cold Ovomaltine	8
Hot chocolate Grand Cru (70 % Cacao)	10
Irish Coffee	16
<i>Tullamonre Dew, coffee, raw sugar, cream</i>	

L'ART DU THÉ SACHETS CRYSTAL

Cup of tea	6
Pot of tea	10

English Breakfast

Classic English blend of Darjeeling, Assam and Ceylon tea. Aromatic, dark cup, ideal with milk. *Infusion time: 3-5 minutes*

Assam T.G.B.O.P.

A tea with a lot of "golden tips", rich in tannin, without bitterness or tartness, but very powerful. Can be served with milk. *Infusion time: 3-5 minutes*

Earl Grey Supérieur

Exquisite blend of teas (Yunnan and Keemun) flavoured with pure Bergamot oil. *Infusion time: 3-5 minutes*

Darjeeling G.F.O.P. supérieur

Blend of quality teas from the second harvest (summer), gives a very nice colour to the infusion, suitable for the afternoon. Is usually served without milk. *Infusion time: 3-5 minutes*

Chai

Classical Indian spiced tea. Black tea from Assam with ginger, cardamom, cinnamon and pepper. *Infusion time: 10-15 minutes*

Jasmin „1319“

A "grand cru" amongst the jasmine teas. Only delicately rolled tea leaves are blended with selected jasmine flowers. Exquisite perfume. *Infusion time: 1-3 minutes*

Medina, Thé vert à la menthe

Chinese green tea (Gunpowder) mixed with spicy Moroccan mint. Especially famous in North Africa. Very refreshing. *Infusion time: 2-3 minutes*

Sencha Fuji

A green tea for connoisseurs. Grows near Mount Fuji. Its delicate leaves, great aroma and subtle flavour characterize its exceptional organic quality. *Infusion time: 2-3 minutes*

Silver Sprout

Chinese green tea from Anhui Province. The green, light silvery leaves are finely rolled. Comfortable and strong, aromatic and fresh taste.

Infusion time: 3-5 minutes

Verveine

Verveine Strong, aromatic herbal infusion, relaxes and strengthens the heart. ***Infusion time: 8-12 minutes***

Symphonie de Fruits

Harmonious symphony of hibiscus flowers, apple pieces, rose hip and orange peel, corn and marigold flowers, flavoured with aromas of mango and tropical fruits.

Infusion time: min. 5 minutes

Kamille

This fragrant herb is known for its anti-inflammatory and soothing effect. Ideal as a finale for a wonderful evening.

Infusion time: 8-12 minutes

Lynn

Rooibos with pear pieces, raisins, dates, rose hip, mallow flower and lemongrass, finishing with a sweet-fruity aroma.

Infusion time: min. 5 minutes

LOBBY-LOUNGE-BAR

DRINKS



WHITE WINE BY THE GLASS 1dl

SWITZERLAND

Mont-Sur-Rolle "Petit Clos", 2015 10

Raymond Paccot

Chasselas

Fresh / fruity / lemon

Païen "Les Ply", 2013 13

Niklaus Wittwer

Spezialabfüllung Hotel Schweizerhof Bern

Stone Fruits / flower

FRANCE

Rully "En Bas de Vauvry", 2014 15

Jean-Baptiste Ponsot

Chardonnay

Lime / exotic / minerals / barrel

Sancerre "Vieille Vigne", 2012 14.50

Jean-Max Roger

Sauvignon blanc

Green fruits / complex

ITALY

Pinot Grigio "Unterebner", 2014 13

Kellerei Tramin

Flowers / vanilla

SPAIN

Clos D'Agon blanco, 2013 16

Mas Gil

Viognier, Marsanne, Rousanne

Substantia / dried fruit / Lime

GERMANY

Riesling Piesporter Goldtröpfchen, 2014 12

Weingut Hain

Apple / mineral / light petrol note

ROSÉ WINE BY THE GLASS 1dl

SWITZERLAND

Rosé Pinot Noir, 2014 10

Weingut Burkhart

Red berries / fresh / Cherry

RED WINE BY THE GLASS 1dl

SWITZERLAND

Merlot, 2014 12.50
Niklaus Wittwer
Special Edition Hotel Schweizerhof Bern / berries

