



STORCHEN  
ZÜRICH  
BY THE LIVING CIRCLE

## HERZLICH WILLKOMMEN IN DER BARCHETTA BAR & LOUNGE

Nik Hristov und sein Team freuen sich, Sie zu verwöhnen und zu umsorgen. Nebst den Storchen-Klassikern finden sich in der Karte auch 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

Nik Hristov and his team look forward to treating you to a taste of dolce vita. Beside Storchen classics, you also 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



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**Liebe Gäste das Füttern von Tauben ist in Zürich verboten.**

Dear Guest feeding pigeons is prohibited in Zurich.

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# SPEISEN - MENU

11.30 Uhr bis 23:00 Uhr

11.30 am until 11 pm



Vegetarisch/ Vegetarian

Vegan

## IMPERIAL KAVIAR VON AKI

**Blini | Sauerrahm**

Blini | Sour Cream

30g 80

50g 130

## FOCACCIA

Tomatencreme | Taggiasca Olive |  
Parmigiano Reggiano

Tomato Cream | Taggiasca Olive |  
Parmigiano Reggiano

20

mit 30g Mostbröckli vom Schweizer Wagyu Rind + 15

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

## PARMESAN TRÜFFEL POMMES

mit Trüffel Mayonnaise

PARMESAN TRUFFLE FRIES

with Truffle Mayonnaise

19



# SNACKS

## KARTOFFEL CROSTINI MIT IMPERIAL AKI KAVIAR

Rindstatar | Schnittlauch  
POTATO CROSTINI WITH  
IMPERIAL AKI CAVIAR

Beef Tartar | Chives

55



## 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



# UNSERE EMPFEHLUNGEN – OUR RECOMMENDATIONS



## 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

## BURRATA MIT BASILIKUM MINZ GREMOLATA



Bunte Kirschtomate | Pfirsich | Focaccia Croûtons

## BURRATA WITH BASIL MINT GREMOLATA

Cherry Tomato | Peach | Focaccia Croûtons

26

## SÜSSKARTOFFELSUPPE

Kokos | Aprikose

## SWEET POTATO SOUP

Coconut | Apricot

18



## OFFENES STORCHEN ROASTBEEF SANDWICH

Schweizer Roastbeef | Kirschtomate |

gepickelte Zwiebel | Pommery Senf Mayonnaise

## OPEN STORCHEN ROAST BEEF SANDWICH

Swiss Roastbeef | Cherry Tomato | Pickled Onion |

Pommery Mustard Mayonnaise

37

+ **Pommes Frites** 8

French Fries

+ **Beilagensalat** 8

Side Salad

# UNSERE EMPFEHLUNGEN – OUR RECOMMENDATIONS

## GEBRANNTER BLUMENKOHL



Mandel | Weisse Bohnencreme |  
Harissa Tahini | Granatapfel |  
Koriander

## PAN FRIED CAULIFLOWER

Almond | White Beans Cream |  
Harissa Tahini | Pomegranate |  
Coriander

28

## BARCETTA CLUB SANDWICH

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

## BARCETTA CLUB SANDWICH

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

35

## TATAR VOM SCHWEIZER RIND

Mais Chips | Trüffel Eigelbcreme von  
unserem Hof Schlattgut

## SWISS BEEF TARTARE

Corn Chips | Truffle Egg Yolk Cream  
from our farm Schlattgut

**Vorspeise** *Starter* 80g 28

**Hauptgang** *Main Course* 150g 46

+ Pommes Frites 8

French Fries

# UNSERE EMPFEHLUNGEN – OUR RECOMMENDATIONS

## MEZZI RIGATONI

Geschmorte Aubergine | Tomaten Sugo | Taggiasca Olive | Pinienkerne

Braised Eggplant | Tomato Sauce | Taggiasca Olive | Pine Nuts

28

## 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

Brioche Bread | Bacon | Melted Onion |

Jalapeño | Cheese from our farm Schlattgut | Tomato | Cucumber

44

## BEYOND MEAT BURGER

37



+ Pommes Frites 8

French Fries



# SCHMACKHAFTE VERSUCHUNGEN – TASTY TEMPTATIONS

## 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

STORCHEN  
APFELSTRUDEL  
STORCHEN  
APPLE STRUDEL

14

+Portion Rahm 2  
Whipped Cream  
+ Vanillesauce 3  
Vanillasauce  
+Vanilleglacé 5  
Vanilla Ice Cream

