



STORCHEN
ZÜRICH
BY THE LIVING CIRCLE

HERZLICH WILLKOMMEN IN DER BARCHETTA BAR & LOUNGE

André Scheffler 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 und Cantina alla Maggia, welche Teile des The Living Circle sind. 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

André Scheffler 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 and Cantina alla Maggia. This is The Living Circle – luxury fed by nature

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SPEISEN - MENU

11.30 Uhr bis 23:00 Uhr

11.30 am until 11 pm

PREMIUM ALTONAER KAVIAR

Blini | Sauerrahm

PREMIUM ALTONAER CAVIAR

Blini | Sour Cream

30g 80

50g 130

FOCACCIA CROSTINI

**Tomate | Taggiasca Olive
Parmigiano Reggiano**

Tomato | Taggiasca Olive
Parmigiano Reggiano

20

+23 mit 50g Ibérico de Bellota Schinken | with 50g Ibérico de Belotta Ham

SNACKS

Imperial Kaviar | Sellerie | Schalotte

KAVIAR MEETS OYSTER

Imperial Caviar | Celery | Shallot

55

THE LIVING CIRCLE PLÄTTLI

(Empfohlen für 2 Personen)

**Trockenwurst, Salsiccia und Speck | Bergkäse | Ei | Eingelegtes
Gemüse**

THE LIVING CIRCLE PLATTER

(Suggested for 2 people)

**Dry Sausage, Salsiccia and Bacon | Mountain Cheese | Egg | Pickled
Vegetables**

32



QUICHE

Kürbis | Pioppino Pilz | Portulak | Bergkäse von unserem Hof

QUICHE

Pumpkin | Pioppino Mushroom | Purslane | Mountain Cheese

16



UNSERE EMPFEHLUNGEN – OUR RECOMMENDATIONS

HAUSGERÄUCHERTER SCHOTTISCHER LACHS

Kapern | Meerrettich Mousse | Honig Dill Senf | Schalotte

INHOUSE SMOKED SCOTTISH SALMON

Caper | Horseradish Mousse | Honey Dill Mustard | Shallot

28



BURRATA

Rande | Pistazie | Wildkräuter Salat | Aceto Balsamico

BURRATA

Beetroot | Pistachio | Wild Herb Salad | Balsamic Vinegar

26

SELLERIE SUPPE

Steinpilz Ravioli | Schwarze Baumnuss

CELERY SOUP

Ravioli of Porcini | Black Walnut

18

SWISS SHRIMPS ROLL

Eisberg Salat | Mango

SWISS SHRIMPS ROLL

Iceberg Lettuce | Mango

48

UNSERE EMPFEHLUNGEN – OUR RECOMMENDATIONS

BARCHETTA CLUB SANDWICH

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

BARCHETTA CLUB SANDWICH

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

35

FROM OUR FARM

BRAMATA POLENTA

Ziegenkäse | Kastanienhonig
Kürbis | Schwarze Haselnuss

BRAMATA POLENTA

Goat Cheese | Chestnut Honey
Pumpkin | Black Hazelnut

28

TATAR VOM SCHWEIZER RIND

Getrüffeltes Eigelb | Pastinake

SWISS BEEF STEAK TARTARE

Truffled Egg Yolk | Parsnip

Vorspeise *Starter* 80g 28

Hauptgang *Main Course* 150g 46

zusätzlich mit Pommes Frites

additionally with French Fries

+8

UNSERE EMPFEHLUNGEN – OUR RECOMMENDATIONS

Spaghetti | Pecorino | Guanciale
SPAGHETTI CARBONARA
Spaghetti | Pecorino | Guanciale
34



CAESAR SALAT
Poulet | Romana Salat | Bauern Speck | Parmesan
Tomate | Croûton

CAESAR SALAD
Chicken | Romaine Lettuce | Bacon | Parmesan
Tomato | Croûton
32

SWISS WAGYU CHEESEBURGER
Burger Sauce | Speck | Zwiebel Marmelade
Jalapeño | Käse von unserem Hof | Gurke | Tomate

