

A warm welcome

## to the Grillrestaurant Ampersand

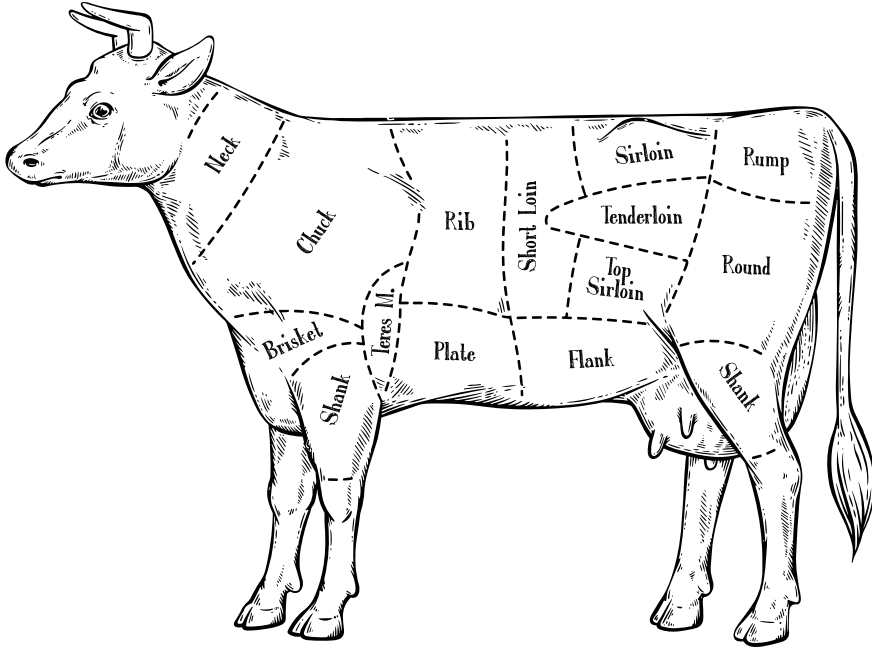
Our open fire grill is at the heart of our restaurant and everything revolves around it. Our menu reflects this; characteristic barbecue flavour takes centre stage.

But we also care about our ingredients. Whether meat, fish or vegetables, we are totally dedicated to sourcing innovative products to inspire your taste buds. And wherever possible we use local producers who share our values.

The Swiss beechwood is crackling, the grill is fired up: We are delighted to be able to share our barbecue passion with you!

**Philip Spieser**  
Host Ampersand

## MENU



## TERES MAJOR

Tender as a fillet but strong in flavour. What sounds like the steak of your dreams, the butcherscut is indeed. Only rarely found behind the counters here in Switzerland, this premium steak is a true delicacy. A cut you should not miss out on!

## CUT OF THE WEEK

Our weekly recommendation of a «second cut»

## SECOND CUTS

Contrary to what the name suggests, a second cut does not indicate inferior quality. In fact the opposite is true: flank, hangar and spider steaks all have a rich aroma and flavour and are therefore a great alternative to fine cuts of beef. Let us advise you and be surprised!

RARE	MEDIUM-RARE	MEDIUM	MEDIUM-WELL	WELL DONE
VERY RARE	RARE	MEDIUM	SLIGHTLY PINK	COOKED THROUGH

**Ampersand salad** 11.80

Leafy salad with grilled croutons, herbs, seeds and nuts

with grilled ASC king prawn per piece 7.80

with 12-month matured Ticino dry-cured ham 50g 9.00

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**Tomato soup with ember-grilled Ramati tomatoes** 12.50

with basil oil, sour cream and grilled focaccia

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**Grilled giant prawns** 22.50

with lemon-garlic oil, caponata and homemade bread crostini

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**Marbacher burrata** 19.50

with smoked almond pesto, grilled apricots, cherry tomatoes, arugula and crispy focaccia

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**Tartare of Swiss beef** small 75g 29.00

with egg yolk cream, fermented chilli sauce, large 150g 38.00

pickled radishes and grilled focaccia

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**Swiss Salmon Tiradito** 18.50

with smoked lime oil,  
pickled red onions and Sbrinz

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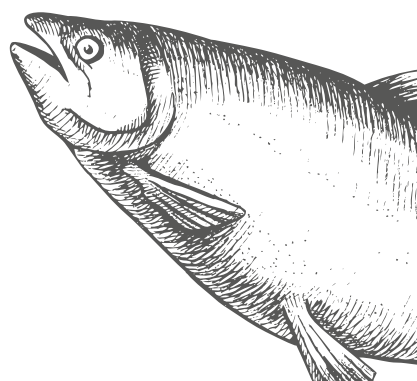
**Ampersand appetizer platter** per person 19.00

