

WELCOME TO
THE BAR & LOBBY



THE CHEDI
ANDERMATT, SWITZERLAND

On behalf of our entire team, we are delighted to welcome you and invite you to experience a moment of relaxation. Whether joining us for a quiet afternoon, an aperitif, or an evening of conversation, we hope you will feel at home in the warm atmosphere of our bar and lobby lounges. Discover our carefully curated selection of beverages and culinary offerings, thoughtfully chosen to reflect both timeless classics and contemporary refinement. It is our pleasure to serve you, and we hope your experience with us will be both memorable and enjoyable.

Bar & Lobby Team, The Chedi Andermatt

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LOUIS XIII

Think a Century Ahead

Guided by visionary Cellar Master, Baptiste Loiseau,
we continue our legacy by preserving
precious eaux-de-vie for future generations.
These treasures of our terroir recount
an enduring bond with Nature.
Through them, LOUIS XIII Cognac is forever reborn,
a timeless spirit whose soul is unwavering.

Time is our raw material, and every
drop of LOUIS XIII is our living legacy.

For the curios	1cl	95
For the passionate	2cl	180
For the aficionados	4cl	270

FROM MOUNTAIN SOIL TO ASIAN SPICE

Eine Signature-Cocktail-Kollektion, inspiriert von der Begegnung zwischen den Schweizer Alpen und der Eleganz Asiens.

A signature cocktail collection inspired by the meeting of the Swiss Alps and the elegance of Asia.

Entdecken Sie fünf Geschmacksreisen

Explore five flavor journeys

HERB
FLORAL
ROOT
SEED
FRUIT

Jeweils aus zwei Perspektiven dargestellt: die eine geprägt von alpiner Frische, die andere von orientalischen Aromen.

Each expressed through two perspectives: one shaped by alpine freshness, the other by oriental aromas.

Unsere Signature-Cocktails sind täglich ab 15:00 Uhr erhältlich.

Signature cocktails are available daily from 3:00 PM onwards.

MOUNTAIN SOIL

Inspiziert von der ruhigen Tiefe und der erdigen Eleganz der Alpenlandschaft
inspired by the calm depth and earthy elegance of the alpine landscape

HERB

discovery gin, kräuterlikör, vanillesirup, sahn, limettensaft
discovery gin, herbal liqueur, vanilla syrup, heavy cream, lime juice

25

FLORAL

mount gay rum, weisswein, jasminhonigsirup, orangenbitter
mount gay rum, white wine, jasmine honey syrup, orange bitters

25

ROOT

ingweraufgegossener se busca mezcal, jsotta bitter, randen-soda
ginger-infused se busca mezcal, jsotta bitter, beetroot soda

25

SEED

kümmelinfundierter 1800 tequila, hausgemachter kastanienlikör,
espresso, choco bitter
*caraway-infused 1800 tequila, homemade chestnut liqueur,
espresso, chocolate bitters*

25

FRUIT

williams bergof, aprikosenaufgegossener jsotta bianco,
kräuter- und zitrusbitter
williams bergof, apricot-infused jsotta bianco, herbal and citrus bitters

25

ASIAN SPICE

Raffinierte Interpretation aromatischer Gewürze und orientalischer Aromen
A refined interpretation of aromatic spice and oriental flavours

HERB

mount gay rum, schwarzer tee, kokoscreme, limettensaft, vanillesirup
mount gay rum, black tea, coconut cream, lime juice, vanilla syrup

25

FLORAL

ume-pflaumenlikör, jsotta blanco, zitronensaft, jasminhonigsirup
ume plum liqueur, jsotta blanco, lemon juice, jasmine honey syrup

25

ROOT

gerösteter reisaufguss mit stoli vodka, baijiu,
jsotta dry vermouth, bambus-salzlake
roasted rice-infused stoli vodka, baijiu, jsotta dry vermouth, bamboo brine

25

SEED

sesam-stoli vodka, trockener sherry, thai-basilikum, limette
sesame stoli vodka, dry sherry, thai basil, lime

25

FRUIT

botanist gin, yuzu sake, ponzu, jasmin-soda
botanist gin, yuzu sake, ponzu, jasmine soda

