

WELCOME TO
THE LOBBY



THE CHEDI

ANDERMATT, SWITZERLAND

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All Aboard - *The Bar Glacier Express*

Now departing: a journey through the majestic flavors of the Alps. Step into our station of spirits, where every cocktail is a destination crafted with the finest ingredients from Switzerland, Italy, Germany and France. Let your senses follow the route of the legendary Glacier Express, through snow-capped peaks, sun-drenched valleys and timeless traditions.

Next stop: a taste of the extraordinary.

Tickets, please — your glasses are waiting.

First destination Switzerland

Alpine Orchard 75

27

Berghof Williams, lemon, shiso syrup, sparkling pinot noir, aquafaba.

A Swiss orchard takes a detour through Japan. Crisp alpine pear, a wink of shiso and local bubbles.

Clean, fizzy and just a little worldly.

Lugano Addio

25

tonka bean infused Rémy Martin VSOP, chocolate liqueur, whisky cream, double cream.

A bittersweet farewell wrapped in velvet. Deep, smooth, and quietly intense, it lingers like the last glance at Lago di Lugano—where beauty meets melancholy in a single, unforgettable sip.

Second destination Italy

Mambo Italiano

25

Stoli Vodka, passion fruit liqueur, bell pepper and passion cordiale, lemon, prosecco orange foam.

Is it Italian? Is it tropical? Is it spicy? Yes!

This cocktail is the reflection of the taste of Southern Italy that harmonizes everything in a single embrace.

Volare

25

La Ticinella Grappa, sweet wine, lime juice, sparkling wine reduction, aquafaba.

It floats between memory and dream—a quiet moment suspended in time, like a love letter carried on the breeze.

Third destination Germany

Moselery

25

SeBusca Mezcal, herbal liqueur, riesling, celery.

A vibrant and earthy celebration of celery's versatility, paired with the elegant wine of Mosel.

Black Forest

25

Isotta Rose Vermouth, chocolate liqueur, cherry syrup, cherry soda.

The perfect marriage of cherries and chocolate takes the form of a highball, rich and fruity, intended to be enjoyed as the "cherry on the cake" of a great meal.

Fourth destination France

ça va sans dire

25

Remy 1738, mastiha spirit, bergamot liqueur, vielle prune

Delicately bright, quietly complex — some things simply speak for themselves.

il faut savoir

25

saffron infused Barcelo Blanco Rum, lime, passion fruit syrup, aquafaba

A quiet reminder that sometimes, you must know when to savor the moment.

0% Mocktails

La Bouqueria	20
<i>raspberries, pineapple juice, passion fruit syrup, coconut cream, lime.</i>	
The Beach	20
<i>pineapple juice, lemon juice, orgeat, soda.</i>	

Low-Alco Cocktails (0.5-1.2%)

Furka	20
<i>G`nuine Zero, tonic, lime juice, cherry liqueur, cherry soda.</i>	
Gin Fizzero	20
<i>G`nuine Zero, italian orange, bergamot liqueur, bergamot mandarin soda.</i>	

Homemade Lemonade

Chedi Classic	14
A crisp, earthy breeze straight from the mountains, lemon meets wild herbs for a cool, calming twist.	
Passion Fruit	14
Tropical, tangy, and a little wild, sunshine in every sweet-tart sip.	
Raspberry	14
Juicy, vibrant, a delicious berry upgrade to the original.	
Basilic	14
Garden-fresh and unexpectedly cool — lemon and basil are a match made in summer heaven.	

0,00 ‰ - 100% Taste

Drinks

jsotta bianco senza, <i>switzerland</i> («vermouth»)	4cl	7
jsotta rosso senza, <i>switzerland</i> («vermouth»)	4cl	7
jsotta aperitivo senza, <i>switzerland</i>	4cl	8
jsotta bitter senza, <i>switzerland</i>	4cl	8
◆ with orange juice or soda		+5

«Spirits»

g`nuine zero, <i>switzerland</i> («gin»)	4cl	9
◆ perfect serve with swiss mountain tonic		+7
rebels 0.0% rum alternative, <i>switzerland</i>	4cl	15

Beer

DRAUGHT BEER

stiär biär	5.0%	30cl	9
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stiär biär	5.0%	50cl	12
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brewed at the shore 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
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eichhof lager	4.8%	50cl	12
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traditional lager from lucerne. light-bodied, refreshing and straightforward

BOTTLED BEER

insel german coast double IPA	7.5%	33cl	12
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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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classic bavarian style wheat beer from appenzell. bright straw yellow, notes of banana and cloves.

eichhof non-alcoholic		33cl	9
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uncomplicated dry lager without alcohol from lucerne.