Soup of Ramati tomato grilled on the embers,  
Marbacher burrata, cured Swiss salmon  
for 2 or more

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**SWISS PRIME SALMON -  
PURE ALPINE SALMON**

In Lostallo, part of the stunning Mesolcina Valley (Grisons) lies Switzerland's first salmon farm. Here, Salmon grow in fresh mountain waters and are entirely free of chemicals and antibiotics. This is made possible by the innovative recirculating aquaculture system, which is resource-friendly and has minimal impact on the ecosystem. You'll enjoy the end product of this today: fresh, healthy, sustainable and extremely tasty.



## SHARING-PLATES

Sharing is one of the big food trends at the moment; shared meals or plates are very much in demand. In a no-fuss, social way it combines delicious dishes with all that makes eating an experience: social time and a sense of togetherness.

### Ampersand Grill platter

Second cut of Swiss beef, merguez, Swiss "Piri-Piri" chicken, and lamb from the Göschenalp.

from 2 people

Normal appetite	approx. 300g meat per person	<b>57.50</b>
Ravenous appetite	approx. 400g meat per person	<b>72.50</b>



Our sharing platters are served with three kinds of house-made barbecue sauce, seasonal grilled vegetables and a side dish of your choice.

### Side dishes

- Seasonal salad
- Seasonal grilled vegetables
- Central Swiss fries
- Sweet potato fries
- Rosemary potatoes
- Fregolotto

### Sauces

- Miso Hollandaise
- Chili-Aioli
- Seasonal barbecue sauce

<b>Grilled entrecôte</b>	200g	<b>53.00</b>
Swiss beef	300g	<b>74.00</b>

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<b>Grilled beef tenderloin</b>	200g	<b>62.00</b>
Swiss beef	300g	<b>84.00</b>

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<b>Grilled Teres Major steak</b>	220g	<b>49.00</b>
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This piece is also available in larger portions, depending on availability.  
 Surcharge according to weight.

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Our Swiss beef cuts are served with three kinds of house-made barbecue sauce, seasonal grilled vegetables and a side dish of your choice.

### Side dishes

- Seasonal salad
- Seasonal grilled vegetables
- Central Swiss fries
- Sweet potato fries
- Rosemary potatoes
- Fregolotto

### Sauces

- Miso Hollandaise
- Chili-Aioli
- Seasonal barbecue sauce

## THE GÖSCHENER ALP

### Grilled lamb from the Göschener Alp region 51.00

served with three kinds of barbecue sauce, seasonal grilled vegetables and a side dish of your choice

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## SWISS WATERS

Switzerland offers more than just perch and whitefish and its fish farming is proving to be particularly innovative and sustainable

### Grilled Swiss salmon 49.50

with creamy fregolotto, warm caponata, and lemon-tarragon foam

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## AROUND THE WORLD

barbecuing is celebrated around the world with different influences, spices and sauces. With this dish, we are opening the doors to the wide-ranging, exciting world of barbecued delights.

### Charcoal-grilled octopus 45.50

served on hummus with roasted carrots and oven-roasted tomatoes

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## THE GARDEN

Lovers of vegetarian cuisine are also well looked after here!

### Grilled Carrots on Hummus 34.00

with Swiss shepherd's cheese, oven-roasted tomatoes, mint, avocado and toasted pita bread

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## OUR ALPINE LAMB

Our lambs live in the middle of the Uri Alps. 650 of them. We can't say for sure whether its the fresh air or the mystic vibes of the region that create the exceptional flavour of our lamb. All that matters to us is that we are able to prepare a special treat for your palate.



