



STORCHEN
ZÜRICH
BY THE LIVING CIRCLE

HERZLICH WILLKOMMEN IN DER BARCHETTA BAR & LOUNGE

Tobias Haneberg und sein Team freuen sich, Sie zu verwöhnen und zu umsorgen.
Auf unserer Karte finden Sie diverse Gerichte mit Produkten von unseren
landwirtschaftlichen Betrieben Schlattgut, Château de Raymontpierre,
Cantina alla Maggia und Terreni alla Maggia.
Das ist The Living Circle – luxury fed by nature ●

ÖFFNUNGSZEITEN | OPENING HOURS

Barchetta Bar 9 bis 24 Uhr | Lounge 9 bis 22 Uhr
Barchetta Bar 9am to Midnight | Lounge 9 am to 10 pm

A WARM WELCOME AT BARCHETTA BAR & LOUNGE

Tobias Haneberg and his team look forward to treating you to a taste of dolce vita.
You find various dishes prepared from products grown on our farms Schlattgut,
Château de Raymontpierre,
Cantina alla Maggia and Terreni alla Maggia.
● This is The Living Circle – luxury fed by nature

SPEISEN - MENU

11.30 Uhr bis 23:00 Uhr

11.30 am until 11 pm



Vegetarisch/ Vegetarian

IMPERIAL KAVIAR VON AKI

Blini | Kapern | Sauerrahm | Schnittlauch | Echalotten

IMPERIAL AKI CAVIAR

Blini | Capers | Sour Cream | Chives | Shallots

50g 180

125g 440

PERFEKT ZUM APERO HAUSGEMACHTES, GERÖSTETES FOCACCIA

PERFECT FOR APÉRO
HOMEMADE, TOASTED FOCACCIA

Humus | Olivenöl 

Humus | Olive Oil

20

Schweizer Rindstatar | Räucherlachscreme | Humus

Swiss Beef Tartar | Smoked Salmon Cream | Humus

29

SCHWEIZER RINDSTATAR

Eigelb | Belper Knolle | Geröstetes Maggiabrot

SWISS BEEF TARTARE

Egg Yolk | Belper Knolle | Toasted Maggia Bread

Vorspeise *Starter* 80g 28

Hauptgang *Main Course* 150g 46

● THE LIVING CIRCLE PLÄTTLI

(für 2 Personen)

**Trockenwurst, Salsiz und Speck von unserem Hof Château de Raymontpierre
Bergkäse und Ei von unserem Hof Schlattgut | Radiesli | Tomate | Olive**

THE LIVING CIRCLE PLATTER

(for 2 people)

Dry Sausage, Salsiz and Bacon from our farm Château de Raymontpierre
Mountain Cheese and Egg from our farm Schlattgut | Radish | Tomato | Olive

36

GEMISCHTER BLATTSALAT ●

Gurke | Tomate | Karotte | Sesam Crunch

Yuzu Vinaigrette von unserem Hof Terreni alla Maggia

19

mit 30g Mostbröckli vom Schweizer Wagyu + 15

mit gratiniertem Ziegenkäse & Lindenblütenhonig

von unserem Hof Terreni alla Maggia + 7

MIXED SALAD

Cucumber | Tomato | Carrot | Sesame Crunch

Yuzu Vinaigrette from our farm Terreni alla Maggia

19

with 30g "Mostbröckli" air-dried, smoked Swiss Wagyu Beef + 15

with gratinated goat cheese & honey from our farm Terreni alla Maggia + 7

HAUSGEBEIZTER SCHOTTISCHER LACHS

Gurken Holunderblüte Kaltschale | Cassisgel | Meerrettich | Radisli | Saiblings Kaviar

INHOUSE MARINATED SCOTTISH SALMON

Cold Cucumber Elderflower Sauce | Cassis | Horseradish | Radish | Char Caviar

28



BURRATINA

Bunter Tomatensalat | Estragon
Karamellierte Kürbiskerne

BURRATINA

Tomato Salad | Tarragon
Caramelised Pumpkin Seeds

27

ERBSENCREMESUPPE

GREEN PEAS CREAM SOUP

18

TRÜFFEL POMMES

TRUFFLE FRIES

18

BLACK ANGUS STEAK SANDWICH

Senfcreme | Tomate | Zwiebel | Salat

BLACK ANGUS STEAK SANDWICH

Mustard Cream | Tomato | Onion | Salad

28

+ Pommes Frites 8

French Fries

+ Beilagensalat 8

Side Salad

**BARCHETTA
CLUB SANDWICH**



Toast | Pouletbrust | Speck | Romana Salat
Tomate | Cocktail Sauce | Ei
dazu Pommes Frites oder kleiner Salat

