

COCKTAIL GALLERY

The Kiss

by Gustav Klimt



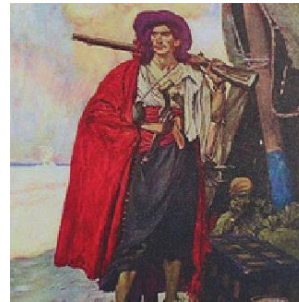
isco
peach
sage

18.00 



The Pirate

by Howard Pyle



rum
banana
bitters

18.00 



The Dream

by Henri Rousseau



tequila
mango
ginger beer

18.00 



Flamingos

by Henri Rousseau



vodka
litchi
champagne

21.00 



Bouquet of Flowers

by Édouard Manet



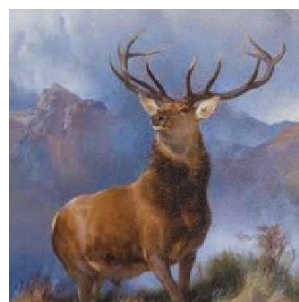
gin
red berries
lemon

18.00 



The Monarch of the Glen

by Edwin Landseer



whisky
ginger
honey

18.00 



SWEET



SOUR



DRY



BUBBLES



BITTER



STRONG



SMOOTH

COCKTAIL GALLERY

Ice Floes

by Claude Monet



elderflower
verjus
cucumber

17.00 



Man of Fire

by José Clemente Orozco



tequila
chili
orange jam

18.00 



The Jungle

by Wifredo Lam



rum
pineapple
lime & mint

18.00 



Composition VII

by Wassily Kandinsky



vodka
passion fruit
caramel

18.00 



Guernica

by Pablo Picasso



truffle gin
french aperitif
sherry wine

18.00 



The Starry Night

by Vincent van Gogh



amaro
sherry wine
yuzu liqueur

18.00 



NON ALCOHOLIC GALLERY

The Garden

by Claude Monet



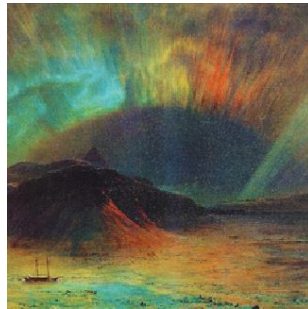
matcha
elderflower
ginger ale

15.00 



Aurora Borealis

by Frederic Edwin Church



passion fruit
vanilla
lemon

15.00 



Almond Blossom

by Vincent van Gogh



0% amaretto
orange
lemon

15.00 



The Red Room

by Henri Matisse



0% gin
0% vermouth
0% bitter

15.00 



Bacco

by Michelangelo Merisi



0% gin
grape juice
mandarin tonic

15.00 



Café Terrace at Night

by Vincent van Gogh



coffee
coconut
cream

15.00 



SWEET



SOUR



DRY



BUBBLES



BITTER



STRONG



SMOOTH

WINES

WINES BY THE GLASS

SPARKLING WINE	10 cl	75 cl
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France

Collection 244 Brut Champagne Louis Roederer Champagne	16.00	110.00
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Italy

Prosecco D.O.C.G. Cuvée Einstein Extra Dry Valdobbiadene	9.00	49.00
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WHITE WINE	10 cl	75 cl
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Switzerland

2023 Sauvignon Blanc Weingut Lindenhof Schaffhausen	9.00	60.00
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2021 Chardonnay Weingut Schmidheiny St. Gallen	10.00	65.00
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RED WINE	10 cl	75 cl
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Switzerland

2022 Merlot Irti Colli Cantina Settemaggio Tessin	10.00	65.00
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France

2015 Le Petit Vauthier Bordeaux	13.00	83.00
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CHAMPAGNE | SPARKLING WINE

ASSEMBLAGE

75cl

Champagne Bollinger

Special Cuvée Brut		140.00
Special Cuvée Brut	150cl	300.00
2014 La Grand Année Brut		250.00