## BURGERS

### Ampersand Burger

37.00

Patty made from 200g of Swiss beef, with cheese, crispy onions, coleslaw, bacon and house-made burger sauce

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### Pulled pork Burger

34.50

Grilled cabbage coleslaw, burger sauce, tomatoes, pickles and crispy onions

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### Green Mountain Burger «Ächt Schwiiz»

34.50

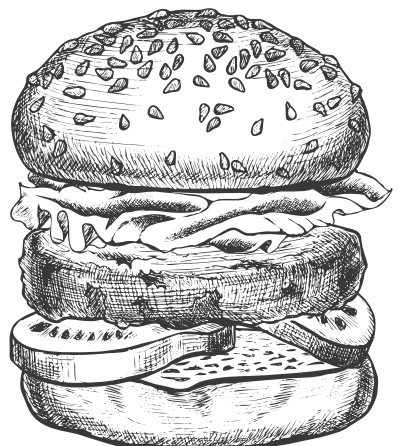
Grilled cabbage coleslaw, burger sauce, cheese, tomatoes, pickles and crispy onions

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All our burgers are served with central swiss french fries or salad.

## GREEN MOUNTAIN BURGER

“Zero meat - all Swiss” is the message behind Green Mountain Burger. The vegan burger patty has been developed in Switzerland and is also produced here. But Green Mountain is more than “just” vegan, it also focuses on the latest trend of plant-based food. This is all about natural, unprocessed plant-based products, such as pulses, grains and vegetables. Plant-based products are the stars of the vegan scene; they look like meat, taste like meat and provide plenty of fibre, protein and vitamins.



## Dessert menu

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### Caramelized Millefeuille 14.50

with passion fruit cream, raspberry gel  
and coconut ice cream

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### Tiramisu «Ampersand» Style 14.50

with grilled chocolate sponge cake, berries,  
iced coffee ice cream, and mascarpone espuma

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### Café Gourmand 10.50

The finest coffee from the coffee roasting company Rast  
in Lucerne with a sweet little extra

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### Scoop of ice cream per scoop 5.50

Caramel, Vanilla, Caffè Croccante, Chocolate,  
Strawberry, Coconut, Mango-Passion Fruit, Lemon

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## DECLARATION

We only use meat and eggs from Switzerland, as well as certified fish (MSC/ ASC) from sustainable farming or fishing. We support sustainable farming; our salmon are sourced from Switzerland and our octopus from the Atlantic. All our baked goods are made in Switzerland, except for those that are explicitly labeled otherwise.

Wine & beer are served to those 16 and over. Spirits to those 18 and over. All prices are in Swiss Francs and include the mandatory VAT. Conversion to Euros is according to the daily rate. Our employees are happy to provide information about ingredients and allergenic ingredients in our dishes on request.



**DRINKS**

## OUR COMMITMENT TO WINE

While we try to chart new ground with innovative grilled dishes, we see our outlook on wine as quite traditional. In order to promote sustainability, we only stock European wines and showcase many small family producers. We are certain that you will enjoy these carefully selected wines and their exquisite taste. Certainly they have been chosen for their suitability with our grilled meals, but each wine also makes for an outstanding stand-alone drink.

## CHEFS CHOICE

Naturally, each vintage wine has its own personality and distinctive features. The following wine list will give you an initial introduction, but do feel free to consult our knowledgeable staff for more details. We have also taken the liberty to mark our own favorites with the «Chef's Choice» icon.

## SPARKLING WINE

<b>uiuiui Spumante Pericoloso</b> Weingut Kilian Hunn Baden (DE)	1dl	9.00
<b>Bollinger Special Cuvée Brut</b> Champagne (FRA)	1dl	17.00

## WHITE WINE

<b>Cuvée blanche AOC</b> Gebrüder Kumin, Schwyz Riesling x Sylvaner, Blanc de Noir, Muscat	2024	1dl	8.20
<b>Chiar di Luna DOC</b> Angelo Delea, Ticino Merlot	2024	1dl	9.20
<b>Chardonnay Vieilles Vignes</b> Château Martinolles, AOP Limoux Chardonnay	2024	1dl	9.20

## ROSÉ WINE

Kilian Hunn «Junge Frische» Weingut Kilian Hunn, Baden DE Spätburgunder	2025	1dl	9.00
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## RED WINE

Merlot Ticino DOC Angelo Delea, Ticino Merlot	2023	1dl	9.20
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Patu' Salento IGP Giustini Primitivo	2024	1dl	9.00
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17 by Pinea Ribera DO Bodegas Pinea Tempranillo	2020	1dl	16.00
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## LIQUEUR WINE

Porto Sao Noel Tegerfelden Gamaret	4cl	9.00
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Young winemaker Noel, the youngest son of the Baumgartners, crafts this premium liqueur according to his own vision and using the traditional port wine method, from carefully selected Gamaret grapes.