25

Low-Alco Cocktails (0.5-1.2%)

Furka

g`nuine zero, tonic, limettensaft, kirschlikör, kirschsoda
g`nuine zero, tonic, lime juice, cherry liqueur, cherry soda 20

Gin Fizzero

g`nuine zero, italian orange, bergamottenlikör,
bergamotte-mandarinen-soda
*g`nuine zero, italian orange, bergamot liqueur,
bergamot mandarin soda* 20

Homemade Lemonade

Chedi Classic

erdige frische aus den bergen, zitrone trifft wilde kräuter
a crisp mountain freshness, lemon meets wild herbs 14

Passion Fruit

tropisch, frisch und leicht wild
tropical, fresh and slightly wild 14

Raspberry

saftig, lebendig, beerenfrisch
juicy, vibrant, berry fresh 14

Basilic

frisch, grün, mit zitrone und basilikum
fresh, green, with lemon and basil 14

0% Mocktails & Low-Alco Cocktails

La Bouqueria

himbeeren, ananassaft, passionsfruchtsirup,
kokoscreme, limette
*raspberries, pineapple juice, passion fruit syrup,
coconut cream, lime*

20

The Beach

ananassaft, zitronensaft, orgeat, soda
pineapple juice, lemon juice, orgeat, soda

20

0,00 ‰ - 100% Taste Drinks

jsotta bianco senza, *switzerland* («vermouth»)

4cl

7

jsotta rosso senza, *switzerland* («vermouth»)

4cl

7

jsotta aperitivo senza, *switzerland*

4cl

8

jsotta bitter senza, *switzerland*

4cl

8

with orange juice or soda

+7

«Spirits»

g`nuine zero, *switzerland* («gin»)

4cl

9

perfect serve with swiss mountain tonic

+7

rebels 0.0% rum alternative, *switzerland*

4cl

1

Beer

Draught Beer

stiär biär	5.0%	30cl	9
stiär biär	5.0%	50cl	12

gebraut am ufer des sees im herzen der schweiz. golden im glas, leicht malzig und unfiltriert – ein bier mit charakter aus uri

brewed on the shores of the lake in the heart of switzerland. golden in the glass, slightly malty and unfiltered – a beer full of character from uri

eichhof lager	4.8%	30cl	9
eichhof lager	4.8%	50cl	12

*traditionelles lager aus luzern. leicht, erfrischend und unkompliziert
traditional lager from lucerne. light-bodied, refreshing and straightforward*

Bottled Beer

insel german coast double IPA	7.5%	33cl	12
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reiches, strahlend goldenes bier mit noten von kiefer und harz, ein beispiel für eine brauerei, die einige der besten biere der welt produziert

rich, radiant golden color crowned by a fine-pored taste of pinecones, which shows why this brewery is doing the best beer in the world.

appenzeller weizen	5.2%	50cl	12
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klassisches weizenbier im bayerischen stil aus appenzell.

hell strohgelb mit noten von banane und nelke

classic bavarian-style wheat beer from appenzell. bright straw yellow, with notes of banana and clove

eichhof non-alcoholic		33cl	9
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*unkompliziertes alkoholfreies lager aus luzern, frisch und erfrischend
uncomplicated non-alcoholic lager from lucerne, crisp and refreshing*

Wine by the Glass

Champagne by the Glass

Laurent-Perrier «brut millésimé 2015» 10cl 26

Laurent-Perrier «cuvée rosé» NV 10cl 35

Sparkling Wine by the Glass

Weingut zum Rosenberg Pinot Noir, Uri, Switzerland 10cl 25

Glass of Prosecco Veneto Italy, 10cl 16

White Wine

2023 Petite Arvine « Clos de Mangold », Valais, Switzerland 10cl 24

Chardonnay, Petrusa Friuli Venezia Giulia, Italy 10cl 20

Pouilly-Fumé «Villa Paulus» Domaine Masson-Blondelet Loire, France. *Sauvignon Blanc* 10cl 20

Rosé Wine

2024 Chateau Minuty et Or Provence, France 10cl 20

Red Wine

Chianti Classico Riserva, Villa Antinori Tuscany, Italy. *Sangiovese* 10cl 16

Cornalin Gregor Kuonen Valais, Switzerland 10cl 20

Château La Fleur-Pourret, 2016 Bordeaux, France. *Merlot, Cab. Franc, Cab. Sauvignon* 10cl 22

