



BAR

# APERITIVO FERRARI

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1 Glas Ferrari Maximum brut <sup>V+</sup>

&

Crostini

*Dreierlei Crostini*

19

## FERRARI – TRENTINO

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10cl / 75cl / 150cl / 300cl

Ferrari Maximum – Blanc de Blancs brut <sup>V+</sup>

*Chardonnay*

11 / 70 / 139 / 280

Ferrari Maximum Rosé brut <sup>V+</sup>

*Pinot noir, Chardonnay*

12.5 / 78

Ferrari Perlé brut 2016/17 <sup>V+</sup>

*Chardonnay*

14 / 85 / 180

Ferrari Riserva Lunelli  
extra brut 2010/2015 <sup>V+</sup>

*Chardonnay*

125

Giulio Ferrari Riserva  
del Fondatore extra brut 2007/09 <sup>V+</sup>

*Chardonnay*

195

# WHITE WINE

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	10cl	75cl
<b>Blancfumat 2022</b>	9	62
<i>Collavini, Friuli, Italy – Sauvignon blanc</i>		
<b>Porer 2021/22 Bio <sup>V+</sup></b>	9.5	64
<i>Alois Lageder, Alto Adige, Italy – Pinot grigio</i>		
<b>Montagny 1er Cru 2020/21</b>	12.5	86
<i>Clos Chaudron, France – Chardonnay</i>		
<b>Roero Arneis 2022</b>	11	75
<i>Bruno Giacosa, Piemonte, Italy – Arneis</i>		

# ROSÉ WINE

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	10cl	75cl	150cl
<b>Calafuria rosato 2022</b>	8	52	110
<i>Tormaresca, Puglia, Italy – Negroamaro</i>			

# RED WINE

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	10cl	75cl
<b>Insoglio del Cinghiale 2021/22</b>	9	62
<i>Tenuta di Biserno, Toscana, Italy – Syrah, Merlot, Cabernet franc, Cabernet Sauvignon, Petit Verdot</i>		
<b>Barrua 2019</b>	12	78
<i>Punica, Sardegna – Carignano, Cabernet Sauvignon, Merlot</i>		
<b>PSI 2020</b>	13.5	90
<i>Bodegas y Viñedos Alnardo, Ribera del Duero Tinto fino, Garnacha</i>		
<b>Goulée Medoc AOC 2015</b>	14	95
<i>Château Cos D'Estournel, France Cabernet Sauvignon, Cabernet franc, Merlot</i>		

SIE WÜNSCHEN EINE GRÖßERE AUSWAHL?  
FRAGEN SIE NACH UNSERER WEINKARTE.

# CHAMPAGNER

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	10cl	37.5cl	75cl	150cl	300cl
			<i>Jahrgänge</i>		
<b>Mumm Grand Cordon Brut</b> <i>Pinot noir, Chardonnay, Pinot Meunier</i>	19		119	240	520
<b>Mumm Grand Cordon Rosé</b> <i>Pinot noir, Chardonnay, Pinot Meunier</i>	23		139	280	
<b>Perrier Jouët Belle Epoque</b> <i>Chardonnay, Pinot noir, Pinot Meunier</i>			310	700	
			2008/13	2012	
<b>Ruinart R</b> <i>Chardonnay, Pinot noir</i>			179		
<b>Ruinart Rosé</b> <i>Pinot noir, Pinot Meunier</i>		110	189	410	
<b>Ruinart Blanc de Blancs</b> <i>Chardonnay</i>		115	199	420	
<b>Krug Grande Cuvée</b> <i>Pinot noir, Chardonnay, Pinot Meunier</i>			360		
<b>Dom Perignon</b> <i>Pinot noir, Chardonnay, Pinot Meunier</i>			440	1060	
			2013	2010	
<b>Dom Perignon Luminous</b> <i>Pinot noir, Chardonnay</i>			460	920	
			2013	2010	
<b>Dom Perignon Rosé</b> <i>Pinot noir, Chardonnay</i>			720		
			2008		
<b>Armand de Brignac Gold Brut</b> <i>Pinot noir, Chardonnay, Pinot Meunier</i>			590		
<b>Louis Roederer Cristal Brut</b> <i>Pinot noir, Chardonnay</i>			420	1080	
			2014	2008	

