



BAR

FERRARI – TRENTINO

	10cl	75cl
Ferrari Maximum – Blanc de Blancs brut ^{V+} <i>Chardonnay</i>		68
Ferrari Maximum Rosé brut ^{V+} <i>Pinot Nero, Chardonnay</i>	10	70
Ferrari Perlé brut 2013 ^{V+} <i>Chardonnay</i>	12.5	85
Ferrari Riserva Lunelli extra brut 2009 ^{V+} <i>Chardonnay</i>		108
Giulio Ferrari Riserva extra brut 2007 ^{V+} <i>Chardonnay</i>		165

SPARKLING

	10cl	75cl
Prosecco Valdobbiadene brut 2018/19 <i>Col de' Salici, Veneto, Italy – Glera</i>	9	61
Veuve Clicquot Brut Carte Jaune <i>Champagne, France – Pinot Noir, Chardonnay, Pinot Meunier</i>	20	140
Veuve Clicquot Brut Rosé <i>Champagne, France – Pinot Noir, Chardonnay, Pinot Meunier</i>	23	160

ROSÉ WINE

	10cl	75cl
Scalabrone Bolgheri Rosato 2018 <i>Tenuta Guado al Tasso, Toscana, Italy – Cabernet Sauvignon, Merlot</i>	8	54

WHITE WINE

	10 cl	75 cl
Roero Arneis 2018	10	69
<i>Bruno Giacosa, Piemonte, Italy – Arneis</i>		
Terre à Boire 2017	8.5	59
<i>Louis Bovard, Epesses, Suisse – Chasselas</i>		
Château Mont-Pérat blanc 2014/15	8.5	59
<i>Bordeaux, France – Sauvignon Blanc, Sémillon, Muscadelle</i>		
Porer 2018 ^{v+}	8.5	59
<i>Alois Lageder, Alto Adige, Italy – Pinot Grigio</i>		

RED WINE

	10 cl	75 cl
Bindella – Vino Nobile di Montepulciano 2016	9	61
<i>Tenuta Vallocaia, Italy – Sangiovese, Colorino, Canaiolo nero, Mammolo</i>		
Insoglio del Cinghiale 2018	9.5	64
<i>Tenuta di Biserno, Toscana, Italy – Syrah, Merlot, Cabernet franc, Cabernet Sauvignon, Petit Verdot</i>		
Cúmaro Riserva 2014/15 ^{v+}	9.5	65
<i>Umani Ronchi, Marche, Italy – Montepulciano</i>		
Foradori 2016/18 ^{v+}	8.5	59
<i>Foradori, Trentino, Italy – Teroldego</i>		
Château Belle-Vue 2014	9.5	65
<i>Haut-Médoc, Bordeaux, France – Cabernet Sauvignon, Merlot, Petit Verdot</i>		
Les Terrasses Velles Vinyes 2016	12	80
<i>Alvaro Palacios, Priorat, Spain – Garnacha, Cariñena</i>		

BEER

Chopfab <i>draft</i>	33cl	8	Grimbergen <i>Blond</i>	25cl	8
Chopfab <i>Hell</i>	33cl	8	Schneider <i>Weisse</i>	33cl	8
Coopers <i>Pale Ale</i>	37.5cl	8	Calanda <i>Radler</i>	33cl	7.5
			Eichhof <i>alkoholfrei</i>	33cl	7

APERITIF

	Vol.-%	4cl		Vol.-%	4cl
Jsotta <i>Bianco</i>	17°	9	Lillet <i>Blanc</i>	17°	10
Jsotta <i>Rosé</i>	17°	9	Lillet <i>Rosé</i>	17°	10
Jsotta <i>Rosso</i>	17°	9	Lillet <i>Rouge</i>	17°	10
Antica <i>Formula</i>	17°	14	Campari	32°	10
Martini <i>Bianco</i>	15°	10	Cynar	16.5°	10
Martini <i>Rosso</i>	15°	10	Punt E Mes	16°	10
Martini <i>Fiero</i>	15°	10	Ricard	45°	12