SWISS WAGYU CHEESEBURGER
Burger Sauce | Bacon | Onion Jam
Jalapeño | Cheese from our farm | Tomato | Cucumber
44

Auch als vegetarische Option erhältlich
Also available as a vegetarian option

37

Pommes Frites +8



SCHMACKHAFTE VERSUCHUNGEN – TASTY TEMPTATIONS

STORCHENTORTE

Hausgemachte Schokoladen Passionsfrucht Torte

STORCHEN CAKE

Homemade Chocolate Passionfruit Cake

10



VON UNSEREM HOF SCHLATTGUT: KUGEL GLACE/SORBET

Vanille | Schokolade | Erdbeer | Mokka | Zitrone | Himbeer

FROM OUR FARM SCHLATTGUT: SCOOP OF ICE CREAM/SORBET

Vanilla | Chocolate | Strawberry | Mocha | Lemon | Raspberry

5.5 pro Kugel – per Scoop

PORTION RAHM

PORTION WHIPPED CREAM

2

WARMER
APFELKUCHEN
WARM
APPLE CAKE

9

Crème Brûlée

Mango Sorbet | Pistazie

15

Crème Brûlée

Mango Sorbet | Pistachio

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 SA Ascona	 Merlot, Kerner, Sauvignon B., Chardonnay	Switzerland	10cl	10
			75cl	68
Riesling VV Van Volxem Mosel	Riesling	Germany	10cl	11
			75cl	75
«Cuvée Storchen» Zürichsee Schwarzenbach Meilen	Räuschling	Switzerland	10cl	10
			75cl	68
Pinot Grigio Alois Lageder Margreid	Pinot Grigio	Italy	10cl	9
			75cl	62
Grüner Veltliner Federspiel Weingut Knoll Wachau	Grüner Veltliner	Austria	10cl	12
			75cl	82
Gespritzter Weisswein – Süss Sauer White Wine Spritzer – Sweet Sour			15cl	9

ROSÉWEIN - ROSÉ WEIN

Symphonie	Grenache,	France	10cl	12
Château Saint Marguerite Provence	Cinsault		75cl	95

ROTWEIN - RED WINE

L'Usingolo		Merlot,	Switzerland	10cl	10
Cantina alla Maggia SA Ascona		Limberg, Zweigelt		75cl	68

Barolo «Truffle Hunter»	Nebbiolo	Italy	10cl	12.5
Bosio Family Estates Piedmont			75cl	84

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

Barbera D'Alba	Barbera	Italy	10cl	12.50
Prunotto 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
+1CHF



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

ALL FUN -> ZERO BOOZE

SPRITZ ZERO

17

Bitter Orange | Lemon | Ginger & Lemongrass Tonic

CITRUS FIZZ ZERO

17

Orange Juice | Lemon & Lime | Grenadine | Soda

GRAPEFRUIT ROSEMARY ZERO

17

Grapefruit | Rosemary | Honey | Ginger & Lemongrass Tonic

BLACK LIME GIMLET ZERO

17

Ginjuine Zero | Black Lime Cordial | Grapefruit

BLOOD ORANGE MULE ZERO

17

Blood Orange | Ginger | Lime

CLASSIC'S

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

MAI TAI	23
Jamaican Rum Rhum Agricole Triple Sec Lime Orgeat	
ROYAL BERMUDA YACHT CLUB	23
Bermuda Black Rum Triple Sec Falernum Lime Angostura	
OLD CUBAN	25
Bermuda Black Rum Sugar Syrup Lime Champagne Mint	
THE LAST WORD	23
Gin Maraschino Green Chartreuse Lime	
PAINKILLER	23
Bermuda Black Rum Pineapple Orange Coconut Nutmeg	
FRENCH MARTINI	23
Vodka Pineapple Chambord	
PENICILLIN	23
Bourbon Honey Ginger Lemon Juice Milk * Storchen Ice Cube	
SPICY MEZCAL MARGERITA	23
Mescal Triple Sec Chili Lime	