# ITALIAN SPUMANTE

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	10cl	75cl
<b>Prosecco Valdobbiadene brut 2022</b>	10	62
<i>Col de' Salici, Veneto – Glera</i>		
<b>Cuvée Royale – Marchese Antinori Franciacorta brut</b>		75
<i>Montenisa, Lombardia – Chardonnay, Pinot bianco, Pinot nero</i>		
<b>Marchese Antinori Rosé – Franciacorta</b>		86
<i>Montenisa, Lombardia – Pinot nero</i>		

# SPRITZER & LOW ALCOHOL

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<b>«terrasse» in Pink</b>	15
<i>Vermouth Rosé, Tonic Water, Rosa Pfeffersirup, frische Grapefruit</i>	
<b>Twisted Lemonade</b>	15
<i>Vermouth Rosso, Campari, Zitronensaft, Bitter Lemon, Zitronenzeste</i>	
<b>«terrasse» Spritz</b>	16
<i>Prosecco, Tonic Water, Limettensaft, Rhabarber Bitter, Mango-Thymiansirup</i>	
<b>Wild Berry's</b>	16
<i>Prosecco, Wild Berry Tonic Water, Chambord, Limettensaft</i>	
<b>Swiss Apricot</b>	16
<i>Morand Apricot Sour Fruit, Zitronensaft, Tonic, Prosecco oder Frozen</i>	
<b>Big Apple</b>	16
<i>Hausgemachter Apfel-Infused Gin, Limettensaft, Supasawa, Apfelsaft, Prosecco</i>	
<b>Frosé</b>	17
<i>Aperitivo Rosato, Hibiskussirup, Zitronensaft, gefrorener Rosé</i>	
<b>Spicy Almond</b>	17
<i>Amaretto, Drambuie, Limettensaft, Spicy Ginger Beer</i>	
<b>Tasmanian Devil</b>	17
<i>Pimm's, Cherry Heering, Zitronensaft, Grapefruitsaft</i>	
<b>«Ferrari» Testarossa</b>	18
<i>Ferrari Maximum Rosé brut, Zitronensaft, Himbeersirup</i>	

*Vodka: Ketel one – Gin: Tanqueray – Whisky: Johnnie Walker  
Rum: Pampero – Tequila: Don Julio – Vermouth: Belsazar*

# CLASSIC COCKTAILS

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<b>Mint Julep</b>	19
<i>Bourbon, Zuckerwürfel, frische Minze, Angostura Bitters, Soda</i>	
<b>Vesper Martini</b>	20
<i>Gin, Vodka, Kina L'Avion d'Or</i>	
<b>Martinez Martini</b>	20
<i>Vermouth Rosso, Old Tom Gin, Maraschino-Likör, Orange Bitter</i>	
<b>Boulevardier</b>	20
<i>Bourbon Whiskey, Campari, Vermouth Rosso</i>	
<b>Ramos Gin Fizz</b>	20
<i>Gin, Limetten- &amp; Zitronensaft, Zuckersirup, Soda, Eiweiss, Vollrahm</i>	
<b>Dark'N'Stormy</b>	20
<i>Myer's Rum, Limettensaft, Spicy Ginger Beer</i>	
<b>Grasshopper</b>	20
<i>Crème de Menthe, Crème de Cacao, Rahm</i>	
<b>Brandy Alexander</b>	20
<i>Cognac VSOP, Crème de Cacao, Rahm, Muskatnuss</i>	
<b>Gin Basil Smash</b>	21
<i>Gin, frischer Basilikum, Zitronensaft, Zuckersirup</i>	
<b>Old Cuban</b>	22
<i>Dark Rum, Limettensaft, frische Minze, Zuckersirup, Angostura Bitters, Champagner</i>	
<b>Mai Tai</b>	22
<i>Dark Rum, White Rum, Cointreau, Limettensaft, Mandelsirup, Ananassaft, Muskatnuss</i>	