Wine by glass

Champagne by glass

Laurent-Perrier «brut millésimé 2015» 10cl 26

Laurent-Perrier «cuvée rosé» NV 10cl 35

Sparkling Wine By 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

2023 Chateau Galoupet Rose , 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, <i>taiwan</i>	59.4%	4cl	33
kavalan solist vinho barrique, <i>taiwan</i>	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, <i>england</i>	40%	4cl	16
botanist, <i>scotland</i>	46%	4cl	15
botanist distiller's strength, <i>scotland</i>	50%	4cl	16
gin mare, <i>spain</i>	43%	4cl	18
kinobi, <i>japan</i>	45.7%	4cl	16
kinotea, <i>japan</i>	45.1%	4cl	18
monkey 47, <i>germany</i>	47%	4cl	20
nordés gin, <i>spain</i>	40%	4cl	16

Rum / Rhum / Ron

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

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	38%	2cl	14
la ticinella grappa nostrana, <i>ticino</i>	41.5%	2cl	12
williams berghof	40%	2cl	10
zwetschgen berghof	40%	2cl	10

Winter Afternoon Tea

14.00 - 17.00

The Chedi afternoon tea

50 p. P.

salzige sandwiches

trüffeleiersalat | pastrami und senf | räucherlachs

savory sandwiches

truffle egg salad | pastrami and mustard | smoked salmon

auswahl an süssen gebäcken | scones doppelrahm | konfitüre

selection of sweet pastries | scones | double cream | jams

Inklusive einer Portion Dammann Frères Tee.

Auf Wunsch mit einem Glas Champagner.

Including a pot of Dammann Frères tea.

Optional with a 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? try our exclusive «the chedi gin»

«the chedi gin» + swiss mountain tonic

+28

30 minuten zubereitungszeit bei keiner vorbestellung

30 minutes preparation time without pre-booking

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

Daily Special sushi 38

maki - sushi

8 stück | 8 pieces

gurke | avocado | 35

cucumber | *avocado*

*choice of one ingredient

lachs | thunfisch | negitoro 40

salmon | *tuna* | *negitoro*

*choice of one ingredient

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

california roll

crab | *avocado* | *cucumber* | *tobiko* | *sesame* | *mayo*

dragon roll 35

pikantes garnelentempura | avocado | gurke | lachs | tobiko | mayo

dragon roll

spicy shrimp tempura | *avocado* | *cucumber* | *salmon* | *tobiko* | *mayo*

Homemade Snacks

bergkartoffel chedi kräutermischung <i>mountain potato chedi mix herbs</i>	9
vegetarische samosas joghurt-dip <i>vegetarian samosas yogurt dip</i>	9
<i>dynamite garnelen tigergarnelen chili mayo</i> <i>dynamite prawns tiger prawns chili mayo</i>	12
arancini mais trüffel speck-emulsion <i>arancini corn truffle bacon emulsion</i>	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", abgeleitet aus dem Keltischen, steht für Einzigartigkeit und Echtheit und lässt die Außergewöhnlichkeit jedes Kaviarkorns spüren.

Oona is the first Swiss caviar from sturgeon bred in naturally warm mountain spring water. "Oona", derived from Celtic, stands for uniqueness and genuineness, and enables you to sense the exceptional nature of each grain of caviar.