SOFT DRINKS / JUICES

San Pellegrino / Acqua Panna	25 cl	4.5
	50 cl	6
	100 cl	11
Coca Cola / Zero	33 cl	6
Rivella rot / blau	33 cl	6
Süssmost / Apfelschorle Ramseier	33 cl	6
Eistee Hausgemacht / Home-made	30 cl	6.5
Gassosa / Limonata / Aranciata Rosso	35.5 cl	7.5
<i>Galvanina</i>		
Paloma Pink	20 cl	7
<i>Grapefruit Lemonade</i>		
Chinotto San Pellegrino	20 cl	5.5
Sanbitter	10 cl	5
Thomas Henry	20 cl	6.5
<i>Tonic Water, Bitter Lemon, Spicy Ginger Beer, Ginger Ale</i>		
Fentimens Tonic Water	12.5 cl	6.5
Fever-Tree Mediterranean Tonic Water	20 cl	6.5
Ananassaft	30 cl	6.5
<i>Pineapple juice</i>		
Cranberrysaft	30 cl	6.5
<i>Cranberry juice</i>		
Grapefruitsaft	30 cl	6.5
<i>Grapefruit juice</i>		
Passionsfruchtsaft	30 cl	6.5
<i>Passion fruit juice</i>		
Tomatensaft <i>gewürzt oder nature</i>	30 cl	7.5
<i>Tomato juice plain or spiced</i>		
Frisch gepresster Orangensaft	30 cl	8
<i>Freshly squeezed orange juice</i>		

LIQUEURS & BITTERS

	Vol.-%	4cl		Vol.-%	4cl
Amaretto <i>di Saronno</i>	28°	10	Ingwerer Liqueur	20°	10
Baileys <i>Irish Cream</i>	17°	10	Berliner Luft	18°	8
Baileys <i>Chocolate Luxe</i>	15.7°	12	Hierbas	26°	8
Borghetti <i>Espresso Liqueur</i>	25°	10	Limoncello	25°	10
Frangelico	20°	10	Sambuca <i>Molinari</i>	38°	10
Cointreau	40°	10	Averna Amaro	32°	10
Chambord	16.5°	10	Fernet Branca	40°	10
			Jägermeister	35°	10
			Ramazzotti / <i>Rosato</i>	30°	10

SHERRY & PORT

	Vol.-%	5cl		Vol.-%	5cl
Tio Pepe <i>Fino Seco</i>	15°	10	Taylor's Port <i>10 years</i>	20°	13
Lustau Amontillado <i>Rare Escuadrilla</i>	18.5°	12	Taylor's Port <i>20 years</i>	20°	18
			Taylor's Port <i>30 years</i>	20°	32

PISCO

	Vol.-%	4cl		Vol.-%	4cl
<i>Pisco Lapostolle</i>	40°	16	<i>Pisco Kappa</i>	40°	18

VODKA

	Vol.-%	4cl		Vol.-%	4cl
Ketel One	40°	14	Naked Chase	40°	20
Beluga	40°	20	Stolichnaya Elit	40°	20
Beluga Gold	40°	38	Tito's handmade	40°	17
Belvedere	40°	18	Turicum Vodka	40°	18
Chopin Potato	40°	18	Ultimat	40°	28
Ciroc	40°	16	Valt	42°	18
Grey Goose	40°	17	Zubrowka	40°	15
Lion's	40°	16	42 Below	40°	16

GIN

	Vol.-%	4cl		Vol.-%	4cl
Tanqueray <i>London Dry</i>	43.1°	14	Gordons <i>Pink Gin</i>	37.5°	14
Tanqueray <i>N° Ten</i>	47.3°	18	Hendrick's Gin	41.4°	16
Tanqueray <i>Rangpur</i>	41.3°	17	Iron Balls	40°	20
Tanqueray <i>Sevilla</i>	41.3°	16	London No.1 <i>Blue Gin</i>	47°	20
Berliner <i>Brandstifter</i>	43.3°	18	Monkey 47	47°	18
Bombay Sapphire <i>London Dry</i>	40°	14	Monkey 47 <i>Sloe Gin</i>	29°	18
Brockmans	40°	18	Noble White	43°	22
Bulldog	40°	16	Nordés	40°	16
Gin Mare	42.7°	18	Plymouth	57°	18
Gin Sul	43°	22	<i>Navy Strength</i>		
			The Botanist	46°	18
			Turicum	41.5°	18
			William Chase	48°	18

RUM

	Vol.-%	4cl		Vol.-%	4cl
Pampero Blanco	37,5°	14	Flor de Caña 18 years	40°	18
Pampero Especial	40°	14	Gosling's Black Seal	40°	16
Appleton	43°	18	Gosling's 151 Proof	75.5°	20
<i>Estate Extra 12 years</i>			Havana Club	40°	16
Appleton	43°	34	<i>7 Años</i>		
<i>Estate Extra 21 years</i>			Kraken Black Spiced	40°	15
Bacardi Cuatro 4 Años	40°	15	Matusalem 15 years	40°	17
Black Tears	35°	15	Pusser's Gunpowder	54.5°	19
<i>Cuban Spiced</i>			Pyrat XO Reserve	40°	18
Diplomático	40°	18	Sailor Jerry Spiced	40°	15
<i>Reserva Exclusiva 12 Años</i>			Santa Teresa 1796	40°	18
Don Papa 7 years	40°	18	Trois Rivières 1999	42°	28
Don Papa 10 years	40°	20	Zacapa Centenario 23	40°	19
El Dorado 15 years	43°	21	Zacapa XO Centenario	40°	32