Whisk(e)y

balvenie double wood 12y	40%	4cl	18
balvenie caribbean cask 14y	43%	4cl	24
balvenie french oak 16y	47.6	4cl	29
bruichladdich islay barley	50%	4cl	20
bruichladdich octomore 09.1	57%	4cl	43
bruichladdich port charlotte heavily peated 2012	50%	4cl	24
bruichladdich classic laddie	50%	4cl	20
glenfiddich 15y solera reserve	51%	4cl	20
glenfiddich ipa	43%	4cl	21
kavalan solist ex-bourbon cask strength, taiwan	59.4%	4cl	33
kavalan solist vinho barrique, taiwan	57.1%	4cl	47
lagavulin 16y	43%	4cl	24
laphroaig 10y	43%	4cl	17
laphroaig 18y	48%	4cl	45
macallan 12y double cask	40%	4cl	24

Gin

bombay sapphire, england	40%	4cl	16
botanist, scotland	46%	4cl	15
botanist distiller's strength, scotland	50%	4cl	16
gin mare, spain	43%	4cl	18
kinobi, japan	45.7%	4cl	16
kinotea, japan	45.1%	4cl	18
monkey 47, germany	47%	4cl	20
nordés gin, spain	40%	4cl	16

Rum / Rhum / Ron

le chat rum, switzerland	40%	4cl	20
mount gay eclipse, barbados	40%	4cl	15
mount gay extra old, barbados	43%	4cl	20
mount gay 1703 master select 2019, barbados	43%	4cl	58
ron barcelo blanco, dominican republic	37.5%	4cl	15
ron barcelo imperial, dominican republic	43%	4cl	18
ron barcelo i. 30 aniversario, dominican republic	43%	4cl	29

Tequila/Mezcal

1800 silver reserva	38%	4cl	15
cenote anejo	40%	4cl	25
cenote blanco	40%	4cl	17
cenote reposado	40%	4cl	20
se busca joven mezcal	40%	4cl	20

Vodka

stoli elit, <i>latvia</i>	40%	4cl	24
stoli citros, <i>latvia</i>	37.5%	4cl	15
stoli, <i>latvia</i>	40%	4cl	15
white bull, <i>switzerland</i>	40.5%	4cl	14

Cognac

remy martin 1738	40%	2cl	15
remy martin 300th anniversary coupe	40%	2cl	180
remy martin VSOP	40%	2cl	14
remy martin XO	40%	2cl	24

Brandy/Grappa/Eaux de vie

carlos I imperial, <i>spain</i>	38%	2cl	14
la ticinella grappa nostrana, <i>switzerland</i>	41.5%	2cl	12
williams berghof, <i>switzerland</i>	40%	2cl	10
zwetschgen berghof, <i>switzerland</i>	40%	2cl	10

Vermouth

jsotta rosè vermouth, <i>switzerland</i>	17%	4cl	12
jsotta dry vermouth, <i>switzerland</i>	17%	4cl	12
jsotta bianco vermouth, <i>switzerland</i>	17%	4cl	12
jsotta rosso vermouth, <i>switzerland</i>	17%	4cl	12

For our full selection of spirits, please feel free to ask your waiter.

Afternoon Tea

14:00 – 17:00

The Chedi afternoon tea

50 p. P.

salzige sandwiches

trüffel-eiersalat | pastrami und senf | räucherlachs

savory sandwiches

truffle egg salad | pastrami and mustard | smoked salmon

süsse gebäcke

joghurt- und pfirsich pavlova | schokoladentarte | haselnuss choux

sweet pastries

yoghurt and peach pavlova | chocolate tart | hazelnut choux

scones | *rosinenscones* | *clotted cream* | *konfitüren*

scones | *raisin scones* | *clotted cream* | *jams*

inklusive einer portion dammann frères tee.

geniessen sie das umfassende verwöhnpaket mit einem glas champagner.

including a pot of dammann frères tea.

enjoy the full indulgent experience with an additional glass of champagne.