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 – Creuses 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 PIECE - 10

A DOZEN - 99

Light Dishes & Platters

malai chicken kebab safran joghurt mango <i>malai chicken kebab saffron yoghurt mango</i> G L M O	28
auswahl an gedämpften chinesischen dim sum (4 stück) <i>selection of steamed chinese dim sum (4 pieces)</i> see Dim Sum Menu	27
auswahl von knusprigen chinesischen dim sum (4 stück) <i>selection of crispy fried chinese dim sum (4 pieces)</i> see Dim Sum Menu	27
andermatter plättli – lokaler rohschinken erner fleisch yak salsiz rohspeck lokaler käse senfrüchte <i>ander matt platter - local smoked bacon erner meat yak salsiz raw bacon</i> <i>local cheese mustard fruits</i> G L M O	34
vietnamesische reispapierröllchen frühlingsrollen grüner papayasalat <i>vietnamese rice paper rolls spring rolls green papaya salad</i> A F L N O	28
zander ceviche zitrusfrüchte paprikacreme <i>pike perch ceviche citrus bell pepper cream</i> D L	38



THE CHEDI PINSA

kirschtomate burrata rucola erner fleisch <i>cherry tomato burrata rucola local dry meat</i> A G	34
ricotta walnüsse zwiebel nüsslisalat andermatter honig <i>ricotta walnuts onion lamb's lettuce andermatt honey</i> A G	34
andermatter yak ragout tomate bergkäse andermatter yak ragout tomate mountain cheese A G	37

Soups

karottencreme | ingwer | sauerteigchips | frischkäse 18
carrot cream soup | ginger | sourdough chips | cream cheese A|G

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

Fresh Pasta

spaghetti | makaroni | orecchiette | tagliolini
spaghetti A | macaroni A|C | orecchiette A|C | tagliolini A|C

bolognese sauce 35
bolognese sauce A|C|O|L

tomate & basilikum 30
tomato & basil O|L

buttersauce & trüffel 37
butter sauce & truffle A|C|G

garnelen | fisch | tomate | chili 45
prawns | fish | tomato | chili A|C|G|B

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| | yoghurt G|M|O

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

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

grillierte swiss garnelen +16

grilled swiss prawns B|G

gebratenes poulet +12

fried chicken G

knuspriger tofu +8

crispy tofu A|C|O|G

radicchio | feta-käse | pecan | Sesam | zitrusfrüchte 24
radicchio | feta cheese | pecan | sesame | citrus G|N|E

burrata | artischocken | kräuteröl | rucola | wurzelgemüse G|H 29
burrata | artichokes | herbal oil | rucola | 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

SOURDOUGH SANDWICH

pastrami | vollkorn-senf-dip | bergkäse | salat | gurken A|M|G 36
pastrami | wholegrain mustard dip | mountain cheese | lettuce | pickles

halloumi | avocado | basilikum-pesto | rucola 36
halloumi | avocado | basil pesto | rucola A|G

CRISPY CHICKEN BURGER

bbq-sauce | avocado | salat | eingelegte schalotten 42
bbq sauce | avocado | lettuce | pickled shallots A|C

LUMA BEEF BURGER

raclettekäse | speck | zwiebel | salat | tomate | saure gurken 45
raclette cheese | bacon | onions | lettuce | tomato | pickles A|G

ANDERMATT WAGYU BURGER

sauerteigbrötchen | speck | spiegelei | salat | tomate 55
sourdough bun | bacon | fried egg | lettuce | tomato A|C|G

*The club sandwich and the burgers are served with French fries.
Als Beilage zum Club Sandwich und den Burgers servieren wir Pommes Frites.*

Swiss Classics

schweizer fisch & 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 | mangold 32
chedi rösti | raclette and mountain cheese | fried egg | swiss chard C | G

schweizer rohschinken +8
swiss cured meat

wildpilze +8
wild mushrooms

périgord-trüffel +9 pro gramm/ per gram
périgord truffle

Zürcher geschnetzeltes | kalbsfilet | champignons | kartoffel rösti 62
saisonales gemüse
veal Zurich style | mushrooms | potato rösti | seasonal vegetables G | O

Andermatt yak wurst | käsespatzle | knusprige zwiebeln | apfel 39
andermatt yak sausage | cheese spatzle | crispy onions | apple A | G

Steak des Tages | kartoffel-wedges | Mangold | confit knoblauch | 69
bergkräuterbutter G

steak of the day | potato wedges | swiss chard | confit garlic | mountain herb butter
fisch des tages | babyspinat | spatzle | fischbrühe | aromatisches öl 65
fish of the day | baby spinach | spatzle | fish broth | aromatic oil A | G