## ERDBEERKUCHEN

Erdbeermousse | Bisquit

## STRAWBERRY CAKE

Strawberry Mousse | Bisquit

14

## LEMONTARTE


Mascarpone Creme | Frische Himbeeren  
Mascarpone Cream | Fresh Raspberries

16

## 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 75cl	10 68
Räuschling «Cuvée Storchen» Weingut Schwarzenbach   Zurich		Räuschling	Switzerland	10cl 75cl	11 75
Roero Arneis Michele Chiarlo   Piedmont		Roero Arneis	Italy	10cl 75cl	10.50 70
Pinot Grigio Alois Lageder   South Tyrol		Pinot Grigio	Italy	10cl 75cl	11 75
Grüner Veltliner Peunt Weingut Donabaum   Wachau		Grüner Veltliner	Austria	10cl 75cl	12 82
Gespritzter Weisswein – Süss   Sauer <i>White Wine Spritzer – Sweet   Sour</i>				15cl	10

## ROSÉWEIN - ROSÉ WEIN

La Pernice	Merlot	Switzerland	10cl	12
Cantina alla Maggia   Ticino			75cl	82

## ROTWEIN - RED WINE

L' Usignolo		Merlot,	Switzerland	10cl	10
Cantina alla Maggia   Ticino		Limberg, Zweigelt		75cl	68

Chianti Classico	Carignan,	Italy	10cl	12.50
Podere Le Cincirole   Toscana	Syrah, Grenache		75cl	85

La Côte	Carignan,	France	10cl	11
Château la Négly   Languedoc	Syrah, Grenache		75cl	75

Barbera d'Alba	Barbera	Italy	10cl	12.50
Purlotto   Piedmont			75cl	85

**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.

# UPGRADE

YOUR DRINK WITH AN UNIQUE  
STORCHEN ICE CUBE  
+ 1 CHF



THE LARGER THE PIECE OF ICE  
THE SLOWER IT MELTS AND  
THE LONGER THE ENJOYMENT LASTS!

# ALL FUN -> ZERO BOOZE

## **SPRITZ ZERO**

Bitter Orange | Lemon | Classic Tonic

17

## **CITRUS FIZZ ZERO**

Orange Juice | Lemon & Lime | Grenadine | Soda

17

## **GOLDEN PASSION**

Passion Fruit | Lemon Juice | Vanilla Sirup

17

## **HUGO ZERO**

Ginger Ale | Elderflower Sirup | Lime Juice

17

## CLASSIC'S

<b>SOUR COCKTAIL</b>	21
Choose between: <i>Whiskey, Amaretto, Vodka, Gin, Pisco</i> Lemon   Sugar Syrup   Angostura	
<b>NEGRONI</b>	23
Campari   Sweet Vermouth   Gin   * Storchen Ice Cube	
<b>DRY MARTINI</b>	21
Choose between: <i>Gin, Vodka</i> Dry Vermouth   Twist or Olive or Dirty	
<b>MARGARITA</b>	22
Tequila   Triple Sec   Lime   Sugar Syrup	
<b>SMOKEY OLD FASHIONED</b>	22
Bourbon Whiskey   Sugar Syrup   Bitters   * Storchen Ice Cube	
<b>PALOMA</b>	22
Tequila   Grapefruit   Lime   Soda	
<b>COSMOPOLITAN</b>	21
Vodka   Triple Sec   Cranberry   Lime	
<b>BASIL SMASH</b>	22
Gin   Lemon   Sugar Syrup   Basil	
<b>CHARLIE CHAPLIN</b>	22
Sloe Gin   Apricot Brandy   Lemon	
<b>SIDECAR</b>	22
Cognac   Triple Sec   Lemon	
<b>SOUTH SIDE</b>	21
Gin   Lemon   Sugar Syrup   Mint	
<b>THE PERFECT MANHATTAN</b>	22
Bourbon Whiskey   Sweet & Dry Vermouth   Angostura	

<b>MAI TAI</b>	23
Havana 7y   Rhum Agricole   Triple Sec   Lime   Orgeat	
<b>OLD CUBAN</b>	25
Bermuda Black Rum   Sugar Syrup   Lime   Champagne   Mint	
<b>THE LAST WORD</b>	23
Gin   Maraschino   Green Chartreuse   Lime	
<b>PAINKILLER</b>	23
Havana 7y   Pineapple   Orange   Coconut   Nutmeg	
<b>FRENCH MARTINI</b>	23
Vodka   Pineapple   Chambord	
<b>SPICY MEZCAL MARGERITA</b>	23
Meszcza   Triple Sec   Chili   Lime	
<b>AVIATION</b>	23
Gin   Lemon Juice   Maraschino   Creme de Violette	
<b>DARK N STORMY</b>	20
Rum   Lime Juice   Ginger Beer	
<b>LEMON DROP MARTINI</b>	23
Vodka   Cointreau   Lemon Juice	