SIGNATURE COCKTAILS

LAVENDEL MARTINI	23
Lavender Vodka Vermouth Bianco Lemongrass	
APPLE MULE	22
Vodka Apple Cinnamon Lemon Ginger Beer Palo Santo	
WHITE ESPRESSO MARTINI	22
Vodka White Amaretto Tia Maria	
BLACK LIME GIMLET	22
Gin Black Lime Cordial Grapefruit	

EASY DRINKING

LILLET SPRITZ	18
Lillet Rose Grapefruit Prosecco	
GRAPEFRUIT ROSMARY SPRITZ	21
Tequila Blanco Grapefruit Honig Prosecco	
ROYAL WILDBERRY	25
Campari infused Wildberry Chocolate Bitter Champagne	
NEGRONI SBAGLIATO	22
Campari Vermouth Rosso Prosecco	
APEROL SOUR	21
Aperol Lemon Juice Orange Bitter	

BIER – BEER

Eichhof Lager vom Fass - draft	Switzerland	30cl	7
		50cl	9.5
Eichhof Lager Panaché vom Fass – draft	Switzerland	30cl	7
		50cl	9.5
Amboss Amber Trüb	Switzerland	33cl	8.5
Appenzeller Birra Da Ris (Glutenfrei)	Switzerland	33cl	9
Lagunitas IPA	USA	35cl	9
Erdinger	Germany	50cl	9.5
Schiffbrau Goldschatz	Switzerland	33cl	9
Eichhof Alkoholfrei - alcohol-free	Switzerland	33cl	7



WASSER & SOFTGETRÄNKE – WATER & SOFTDRINKS

Valsler Classic Silence	33cl	6.50
Coca-Cola Coca-Cola Zero	33cl	7
Gazosa Blaubeere Zitrone - Blueberry Lemon	35cl	8.5
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 Ginger & Lemongrass 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 – Fruit Juices	20cl	8
Orangensaft Frisch gepresst – Freshly squeezed Orange Juice	20cl	9
Tomatensaft Nature – Tomato Juice Nature	20cl	8
Virgin Mary	20cl	12.5

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 - Hot Chocolate	8.5

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*

Portion Tee - *Portion Tea* 9

SPIRITUOSEN – SPIRITS

APERITIFS & BITTERS

Aperol	Italy	11%	4cl	10
Appenzeller	Switzerland	29%	4cl	11
Averna Amaro Siciliano	Italy	29%	4cl	10
Campari	Italy	23%	4cl	10
Carpano Antica Formula	Italy	16.5%	4cl	12
Cynar	Italy	16.5%	4cl	10
Fernet Branca	Italy	42%	4cl	10
Green Velvet Absinth	Switzerland	48%	4cl	22
Lillet Blanc	France	17%	4cl	10
Matter Gran Classico	Switzerland	28%	4cl	12
Martini Ambrato	Italy	18%	4cl	13
Martini Rubino	Italy	18%	4cl	13
Pimm's No. 1	England	25%	4cl	10
Pernod	France	40%	4cl	12.5
Ramazotti	Italy	30%	4cl	10
Ricard	France	45%	4cl	12.5
Amaro Generoso	Switzerland	21%	4cl	14

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	16
Don Julio, Blanco	Mexico	38%	4cl	14
Don Juli, Reposado	Mexico	38%	4cl	16
Patron, Anejo	Mexico	40%	4cl	24
Gran Patron Platinum, Blanco	Mexico	40%	4cl	70
Clase Azul, Reposad	Mexico	40%	4cl	39

VODKA

Absolut	Sweden	40%	4cl	14
Absolut Elyx	Sweden	42.3%	4cl	18
Beluga Noble	Russia	40%	4cl	18
Belvedere	Poland	40%	4cl	17
Cîroc	France	40%	4cl	17
Grey Goose	France	40%	4cl	18
Eiko Japanese	Japan	40%	4cl	17
Titos	USA	40%	4cl	14