Pinot Noir "Barrique", 2014 16
Markus Stäger
*Red berries / Cherry
Spicy / roast aromas*

FRANCE

Château Cap de Faugères "La Mouleyre", 2012 14
Castillon Côtes de Bordeaux
*Merlot, Cabernet Franc
pepper / cassis / dark chocolate*

Châteauneuf - du - Pape, 2013 17
"Cuvée Tradition"
Clos St. Jean
*Grenache, Mourvèdre, Syrah, Cinsault
Intense fruit / barrel*

ITALY

Eneo, 2011 15
Azienda Montepeloso
Dark berries / intense fruit / wood

Montepulciano d'Abruzzo, 2014 11
Azienda Nicola di Sipio
*Montepulciano
dark cherry / powerful / spicy*

SPAIN

Emilio Moro, 2014 14
Bodegas Emilio Moro
*Tempranillo
blackberry / forest berries / roast aromas
velvet tannins*

AUSTRIA

Blaifränkisch Moric, 2013 10
Roland Velich
dark cherry / spicy / blackberry

SWEET WINE BY THE GLASS 5 cl

FRANCE

Château Lafaurie - Peyraguey, 1998 11
1^{er} cru classé, Sauternes
*Sémillon, Sauvignon Blanc, Muscadelle
Sweet / apricots / honey*

CHAMPAGNE

Louis Roederer Brut Premier <i>10cl</i>	20
Louis Roederer Brut Rosé Vintage 2010 <i>10cl</i>	24
Louis Roederer Brut Premier <i>37.5cl</i>	59
Louis Roederer Brut Premier <i>75cl</i>	120
Louis Roederer Brut Rosé Vintage 2010 <i>75cl</i>	145
Krug Grand cuvée <i>75cl</i>	355
R de Ruinart Brut <i>37.5cl</i>	70
R de Ruinart Brut <i>75cl</i>	135
Ruinart blanc de blancs <i>75cl</i>	165
Veuve Cliquot Carte Jaune <i>75cl</i>	120
Veuve Cliquot Carte Jaune Rosé <i>75cl</i>	145
Pommery Cuvée Louise Rosé 1988 <i>75cl</i>	220
Moët & Chandon Les Champs de Romont Grand cru <i>75cl</i>	190
Dom Pérignon 2004 <i>75cl</i>	300

SPARKLING WINES

Crémant d'Alsace <i>Domaine Zusslin</i> <i>10cl</i>	12
Crémant d'Alsace <i>Domaine Zusslin</i> <i>75cl</i>	70

OPEN BEER

2dl / 3dl / 5dl

Carlsberg	6 / 8 / 10
Feldschlösschen Hopfenperle	6 / 8 / 10
Panaché	6 / 8 / 10

BOTTLED BEER

Bärner Müntschi	9
<i>Switzerland, 33cl, 4.8%</i> <i>Unfiltered, light beer. Good balance between bitterness and sweetness</i>	
Trois Dames, IPA	9
<i>Switzerland, 33cl, 6.3%</i> <i>Stronger hopped ale from St. Croix. It operates the amazing aromas of hops Chinook</i>	
Feldschlösschen, nonalcoholic	9
<i>Switzerland, 33cl</i>	
Lefte Blonde	9
<i>Belgium, 33cl, 6.6%</i> <i>Blonde Ale Stronge. The light golden colour is caused by use of pale malt. A very full-bodied beer, which knows how to impress with a complex fruitiness and distinct malt as well as hops notes.</i>	
Westmalle , Triples	9
<i>Belgium , 33cl, 9.5%</i> <i>Under one, Triple ' means a top-fermented, light beer, for which the second fermentation in the bottle different sugars is used. That, Westmalle Triple ' is elegant, effervescent and complex beer.</i>	
Mort Subite , Gueuze	9
<i>Belgium, 37,5 cl, 4.5%</i> <i>The flavor is tangy and rich carbonated. The existing fruit acid is harmoniously balanced with cherries.</i>	
Schneider Weisse – Tap 7 dunkel	10
<i>Germany, 50cl, 4.5%</i> <i>Mahogany coloured wheat beer. Pronounced banana aroma with notes of cloves, nutmeg, and nuts. Soft and mild finish.</i>	
Guinness Stout	9
<i>Ireland, 33cl, 4.2%</i> <i>A complex beer full of character. The bitterness caused by creates an appetizing contrast.</i>	
San Miguel	9
<i>Spain, 33cl, 5.4%</i> <i>Mild hopped lager with a light, unexcited body.</i>	
Sapporo	9
<i>Japan, 33cl, 5.0%</i> <i>Lager beer in which the malt easily dominated</i>	