**BARCHETTA
CLUB SANDWICH**

Toast | Grilled Chicken Breast | Bacon | Romaine Lettuce
Tomato | Cocktail Sauce | Egg
with French Fries or a small Salad

35

STORCHEN BOWL

Quinoa | Mango | Sprossen | Radiesli | Gurke | Misospinat | Tomate | Kerne



STORCHEN BOWL

Quinoa | Mango | Sprouts | Radish | Cucumber | Miso Spinach | Tomato | Seeds

22

mit gratiniertem Ziegenkäse

with gratinated Goat Cheese

+9

mit Rauchlachs

with Smoked Salmon

+12

mit Pouletbrust

with Chicken Breast

+12

CAVATELLI

Black Tiger Crevetten | Junger Spinat | Salzzitrone

CAVATELLI

Black Tiger Shrimps | Baby Spinach | Salted Lemon

34

CAESAR SALAT

Poulet | Romana Salat | Bauernspeck | Parmesan | Croûton

CAESAR SALAD

Chicken | Romaine Lettuce | Bacon | Parmesan | Croûton

34

SWISS WAGYU BURGER ●

Brioche Brot | Speck | geschmolzene Zwiebel

Jalapeño | Käse von unserem Hof Schlattgut | Tomate | Gurke

SWISS WAGYU BURGER

Brioche Bread | Bacon | Melted Onion

Jalapeño | Cheese from our farm Schlattgut | Tomato | Cucumber

44

BEYOND MEAT BURGER

37

mit Pommes Frites

with French Fries

+ 8

STORCHENTORTE

Hausgemachte Schokoladen Passionsfrucht Torte

STORCHEN CAKE

Homemade Chocolate Passionfruit Cake

12



VON UNSEREM HOF SCHLATTGUT: KUGEL GLACE/SORBET

Vanille | Schokolade | Erdbeere | Mokka | Zitrone | Haselnuss | Aprikose | Himbeere

FROM OUR FARM SCHLATTGUT: SCOOP OF ICE CREAM/SORBET

Vanilla | Chocolate | Strawberry | Mocha | Lemon | Hazelnut | Apricot | Raspberry

5.5 pro Kugel – per Scoop

PORTION RAHM

PORTION WHIPPED CREAM

2

TONKABOHNEN

Crème Brûlée

Himbeerglace | Vanillecrumble

TONKA BEAN

Crème Brûlée

Raspberry Ice Cream | Vanilla crumble

15

STORCHEN

EISKAFFEE

Cremig gerührter Eiskaffee

Kaffeecrumble | Schlagrahm

STORCHEN

ICE COFFEE

Creamy Whipped Iced Coffee

Coffee Crumble | Whipped Cream

18

SPAGHETTIEIS

Vanille | Erdbeere

Weisse Schokolade

SPAGHETTI ICE CREAM

Vanilla | Strawberry

White Chocolate

22

SCHAUMWEIN – SPARKLING WINE

Prosecco Brut DOC	Italy	10cl	11
Casa Canevel		75cl	75
Perrier-Jouët Grand Brut	France	10cl	21
		75cl	140
Perrier-Jouët Blason Rosé	France	10cl	25.5
		75cl	160

WEISSWEIN - WHITE WINE

La Lepre Bianco del Ticino Cantina alla Maggia Ticino	● Merlot, Kerner, Chardonnay	Switzerland	10cl	11
			75cl	75
«Cuvée Storchen» Weingut Schwarzenbach Zurich	Räuschling	Switzerland	10cl	11
			75cl	75
Enate Chardonnay Bodega Enate Somontano	Chardonnay	Spain	10cl	12
			75cl	80
Pinot Grigio Alois Lageder South Tyrol	Pinot Grigio	Italy	10cl	12
			75cl	80
Sancerre Blanc Domaine J. de Villebois Loire	Sauvignon Blanc	France	10cl	14
			75cl	90
Gespritzter Weisswein – Süss Sauer			15cl	11
White Wine Spritzer – Sweet Sour				