Champagne Dom Perignon

2013 Dom Perignon Brut		320.00
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Champagne Emmanuel Brochet

Le Mont Benoît Extra Brut Bio		160.00
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Champagne Frédéric Savart

L'Accomplie 1er Cru Extra Brut		160.00
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Champagne Krug

Grand Cuvée 170ème Edition		370
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Champagne Louis Roederer

Collection 244 Brut	37.5cl	58.00
Collection 244 Brut		110.00
Collection 244 Brut	150cl	220.00
2015 Cuvée Cristal Brut		370.00

Champagne Minière F&R

Cuvée Influence Brut		130.00
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Champagne C.H. Piconnet

2020 3 Cépages Brut Natur		130.00
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Champagne Tarlant

Zero Brut Nature	150cl	240.00
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CHAMPAGNE | SPARKLING WINE

BLANC DE BLANCS

75cl

Champagne Jacques Selosse

Initial Blanc de Blancs | Extra Brut

370.00

Champagne Julien Prelat

Blanc de Blancs Presle | Extra Brut

130.00

Champagne Laurianne Lejour

2018 Blanc de Blancs 1^{er} Cru | Brut Nature

130.00

Champagne Ruinart

Blanc de Blancs | Brut

180.00

BLANC DE NOIRS

75cl

Champagne Emmanuel Brochet

2015 Blanc de Noirs Les Haut Meuniers | Extra Brut | Bio

280.00

Champagne Eric Rodez

Blanc de Noirs Grand Cru | Brut

130.00

Blanc de Noirs Grand Cru | Brut

150 cl

280.00

Champagne Roses de Jeanne – Roses de Jeanne – Cédric Bouchard

VV Val Vilaine R.22 Blanc de Noirs | Brut Zero

200.00

ROSÉ

75cl

Champagne Frédéric Savart

Bulle de Rosé Premier Cru | Extra Brut

150.00

Champagne Laurent Perrier

Cuvée Rosé | Brut

180.00

Champagne Louis Roederer

2016 Vintage Rosé | Brut

139.00

Champagne Minière F&R

Influence Cuvée Rosé | Brut

130.00

Champagne Ruinart

Rosé | Brut

180.00

WHITE WINE | SWITZERLAND

DEUTSCHSCHWEIZ

75cl

Weingut Schmidheiny | St. Gallen

2022 Chardonnay

65.00

Weingut Schmidheiny | St. Gallen

2022 Räuschling Tradition

65.00

Weingut Wolfer | Thurgau

2022 Sauvignon Blanc

65.00

Weingut Gantenbein | Graubünden, Fläsch

2019 Chardonnay

290.00

Weingut Donatsch | Graubünden, Malans

2022 Chardonnay Passion

140.00

Scadenagut Wegelin | Graubünden, Malans

2021 Weissburgunder

70.00

TESSIN

75cl

Tenuta Agricola Luigina | Tessin

2022 La Dama Bianca

65.00

WALLIS

75cl

Marie-Thérèse Chappaz | Unterwallis

2023 Grain Arvine de Fully

160.00

Simon Maye | Mittelwallis

2017 Païen Vieilles Vignes

100.00

WAADT

75cl

Domaine Louis Bovard | Waadt

2022 Dézaley la Médinette Grand Cru

90.00

WHITE WINE | FRANCE

LOIRE

75cl

Domaine des Roches Neuves | Saumur

2017 Saumur Blanc Clos L'Echelier

130.00

Domaine Joseph Mellot | Sancerre

2022 Sancerre la Chatellenie

80.00

BOURGOGNE

75cl

Domaine Pierre-Yves Colin-Morey

2018 Bourgogne Hautes-Côtes de Beaune Au Bout du Monde

130.00

Domaine Francois Raveneau

2014 Petit Chablis

130.00

Domaine Latour Giraud | Meursault

2020 Meursault Cuvée Charles Maxime

130.00

Domaine Antoine Jobard | Meursault