SIGNATURE COCKTAILS

Apple Cinnamon Mojito	25
<i>Bacardi Superior, Rose's Lime Juice, fresh mint, cinnamon</i>	
Bitter Sweet Symphonie	18
<i>Star of Bombay, Galliano, grapefruit juice</i>	
Chestnut Martini	18
<i>Russian Standard, chestnut puree, Bailey's Cream, heavy cream</i>	
Ladybug	18
<i>Russian Standard, camomile tea, almonds syrup, lemon</i>	
Smoked Sage	28
<i>Talisker 10y, St. Germain liqueur, sage, egg white</i>	
Shades of Orange	22
<i>Bacardi Superior, passion fruit juice, mandarin, sugar syrup</i>	
The Emotion	26
<i>Bacardi Superior, Lillet Blanc, sour apple, pear puree, thyme</i>	
Winter Feelings	22
<i>Tanqueray, cassis liqueur, cassis puree, cranberry juice, cinnamon</i>	
Yuki	18
<i>Hakatsuru Sake, Calpis, yuzu juice</i>	

NON-ALCOHOLIC COCKTAILS

Fleur de Cassis	15
<i>Cassis puree, elderflower syrup, cranberry juice</i>	
Virgin Apple Cinnamon Mojito	16
<i>Lime juice, Rose's Lime Juice, raw sugar, apple juice, mint, cinnamon</i>	
Winter Splash	18
<i>Mandarin, rosemary, orange-passionfruit juice</i>	

APÉRITIF

	Vol %	4cl
Aperol Aperetivo	15.5	10
Campari Bitter	23	10
Cynar	16.5	10
Martini Rosso	15	10
Martini Rosato	15	10
Martini Bianco	15	10
Martini Gold	18	16
Punt e Mes	20	10
Pastis 51 de Marseille	45	10
Absinthe La Clandestine Charlotte	53	10
Suze	20	10
Lillet blanc	17	10
Pimms No. 1	25	10
Jägermeister	35	10
Appenzeller Alpenbitter	29	10
Averna Amaro Siciliano	32	10
Ramazotti	30	10
Fernet Branca	40	10

VODKA

Belvedere	40	16
Chopin	40	18
Cîroc	40	18
Grey Goose	40	16
Mayfair	40	16
Russian Standard Original	40	14
Ultimate	40	20
Xellent	40	16

GIN	Vol %	4cl
Bombay Sapphire England <i>Lemonwedges</i>	40	14
Breil Pur Gin Schweiz <i>Chocolate splitters</i>	40	16
Brockmans England	40	18
Blue Gin Vintage Austria	43	16
G'Vine Floraison France	40	18
Gordons Sloe England <i>Berries</i>	40	16
Gin Mare Spain <i>Rosemary</i>	42	18
Hendrick's Scotland <i>Cucumber, Black Pepper</i>	41	16
Monkey 47 Gin Germany <i>Lemonwedges</i>	47	20
Star of Bombay England <i>Zitronenwedges</i>	47.5	19
No. 3 London Dry Gin England <i>Coriander</i>	46	18
Tanqueray England <i>Lemonwedges</i>	47	15
Tanqueray No. TEN England <i>Grapefruitwedges</i>	47	16
The Botanist Scotland	46	18
Isle of Harris Gin Scotland	45	20