laurent-perrier «brut millésimé 2012»

+ 26

laurent-perrier «cuvée rosé»

+ 35

zu klassisch? versuchen sie es mit unserem exklusiven «the chedi gin»

too classic? give it a try with our exclusive «the chedi gin»

«the chedi gin» + swiss mountain tonic

+28

30 Minuten Zubereitungszeit bei kurzfristiger Bestellung

30 minutes preparation time for short-notice orders

Sushi & Sashimi

BY MASAJI NAKANISHI

mittwoch-sonntag | wednesday-sunday

18:00 – 22:00 | 6:00pm – 10:00pm

sashimi

6 stück | 6 pieces 48
lachs | thunfisch | hamachi
salmon | tuna | hamachi

12 stück | 12 pieces 88
lachs | thunfisch | hamachi | jakobsmuschel | garnele | wolfsbarsch
salmon | tuna | hamachi | scallop | prawn | sea bass

nigiri - sushi

4 stück | 4 pieces 36
lachs | thunfisch | hamachi | garnele
salmon | tuna | hamachi | prawn

6 stück | 6 pieces 54
lachs | thunfisch | hamachi | garnele | jakobsmuschel | wolfsbarsch
salmon | tuna | hamachi | prawn | scallop | sea bass

8 stück | 8 pieces 72
lachs | thunfisch | hamachi | garnele | jakobsmuschel | wolfsbarsch | aal
salmon | tuna | hamachi | prawn | scallop | sea bass | eel

maki - sushi

8 stück | 8 *pieces*

gurke oder avocado 35
cucumber or avocado

lachs oder thunfisch oder negitoro 40
salmon or tuna or negitoro

uramaki - sushi

6 stück | 6 *pieces*

avocado & gurke | sesam | mayo 26
avocado & cucumber | sesame | mayo

avocado & lachs | sesam | mayo 29
avocado & salmon | sesame | mayo

pikanter thunfisch 29
spicy tuna

california roll 35
krabbe | avocado | gurke | tobiko | sesam | mayo
crab | avocado | cucumber | tobiko | sesame | mayo

dragon roll 35
pikantes garnelen-tempura | avocado | gurke | lachs | tobiko | mayo
spicy shrimp tempura | avocado | cucumber | salmon | tobiko | mayo

Homemade Snacks

bergkartoffel chedi kräutermischung joghurt-dip <i>mountain potato chedi herb mix yoghurt dip</i> G	10
vegetarische samosas minz-chutney tamarind sauce <i>vegetarian samosas mint chutney tamarind sauce</i> A G	12
dynamite-garnelen tigergarnelen chili mayo <i>dynamite prawns tiger prawns chili mayo</i> A B G	12
arancini mais trüffel speck-emulsion <i>arancini corn truffle bacon emulsion</i> A C G	12
edamame mit salz oder chili <i>edamame with salt or chili</i>	12

OPENING HOURS

TÄGLICH VON 12:00 UHR BIS 22:00 UHR
DAILY FROM 12PM UNTIL 10PM

Oona – Pure Swiss Alpine Caviar

oona ist der erste schweizer kaviar vom stör, der in natürlich warmem bergquellwasser gezüchtet wird.

oona is the first swiss caviar from sturgeon bred in naturally warm mountain spring water.

THE CHEDI SELECTION N°103

blinis | schalotten | wachtelei | schnittlauch | saure sahne

blinis | shallots | quail egg | chives | sour cream A | C | D | G

20g	100
30g	158
125g	558

Oyster – Fines De Claires

CLASSIC

rotweinessig | schalotten | schwarzer pfeffer

red wine vinegar | shallots | black pepper O | R

ASIAN

daikon-rettich | ingwer | schwarzer sesam | ponzu

daikon radish | ginger | black sesame | ponzu O | R | N | F

1 stück	10	1 dutzend	99
<i>1 piece</i>		<i>1 dozen</i>	


Light Dishes & Platters

malai chicken kebab | safran | joghurt | mango 28
malai chicken kebab | saffron | yoghurt | mango G | L | M | O

auswahl an gedämpften chinesischen dim sum (4 stück) 27
selection of steamed chinese dim sum (4 pieces) see dim sum menu
see Dim Sum Menu