ROSÉWEIN - ROSÉ WEIN

La Pernice Cantina alla Maggia Ticino	●	Merlot	Switzerland	10cl 75cl	11 75
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ROTWEIN - RED WINE

L' Usignolo Cantina alla Maggia Ticino	●	Merlot, Limberg, Zweigelt	Switzerland	10cl 75cl	11 75
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Chianti Classico Poggio al Sole Toscana		Sangiovese	Italy	10cl 75cl	12.50 85
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Château Moncets Château Moncets Lalande de Pomerol		Merlot, Cabernet Franc	France	10cl 75cl	12 80
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Abadia Retuerta Seleccion Especial Abadia Retuerta Castilla-Leon		Tempranillo, Cabernet sauvignon, Syrah, Merlot	Spain	10cl 75cl	14 90
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Für eine grössere Auswahl an erlesenen Weinen aus unserem Keller fragen Sie bitte unsere Mitarbeiter nach der Weinkarte.

For a wider selection of carefully chosen wines from our cellar please ask a member of staff for the wine list.

BIER – BEER

Eichhof Lager vom Fass - draft	Switzerland	30cl	8
		50cl	10.5
Eichhof Lager Panaché vom Fass – draft	Switzerland	30cl	8
		50cl	10.5
Campo Gold 	Switzerland	33cl	8
Ittinger Amber	Switzerland	33cl	8.5
Lagunitas IPA	USA	35cl	9
Erdinger	Germany	50cl	10
Campo Gold Alkoholfrei - alcohol-free 	Switzerland	33cl	8

WASSER & SOFTGETRÄNKE – WATER & SOFTDRINKS

Valser Classic Silence	33cl	6.50
Coca-Cola Coca-Cola Zero	33cl	7
Lurisia Gazzosa Aranchiata - Lemon Orange	27.5cl	8
Rivella rot blau - red blue	33cl	7
S. Pellegrino San Bitter	10cl	7
Schweppes Ginger Ale	20cl	8.5
Fever Tree Tonic	20cl	8.5
Swiss Mountain Spring		
Bitter Lemon Classic Tonic Salty Grapefruit Ginger Beer	20cl	8.5
Apfelsaft Ramseier Züri Schorle	33cl	8.5
Hausgemachter Storchen Eistee 	30cl	10

SAFT – JUICE

Fruchtsäfte – Fruit Juices	20cl	8
Orangensaft Frisch gepresst – Freshly squeezed Orange Juice	20cl	12
Tomatensaft Nature – Tomato Juice Nature	20cl	8
Virgin Mary	20cl	13

KAFFEE & HEISSGETRÄNKE – COFFEE & HOT DRINKS

Espresso Kaffee Americano - Espresso Coffee Americano	6.50
Doppelter Espresso - Double Espresso	9
Single Cappuccino	8
Latte Macchiato	8
Milchkaffee - Milk Coffee	8
Hausgemachte Heisse Schokolade – Homemade Hot Chocolate	8.5
Portion Länggass Tee - Portion Länggass Tea	9

Assam Halmari | Schwarz Tee – *Black Tea*

Earl Grey | Schwarz Tee – *Black Tea*

Sencha Yamato | Grüntee – *Green Tea*

Menthe du Maroc | Minze Tee – *Mint Tea*

Edelweiss | Kräuter Tee – *Herbal Tea*

Berner Rosen | Früchte Tee – *Fruit Tea*

SIGNATURES

Italian 75 ●

Yuzu Gin | Lemon Juice | Cordusio
Choice of Prosecco or Champagne | 25/31

Fuoco Tropicale

Absolut Vodka Tabasco | Lime Juice | Mango |
Passionfruit | Ginger Beer | 22

Milano Dolce Amaro

Melon infused Campari | Carpano Antica Formula |
Bergamot & Mandarin Soda | 25

Laguna Rosa

Ramazotti Rosato | Salted Grapefruit | Prosecco | 23

Tramonto Siciliano

Italicus | Averna | Lemon Juice | Orange Juice | Egg White | 22

Campo Rosso ●

Absolut Vodka Tabasco | Tomato | Campo Gold | 25

Sole Tra Due Mari

Aperol | Plymouth Gin | Lemon Juice |
Mint | Cucumber | Gazzosa Limone | 23

Alongside our signature cocktails, we are pleased
to serve the timeless classics of cocktail culture