SPRITZER

«terrasse» Spritz	15
<i>Prosecco, tonic, home-made mango-thyme syrup, lime juice, rhubarb bitters</i>	
Pink Spritz	12
<i>Jsotta Rosé, tonic, pink peppercorn syrup, fresh grapefruit</i>	
Campari Milano	15
<i>Prosecco, Campari, cranberry juice, mint, lime</i>	
Wild Berry's	15
<i>Prosecco, wild berry tonic, Chambord, lime juice, berries</i>	
William Tell	17
<i>Prosecco, Ketel One Vodka, apple liqueur, calvados, Rose's Lime Juice</i>	

NON-ALCOHOLIC

«terrasse» Punch	12
<i>home-made raspberry syrup, lime juice, pineapple juice, cranberry juice</i>	
Coconut Kiss	12
<i>cream of coconut, heavy cream, pineapple juice, strawberry syrup</i>	
Cucumber & Tonic	12
<i>cucumber syrup, lemon juice, cucumber, mediterranean tonic, lemon twist</i>	
Shirley Temples Son	12
<i>spicy ginger beer, Sprite, lime juice, grenadine</i>	
Solero	12
<i>Home-made mango-thyme syrup, lemon juice, passion fruit juice, cream of coconut, heavy cream</i>	
Paloma Refresher	12
<i>Paloma Lemonade, lime juice, vanilla syrup, passion fruit juice, orange juice, Himalayan salt</i>	

CHAMPAGNE COCKTAILS

Old Cuban	21
<i>Champagne, Bacardi Cuatro, lime juice, sugar, fresh mint, Angostura Bitters</i>	
Seelbach Cocktail	21
<i>Champagne, Bulleit Bourbon, Cointreau, Peychaud's Bitter, Angostura Bitters, orange twist</i>	

DRINKS & COCKTAILS

Pisco

Pisco Sour	18
<i>Pisco Lapostolle, egg white, lime juice, sugar, cinnamon</i>	
Chilcano	19
<i>Pisco Kappa, lime juice, ginger ale, Angostura Bitters, lime twist</i>	

Vodka

Vesper Martini	18
<i>Tanqueray Gin, Ketel One Vodka, Kina L'Avion d'Or, lemon twist</i>	
Passion	18
<i>Ketel One Vodka, passion fruit juice, lime juice, caramel syrup, fresh passionfruit</i>	
Clubland Fizz	18
<i>Ketel One Vodka, white portwine, lemon juice, sugar, soda, bitters</i>	
Limmatwasser	18
<i>Zubrowka Vodka, fresh mint, Rose's Lime Juice, apple juice, orange bitters</i>	

DRINKS & COCKTAILS

Gin

- Martinez Martini** 18
Old Tom Gin, Isotta Rosso, orange bitters, maraschino liqueur, orange twist
- Upside Down Negroni** 18
Brockmans Gin, Aperol, Isotta Bianco, berries, orange twist
- Clover Club** 18
Tanqueray Gin, homemade raspberry syrup, lemon juice, egg white
- Ramos Gin Fizz** 18
Tanqueray Gin, lime & lemon juice, sugar, soda, egg white, heavy cream, orange flower water
- Lady Killer** 18
Tanqueray Gin, Cointreau, apricot brandy, orange juice, pineapple juice, passion fruit juice
- Gin Basil Smash** 20
Gin Mare, fresh basil, lemon juice, sugar, lemon twist
- Last Word** 20
Tanqueray Gin, Chartreuse Verte, maraschino liqueur, lime juice, lime twist

Whisky

- Boulevardier** 18
Bulleit Rye, Campari, Isotta Rosso, lemon twist
- Vieux Carré** 18
Bulleit Rye, Carlos I, Isotta Rosso, Bénédictine, Peychaud's Bitter, Angostura Bitters
- Continental Sour** 19
Bulleit Rye, lemon juice, sugar, red portwine
- Lynchburg Lemonade** 19
Jack Daniel's No.7, Cointreau, lemon juice, lemonade, Angostura Bitters