## Sparkling wine

Bollinger Champagne Special Cuvée Brut		75cl	120.00
Champagne (FRA)		150cl	235.00

Bollinger Champagne Grande Année Brut	2014	75cl	205.00
AOC millésime 2014			
Champagne (FRA)			
95 Points: Robert Parker / 98 Points: A. Galloni			

Bollinger Grande Année 2015	2015	75cl	265.00
Champagne ROSÉ			
Champagne (FRA)			

uiuiui Spumante Brut		75cl	60.00
Weingut Kilian Hunn			
Baden (DE)			

## Rosé wine

Kilian Hunn «Junge Frische»	2025	75cl	60.00
Weingut Kilian Hunn, Baden (DE)			
Spätburgunder			

# White wine

## Switzerland

### Lucerne

**Sauvignon Blanc Rosenau** 2023 75cl 72.00  
Weinbau Ottiger  
Sauvignon Blanc

**Weissburgunder AOC Lucerne** 2024 75cl 65.00  
Weingut Bisang  
Weissburgunder

### Schwyz

**Cuvée blanche AOC**  2024 75cl 58.00  
Gebrüder Kümin  
Riesling x Sylvaner, Blanc de Noir, Muscat

Fresh and wonderfully fruity, this white wine is characterized by its soft residual sweetness, making it distinctive. The Cuvée Blanche is perfect for the aperitif and light appetizers.

### Vaud

**St. Saphorin Dizerens** 2023 70cl 56.00  
J & M Dizerens  
Chasselas

### Valais

**Fin Bec Mer Sél. N° 22** 2023 70cl 65.00  
Cave Fin Bec Sion  
Assemblage of grape varieties from the Valais and  
Viognier from the Côtes du Rhône.

The Fin Bec Mer Sél. N° 22 from the «Assemblages du Rhône» line from Cave Fin Bec represents a unique epicurean wine alliance between France and Switzerland. A number of exquisite terraced vineyards along the Rhone were selected for this cuvée. The Rhone originates at the source of the Rhone glacier in Switzerland and ends in Marseille, France, where it flows into the Mediterranean. This white wine with a lot of finesse and elegance has beautiful, fruity and fresh notes.

### Ticino

**Chiar di Luna DOC**  2024 75cl 60.00  
Angelo Delea  
Merlot

Our favorite from Ticino: the Delea family produces this intensely fruity white Merlot, which is fresh on the palate and reveals a bouquet of peach, pear and melon.

## France

### Languedoc

Chardonnay Vieilles Vignes

2024 75cl 60.00

Château Martinolles, AOP Limoux

Chardonnay

### Burgundy

Meursault AOC Blanc

2020 75cl 120.00

Château de Pommard

Chardonnay

## Italy

### Piemonte

Langhe Arneis

2023 75cl 65.00

Prunotto

Roero Arneis

## Austria

### Grüner Veltliner

Grüner Veltliner is the most famous indigenous grape variety and also the most important white variety in Austria. It produces great wines, from extremely dry to naturally sweet, from young and light to highly mature predicate wines. What remains characteristic is the so-called „Pfefferl“, a flavor note reminiscent of freshly ground pepper. Let yourself be inspired by our enthusiasm for the „Weissgipfler“, as the grape is also called in its homeland, and try one of these wonderful wines.

Ried Kremser Goldberg Kremstal DAC	2022	75cl	65.00
Winzer Krems			
Grüner Veltliner			

## Germany

Kilian Hunn «Junge Wilde» Grauburgunder	2023	75cl	53.00
Weingut Hunn, Baden			
Grauburgunder			

Cuvée Maximilian Trocken	2023	75cl	56.00
Markus Molitor, Mosel			
Riesling, Pinot Blanc, Müller-Thurgau			

## Bulgaria

Les Amandiers	2021	75cl	70.00
Katarzyna Estate, Oberthrakische Tiefebene			
Chardonnay, Sauvignon Blanc			

Contemplations Sauvignon Blanc	2022	75cl	60.00
Katarzyna Estate, Oberthrakische Tiefebene			
Sauvignon Blanc			