2015 Meursault Blagny 1er Cru

250.00

Domaine Marc Morey | Chassagne-Montrachet

2016 Chassagne-Montrachet En Virondot 1er Cru

210.00

Domaine Faiveley | Les Montrachets

2015 Bâtard-Montrachet Grand Cru

490.00

Bonneau du Martray | Aloxe Corton

2017 Corton-Charlemagne Grand Cru

430.00

Jérémy Recchione | Côte Mâconnais

2018 Pouilly-Fruissé Clos Reyssier

100.00

BORDEAUX

75cl

Goulée by Cos d'Estournel | Haut-Médoc

2017 Goulée blanc

70.00

WHITE WINE | AUSTRIA

WACHAU

75cl

Weingut Emmerich Knoll | Wachau

2022 Grüner Veltliner Smaragd Ried Loibenberg

130.00

RED WINE | SWITZERLAND

DEUTSCHSCHWEIZ

75cl

Casanova Weinbau | St. Gallen

2018 Pinot Noir Fürscht | Bio

90.00

Tobias Weingut | St. Gallen

2017 Merlot

80.00

Weingut Georg Schlegel | Graubünden, Jenins

2017 Pinot Noir Saliser Reserve

120.00

Weingut Donatsch | Graubünden, Malans

2020 Pinot Noir Passion

105.00

2018 Pinot Noir Unique

210.00

Weingut Georg Fromm | Graubünden, Malans

2019 Pinot Noir Selvenen

37,5cl

55.00

2020 Pinot Noir Village

75.00

RED WINE | SWITZERLAND

TESSIN

75cl

Castello Luigi | Sottoceneri

2013 Castello Luigi Rosso

270.00

GiardVino | Sottoceneri

2016 Merlot Nostalgia

90.00

Tenuta Agricola Luigina | Sottoceneri

2021 La Dama Rossa

60.00

Tenuta San Giorgio | Sottoceneri

2021 Merlot Crescendo

37,5cl

50.00

2018 Arco Tondo Riserva

90.00

DREI-SEEN-REGION

75cl

Domaine de la Rochette – Jacques Tataschiere | Neuenburg

2022 Vieilles Vignes

160.00

WALLIS

75cl

La Petite Cave | Mittelwallis

2021 Syrah Fût de Chêne

70.00

RED WINE | FRANCE

BOURGOGNE

75cl

Domaine Humbert | Bourgogne

2019 Bourgogne

80.00

Domaine Perrot-Minot | Gevrey-Chambertin

2014 Charmes-Chambertin Grand Cru Vieilles Vignes

530.00

Domaine Ghislaine Barthod | Chambolle-Musigny

2015 Chambolle-Musigny 1er Cru Les Cras

320.00

Domaine de la Romanée-Conti | Vosne Romanée

2008 Richebourg

2900.00

Gautheron d'Anost | Chorey-les-Beaune

2021 Chorey-les-Beaune Les Goudelettes | Natural

100.00

CÔTES DU RHÔNE

75cl

Domaine René Rostaing | Côte-Rôtie

2016 Côte-Rôtie Ampodium

150.00

Domaine Janasse | Châteauneuf-du-Pape

2009 Châteauneuf-du-Pape Cuvée Chaupin

190.00

RED WINE | FRANCE

BORDEAUX

75cl

Château de Pez | Saint Estèphe

2014 Château de Pez

90.00

Château Duhart-Milon | Pauillac

2009 Château Duhart-Milon

200.00

Château Haut-Brion | Pessac-Léognan

2009 Château Haut-Brion

1600.00

Petrus | Pomerol

2004 Petrus

3800.00

Château La Pointe | Pomerol

2009 Château La Pointe

37,5cl

70.00

RED WINE | ITALY

TOSKANA

75cl

Antinori – Tenuta Tignanello | Chianti

2021 Tignanello

210.00

Cà Marcanda di Angelo Gaja | Bolgheri

2020 Promis

110.00

RED WINE | SPAIN

KASTILLIEN UND LEÓN

75cl

Bodegas y Viñedos Pintia Grupo Vega Sicilia | Toro

2016 Pintia

150.00

Bodegas Hacienda Monasterio | Ribera del Duero

2018 Hacienda Monasterio Reserva

160.00

BEER & CIDER

BIER VOM FASS | DRAFT BEER

Edelspez Brauerei Schützengarten	20 cl	5.00
	30 cl	6.00
	50 cl	8.00
Klosterbräu Brauerei Schützengarten	20 cl	5.00
	30 cl	6.00
	50 cl	8.00