MOCKTAILS

Negroni Zero

Jsotta Bitter Senza | Ginuine Zero | Jsotta Rosso Senza | 21

Negroni Sbagliato Zero

Jsotta Bitter Senza | Jsotta Rosso Senza | ZeroSi | 21

Amaretto Sour Zero

Rebels Sweet Amaretto Zero | Lemon Juice |
Orange Juice | Egg White | 21

Basil Smash Zero

Ginuine Zero | Lemon Juice | Sugar Syrup | Basil | 21

Alpine Lemongrass Cooler

Lemongrass | Lemon Juice | Sugar Syrup | Soda | 10

Sanddorn Spritz Zero

Sanddorn | ZeroSi | Soda | 17

Jsotta Aperitivo Spritz Zero

Jsotta Aperitivo Senza | ZeroSi | Soda | 17

Jsotta Bitter Spritz Zero

Jsotta Bitter Senza | ZeroSi | Soda | 17

Hugo Zero

Elderflower Syrup | ZeroSi | Soda | 17

Alongside our Signature Mocktails, we would be delighted
to craft timeless alcoholfree classics

SPRITZ

Sanddorn Spritz

Sanddorn | Prosecco | Soda | 19

Ramazotti Rosato Spritz

Ramazotti Rosato | Prosecco | Soda | 18

Aperol Spritz

Aperol | Prosecco | Soda | 18

Campari Spritz

Campari | Prosecco | Soda | 18

Limoncello Spritz

Limoncello | Prosecco | Bitter Lemon | 18

Hugo

Eldeflower Syrup | Prosecco | Soda | 18

Lillet Spritz

Lillet Rose | Prosecco | Grapefruit Juice | 18

Rossini

Strawberry | Prosecco | 17

Storchen Bellini

Peach | Prosecco | 17

Mimosa

Orange Juice | Prosecco | 17

SPIRITUOSEN – SPIRITS

APERITIFS & BITTERS

Aperol	Italy	11%	4cl	10
Appenzeller	Switzerland	29%	4cl	11
Averna Amaro Siciliano	Italy	29%	4cl	12
Campari	Italy	23%	4cl	10
Carpano Antica Formula	Italy	16.5%	4cl	11
Cynar	Italy	16.5%	4cl	10
Fernet Branca	Italy	42%	4cl	11
Green Velvet Absinth	Switzerland	48%	4cl	24
Lillet Blanc	France	17%	4cl	10
Matter Gran Classico	Switzerland	28%	4cl	11
Martini Ambrato	Italy	18%	4cl	11
Martini Rubino	Italy	18%	4cl	11
Pimm's No. 1	England	25%	4cl	10
Pernod	France	40%	4cl	10
Ramazotti	Italy	30%	4cl	11
Ricard	France	45%	4cl	10
Amaro Generoso	Switzerland	21%	4cl	11

SPIRITUOSEN – SPIRITS

SHERRY & PORT WINE

Sherry Tio Pepe Fino	Spain	15%	5cl	10
Porto Taylor's White	Portugal	20%	5cl	13.5
Porto Taylor's 10 years	Portugal	20%	5cl	16
Porto Fonseca 20 years	Portugal	20%	5cl	23

MEZCAL & TEQUILA

San Cosme, Espadin	Mexico	40%	4cl	15
Don Julio, Blanco	Mexico	38%	4cl	15
Don Juli, Reposado	Mexico	38%	4cl	16
Patron, Anejo	Mexico	40%	4cl	16
Gran Patron Platinum, Blanco	Mexico	40%	4cl	70
Clase Azul, Reposad	Mexico	40%	4cl	78

VODKA

Absolut	Sweden	40%	4cl	14
Absolut Elyx	Sweden	42.3%	4cl	18
Beluga Noble	Russia	40%	4cl	18
Belvedere	Poland	40%	4cl	17
Grey Goose	France	40%	4cl	18
Titos	USA	40%	4cl	14
Ketel One	Niederlande	40%	4cl	14