# Red wine

## Switzerland

### Lucerne

**Zweigelt AOC** 2024 75cl 62.00  
Weingut Bisang  
Zweigelt

**Megger Barrique AOC** 2022 75cl 70.00  
Wingut Letten  
Pinor Noir, Garanoir

**Männlich Barrique AOC** 2023 75cl 72.00  
Weingut Bisang  
Garanoir, Gamaret, Zweigelt

**Le Rouge Cuvée AOC Lucerne** 2024 75cl 75.00  
Weingut Kastanienbaum  
Gamaret, Merlot, Pinot Noir

### Aargau

**Pinotivo by Noel** 2021 75cl 64.00  
Baumgartner Weinbau  
Pinot Noir, Diolinoir

### Ticino

**Merlot Ticino DOC** 2023 75cl 59.00  
Angelo Delea  
Merlot

**Merlot Carato Reserva DOC** 🍷 2021 75cl 93.00  
Angelo Delea  
Merlot

**Diamante Rosso del Ticino DOC** 2019 75cl 146.00  
Angelo Delea, Tessin  
Merlot, Cabernet Franc, Cabernet  
Sauvignon, Petit Verdot, Syrah

The sunshine region of Switzerland must not be missing from any wine list because the Merlot wines from Ticino are also internationally recognized. The Carato Reserva from the Delea family is made from the best grapes from the vineyards around Locarno. Ruby red and complex, with notes of cassis and tobacco, this wine combines the best of the Ticino wine world. How about a grilled piece of Swiss meat from the beechwood grill to accompany it?

### Grisons

**Marschallgut Reserve AOC** 2019 75cl 72.00  
Weinhaus Cottinelli  
Pinot Noir

### Neuchâtel

**Passerillé Vernissage VdP** 2021 75cl 106.00  
Grillette Domaine De Cressier  
Cabernet Franc

## Italy

### The Super Tuscans

Often, beautiful memories come to mind when thinking about the last trip to Tuscany: olive trees, the sea, small towns, food, and certainly the wines. Tuscany is one of the oldest wine regions in Europe, with evidence of winemaking dating back to around 1,000 BC by the Etruscans. In this beautiful region, the Sangiovese grape reigns as the queen, and it is the home of Chianti. However, in the 1980s, the „new“ Tuscan wines emerged. For the first time, grapes other than Sangiovese were used. Initially, these „Super Tuscans“ were classified as table wines since they did not conform to the narrow, tradition-bound legislation. We believe that these wines are a perfect match for grilling over an open wood fire, and that's why we pay special attention to this region. Salute!

## Tuscany

<b>Maria Shizuko Suvereto Merlot DOCG</b> Bulichella Merlot	2018	75cl	110.00
<b>Volta di Bertinga Toscana IGT</b> Bertinga Merlot	2015/16/19	75cl	135.00
<b>Brunello</b>			
<b>Brunello di Montalcino DOCG</b> Tenuta Valdicava Sangiovese Grosso 95 Points: Wine Spectator	2016	75cl	205.00
<b>Maremma</b>			
<b>Saffredi Maremma IGT</b> Fattoria Le Pupille, Toscana Cabernet Sauvignon, Merlot, Petit Verdot 97 Points: Robert M. Parker	2021	75cl 150cl	140.00 290.00
<b>I Marchi Rosso Toscana IGT</b> La Vigna delle Scuderi Cabernet Sauvignon, Cabernet Franc, Merlot	2021 2021 2021	75cl 150cl 300cl	105.00 210.00 420.00
<b>Terra di Monteverro IGT</b> Monteverro Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot 93 Points: Fallstaff / 90 Points: Robert Parker	2021	75cl	98.00
<b>Monteverro IGT</b> Monteverro, Toscana 40% Cabernet Sauvignon, 35% Cabernet Franc, 15% Merlot, 10% Petit Verdot 96 Points: Robert M. Parker	2017	75cl 150cl	190.00 380.00
<b>Giusto di Notri</b> Tua Rita Cabernet Sauvignon, Cabernet Franc, Merlot 97 Points: James Suckling	2019 2019	75cl 150cl	114.00 230.00

## Bottled wine

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**Redigaffi IGT** 2019 75cl 276.00  
Tua Rita, Toscana  
Merlot  
97 Points: Robert M. Parker