# SIGNATURE COCKTAILS

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<b>Upside Down Negroni</b>	20
<i>Brockman's Gin, Aperol, Vermouth Bianco</i>	
<b>«terrasse» on fire</b>	20
<i>Mezcal, Limettensaft, hausgemachter Mango-Thymiansirup, Passionsfruchtsaft, flambierte Passionsfrucht</i>	
<b>Limmatwasser</b>	20
<i>Zubrowka Vodka, Rose's Lime Juice, Apfelsaft, Orangen Bitter, frische Minze</i>	
<b>Mayas Fashion</b>	20
<i>Diplomatico Reserva, Demerara Zucker, Chocolate Bitter, Coffee Bitter</i>	
<b>Coriandrum</b>	20
<i>Tequila Reposado, frischer Koriander, Buttermilch, Zitronensaft, Zuckersirup</i>	
<b>Lavender Sour</b>	20
<i>Lavendel-Infused Vodka, Zitronensaft, Eiweiss, Lavendelsirup</i>	
<b>Cucumber Lover</b>	20
<i>Gurken-Infused Campari, Vermouth Rosso, Ginger Beer, Gurkenschäum</i>	
<b>Narciso</b>	20
<i>Randen-Infused Vodka, Honig, Supasawa, Paychands Bitter</i>	
<b>Unholy</b>	20
<i>White Rum, Cognac VSOP, hausgemachter Williams-Zimtsirup, Zitronensaft, Chocolate Bitter</i>	
<b>Mystery Lady</b>	20
<i>Gin, Citrussorbet, Hibiskus, Passionsfrucht, Champagne</i>	
<b>Grape</b>	20
<i>Gin, Supasawa, Fermentierte Traube, Red Fruit Bitter</i>	

# TERRASSE SPECIALS

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<b>Blue Moon</b>	20
<i>Gin, Cointreau, Blue Curaçao, Ananassaft, Bitter Lemon</i>	
<b>Italian Margartia</b>	20
<i>Tequila, Amaretto, Cointreau, Zitronensaft</i>	
<b>Tropical Champagner</b>	20
<i>Dark Rum, Orangensaft, Maracujasirup, Zitronensaft, Champagner</i>	
<b>Boston Tea Party</b>	22
<i>Gin, Vodka, Rum, Cointreau, Zitronensaft, Khalua, Grand Marnier, Coca Cola</i>	

## NON ALCOHOLIC

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<b>«terrasse» Punch</b>	15
<i>Limbeersirup, Limettensaft, Ananassaft, Cranberrysaft</i>	
<b>Cucumber &amp; Tonic</b>	15
<i>Gurkensirup, Zitronensaft, Mediterranean Tonic, Gurkenrolle</i>	
<b>Solero</b>	15
<i>Mango-Thymiansirup, Zitronensaft, Passionsfruchtsaft, Kokosnusscrème, Vollrahm</i>	
<b>Bob</b>	15
<i>Grapefruitsaft, Ananassaft, Caramelsirup, Zitronensaft</i>	
<b>Ipanema</b>	15
<i>Limetten, Ginger Ale, brauner Zucker, Soda</i>	
<b>Mojito in China</b>	15
<i>Limetten, frische Minze, brauner Zucker, Ice Tea</i>	
<b>Terrasse Light</b>	15
<i>Orangensaft, Cranberrysaft, Mandarinensirup, Buttermilch, Zitronensaft</i>	
<b>Cranberry Colada</b>	15
<i>Cranberrysaft, Ananassaft, Kokossirup</i>	



# APERITIFS & BITTERS

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	Vol.-%	4cl
Jsotta Bianco / Rosé / Rosso	17°	9
Martini Bianco / Rosé / Rosso / Fiero	17°	9
Belsazar Bianco / Rosé / Rosso	18°	9
Lillet Blanc / Rosé / Rouge	17°	10
Noilly Prat	15°	10
Punt E Mes	16°	10
Antica Formula	17°	14
Anna Famosa	15°	14
Appenzeller	29°	10
Campari	32°	10
Cynar	16.5°	10
Pernod Ricard	45°	12
Montenegro Amaro	23°	10
Averna Amaro	32°	10
Fernet Branca	40°	10
Jägermeister	35°	10
Ramazzotti / Rosato	30°	10

# NON ALCOHOLIC APERITIFS

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	Vol.-%	4cl
Jsotta Senza Bianco / Bitter / Rosso	0.0°	8
Martini Floreale / Vibrante	0.5°	8

# LIQUEUR

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	Vol.-%	4cl
Amaretto Adriatico	28°	14
Baileys Irish Cream	17°	10
Berliner Luft	18°	8
Cointreau	40°	10
Frangelico	20°	10
Hierbas	26°	8
Limoncello	25°	10
Patron XO Café	35°	12
Sambuca Molinari	38°	10
Pussanga	38°	14
Chartreuse Verte	55°	14
St. Germain	20°	11
Chambord	16.5°	13
Grand Marnier	40°	13
Swiss Abricot Sur Fruit	21.5°	14
Mr. Black Coffee Liqueur	23°	14