SPIRITUOSEN – SPIRITS

RUM, RHUM & CACHAÇA

Abuelo 7 Años	Panama	40%	4cl	14
Bacardi Superior	Mexico	44.5%	4cl	14
Bacardi Facundo Paraiso	Bahamas	40%	4cl	55
Cartavio XO	Peru	40%	4cl	24
Diplomatico Reserva Exclusiva	Venezuela	40%	4cl	16
Diplomatico Ambassador	Venezuela	47%	4cl	42
Havana Club 7 Años	Cuba	40%	4cl	16
Havana Club Tributo 2016	Cuba	40%	4cl	53
Santa Teresa 1796	Venezuela	40%	4cl	18
Trois Rivières Cuvée du Moulin	Martinique	40%	4cl	20
Zacapa 23 Años	Guatemala	40%	4cl	19
Plantation Fancy Pineapple	Trinidad & Tobago	40%	4cl	14
Dos Maderas Pedro Ximenez 5x5	Barbados	40%	4cl	16
Germana Clássico	Brazil	40%	4cl	14


SPIRITUOSEN – SPIRITS

GIN

Breil Pur	Switzerland	45%	4cl	17
Deux Frères	Switzerland	43%	4cl	20
Delta Spirits 	Switzerland	45%	4cl	16
Turicum	Switzerland	41.5%	4cl	17
Tschin	Switzerland	40%	4cl	19
Monkey 47	Germany	47%	4cl	19
Monkey Sloe Gin	Germany	29%	4cl	21
Gin Mare	Spain	42.7%	4cl	17
Malfy	Italy	41%	4cl	15
The Botanist	Scotland	46%	4cl	16
Hendrick's	Scotland	41.4%	4cl	15
Hayman's Old Tom	England	40%	4cl	15
Sipsmith	England	41.3%	4cl	16
Tanqueray	England	43.1%	4cl	14
Tanqueray No. TEN	England	47.3%	4cl	16
Bombay Sapphire Premier Cru	England	47%	4cl	17
Junipero	USA	49.3%	4cl	18
Ki No Bi Kyoto Sei	Japan	54.5%	4cl	18

SPIRITUOSEN – SPIRITS

MALT WHISKY

Glenmorangie 10 years	Highlands	40%	4cl	16
Oban 14 years	Highlands	43%	4cl	18
Auchentoshan Three Wood	Lowlands	43%	4cl	20
Auchentoshan 18 years	Lowlands	43%	4cl	24
Auchentoshan 21 years	Lowlands	43%	4cl	34
Balvenie Double Wood 12 years	Speyside	40%	4cl	19
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	15
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
Bowmore 25 years	Isle of Islay	43%	4cl	67
Laphroaig 10 years	Isle of Islay	40%	4cl	16
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	18
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
Crown Royal	Canada	40%	4cl	16

USA WHISKEY

Bulleit	Bourbon	45%	4cl	15
Maker's Mark	Bourbon	45%	4cl	16
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

JAPAN WHISKEY


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

SPIRITUOSEN – SPIRITS

COGNAC, ARMAGNAC, BRANDY & PISCO

Hennessy XO	France	40%	2cl	22
Remy Martin VSOP	France	40%	2cl	14
Remy Martin Louis XIII	France	40%	1cl/2cl	99/190
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	14
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	24
La Flor de Selva Robusto Robusto Honduras	12.1 cm	30 min	17
La Flor de Selva Petit Corona Petit Corona Honduras	14 cm	25 min	15
Hausmarke Cigarillo	13 cm	10 min	2.5

STORCHEN SIGNATURE CIGARS FROM NICARAGUA

		<u>Länge Length</u>	<u>Zeit Time</u>	<u>CHF</u>
Storchen Connecticut Robusto		13.3 cm	30 min	22
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: Italien | Schweiz

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

Lachs: Zucht | Schottland – Shrimp: Zucht | Schweiz

Auster: Frankreich

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

Burger Bun: Deutschland - Blini: Frankreich – Brioche Toast: Schweiz

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.

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: Italy | 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 – Shrimp: Farmed | Switzerland

Oyster: France

All our bakery products are produced in Switzerland except for:

Burger Bun: Germany - Blini: France – Brioche Toast: Switzerland

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.