DRINKS & COCKTAILS

Mezcal

«terrasse» on fire 18
Mezcal Vida, homemade mango-thyme syrup, mandarin syrup, lime juice, passion fruit juice

Mezcarlidos 19
Mezcal Meteoro, elderflower syrup, lime juice, pineapple juice

Tequila

Tommy's Margarita 18
Don Julio Reposado, lime juice, agave syrup, Himalayan salt

Paloma Highball 18
Don Julio Blanco, lime juice, Paloma Lemonade, Himalayan salt

Rum

El Presidente 18
Pampero Especial, Isotta Bianco, Cointreau, grenadine, orange twist

Spiced Rum Punch 18
Spiced rum, passionfruit liqueur, lime juice, almond syrup, orange juice, pineapple juice

Dark'N'Stormy 21
Zacapa 23 Centenario, lime juice, Spicy Ginger Beer, lime twist

Pusser's Painkiller 21
Pusser's Gunpowder Rum, cream of coconut, orange juice, pineapple juice, nutmeg

WHISKY – SINGLE MALT

	Vol.-%	4cl		Vol.-%	4cl
Aberlour <i>10 years</i>	40°	16	Laphroaig <i>10 years</i>	40°	17
Ardbeg <i>10 years</i>	46°	18	Oban <i>14 years</i>	43°	18
Cardhu <i>12 years</i>	40°	16	Säntis Malt <i>Dreifaltigkeit</i>	52°	22
Cragganmore <i>12 years</i>	40°	16	Säntis Malt <i>Himmelberg</i>	43°	20
Dalwhinnie <i>15 years</i>	43°	18	Talisker <i>10 years</i>	45.8°	16
Glenfarclas 105	60°	22	The Balvenie <i>12 years Double Wood</i>	40°	18
Glenkinchie <i>12 years</i>	43°	16	The Glenlivet <i>Founders Reserve</i>	40°	16
Glenmorangie <i>10 years</i>	40°	16	The Glenlivet <i>15 years</i>	40°	20
Glenmorangie <i>12 years Quinta Ruban</i>	46°	20	The Glenlivet <i>18 years</i>	43°	28
Glenmorangie <i>18 years</i>	43°	28	The Glenlivet XXV	43°	52
Highland Park <i>12 years</i>	40°	18			
Lagavulin <i>16 years</i>	43°	18			

WHISKEY

American	Vol.-%	4 cl	Blended	Vol.-%	4 cl
Bulleit <i>Bourbon</i>	45°	14	Canadian Club	40°	14
Bulleit <i>Rye</i>	45°	14	John Jameson	40°	14
Bulleit <i>Bourbon 10 years</i>	45°	18	Johnnie Walker <i>Red Label</i>	40°	14
Buffalo <i>Trace</i>	40°	16	Johnnie Walker <i>12 years Black Label</i>	40°	16
Booker's <i>7 years</i>	63.9°	26	Johnnie Walker <i>Blue Label</i>	40°	42
Blanton's <i>Straight from the Barrel</i>	63° - 67°	28	J & B	40°	14
Jack Daniel's <i>No. 7</i>	40°	16	Chivas Regal <i>12 years</i>	40°	16
Jack Daniel's <i>Gentleman Jack</i>	40°	18	Chivas Regal <i>18 years</i>	40°	22
Maker's Mark	45°	17	Chivas Regal <i>25 years</i>	40°	48
Woodford <i>Reserve</i>	43.2°	18	Tullamore Dew	40°	14

TEQUILA & MEZCAL

	Vol.-%	4cl		Vol.-%	4cl
Don Julio <i>Blanco</i>	38°	14	Sierra <i>Milenario Añejo</i>	40°	22
Don Julio <i>Reposado</i>	38°	15	Mezcal <i>Amores Espadin</i>	40°	18
Espolon <i>Blanco</i>	40°	15	Mezcal <i>Buen Suceso</i>	40°	20
Espolon <i>Reposado</i>	40°	16	Mezcal <i>Marca Negra</i>	50.9°	22
Patron <i>Silver</i>	40°	18	Mezcal <i>Meteoro Espadin</i>	45°	19
Patron <i>Reposado</i>	40°	19	Mezcal <i>del Maguey Vida</i>	42°	18
Patron <i>Añejo</i>	40°	22	Mezcal	46°	26
Porfidio <i>Añejo</i>	39°	18	<i>del Maguey Chichicapa</i>		
Sierra	40°	18			
<i>Milenario Reposado</i>					