**Oreno IGT**  2020 75cl 140.00  
Tenuta Sette Ponti  
Merlot, Cabernet Sauvignon, Petit Verdot  
98 Points: James Suckling / 96 Points: Fallstaff

**Biserno** 2020 75cl 226.00  
Tenuta di Biserno, Toscana  
Cabernet Sauvignon, Cabernet Franc,  
Merlot, Petit Verdot  
97 Points: Robert M. Parker

**Il Pino di Biserno** 2022 75cl 109.00  
Tenuta di Biserno 2021 150cl 221.00  
Cabernet Sauvignon, Cabernet franc, Merlot, Petit Verdot

**Masseto** 2018 75cl 890.00  
Tenuta dell'Ornellaia, Toscana  
Merlot  
97 Points: Robert M. Parker

**Solaia Toscana IGT** 2018 75cl 590.00  
Tenuta di Tignanello, Toscana  
Cabernet Franc, Cabernet Sauvignon, Sangiovese  
97 Points: Robert M. Parker

**Ornellaia** 2020 75cl 280.00  
Tenuta dell'Ornellaia  
Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc

### Chianti

**Tignanello** 2020 75cl 196.00  
Tenuta di Tignanello, Toscana  
Sangiovese, Cabernet Sauvignon, Cabernet Franc  
96 Points: Robert M. Parker

### Bolgheri

**Guado al Tasso DOC Superiore** 2021 75cl 210.00  
Tenuta Guado al Tasso, Toscana 150cl 420.00  
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot  
97 Points: Robert M. Parker

**Orma IGT** 2020 75cl 116.00  
Podere Orma  
Cabernet Sauvignon, Cabernet Franc, Petit Verdot  
95 Points: James Suckling

**Le Serre Nuove** 2020 75cl 110.00  
Tenuta dell'Ornellaia  
Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot

### Piemont

**Bricco dell'Uccellone Barbera d'Asti** 2021 75cl 120.00  
Braida  
Barbera

**Sicily**

<b>Mille e una Notte</b>	2019	75cl	97.00
Donnafugata Nero d'Avola, Petit Verdot, Syrah			

**Veneto**

<b>Amarone Valpolicella DOCG</b>	2022	75cl	82.00
La Groletta Corvina, Rondinella			

**Salento**

<b>Patu' Salento IGP</b>	2024	75cl	58.00
Giustini Primitivo			
	2024	150cl	116.00

<b>Acinorè Limited Edition</b>	2022	75cl	89.00
Giustini Primitivo			

Winemaker and founder Giuseppe Papadopoli from the Apulian winery Tenuta Giustini is an absolute master of his craft. Elegance and finesse are the hallmarks of this red wine, which has its origins in the fertile and flourishing landscape between the sea of Taranto and the heights of the Itria Valley in Apulia. The highlight is the vineyard parcel, which is just a stone's throw, about 5 metres, from the shores of the Mar Piccolo, where the Scirocco and Tramontana winds are decisive and the vines grow vigorously on a soil of clay, sand and shell fossils. The Acinorè Limited Edition is a multi-layered, rich and powerful Pimitivo di Manduria DOC, produced from grapes from the oldest vines and without residual sweetness.

**Spain****Priorat**

<b>Artigas Priorat DOCa</b>	2022	75cl	89.00
Bodegas Mas Alta			
Garnacha, Carignan, Cabernet Sauvignon	2022	150cl	170.00
	2021	300cl	340.00

**Toro**

<b>Pintia DO</b>	2019	75cl	106.00
Bodegas Alquiriz, Grupo Vega Sicilia			
Tempranillo, 96 Punkte: Guía Proensa	2020	150cl	205.00

**Ribera del Duero**

<b>17 by Pinea Ribera DO</b>	2020	75cl	115.00
Bodegas Pinea			
Tempranillo	2020	150cl	224.00
	2020	300cl	424.00

**Tintafina**

	2020	75cl	63.00
Bodega y Viñedo Casa Rojo Tempranillo			

**Garmón**

	2022	75cl	90.00
Garmón Continental Tempranillo			

## Bottled wine

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**Alión** 2020 75cl 150.00  
Bodegas y Viñedos Alión, Grupo Vega Sicilia  
Tempranillo