CRAFT BEER

Gallus 612 Old Style Ale Brauerei Schützengarten	33 cl	7.50
Weisser Engel Weizenbier Brauerei Schützengarten	50 cl	8.00
Indian Pale Ale Brauerei Schützengarten	33 cl	7.50
Quöllfrisch naturtrüb Brauerei Locher	50 cl	8.00
 NEIPA Kitchen Brew	33 cl	7.50

ALKOHOLFREI | NON-ALCOHOLIC

India Pale Brauerei Schützengarten	33 cl	6.50
WINDSTILL NEIPA Kitchen Brew	33 cl	6.50

CIDER

Ciderclan Straight Apple Cider	33 cl	6.50
Ciderclan Easy Apple Cider 0,0% ABV	33 cl	6.50

WHISKY

SCHOTTLAND | SCOTLAND

Lowlands

4 cl

Auchentoshan 12y	40 %	16.00
Glenkinchie 12y	43 %	15.00
Bladnoch 19 y	46.7%	29.00

Speyside

4 cl

Glenfiddich 12y	40 %	14.00
Balvenie Double Wood 12y	40 %	16.00
Benriach 11y Mossburn Vintage Single Cask	62.1 %	24.00
Cragganmore 12y	40 %	14.00
Glenrothes 11y by Whisky Cellar	57.5 %	18.00
Linkwood 12y by Whisky Cellar	52.8 %	24.00
Macallan 12y Sherry Cask	40 %	17.00
Strathisla 10y by Whisky Cellar	53.4 %	21.00
Tomintoul Seridh Limited Edition	40%	16.00

Highlands

4 cl

Aberlour 10y	40%	14.00
AnCnoc 2002	46%	21.00
Aberlour a'Bunadh Cask Strength	60 %	26.00
Brackla by Duncan Tylor 13y	54.3%	52.00
Dalwhinnie 15y	43 %	14.00
Glendronach 12y	43 %	14.00
Glendronach Cask Strength	54.7 %	19.00
Glenmorangie 10y	40 %	16.00
Glenmorangie Nectar d'Or 12y	46 %	18.00
Glenfarclas 12y	46 %	14.00
Glenfarclas 14y Swiss Edition	51.4%	19.00
Glenfarclas 25y	46 %	28.00
Oban 14 y	43%	15.00
Oban Distiller`s Edition	43 %	15.00
Old Pulteney 18y	46%	28.00

**OUR
CHOICE**

Islands & Cambeltown**4 cl**

Glenscotia 25 y	48.8%	75.00
Highland Park 12y	40 %	16.00
Highland Park 18y	43 %	26.00
Isle of Jura 10y	40 %	16.00
Scapa The Arcadian	40 %	18.00
Talisker 10y	45.8 %	14.00
Hearach	46 %	18.00

Islay**4 cl**

Ardbeg Wee Beastie	47,4 %	14.00
Ardbeg Ten	46 %	16.00
Ardbeg Uigeadail	54 %	19.00
Ardbeg An Oa	46.5%	18.00
Ardbeg Corryvreckan	57.1%	29.00
Ardbeg Y2K 23 Years	46 %	110.00
Ardbeg Anthology 14y "The Unicorn`s Tale"	46%	35.00
Bunnahabhain 7y Duncan Taylor	53.5%	16.00
Bunnahabhain 20y Duncan Taylor	54.3%	52.00
Bowmore Artist 9 th Edition 2001	55.3 %	125.00
Bruichladdich Port Charlotte Heavily Peated	50 %	18.00
Bruichladdich Classic Laddie	50 %	17.00
Bruichladdich Octomore 13.3	61.1 %	42.00
Caol Ila 12y	43 %	14.00
Caol Ila Artist #7 1995 Sherry Finish	54.1 %	105.00
Caol Ila Pintail 11y Pineau de Charentes Finish	57.9%	21.00
Caol Ila 16y Signatory Oloroso Finish	53.3%	39.00
Caol Ila 11 y Whisky Cellar Côte Rotie Finish	55.2%	19.00
Lagavulin 16y	43 %	18.00
Laphroaig 10y	40 %	16.00
Kilchoman 100% Islay 13th Edition	50 %	19.00