auswahl von knusprigen chinesischen dim sum (4 stück) 27
selection of crispy fried chinese dim sum (4 pieces) see dim sum menu
see Dim Sum Menu

andermatter plättli – lokaler rohschinken | urner fleisch | yak-salsiz | 34
rohspeck | lokaler käse | senfrüchte
ander matt platter – local cured ham | urner meat | yak salsiz | bacon | local
cheese | mustard fruits G | L | M | O

vietnamesische reispierröllchen | frühlingsrollen | grüner papayasalat 28
vietnamese rice paper rolls | spring rolls | green papaya salad A | F | L | N | C 

luma beef tartar | eigelb | belper knolle | saisonale pickles 38
luma beef tartar | egg yolk | belper knolle | seasonal pickles A | C | D | M | O

Soups

geröstete tomatencreme | sauer Teig-chips | frischkäse 18
roasted tomato cream | sourdough chips | cream cheese A | G

rindsconsommé | wurzelgemüse | flädli 24
beef consommé | root vegetables | flädli A | C | L | O | G

Fresh Pasta

spaghetti | makkaroni | ombeliche | tagliolini
spaghetti A | macaroni A | C | ombeliche A | C | tagliolini A | C

bolognesesauce 35
bolognese sauce A | C | O | L

tomate & basilikum 30
tomato & basil O | L

buttercreme & trüffel 37
butter cream & truffle A | C | G

garnelen | fisch | muscheln | tomate | chili 45
*prawns | fish | mussels | tomato | chili
A | C | G | B | R*

eigelb | geräucherter speck | sbrinz 38
egg yolk | smoked speck | sbrinz A | C | G

Salads

saisonaler blattsalat | gurke | karotte | ei | dressing nach wahl 24
seasonal salad | cucumber | carrot | egg | dressing of your choice C

dressings:

french C|O|A|L|D

asian N|O|A|F|C|M|O|E

balsamic C|M|O

yoghurt G|M|O

kirschtomate | feta | peperoni | gurke | schalotten | oregano 24
cherry tomato | feta | bell pepper | cucumber | shallots | oregano G|O

caesar salat – mini-lattich | ei | parmesan | croûtons | knuspriger speck 24
caesar salad – romaine | egg | parmesan | croûtons | crispy bacon A|C|G|M|O|D

grillierte schweizer garnelen +16
grilled swiss prawns B|G

gebratenes poulet +12
fried chicken G

knuspriger tofu +8
crispy tofu A|C|O|G

avocado | gurke | dill | minze | zitrus-vinaigrette | sauerteig | ricotta 24
avocado | cucumber | dill | mint | citrus vinaigrette | sourdough | ricotta G|N|E

burrata | artischocken | kräuteröl | rucola | wurzelgemüse 29
burrata | artichokes | herbal oil | rocket | root vegetables G|M

Sandwiches & Burger

CLUB SANDWICH CLASSIC

poulet | speck | spiegelei | tomate | gurke | salat 39
chicken | bacon | fried egg | tomato | cucumber | lettuce A | C

CRISPY CHICKEN BURGER

bbq-sauce | avocado | salat 42
bbq sauce | avocado | lettuce A | C

LUMA BEEF BURGER

raclettekäse | zwiebeln | salat 45
raclette cheese | onions | lettuce A | G

ANDERMATT WAGYU BURGER

sauerteigbrötchen | speck | salat | cole slaw 55
sourdough bun | bacon | lettuce | cole slaw A | C | G | L

Sourdough Sandwich

pastrami | vollkorn-Senfdip | Bergkäse | Salat | Gurken 36
pastrami | wholegrain mustard dip | mountain cheese | lettuce | pickles
A | M | G

halloumi | avocado | basilikum-pesto | rucola | tomate 36
halloumi | avocado | basil pesto | rocket | tomato A | G

Oben genannte sandwiches und burger werden mit pommes frites serviert.
the above-mentioned sandwiches and burgers are served with french fries.