**Valbuena 5°** 2021 75cl 196.00  
Bodegas Vega Sicilia, Ribera del Duero DO  
Tempranillo, Merlot  
95 Points: Robert Parker

**Vega Sicilia Unico** 2015 75cl 400.00  
Bodegas Vega Sicilia, Ribera del Duero DO  
Tempranillo, Cabernet Sauvignon  
97 Points: Robert Parker

### **Jumilla**

**Macho Man Monastrell** 2020 75cl 68.00  
Casa Rojo  
Monastrell

## France

### **Bordeaux**

**Duchesse Aurélie** 2022 75cl 90.00  
Ets Jean-Pierre Moueix, Pomerol  
Merlot, Cabernet Franc

**Château Faugères St. Emillon AOC** 2019 75cl 108.00  
Château Faugères, Bordeaux St. Emillon,  
Grand Cru Classé 2019 150cl 225.00  
Cabernet Franc, Cabernet Sauvignon, Merlot

### **Bordeaux - Pauillac**

**Château Pontet Canet** 2020 75cl 256.00  
Château Pontet-Canet  
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot  
92 Points: Robert Parker

### **Bordeaux-Saint-Estèphe**

**Château Cos d'Estournel Saint-Estèphe AOC** 2019 75cl 396.00  
Château Cos d'Estournel  
Cabernet Sauvignon, Merlot  
97 Points: Robert Parker

### **Burgundy**

**Clos Marey Monge Micault** 2020 75cl 130.00  
Château de Pommard  
Pinot Noir

## Austria

### Blaufränkisch Jois 🍷

Erich Scheibelhofer, Burgenland  
Blaufränkisch

2022 75cl 69.00

A powerful wine from our neighboring country, Austria, made from the Blaufränkisch grape variety: concentrated blackberries, a hint of licorice, and some even claim to perceive nougat chocolate. The drinking experience is fantastic!

### Massiv Rot

Keringer Wine Massiv Wines, Burgenland  
Blaufränkisch, Cabernet Sauvignon,  
Rathay, Zweigelt

2022 75cl 98.00

## Bulgaria

### Katarzyna

In the early 2000s, Christoph Trylinski fulfilled his dream of having his own winery. He named the estate after his daughter, Katarzyna. But that's not enough to be mentioned here; the wine also has to be exceptionally good. With the help of established wine consultants like the Frenchman Michel Roland, wine expertise was gradually developed. Since 2010, the production has also been in Bulgarian hands. Are you ready to try something new? Then we highly recommend the wines from the foot of the Rhodope Mountains, near the border with Greece.

### Contemplations Merlot & Malbec

Katarzyna Estate, Oberthrakische Tiefebene  
Merlot, Malbec

2021 75cl 60.00

### Limited Edition Cabernet Franc

Katarzyna Estate, Oberthrakische Tiefebene  
Cabernet Franc

2016 75cl 106.00

## Drinks

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### Apéritif

Jsotta Bianco - Swiss Made	17%	4cl	9.00
Jsotta Rosso - Swiss Made	17%	4cl	9.00
Campari	15%	4cl	8.00
Campari Orange	15%	4cl	11.50
Apérol			14.50
Hugo			14.50
Lillet Spritz			14.50
Cynar	15%	4cl	8.00
Ricard	45%	4cl	8.00
Averna	45%	4cl	8.00
Lillet	17%	4cl	8.00
Le Pastis Larusée	45%	4cl	9.00
White wine spritzer (sweet/sour)			10.00

### Bottled beer

Urbräu	3.3dl	6.20
Einsiedler Weizen	5dl	8.20
Einsiedler non-alcoholic	3.3dl	6.20
Einsiedler Dunkel	3.3dl	7.20
Einsiedler Radler	3.3dl	6.20
Äs gäächs Muotathaler Wildheubier	3.3dl	7.70
Bio Alpenbier naturtrüb	3.3dl	7.20
Maisgold	3.3dl	7.20

### Cocktails

Mikks Piña Colada	17.00
Mikks Caipirinha	17.00
Mikks Berry Sour	17.00
Negroni	17.00
Mikks Basil Smash	17.00
Mikks Amaretto Sour	17.00
Mikks Whiskey Sour	17.00
Mikks Espresso Martini	17.00

## Coffee & Milky drinks

Finest coffee from the coffee roastery Rast in Ebikon.