# VODKA

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## SWITZERLAND

Turicum Vodka

Vol.-% 4cl

40° 16

## FRANCE

Ciroc

Grey Goose

Vol.-% 4cl

40° 18

40° 18

## NETHERLANDS

Ketel One

Vol.-% 4cl

40° 14

## POLAND

Belvedere

Chopin Potato

Ultimate

Zubrowka

Vol.-% 4cl

40° 18

40° 18

40° 18

37.5° 14

## RUSSLAND

Beluga White Label

Beluga Gold Line

Stolichnaya Elit

Vol.-% 4cl

40° 18

40° 26

40° 20

## SWEDEN

Absolut

Valt Single Malt Vodka

Vol.-% 4cl

40° 14

40° 15

## USA

Tito's Handmade

Vol.-% 4cl

40° 17

# GIN

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## SWITZERLAND

	Vol.-%	4cl
Bald Rock Gin	40°	18
Falco	43°	22
Noble White Alpina Gin	43°	16
Rooftop Gin	40°	20
Turicum Gin	41.5°	18
Turicum Wood Barreled Gin	41.5°	20

## UNITED KINGDOM

	Vol.-%	4cl
Bombay Sapphire London Dry	40°	14
Brockmans	40°	18
Bulldog London Dry Gin	40°	15
Hayman's Old Tom Gin	41.4°	16
Hendrick's	41.4°	16
London No.1 Blue Gin	43°	17
Plymouth Original	41.2°	15
Plymouth Navy Strength	57°	18
Tanqueray London Dry	43.1°	14
Tanqueray N° Ten	47.3°	18
Tanqueray Rangpur	41.3°	17
Tanqueray Flor de Sevilla	41.3°	16
The Botanist	46°	18

# GIN

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## FRANCE

The Gardener

Vol.-% 4cl  
42° 20

## GERMANY

Berliner Brandstifter

Vol.-% 4cl  
43.3° 18

Ferdinand's Saar Dry Gin

44° 19

Gin Sul

43° 22

Lech Life

42° 19

Monkey 47

47° 20

Monkey 47 Sloe Gin

29° 22

Schrödinger's Katze

44° 20

## ITALY

Malfy Gin con Arancia

Vol.-% 4cl  
41° 16

Malfy Gin con Limone

41° 16

Malfy Gin con Grapefruit

41° 16

## JAPAN

Ki No Bi Kyoto Gin

Vol.-% 4cl  
45.7° 25

Roku Gin

43° 18

## SPAIN

Gin Mare

Vol.-% 4cl  
42.7° 18

Nordés

40° 16

# WHISKIES

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## SCOTCH SINGLE MALT

	Vol.-%	4cl
Aberlour 10 years	40°	16
Ardbeg 10 years	46°	18
Cardhu 12 years Speyside	40°	16
Cragganmore 12 years	40°	16
Dalwhinnie 15 years	43°	18
Glenfarclas 105	60°	25
Glenkinchie 12 years	43°	18
Glenmorangie 10 years	40°	16
Glenmorangie 12 years	46°	18
Glenmorangie 14 years	46°	20
Glenmorangie 18 years	43°	28
Highland Park 12 years	40°	18
Lagavulin 16 years	43°	18
Laphroaig 10 years	40°	17
Macallan 12 years	43°	25
Macallan 18 years	43°	48
Oban 14 years	43°	20
Spring Bank 10 years	43°	22
Spring Bank 15 years	46°	25
Spring Bank 18 years	43°	35
Talisker 10 years	45.8°	18
The Balvenie 12 years Double Wood	40°	18
The Glenlivet Founders Reserve	40°	18
The Glenlivet 15 years	40°	24
The Glenlivet 18 years	43°	30
The Glenlivet XXV 25 years	43°	57

## JAPANESE

	Vol.-%	4cl
Hakushu 12 years	40°	49
Hibiki Harmony Japanese Blend	43°	32
Yamazaki Suntory 12 years	43°	52

# WHISKIES

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<b>AMERICAN</b>	Vol.-%	4cl
Blantons	46.5°	34
Buffalo Trace	40°	16
Bulleit Bourbon	45°	16
Bulleit Rye	45°	17
Bulleit Bourbon 10 years	45°	20
Heaven's Door Rye	43°	20
Heaven's Door Bourbon	42°	25
Heaven's Door Double Barrel	50°	32
Jack Daniel's Old No. 7	40°	14
Jack Daniel's Gentleman Jack	40°	18
Maker's Mark	45°	17
Wistlepig Rye 10 years	50°	24
Woodford Reserve	43.2°	18
Canadian Club	40°	14