GRAIN

Cameronbridge 21 y by Cooper`s Choice	46 %	27.00
Cameronbridge 31 y by Claxton`s	45.1 %	39.00
Invergordon 25 y Easy Sipper	46.5 %	24.00
Invergordon 33 y by Duncan Taylor	48.8 %	43.00

SCHWEIZ | SWITZERLAND**4 cl**

Säntis Malt Edition Himmelberg	43 %	18.00
Säntis Malt Edition Dreifaltigkeit	52 %	18.00
Säntis Malt Alpstein XIX Sherry Finish	48 %	17.00
Macardo Life Cycle of a Cask	54%	35.00

IRLAND | IRELAND**4 cl**

Jameson	40 %	12.00
Teeling Rum Finish	40 %	16.00
Teeling 21y Rising Reserve	46 %	38.00
Tullamore Dew	40 %	12.00

USA**4 cl**

Axe and The Oak Colorado Rye	49 %	21.00
Blanton`s Straight From The Barrel	61.35 %	70.00
Buck 8 Years	45 %	18.00
Elijah Craig Small Batch	47 %	16.00
Elijah Craig Barrel Proof	68.3 %	23.00
Four Roses Small Batch	45 %	16.00
Four Roses Single Barrel	50 %	16.00
Garrison Brothers Small Batch	47%	35.00
Garrison Brothers Guadalupe Port Finish	53.5 %	50.00
Garrison Brothers Cowboy Bourbon	65.65 %	110.00
Garrison Brothers Single Barrel "Mike Werner"	62.3 %	110.00
Jack Daniel's	40 %	12.00
Michter`s Rye	42.4 %	17.00
Michter`s Rye 10y	46.4 %	23.00
Milam & Greene Tennessee Bourbon	52.5 %	21.00
Ranger Creek .36 White	50 %	14.00
Schenk`s Kentucky Sour Mash Whiskey 2024	45.6%	35.00
Town Branch	45 %	23.00
Wild Turkey Rare Breed	58.4 %	20.00
Woodford Reserve	43.2 %	14.00
Woodford Reserve Double Oaked	43.2 %	18.00
Woodford Reserve Classic Malt	45.2 %	34.00

JAPAN**4 cl**

Akashi UME Blended Whisky	40%	14.00
Nikka Taketsuru	43 %	14.00
Nikka Barrel	51.4 %	15.00
Nikka Yoichi	45 %	18.00
Chichibu Red Wine Cask 2023	50.5%	59.00

INDIA

Indri Drù	57.2%	18.00
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ISRAEL

M&H Peated	64.5%	19.00
M&H Tokaji Wine Cask	52%	19.00

FINLAND

Kyrö Wood Smoke Rye Whisky	47.2%	18.00
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BLENDED WHISKY**4 cl**

Ballantine's Finest	40 %	11.00
Chivas Regal 12y	40 %	11.00
Dimple 15y	40 %	15.00
Johnnie Walker Red Label	40 %	11.00
Johnnie Walker Black Label 12y	40 %	14.00
Johnnie Walker Blue Label	43 %	28.00
Murray McDavid Young&Old 2011	50 %	19.00
Glaxton's The Great Road West 19y	45 %	25.00
"Robusto" by Whisky Cellar	52.5%	16.00
The Six Isles, Saint Etienne Rhum Finish	46 %	18.00