Coffee cream, Espresso	5.30
Milk coffee, Cappuccino	5.90
Espresso Macchiato	5.50
Double Espresso, Latte Macchiato	6.60
Coretto Grappa	9.60

## Tea

from L'Art du Thé in Lucerne	5.60
Medina, Verbena, Darjeeling, Fruits Symphony	
Gunpowder, Chamomile	

## Non-alcoholic drinks

Knutwiler Mineral water with / without gas	5dl	7.20
Rivella red / blue	3.3dl	5.60
Sinalco Orange Original	3dl	5.60
Sinalco Cola / Sinalco Cola zero	3dl	5.60
Elmer Citro	3.3dl	5.60
Ramseier Apfelschorle Bio	3.3dl	5.60
Ramseier Huustee	5dl	6.60
Swiss Mountain Spring Tonic Water	2dl	6.50
Swiss Mountain Spring Bitter Lemon	2dl	6.50
Swiss Mountain Spring Ginger Ale	2dl	6.50
Swiss Mountain Spring Ginger Beer	2dl	6.50
Swiss Mountain Spring Alpine Bitter	2dl	6.50
El Tony Mate	3.3dl	7.10

Tap water is free, but we charge CHF 3.00 per 5 dl for the service.

## Spirits

### Whisky

#### Schottland Highlands

William Lawson's	40%	4cl	11.00
Glenmorangie 10 years	40%	4cl	15.00
Glenfiddich Single Malt 12 years	40%	4cl	13.00
Glenfiddich Project XX	47%	4cl	16.00
Balvenie Double Wood 12 years	40%	4cl	16.00
Aberlour A'bunadh	60.9%	4cl	20.00

#### Schottland Island

Lagavulin 16 years	43%	4cl	19.00
Lagavulin Distillers Edition 2001	43%	4cl	26.00
Laphroaig Quarter Cask	48%	4cl	16.00
Talisker 10 years	46%	4cl	14.00
Ardbeg Uigedail	54%	4cl	22.00

#### USA

Eagle Rare Bourbon	45%	4cl	14.00
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#### International

Coffey Malt Nikka	45%	4cl	18.00
Connemara 12 years	45%	4cl	20.00

#### Switzerland

Etter Johnett Swiss Single Malt	44%	4cl	22.00
Goldwaescher – Pure Rye Whisky	43%	4cl	14.00

### Rum

Escape Rum Barbados	37.5%	4cl	11.00
Escape Rum Panama	40%	4cl	11.00
Rum Zacapa 23 years	47%	4cl	16.00
Rum Kraken Black Spiced	40%	4cl	11.00
Rum Angostura 12 years	40%	4cl	19.00
Centenario Fundacion 20 years	40%	4cl	18.00
Pampero Aniversario	40%	4cl	14.00
Coruba 18 years	40%	4cl	20.00
Plantation Barbados	40%	4cl	17.00

### Gin

Silvus Swiss Dry Gin	40%	4cl	11.00
Tanqueray No. 10	47%	4cl	14.00
Monkey 47	47%	4cl	19.00
Breil Pur London Dry	45%	4cl	17.00
Carnets de Voyage La Suisse	40%	4cl	13.00
Carnets de Voyage Oslo	40%	4cl	13.00
		+ Mixer	3.00

### Vodka

Sidian Swiss organic Vodka BIO	40%	4cl	12.00
		+ Mixer	3.00

### Tequila

Tequila José Cuervo reposado	38%	4cl	12.00
		+ Mixer	3.00

## Grappa

From Angelo Delea from Ticino

Grappa La Bianca	40%	2cl	8.00
Grappa La Bionda	40%	2cl	11.00
Grappa La Bruna	40%	2cl	12.00

## Fruit spirits

From the Etter Distillery in Zug

Vieille Prune	41%	2cl	8.50
Vieille Poire	40%	2cl	8.50
Kirsch	41%	2cl	8.50

## Wine spirits

Cognac Rémy Martin VSOP	40%	2cl	8.00
Brandy Vecchia Romagna	38%	2cl	7.50
Bas-Armagnac 12ans Domaine Tariquet	48.2%	2cl	11.00

## Liqueur

Baileys	17%	4cl	8.00
Amaretto	28%	4cl	8.00
Cointreau	40%	4cl	8.00