SPIRITUOSEN – SPIRITS

RUM, RHUM & CACHAÇA

Abuelo 7 Años	Panama	40%	4cl	16
Bacardi Facundo Paraiso	Bahamas	40%	4cl	55
Cartavio XO	Peru	40%	4cl	24
Diplomatico Reserva Exclusiva	Venezuela	40%	4cl	18
Diplomatico Ambassador	Venezuela	47%	4cl	42
Havana Club 3 Años	Cuba	37.5%	4cl	14
Havana Club 7 Años	Cuba	40%	4cl	16
Havana Club Tributo 2019	Cuba	40%	4cl	55
Santa Teresa 1796	Venezuela	40%	4cl	20
Trois Rivières Cuvée du Moulin	Martinique	40%	4cl	20
Zacapa 23 Años	Guatemala	40%	4cl	23
Plantation Fancy Pineapple	Trinidad & Tobago	40%	4cl	16
Dos Maderas Pedro Ximenez 5x5	Barbados	40%	4cl	16
Germana Clássico	Brazil	40%	4cl	15


SPIRITUOSEN – SPIRITS

GIN

Breil Pur	Switzerland	45%	4cl	19
Deux Frères	Switzerland	43%	4cl	18
Delta Spirits 	Switzerland	45%	4cl	16
Turicum	Switzerland	41.5%	4cl	17
Tschin	Switzerland	40%	4cl	18
Monkey 47	Germany	47%	4cl	17
Monkey Sloe Gin	Germany	29%	4cl	17
Gin Mare	Spain	42.7%	4cl	17
The Botanist	Scotland	46%	4cl	17
Hendrick's	Scotland	41.4%	4cl	16
Iron Balls	Thailand	40%	4cl	19
Sipsmith	England	41.3%	4cl	18
Tanqueray	England	43.1%	4cl	14
Tanqueray No. TEN	England	47.3%	4cl	16
Bombay Sapphire Premier Cru	England	47%	4cl	17
Plymouth Original	England	41.2%	4cl	14
Junipero	USA	49.3%	4cl	19
Ki No Bi Kyoto Sei	Japan	54.5%	4cl	19

SPIRITUOSEN – SPIRITS

MALT WHISKY

Glenmorangie 10 years	Highlands	40%	4cl	16
Oban 14 years	Highlands	43%	4cl	17
Auchentoshan Three Wood	Lowlands	43%	4cl	20
Balvenie Double Wood 12 years	Speyside	40%	4cl	21
Glenfiddich 12 years	Speyside	40%	4cl	15
Macallan Double Cask 15 years	Speyside	43%	4cl	28
Talisker 10 years	Isle of Skye	45.8%	4cl	16
Scapa Skiren	Isle of Orkney	40%	4cl	20
Ardbeg 10 years	Isle of Islay	46%	4cl	19
Bowmore 12 years	Isle of Islay	40%	4cl	19
Laphroaig 10 years	Isle of Islay	40%	4cl	17
Ascona Single Malt 	Switzerland	43%	4cl	19

SPIRITUOSEN – SPIRITS

SCOTCH, IRISH & CANADA WHISK(E)Y

Chivas Regal	Scotland	40%	4cl	16
Chivas Regal 25 years	Scotland	40%	4cl	57
Johnnie Walker Black Label	Scotland	40%	4cl	14
Johnnie Walker Blue Label	Scotland	40%	4cl	42
Monkey Shoulder	Scotland	40%	4cl	14
Jameson	Irish	40%	4cl	14
Canadian Club	Canada	40%	4cl	14

USA WHISKEY

Bulleit	Bourbon	45%	4cl	15
Michter's Straight	Bourbon	45.7%	4cl	22
Bulleit	Rye	45%	4cl	16
Michter's Rye	Rye	42.4%	4cl	22
Jack Daniel's No. 7	Tennessee	40%	4cl	14
Woodford Reserve	Bourbon	43.2%	4cl	20

JAPAN WHISKEY

Hibiki Harmony	Japan	43%	4cl	25
Yamazaki Distillers Reserve	Japan	43%	4cl	34
Hibiki 21 years	Japan	43%	2cl/4cl	115/220