RUM

Angostura 1824 Trinidad & Tobago <i>12 years</i>	40	25
Atlantico Dominican Republic	40	25
Bacardi Superior Puerto Rico	40	14
Bacardi Reserva Puerto Rico	40	16
Clément VSOP Martinique	40	20
Clément XO Martinique	44	60
Dantes Cuba	40	29
El Dorado Guinea <i>15 years</i>	43	25
Kraken Black Spiced USA	40	16
Myers's Rum Jamaica	40	16
Pampero Aniversario Venezuela	40	18
Pusser's British Virgin Island	47	20
Pyrat XO Reserve Guinea	40	25
Ron Zacapa XO Guatemala	40	35
Ron Zacapa 23 anos Guatemala	40	25

WHISKY

Vol %

4cl

BLENDED SCOTCH

Chivas Regal <i>12 years</i>	40	16
Chivas Regal <i>18 years</i>	40	18
Cutty Sark <i>12 years</i>	40	14
Johnnie Walker Black Label <i>12 years</i>	40	16
Johnnie Walker Gold Label <i>18 years</i>	43	30
William Lawsons	40	16

WHISKY - MALT SCOTCH**HIGHLAND**

Dalwhinnie <i>15 years</i>	43	18
Glen Deveron <i>12 years</i>	40	18
Glengoyne <i>12 years, cask strength</i>	57	18
Glenmorangie Nectar d'or	46	18
Oban <i>14 years</i>	43	18
Royal Lochnagar <i>12 years</i>	40	25
The Glendronach <i>15 years, sherry cask finish</i>	40	18

ISLE OF ORKNEY

Vol %

4cl

Highland Park

43

25

18 years

SPEYSIDE**Aberlour**

43

18

*Double matured, 12 years***Berry's Single malt**

40

35

*Speyside 1976***Berry's Own Selection**

40

32

*Strathisla 1989***Glenrothes 1995**

43

30

Glenrothes Select Reserve

43

18

Glenfiddich

40

18

*12 years***Glenfiddich**

40

30

*21 years***Macallan**

40

25

*Amber 1824 Series***The Glenlivet**

40

18

15 years

ISLE OF SKYE**Talisker**

45

18

*10 years***Talisker 2003 Distillers Edition**

45.8

25

Double matured in Amoroso Cask Wood

ISLE OF ISLAY

Vol % 4cl

Ardbeg <i>10 years</i>	46	18
Bowmore <i>15 years, sherry cask finish</i>	43	25
Lagavulin <i>16 years</i>	43	18
Lagavulin 1997 <i>Double matured</i>	43	25
Laphroaig <i>10 years</i>	40	18
Laphroaig Quarter Cask <i>Double Matured</i>	48	20
Smokehead Extra Black limited Edition <i>18 years</i>	46	30

ISLE OF JURA

Isle of Jura Superstition	43	18
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ISLE OF ARRAN

The Arran Malt <i>Amarone cask finish</i>	50	18
The Arran Malt <i>Sautern cask finish</i>	50	25
The Arran Malt <i>10 years</i>	46	25

LOWLAND

Glenkinchie <i>12 years</i>	43	18
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WHISKEY-BOURBON

Vol % 4cl

Blantons	40	20
Four Roses	40	16
Jack Daniel's	40	18
Jim Beam Rye	40	16
Knob Creek <i>9 years</i>	50	18
Wild Turkey <i>8 years</i>	50	16

WHISKY-CANADA

Canadian Club	40	16
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WHISKEY-IRELAND

Bushmills Black Bush	40	18
Tullamore Dew	40	16

WHISKY-JAPAN

Suntory Hibiki <i>12 years Blended</i>	43	30
Suntory Yamazaki <i>12 years Single Malt</i>	43	25

WHISKY-SWITZERLAND

Swiss Highland <i>Single Malt</i>	46	20
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TEQUILA