Swiss Classics

schweizer fish & chips | zander | erbsen | limetten-aioli-dip | pommes 49
swiss fish & chips | pike perch | peas | lime aioli dip | french fries A | D | M

chedi rösti | raclette und bergkäse | spiegelei 32
chedi rösti | raclette and mountain cheese | fried egg C | G

schweizer rohschinken +8
swiss cured ham

wildpilze +8
wild mushrooms

perigord-trüffel +8 pro gramm
perigord truffle per gram

zürcher geschnetzeltes | kalbsfilet | champignons |
kartoffelrösti | saisonales gemüse 62
veal zurich style | mushrooms | potato rösti | seasonal vegetables G | O

ander matt yak wurst | käsespätzle | knusprige zwiebeln | apfel 39
ander matt yak sausage | cheese spätzle | crispy onions | apple A | G

steak des tages | kartoffelwedges | mangold | confit-knoblauch | 69
bergkräuterbutter
steak of the day | potato wedges | swiss chard | confit garlic | mountain herb butter G

fisch des tages | babyspinat | spätzle | fischbrühe | aromatisches öl 65
fish of the day | baby spinach | spatzle | fish broth | aromatic oil A | G

Asian Classics

- reisnudeln | erdnüsse | mungbohnen sprossen | tofu | garnelen 52
rice noodles | peanuts | mung bean sprouts | tofu | prawns A|B|C 🍲
- nasi goreng - gebratener reis | poulet | ei | gemüse | garnelen 48
nasi goreng - fried rice | chicken | egg | vegetables | prawns A|B|C|F|L|R|N 🍲
- murgh makhani - im tandoor gebackene pikante pouletschenkel |
tomatensauce | bockshornklee | basmatireis 54
murgh makhani - tandoor-baked spicy chicken thighs L|O|G|M 🍲
tomato sauce | fenugreek | basmati rice
- black pepper beef - gebratenes rindsfilet | schwarzer pfeffer 70
knuspriger knoblauch | peperoni | schalotten | gebratener reis
black pepper beef - stir-fried beef fillet | black pepper A|C|F|R 🍲
crispy garlic | peppers | shallots | fried rice
- poulet kathi roll - gebratener wrap | ei | gemüsecurry | tandoori poulet 34
chicken kathi roll - toasted wrap | egg | vegetable curry | tandoori chicken
A|G|C|L|M|O 🍲
- vegane kathi roll - gebratener wrap | gemüsecurry | tofu 29
vegan kathi roll - toasted wrap | vegetable curry | tofu A|F|M|L|O 🍲 

Desserts 12:00 – 00:00

Fragen Sie unser Personal nach der erlesenen Auswahl unseres Kuchen-Trolleys, kreiert von unserer renommierten Pâtissière Giulia Mancusi.

Please ask our team for the exquisite selection from our cake trolley, created by our renowned pastry chef Giulia Mancusi.

Entdecken Sie zudem unsere sorgfältig kuratierte Käseauswahl.
Discover also our carefully curated selection of cheeses.

Coffee

ristretto	6
espresso	6
doppio	8
coffee	8
schale	9
cappuccino	9
latte macchiato	9
hot chocolate	8
schoggi mélangé	9
grand cru hot chocolate 70%	12
grand cru chocolate melange	13

Tea by Dammann frères

white tea:	10
passion de fleurs	
black tea:	10
assam, darjeeling, english breakfast, earl grey, 4 fruits rouges	
green tea:	10
gunpowder, soleil vert, l`oriental, jasmine	
herbal tea:	10
verveine, camomile, rooibos citrus, peppermint	
chedi tea	12
fresh mint	12
fresh ginger	12

Grüne Beschaffung: Tee aus zertifiziert nachhaltiger Beschaffung.
Sustainable procurement: Tea from certified sustainable sourcing.

The Chedi Coffee Blends

The Chedi blends are roasted exclusively for The Chedi. Our team created the recipe together with Rast Kaffee, a family-run roastery based in Lucerne. The specialty coffees are of the highest quality from some of the world's best and most sustainable growing regions around the equator.

The Chedi - exclusive crema blend

Brazil: Fazendas Dutra, Red Catuai, natural pulp

Mexico: Finca Hamburgo, Maragogype, fully washed

Scent: nutty, stone pine

Aroma: tree nuts, juniper, red berries

The two coffee parcels from Brazil and Mexico are a rarity. Sourced from sustainable production and gently roasted, the blend delights with its complex aromas and pronounced sweetness. Wonderfully harmonious and with a soft, nutty, creamy body, this exclusive blend will delight coffee lovers of refined taste.