Asian Classics

- hühnersuppe | pak choi | bohnen sprossen | frühling szwiebel | sesamöl 20
chicken soup | pak choi | bean sprouts | spring onion | sesame oil A|C|G 🍲
- massaman curry | pikantes gartengemüse | koriander | jasminreis 44
massaman curry | spicy garden vegetables | coriander | jasmine rice B|L 🍲
- reisnudeln | erdnuss | mungbohnen sprossen | tofu | garnelen 52
rice noodles | peanut | mung bean sprouts | tofu | prawns A|C|B 🍲
- 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 54
tomatensauce | bockshornklee | basmatireis
murgh makhani - baked in a tandoor oven 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 🍲
- veganer kathi roll - gebratener wrap | gemüsecurry | tofu 29
vegan kathi roll - toasted wrap | vegetable curry | tofu A|F|M|L|O 🍲


Cheese & Desserts

- schokoladenbrownie | haselnüsse | vanille chantilly 12
chocolate brownie | hazelnuts | vanilla chantilly A|C|G|E
- tiramisu | mascarpone mousse | coffee | kakao 12
tiramisu | mascarpone mousse | coffee | cocoa A|C|G|E
- veganes bananenbrot | erdnüsse | schokolade 12
vegan banana bread | peanuts | chocolate E  VEGAN
- madagascar vanille | buchweizen | weisse schokolade 12
madagascar vanilla | buckwheat | white chocolate A|C|G|E
- the apple | bretonisches sable | crème fraîche 12
the apple | sablé breton | crème fraîche A|C|G|E
- exotische blume | kokosnuss | mango | ananas | passionsfrucht 12
exotic flower | coconut | mango | pineapple | passion fruit A|C|G|E

Coffee by rast kaffee

ristretto	6
espresso	6
doppio	8
coffee	8
schale	9
cappuccino	9
latte macchiato	9
hot chocolate	8
schoggi melange	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, chamomile, 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, which is family-led and based in lucerne, switzerland. The specialty coffees are of the highest quality from the world's best and most sustainable growing regions around the equator.

The Chedi - exclusive crema blend

brazil: fazendas dutra, red catuai, pulped natura
mexico: finca hamburgo, maragogype, fully washed
scent: nutty, stone pine
aroma: tree nuts, juniper, red berries

The two parcels of coffee from brazil and mexico are a rarity. sustainably produced 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 drinkers of fine 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 stunning. slowly roasted, the wonderful roasted aromas fascinate every espresso lover. the blend fascinates with notes of bitter chocolate.

Minerals / Softs / Juices

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
san bitter / 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 mandarine / lemonade	20cl	9
fresh juices: orange / pink grapefruit	20cl	9
natural apple juice	20cl	9
pear / grape / peach	20cl	9
cranberry / pineapple	20cl	9
tomato juice	20cl	9

Allergies

A Gluten (Wheat, Spelt, Barley, Oats)

B Crustaceans

C Eggs

D Fish

E Peanuts

F Soybeans

G Milk

H Tree nuts (Almond, Hazelnut, Cashew, Pecan, Pistachio, Macadamia)

L Celery

M Mustard

N Sesame

O Sulfur dioxide and sulfites

P Lupin

R Mollusks

Grüne Beschaffung: unsere Teespezialitäten werden von einem Partner mit dem „sustainable procurement process“ Zertifikat bezogen.



Our tea specialties are sourced from a partner with the „sustainable procurement process“ certificate.

All unsere Fischlieferanten sind MSC zertifiziert.

All our fish suppliers are MSC certified.



Declaration

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

rohschinken | bündnerfleisch | landjäger | salami
raw ham | meat of grison | landjäger | salami

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

rauchlachs
smoked salmon

rauchlachs rückenfilet
smoked salmon premium back fillet

austern
oysters

oona kaviar
oona caviar

garnelen / shrimp MSC
prawns / shrimp MSC

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

dim sum - garnelen
madagaskar
dim sum - prawns
madagascar

schweiz
switzerland

schweiz
switzerland

schweiz
switzerland

zucht norwegen
farmed norway

zucht schottland
farmed scotland

zucht frankreich
farmed france

Schweiz
Switzerland

vietnam golden
vietnam golden

frankreich
france

indien
india

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

Für Allergene und Gütesiegel fragen Sie bitte das Servicepersonal.
Alle Preise sind in Schweizer Franken und inklusive 8.1% MwSt.

For allergens and quality labels, please ask the service staff.
All prices are in Swiss francs and include 8.1% VAT.