Vol % 4cl

Jose Cuervo Especial Silver	38	14
Patrón Silver	40	20
1921 Reposado <i>4-6 months oak</i>	42	18

PISCO

Vol % 4cl

Pisco Villa Natalia	42	16
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PORTWEINE / SHERRY

Vol % 5cl

Bristol Cream Harveys Superior	17	12
Sandeman White Porto	19.5	12
Sandeman Tawny Porto	19.5	12
Tio Pepe	15	12
Taylor's Tawny 10 Years	20	15
Taylor's Tawny 30 Years	20	25

VINE BRANDS

Vol % 2cl

Caridnal Mendoza Solera Gran Resereva	40	16
Delamain	40	25
Hennessy Paradis	40	45
Hennessy XO	40	25
Hennessy Fine de Cognac	40	14
Larressingle Hors d'Age Très Vieil Armagnac	40	25
Meukow XO	40	30
Rémy Martin VSOP	40	16
Rémy Martin Louis XIII	40	125

DISTILLED SPIRITS

	Vol %	2cl
Gravensteiner Apfel <i>Etter</i>	41	15
Framboise Eau de Vie <i>Etter</i>	41	15
Kleines Pflümli <i>Etter</i>	41	15
Mirabelle <i>Etter</i>	41	15
Quitte vom Hausgarten <i>Etter</i>	41	15
Vieille Kirsch <i>Etter</i>	42	20
Vieille Prune <i>Etter</i>	41	20
Williams <i>Etter</i>	42	15
Berner Rosen Apfelbrand <i>Käsers Schloss</i>	35	15
Heubrand <i>Käsers Schloss</i>	35	15
Marille <i>Rochelt</i>	50	20
Muskattraube <i>Rochelt</i>	50	20
Orange <i>Rochelt</i>	60	20
Schwarzer Holunder <i>Rochelt</i>	52	20
Weichsel-Sauerkirsche <i>Rochelt</i>	50	20
Calvados Cœur de Lion <i>Christian Drouin</i>	40	15

MARC

Vol % 2cl

Marc Morin 40 12
Marc de Bourgogne

GRAPPA

Berta Elisi Barriques 43 15
Barbera, Nebbiolo, Cabernet
10 Jahre Barriqueausbau / elegant / komplex

Berta Tre soli Tre 2004 45 30
Nebbiolo
Barriqueausbau / vollmundig / charaktervoll

Da Vinacce di Sassicaia 40 25
Cabernet Sauvignon, Cabernet Franc
Rund / weicher Körper / sehr gehaltvoll

Distillato di uva Moscato Poli 40 20
Moscato
Weich / vollmundig / sehr aromatisch

Fragolino Nonino 45 25
Fragolino
Intensive Beerenaromatik / mild

Tenute dell' Ornellaia 42 20
Sangiovese, Merlot
Sehr würzig / weich / warmer Körper

Vecchio Rovere Distillati Delea 43 15
Merlot
Barriqueausbau / harmonisch / komplex

Selezione D' Ottobre 43
Merlot
Zwetschge / Birne / Quitte

LIQUEUR

Vol % 4cl

Amaretto Disaronno 12

Bailey's Original 12

Galliano l'autentico 12

Limoncello 12

Sambuca Extra Molinari 12

Southern Comfort 12

Luxardo Maraschino 12

SOFTDRINKS

Coca Cola / Light / Zero <i>33cl</i>	7
Ice Tea (Homemade) <i>40cl</i>	7
Elmer Citro <i>33cl</i>	7
Orangina <i>25cl</i>	7
Ramseier Apfelsaft <i>33cl</i>	7
Ramseier Schorle <i>33cl</i>	7
Rivella red / blue <i>33cl</i>	7
Red Bull <i>25cl</i>	10
Schweppes Tonic / Ginger Ale / Bitter Lemon <i>20cl</i>	7
Fever Tree Tonic / Ginger Ale / Bitter Lemon / Ginger Beer <i>20cl</i>	7
San Bitter <i>10cl</i>	7