The Chedi – exclusive espresso blend

Brazil: Yellow Bourbon

Rwanda: Somaho

Guatemala: Buena Vista

Scent: cedarwood, cocoa

Aroma: bitter almond, chocolate

The top coffees from the world's best coffee regions of Brazil, Rwanda and Guatemala are a true standout. Slowly roasted, the wonderful roasted aromas fascinate every espresso lover. The blend impresses with notes of bitter cocoa and a long, elegant finish.

Minerals / Softs / Juices

lokales vier-quellen wasser - be wtr still / sparkling	75cl	9
swiss mineral water - allegra still / passugger sparkling	47cl	9
swiss mineral water - allegra still / passugger sparkling	77cl	12
coca cola / coca cola zero	33cl	9
gazosa blueberry	33cl	9
apfelschorle	33cl	9
fusetea lemon / peach	33cl	9
homemade chedi iced tea	30cl	12
red bull	25cl	10
rivella red / blue	33cl	9
sanbitter / crodino	10cl	9
sinalco orange	30cl	9
sprite	33cl	9
swiss mountain spring tonic / ginger beer	20cl	9
fever-tree indian tonic / mediterranean tonic	20cl	9
fever-tree ginger ale / soda	20cl	9
three cents cherry soda / pink grapefruit soda	20cl	9
three cents bergamot mandarin / lemonade	20cl	9
juices:		
orange / pink grapefruit	20cl	9
pear / grape / peach	20cl	9
cranberry / pineapple / apple / tomato	20cl	9

Allergien / Allergies

- A Gluten (Weizen, Dinkel, Gerste, Hafer) / Gluten (wheat, spelt, barley, oats)
- B Krebstiere / Crustaceans
- C Eier / Eggs
- D Fisch / Fish
- E Erdnüsse / Peanuts
- F Sojabohnen / Soybeans
- G Milch / Milk
- H Schalenfrüchte (Mandeln, Haselnüsse, Cashews, Pekannüsse, Pistazien, Macadamia) / Shellnuts (almond, hazelnut, cashew, pecan nuts, pistachio, macadamia)
- L Sellerie / Celery
- M Senf / Mustard
- N Sesam / Sesame
- O Schwefeldioxid und Sulfite / Sulfur dioxide and sulfites
- P Lupine / Lupin
- R Weichtiere / Mollusks

Für allergene und gütesiegel wenden sie sich bitte an das servicepersonal.
For allergens and quality labels, please ask the service staff.

Alle preise sind in schweizer franken und inklusive 8.1% mwst.
All prices are in swiss francs and include 8.1% vat.

Deklaration / Declaration

kalb | rind | poulet | schwein
veal | beef | chicken | pork

schweiz / switzerland

steak des tages
steak of the day

herkunft auf anfrage
origin upon request

rohschinken | bündnerfleisch | landjäger | salami
raw ham | grisons meat | landjäger | salami

schweiz / switzerland

geräucherter speck | lyoner | kochschinken
smoked bacon | lyoner | cooked ham

schweiz / switzerland

rauchlachs
smoked salmon

norwegen / norway (farmed / aus aquakultur)

rauchlachs rückenfilet
smoked salmon premium back fillet

schottland / scotland (farmed / aus aquakultur)

fisch des tages
fish of the day

herkunft auf anfrage
origin upon request

austern
oysters

frankreich / france (farmed / aus aquakultur)

oona caviar

schweiz / switzerland

garnelen / shrimp msc
prawns / shrimp msc

vietnam / vietnam

dim sum - poulet | rind | schwein
dim sum - chicken | beef | pork

frankreich / france

dim sum - garnelen
dim sum - prawns

indien / india madagaskar / madagascar

Gerichte gekennzeichnet mit:



sind scharf / are spicy

Dishes marked with:

sind vegan / are vegan

Alle Eier und Fleischprodukte sind aus der Schweiz.
All eggs and meat are from Switzerland.