<b>BLENDED</b>	Vol.-%	4cl
Chivas Regal 12 years	40°	16
Chivas Regal 18 years	40°	25
Chivas Regal 25 years Blenden Scotch	40°	54
J&B Rare Blenden Scotch	40°	14
Johnnie Walker Red Label	40°	14
Johnnie Walker 12 years Black Label	40°	16
Johnnie Walker Blue Label	40°	45
Monkey Shoulder Blended Single Malt	40°	16

<b>IRISH</b>	Vol.-%	4cl
John Jameson	40°	14
Roe & Co	40°	18

<b>SWISS</b>	Vol.-%	4cl
Säntis Malt	52°	22

# RUM

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<b>ANGUILLA</b>	Vol.-%	4cl
Pyrat XO Reserve	40°	18
<b>BAHAMAS</b>	Vol.-%	4cl
Bacardi Cuatro 4 Añejo	40°	15
Bacardi Carta Blanca	40°	14
<b>BERMUDA</b>	Vol.-%	4cl
Gosling's Black Seal	40°	15
<b>CUBA</b>	Vol.-%	4cl
Black Tears Cuban Spiced	40°	15
Havana Club Añejo 3 Años	40°	14
Havana Club Añejo 7 Años	40°	18
Ron de Cuba Liberation 15 Años	40°	25
<b>DOMINICAN REPUBLIC</b>	Vol.-%	4cl
Barcelo Gran Añejo	37.5°	14
Matusalem 15 Years	40°	18
Matusalem 23 Years	40°	23
<b>GUATEMALA</b>	Vol.-%	4cl
Zacapa Centenario 23 Solera	40°	22
Zacapa XO Centenario	40°	32
<b>GUYANA</b>	Vol.-%	4cl
El Dorado 15 Year Old	43°	21



# RUM

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## JAMAICA

	Vol.-%	4cl
Appleton Estate 12 Years	43°	18
Appleton Estate 21 Years	43°	32
Coruba Overproof	74°	16
Myer's	40°	14

## MARTINIQUE

	Vol.-%	4cl
Trois Rivières 1999	42°	28

## NICARAGUA

	Vol.-%	4cl
Centenario 18 Years Flor de Cana	40°	22

## PANAMA

	Vol.-%	4cl
Malecon Rare Proof 20 Years	48.4°	20

## PHILIPPINES

	Vol.-%	4cl
Don Papa 10 Years	43°	25
Don Papa Baroko	40°	22

## TRINIDAD & TOBAGO

	Vol.-%	4cl
Kraken Black Spiced	40°	16

## VENEZUELA

	Vol.-%	4cl
Diplomático 12 Years Reserva Exclusiva	40°	18
Pampero Blanco	37.5°	14
Pampero Añejo Especial	40°	14
Santa Teresa Añejo Grand Reserva	40°	18
Santa Teresa 1796 Solera	40°	26

## VIRGIN ISLANDS

	Vol.-%	4cl
Pusser's Gunpowder	54.5°	20

# TEQUILA

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	Vol.-%	4 cl
Calle 23	40°	18
Clase Azul Plata	40°	32
Clase Azul Reposado	40°	47
Don Julio Blanco	38°	18
Don Julio Reposado	38°	20
Komos Añejo Cristalino	40°	37
Komos Reposado Rosa	40°	32
Patron Silver	40°	18
Patron Reposado	40°	19
Patron Añejo	40°	22

# MEZCAL

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	Vol.-%	4 cl
Mezcal Buen Suceso	40°	20
Mezcal Marca Negra	50.9°	25
Mezcal Meteoro Espadin	45°	19
Mezcal del Maguey Vida	42°	20

# SHERRY & PORTWINE

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

# COGNAC

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	Vol.-%	2 cl
Hennessy VSOP	40°	13
Hennessy XO	40°	22
Martell Cordon Bleu	40°	24
Rémy Martin VSOP	40°	13
Rémy Martin XO	40°	22

# BRANDY

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	Vol.-%	2 cl
Carlos Primero	38°	10
Carlos Impérial XO	38°	18
Lepanto 12 Años	36°	14
Torres Jaime I 30 Years	38°	20

# ARMAGNAC

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	Vol.-%	2 cl
Chateau de Laubade	40°	14
Gensac Armagnac 15 Ans	43°	13

# CALVADOS

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	Vol.-%	2 cl
Calvados Morin Père & Fils	41°	8
Calvados Lauriston Hors d'Age	40°	14

# PISCO

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	Vol.-%	4 cl
Pisco Lapostolle	40°	16
Pisco Aba	40°	18