## SIGNATURE COCKTAILS

<b>SELENE JADE</b>	22
Tequila   Italicus   Pineapple   Orange Bitters	
<b>CACHACA SOL</b>	22
Cachaca   Lime Juice   Pineapple Cordial	
<b>WHITE ESPRESSO MARTINI</b>	22
Vodka   White Amaretto   Tia Maria	
<b>OH MY SAKE</b>	23
Yuzu Sake   Gin   Coco   Lime Juice	
<b>PASSION ÉCLAT</b>	23
Vodka   Passionfruit   Vanille Sirup   Lemon Juice   Champagne Espuma	
<b>MISO DAQUIRI</b>	22
Havanna 3y   Lime Juice   Miso Cordial	

## EASY DRINKING

<b>LILLET SPRITZ</b>	18
Lillet Rose   Grapefruit   Prosecco	
<b>STORCHEN BELLINI</b>	16
Prosecco   Bellini Cordial	
<b>SAKE ELDERFLOWER</b>	21
Prosecco   Sake   St. Germain   Lemon Juice   Litchi Sirup	
<b>LIMONCELLO SPRITZ</b>	18
Prosecco   Limoncé   Bitter Lemon	
<b>APEROL SOUR</b>	21
Aperol   Lemon Juice   Orange Bitter	



## BIER – BEER

Eichhof Lager vom Fass - <i>draft</i>	Switzerland	30cl	8
		50cl	10.5
Eichhof Lager Panaché vom Fass – <i>draft</i>	Switzerland	30cl	8
		50cl	10.5
Amboss Amber Trüb	Switzerland	33cl	8.5
Appenzeller Birra Da Ris (Glutenfrei)	Switzerland	33cl	9
Lagunitas IPA	USA	35cl	9
Erdinger	Germany	50cl	10
Schiffbrau Goldschatz	Switzerland	33cl	9
Eichhof Alkoholfrei - <i>alcohol-free</i>	Switzerland	33cl	8



## WASSER & SOFTGETRÄNKE – WATER & SOFTDRINKS

Valsler Classic   Silence		33cl	6.50
Coca-Cola   Coca-Cola Zero		33cl	7
Gazosa Blaubeere   Zitrone - <i>Blueberry</i>   <i>Lemon</i>		35cl	8.5
Rivella rot   blau - <i>red</i>   <i>blue</i>		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   Apfelschorle with a Mission		27.5cl	8.5
Hausgemachter Storchen Eistee		20cl	8.5

## SAFT – JUICE

Fruchtsäfte – <i>Fruit Juices</i>	20cl	8
Orangensaft Frisch gepresst – Freshly squeezed Orange Juice	20cl	9
Tomatensaft Nature – <i>Tomato Juice Nature</i>	20cl	8
Virgin Mary	20cl	13

## KAFFEE & HEISSGETRÄNKE – COFFEE & HOT DRINKS

Espresso   Kaffee   Americano - <i>Espresso   Coffee   Americano</i>	6.50
Doppelter Espresso - <i>Double Espresso</i>	9
Single Cappuccino	8
Latte Macchiato	8
Milchkaffee - <i>Milk Coffee</i>	8
Hausgemachte Heisse Schokolade – <i>Homemade Hot Chocolate</i>	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*

# 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
Hayman's Old Tom	England	40%	4cl	16
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
Hudson Manhattan	Rye	46%	4cl	24
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

# 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
La Flor de Selva Petit Corona Petit Corona Honduras	14 cm	25 min	17

## STORCHEN SIGNATURE CIGARS FROM NICARAGUA

	<u>Länge   Length</u>	<u>Zeit   Time</u>	<u>CHF</u>
Storchen Maduro Robusto	 13.3 cm	30 min	22

# DEKLARATION – DECLARATION

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

Rind: Schweiz – Geflügel: Schweiz – Schwein: Schweiz

Unsere Fische kommen aus nachhaltiger und artgerechter Fischerei. Auf Fische, die akut vom Aussterben bedroht sind, verzichten wir gänzlich.

Lachs: Zucht | Schottland – Kaviar: Aquakultur | China

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

Burger Bun: Deutschland - Blini: Frankreich – Apfelstrudel: Österreich

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.

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

Beef: Switzerland – Poultry: Switzerland – Porc: Switzerland

Our fish is provided by sustainable and species-appropriate fisheries. We do not serve any fish that is under threat of extinction.

Salmon: Farmed | Scotland – Caviar: Aquaculture | China

All our bakery products are produced in Switzerland except for:

Burger Bun: Germany - Blini: France – Apple strudel: Austria

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.