SPIRITUOSEN – SPIRITS

COGNAC, ARMAGNAC, BRANDY & PISCO

Hennessy XO	France	40%	2cl	22
Remy Martin VSOP	France	40%	2cl	15
Remy Martin Louis XIII	France	40%	1cl/2cl	99/198
Camus VS	France	40%	2cl	14
Larressingle VSOP	France	40%	2cl	16
Carlos I	Spain	40%	2cl	14
Pisco Lapostolle	Chile	40%	4cl	16

GRAPPA

Cantina alla Maggia Uva Americana 	Switzerland	45%	2cl	11
Gaja Grappa Sperss Nebbiolo	Italy	45%	2cl	15
Gaja Grappa di Brunello Rennina	Italy	45%	2cl	14
Dellavalle Terre Antiche Barbera Barrique	Italy	42%	2cl	13.5

SPIRITUOSEN – SPIRITS

EAUX DE VIE & CALVADOS

Dettling Wildkirsche	Switzerland	40%	2cl	23
Morand Williamine	Switzerland	43%	2cl	14
Morand Apricotine	Switzerland	43%	2cl	14
Morand Framboise	Switzerland	43%	2cl	14
Château du Breuil Réserve des Seigneurs	France	41%	2cl	18

LIQUEUR

Amaretto di Saronno	Italy	28%	4cl	12
Baileys Irish Cream	Irish	17%	4cl	12
Chambord	France	16.5%	4cl	12
Drambuie	Scotland	40%	4cl	12
Frangelico	Italy	20%	4cl	12
Grand Marnier	France	40%	4cl	12
Limoncè	Italy	25%	4cl	12
Sambuca Molinari	Italy	40%	4cl	12
Morand Himbeerlikör	Switzerland	28%	4cl	14
Galliano	Italy	30%	4cl	13
Chartreuse Vert	France	55%	4cl	20

ZIGARREN – CIGARS

	<u>Länge Length</u>	<u>Zeit Time</u>	<u>CHF</u>
Davidoff Signature 2000 Petite Corona Dominican Republic	12.9 cm	30 min	26
La Flor de Selva Robusto Robusto Honduras	12.1 cm	30 min	20

STORCHEN SIGNATURE CIGARS FROM NICARAGUA



	<u>Länge Length</u>	<u>Zeit Time</u>	<u>CHF</u>
Storchen Maduro Grand Robusto	14.5	45 min	26
Storchen Maduro Double Corona	15.2	60 min	34
Storchen Connecticut Grand Robusto	14.5	45 min	26
Storchen Connecticut Double Corona	15.2	60 min	34

DEKLARATION – DECLARATION

Ein verantwortungsvoller Umgang mit Ressourcen ist uns wichtig. Deshalb engagieren wir uns gemeinsam mit unseren Lieferanten für ein nachhaltiges Angebot.

Responsible use of resources is important to us, which is why we work together with our suppliers to ensure the sustainability of our ingredients.

All unsere Backwaren sind in der Schweiz produziert mit Ausnahmen von:

Burger Bun: Deutschland - Blini: Frankreich

All our bakery products are produced in Switzerland except for:

Burger Bun: Germany - Blini: France

Bei Fragen zu Allergenen und Unverträglichkeiten wenden Sie sich bitte an unsere Mitarbeitenden. Alle Preise verstehen sich in Schweizer Franken und beinhalten die gesetzliche Mehrwertsteuer.

If you have any questions about allergies or intolerances, please ask a member of our staff.

All prices are shown in Swiss Francs and include VAT.

Schweiz / Switzerland

Rindstatar / Beef Tartar

Rindsentrecôte / Beef Entrecôte

Wagyu Beef Burger Patty

Trockenwurst vom Rind/ Beef Dried Sausages

Rindersalsiz /Beef Salsiz

Mostbröckli vom Rind / Air-dried Beef

Schweinespeck / Pork Bacon

Pouletbrust / Chickenbreast

Schottland / Scotland

Räucherlachstatar / Smoked Salmon Tatar

Hausgeräuchertes Lachsfilet / Home-smoked Salmonfillet

China

Imperial Kaviar / Imperial Caviar

Vietnam

Black Tiger Crevetten / Black Tiger Shrimps