# GRAPPA

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	Vol.-%	2 cl
Oro - Grappa di Vino Nobile di Montepulciano	43°	9.5
Il Merlot <sup>V+</sup> - Monovitigno	41°	10
Nonino <sup>V+</sup> - Riserva Antica Cuvée 5 Years	43°	12
Tignanello - Tenuta Tignanello	42°	14

# LIQUEUR

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	Vol.-%	2 cl
Vieille Prune VSOP Morin Père & Fils	41°	10

# BOTTLES

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<b>VODKA</b>	Vol.-%	70cl	175cl	300cl
Absolut	40°	200		
Beluga Gold Line	40°	460	790 150cl	
Beluga White Label	40°	270		
Belvedere	40°	270	710	
Grey Goose	40°	270	710	1250
Stolichnaya Elit	40°	300		

<b>GIN</b>	Vol.-%	70cl	175cl
Bombay Sapphire London Dry	40°	200	
Gin Mare	42.7°	270	
Hendrick's	41.4°	250	650
Tanqueray N° Ten	47.3°	270	

<b>WHISKIES</b>	Vol.-%	70cl
Chivas Regal 12 years	40°	250
Johnnie Walker 12 years Black Label	40°	250
Jack Daniel's Old No. 7	40°	200

<b>TEQUILA</b>	Vol.-%	70cl
Patron Silver	40°	270
Patron Reposado	40°	290

<b>RUM</b>	Vol.-%	70cl
Diplomático 12 Years Reserva Exclusiva	40°	270
Havana Club Añejo 7 Años	40°	270

6 SOFTGETRÄNKE INKLUSIVE  
PRO 70CL-FLASCHE.

# BEER

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Chopfab Draft	33cl	8
Chopfab Bleifrei (alkoholfrei)	33cl	7
Birra Moretti	33cl	8
Erdinger Weissbier	33cl	8
Guinness	33cl	9
Appenzeller Zitronen-Panaché	33cl	7

# SOFT DRINKS

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San Pellegrino / Acqua Panna	50cl	6
Coca Cola / Zero	33cl	6
Rivella rot / blau	33cl	6
Süssmost / Apfelschorle	33cl	6
Hausgemachter Ice Tea	30cl	8
Gazosa 1883	35.5cl	7
<i>Limone, Amara</i>		
Chinotto	20cl	6
Sanbitter	10cl	6
Fever Tree Mediterranean Tonic Water	20cl	7
Thomas Henry	20cl	7
<i>Tonic Water, Bitter Lemon, Ginger Ale, Spicy Ginger Beer, Cherry Blossom Tonic</i>		

# FINGER FOOD

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<b>Marinated Olives</b> <sup>v+</sup> <i>Marinierte Oliven</i>	7
<b>Parmesan</b> <sup>v</sup> <i>Parmesanstücke</i>	8
<b>Crostini Misti</b> <i>Rindstatar, Oliventapenade, Thunfischstatar</i>	15
<b>Avocado Fritters</b> <sup>v+</sup> <i>Frittierte Avocado, Jalapeño Dip</i>	16
<b>Fritto Misto</b> <i>Crevetten, Calamari, Zitrus-Aioli</i>	21
<b>Club Sandwich</b> <i>Pouletbrust, Speck, Salat, Cocktailsauce, Pommes allumettes</i>	29

# CLASSICS

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<b>Beef Tartare</b> <i>Rindstatar, Eigelbcrème, Toast</i>	24	36
<b>Caesar Salad</b> <i>Mini Lattich, Speck, Parmesan, Croûtons, Caesar Dressing mit Poulet mit Crevetten</i>	16	22 +10 +15
<b>Tomato &amp; Burrata</b> <sup>v</sup> <i>Farbige Tomaten, Burrata, Basilikum, Olivenöl</i>		21
<b>Beef Burger</b> <i>Rindsburger, exotische Tomatenmayonnaise, Rotweinzwiebeln, Blattsalat, Tomaten, Süsskartoffel-Fries</i>		36

# WEEKEND LATE SNACK

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FR & SA ab 23:00 Uhr

<b>la vita è bella Platte – 2 Personen</b> <i>Parmaschinken, Bresaola, Mortadella, Parmesan, Oliven, Brot</i>	48
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*v vegetarisch / v+ vegan  
Für Informationen zu Allergenen in den einzelnen Gerichten  
wenden Sie sich bitte an unsere Mitarbeitenden.*

*Alle Preise in CHF inkl. MwSt./885/07.23*