ADDITIONALS

Softdrinks / Soda	4.5
Frischer Fruchtsaft / Fresh fruit juice	6.5

COGNAC & ARMAGNAC

	Vol.-%	2cl		Vol.-%	2cl
Hennessy <i>VS</i>	40°	13	Rémy Martin <i>VSOP</i>	40°	14
Hennessy <i>XO</i>	40°	22	Rémy Martin <i>XO</i>	40°	20
Martell <i>Cordon Bleu</i>	40°	24	Bas-Armagnac Laberdolive Hors d'Age	42°	19

BRANDY & CALVADOS

	Vol.-%	2cl		Vol.-%	2cl
Carlos <i>Primero</i>	38°	10	Torres Jaime I <i>30 years «Reserva de la Familia»</i>	38°	28
Carlos <i>Impérial XO</i>	38°	18	Calvados <i>Lauriston Hors d'Age</i>	40°	13
Lepanto	36°	14			

CLASSICS

Montag bis Mittwoch

11:30 - 22:30

Donnerstag bis Freitag

11:30 - 23:00

Samstag

14:00 - 23:00

Sonntag

14:00 - 22:00

Monday to Wednesday

11:30 - 22:30

Thursday to Friday

11:30 - 23:00

Saturday

14:00 - 23:00

Sunday

14:00 - 22:00

CLASSICS

Apero Plättli	28.5	
Crostini misti	18	
<i>Crostini mit Thunfischpâté, Rauchlachs und Tomaten</i>		
<i>Roasted bread slices with tuna paste, smoked salmon and tomatoes</i>		
Club Sandwich	29	
<i>Toast belegt mit Pouletbrust, scharfer Mayonnaise, Tomaten, Eisbergsalat, Speck, frittierten Zwiebeln und Parmesan, dazu Streichholzkartoffeln</i>		
<i>Toast filled with chicken breast, spicy mayonnaise, tomatoes, iceberg lettuce, bacon, fried onions and parmesan cheese, served with shoestring potatoes</i>		
«terrasse» Cheeseburger	32	
<i>Premium Rindfleisch-Burger mit Gruyere, Speck, Tomaten, Salat und BBQ-Pfeffersauce, dazu Streichholzkartoffeln</i>		
<i>Premium beef burger with Gruyere cheese, bacon, tomatoes, lettuce and BBQ pepper sauce served with shoestring potatoes</i>		
Beyond-Burger ^{∨+}	29	
<i>Kurkuma-Aioli, Maisbun, Avocado, Pommes Frites</i>		
<i>Tumeric aioli, maize bun, avocado, french fries</i>		
Rindstatar «terrasse»	26	36
<i>Brioche Toast</i>		
<i>Beefsteak tartare with brioche toast</i>		
Nüsslisalat	21	
<i>Geräucherte Alpstein-Entenbrust, Feigen, Orangenvinaigrette</i>		
<i>Smoked Alpstein-duck breast, figs, orange vinaigrette</i>		
Caesar Salad	18	24
<i>Lattichsalat, Caesardressing, rote Zwiebeln, Ei, Parmesan, Knoblauch-Croûtons</i>		
<i>Lettuce salad, Caesar dressing, red onions, egg, parmesan cheese, garlic croutons</i>		
<i>mit Pouletbrust</i>	+9	
<i>with chicken breast</i>		
<i>mit Riesencrevette (3 Stück)</i>	+12	
<i>with king prawn (3 pieces)</i>		
Triangoli	26	34
<i>Büffel-Ricotta-Spinatfüllung, Basilikumbutter</i>		
<i>Buffalo ricotta and spinach filling, basil butter</i>		

ORIGIN

Fisch-Herkunft

Crevetten aus Vietnam

Flusskrebse aus China

Lachs aus Schottland

Zander aus Estland

Origin of fish

Prawns & king prawns from Vietnam

Crayfish from China

Salmon from Scotland

Pike-perch from Estonia

Fleisch-Herkunft

Rind, Kalb und Speck aus der Schweiz

Poulet aus der Schweiz

Rohschinken aus Italien

Bauernschinken aus der Schweiz

Origin of meat

Beef, veal and bacon from Switzerland

Chicken from Switzerland

Raw ham from Italy

Farmer's ham from Switzerland

*Für Informationen zu Allergenen in den einzelnen Gerichten,
wenden Sie sich bitte an unsere Mitarbeitenden.*

For information about allergens, please contact our staff

*Für Informationen zu Allergenen in den einzelnen Gerichten
wenden Sie sich bitte an unsere Mitarbeitenden.*

Alle Preise in CHF inkl. MwSt./885/10.19