WATER

Arkina blau (non sparkling) <i>50cl</i>	7
<i>100cl</i>	12
Evian (non sparkling) <i>50cl</i>	7
<i>100cl</i>	12
Evian (non sparkling) <i>50cl</i>	7
Rhätünser (sparkling) <i>50cl</i>	7
<i>100cl</i>	12
St. Pellegrino (sparkling) <i>50cl</i>	7
<i>100cl</i>	12
Perrier (sparkling) <i>33cl</i>	7

COLD PRESSED FRUIT-JUICE

Cold pressing is the healthiest method to gain juice from fruit and vegetables with retain the most important nutrients. We source all our cold pressed juices from the bernese company I love Juice.

	2.5dl
Kickstart	12
Apple, lemon, ginger	
Heart Beet	
Pear, beetroot, apple, lemon, ginger	
Yong Glow	
Pineapple, pear, mint	

FRESH FRUIT JUICES

	2.5dl
Orange BIO	12
Seasonal fruit juice mixed	12
Grapefruit	12
Grape juice (pasteurized)	7
Carott	12
Tomato juice (pasteurized)	12

L'ART DU THÉ SACHETS CRYSTAL

Tea Cup

6

Portion tea

10

English Breakfast

Classic English blend of Darjeeling, Assam and Ceylon tea. Aromatic, dark cup, ideal with milk. *Infusion time: 3-5 minutes*

Assam T.G.B.O.P.

A tea with a lot of "golden tips", rich in tannin, without bitterness or tartness, but very powerful. Can be served with milk. *Infusion time: 3-5 minutes*

Earl Grey Supérieur

Exquisite blend of teas (Yunnan and Keemun) flavoured with pure Bergamot oil. *Infusion time: 3-5 minutes*

Darjeeling G.F.O.P. supérieur

Blend of quality teas from the second harvest (second flush, summer), gives a very nice color to the infusion, suitable for the afternoon. Is usually served without milk.

Infusion time: 3-5 minutes

Chai

Classical Indian spiced tea. Black tea from Assam with ginger, cardamom, cinnamon and pepper. *Infusion time: 10-15 minutes*

Jasmin „1319“

A "grand cru" amongst the jasmine teas. Only delicately rolled tea leaves are blended with selected jasmine flowers. Exquisite perfume. *Infusion time: 1-3 minutes*

Medina, Thé vert à la menthe

Chinese green tea (Gunpowder) mixed with spicy Moroccan mint, Especially famous in North Africa. Very refreshing.

Infusion time: 2-3 minutes

Sencha Fuji

A green tea for connoisseurs. Grows near Mount Fuji. Its delicate leaves, great aroma and subtle flavour characterize its exceptional organic quality. *Infusion time: 2-3 minutes*

Silver Sprout

Chinese green tea from Anhui Province. The green, light silvery leaves are finely rolled. Comfortable and strong, aromatic and fresh taste. *Infusion time: 1-3 minutes*

Kamille

This fragrant herb is known for its anti-inflammatory and soothing effect. Ideal as a finale for a wonderful evening.

Infusion time: 8-12 minutes

Verveine

Verveine Strong, aromatic herbal infusion, relaxes and strengthens the heart. *Infusion time: 8-12 minutes*

Lynn

Rooibos with pear pieces, raisins, dates, rose hip, mallow flower and lemongrass, finishing with a sweet-fruity aroma.

Infusion time: min. 5 minutes

Symphonie de Fruits

Harmonious "symphony" of hibiscus flowers, apple pieces, rose hip and orange peel, corn and marigold flowers, flavoured with aromas of mango and tropical fruits. *Infusion time: min. 5 minutes*

COFFEE / TEA

Cup of coffee / Espresso / Ristretto	6
Double Espresso / Double Ristretto	8
Portion of coffee / Portion of decaffeinated coffee	10
White coffee / Cappuccino / Latte Macchiato	8
Hot or cold Ovomaltine / Milk	8
Hot or cold Grand Cru Chocolate	10