COGNAC | BRANDY

2 cl

Remy Martin Louis XIII	40 %	135.00
Remy Martin X.O	40 %	26.00
Hennessy Paradis	40 %	63.00
Hennessy X.O	40 %	28.00
Martell Cordon Bleu	40 %	28.00
Martell V.S.	40 %	11.00
Ferrand Renegade Barrel No.3	48.2 %	22.00
Ferrand Single Cask 2011	54.2 %	22.00
Ferrand S.D.A.	41.8 %	25.00
Ferrand 10 Générations	45 %	13.00

**OUR
CHOICE**

4 cl

Carlos I	36 %	11.00
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RUM

4 cl

Appleton 15 years Jamaica	43 %	16.00
Appleton 21 years Jamaica	43 %	26.00
Caroni Adelphi Collection 22 years Trinidad	62.8 %	120.00
Centenario Fundacion 20 years Costa Rica	40 %	15.00
Diplomatico Reserva Exclusiva Venezuela	40 %	14.00
Diplomatico Seleccion de la Familia Venezuela	43 %	17.00
Eminente Cuba	43 %	17.00
Hampden 8 years Jamaica	46 %	19.00
Hampden 2010 LROK Jamaica	47 %	35.00



Havana Club 7y Kuba	40 %	15.00
Havana Club Union Kuba	40 %	49.00
Havana Selección de Maestros Kuba	45 %	19.00
HSE Habitation Saint -Etienne Très Vieux Martinique	45 %	17.00
Malecon XO 25y Panama	40 %	17.00
Matusalem Gran Reserva Solera 23y Dominikanische Republik	40 %	17.00
Opthimus Solera XO 15y Dominikanische Republik	38 %	14.00
Pampero Aniversario Venezuela	40 %	17.00
Plantation XO Barbados	40 %	15.00
Plantation PXXO Barbados	40 %	15.00
Ron Milonario Reserva XO Peru	40 %	21.00
Savanna Edition Bois Rouge La Reunion	57 %	28.00
S.B.S. 1988 Guyana	51.8 %	75.00
St. James 15 years Martinique	43 %	17.00
S.B.S. Brazil/Barbados	52 %	24.00
Worthy Park Quatre Vins Vintage 2013 Jamaika	40 %	24.00
Viejo de Caldas 8 Años Columbia	40 %	16.00
Viejo de Caldas Finalizado Jamaika	52 %	39.00
Zacapa Solera 23y Guatemala	40 %	16.00
Zacapa XO Guatemala	40 %	19.00

GIN

4 cl

Hendrick's	41.1 %	14.00
Tanqueray Rangpur	41.3 %	14.00
Tanqueray No. 10	47.3 %	17.00
Bombay Sapphire	40 %	12.00
Bombay Sapphire Bramble	37.5 %	14.00
Brockman's Premium	40 %	13.00
The Botanist	46 %	13.00
Morris The Wild Alps	47 %	17.00
Morris Monaco Orange	47 %	17.00
Canaïma	47 %	17.00
Roku Japanese Gin	43 %	16.00
Porcelain Shanghai Mandarine	43 %	18.00
Monkey 47	47 %	16.00
Malfy Rosa	41 %	16.00
Windspiel	47 %	20.00
Gin Mare	42.7 %	16.00
Le Tribute	43 %	18.00
Plymouth Navy Strength	57 %	18.00
Tanqueray 0,0 Alcohol Free Gin	0.0 %	9.00

Swiss Mountain Spring

-Classic Tonic, Dry Tonic, Rosemary Tonic +4.00

Le Tribute

-Tonic Water +4.00

VODKA

4 cl

Beluga	40 %	16.00
Belvedere	40 %	12.00
Grey Goose	40 %	12.00
Mermaid Salt Vodka	40 %	14.00
Tito's	40 %	12.00

TEQUILA & MEZCAL

4 cl

Patron Silver	40 %	16.00
Casamigos Reposado	40 %	14.00
Herradura Reposado	40 %	14.00
Herradura Añejo	40 %	16.00
Casa Dragones Reposado	40 %	35.00
Casa Dragones Joven	40 %	70.00
BEU New Moon Espandin	48 %	18.00
The Lost Explorer 8 y Espandin	42 %	18.00
The Lost Explorer 10 y Tobalà	42 %	25.00
The Lost Explorer 12 y Salmiana	42 %	35.00
Yaha-Yahui Organic	45 %	20.00

FRUIT SPIRITS

2 cl

Brennerei Etter

Vieille Poire Williams Barrique	40 %	16.00
Vieille Prune Barrique	41 %	16.00
Vieille Orange Barrique	40 %	16.00
Zuger Kirsch	40 %	16.00
Framboise	41 %	11.00

GRAPPA | CALVADOS

2 cl

Calvados Château de Breuil 15 ans	41 %	14.00
Berta Tre Soli Tre	45 %	16.00
Montanaro Acquavita 1972	40 %	14.00
Bosso Antica Selezione Dolcetto	40 %	9.00

BITTER | ANIS

4 cl

Campari	23 %	9.00
Cynar	16.5 %	9.00
Sambuca Molinari	40 %	9.00
Pernod Paris	40 %	9.00
Absinthe Kübler	53 %	13.00

HERBS

4 cl

Averna	29 %	9.00
Appenzeller	29 %	9.00
Fernet Branca	33 %	9.00
Branca Menta	25 %	9.00
Ramazzotti	30 %	9.00
Jägermeister	40 %	9.00

SHERRY | PORT

5 cl

Tio Pepe Fino	15 %	9.00
Gonzalez Byass NOE Pedro Ximenez	15.5 %	18.00

Graham's Tawny Port 20y	20 %	16.00
Burmester White Port	19.5 %	8.00
Burmester Tawny Port 40y	20 %	42.00
Kopke LBV 2018	20 %	14.00
Barros Colheita 1975	20 %	25.00

**OUR
CHOICE**

75 cl

Calem Vintage 1980 Quinta da Foz	20 %	250.00
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LIKÖRE | LIQUEURS

		4 cl
Amaretto di Saronno	28 %	9.00
Bailey's Irish Cream	17 %	9.00
Cointreau	40 %	9.00
Chartreuse Verte	55 %	12.00
Drambuie	40 %	9.00
Grand Marnier	40 %	9.00
Ferrand Dry Curacao	40 %	11.00
Frangelico	20 %	9.00
D.O.M. Benedictine	40 %	9.00
Säntis Malt Säntis Cream	18 %	9.00
		2 cl
Berliner Luft	18 %	5.00
Korskenkova Ginger Liqueur	21 %	6.00
Chartreuse V.E.P.	54 %	35.00

WERMUT | VERMOUTH

		5cl
Carpano Bianco	14.9 %	9.00
Carpano Dry	18 %	9.00
Carpano Classico	16 %	9.00
Carpano Antica Formula	16.5 %	12.00
Noilly Prat	18 %	9.00

SOFTGETRÄNKE | SOFT DRINKS

GOBA Mineralwasser | GOBA mineral water
mit Kohlensäure | sparkling
ohne Kohlensäure | still

33 cl 5.00
80 cl 9.00

GOBA Orange | Citro

33 cl 5.00

Coca Cola | Zero

33 cl 5.00

Rivella rot | blau

33 cl 5.00

Swiss Mountain Spring

20 cl 6.00

-Classic Tonic Water

-Dry Tonic

-Salty Grapefruit Lemonade

-Alpine Bitter

20 cl 6.50

Vivi Mate

33 cl 6.50

Sanbitter

10 cl 5.00

SPEISEN | FOOD

17.30 – 22.00 Uhr

Vorspeisen | Starters

St.Galler Plättli St.Gallen platter Trockenfleischspezialitäten und Klosterkäse <i>Dried meat specialities and monastery cheese</i>	19.00
St.Galler Käse Plättli St.Gallen cheese platter Verschiedene Schweizer Käsespezialitäten <i>Selection of Swiss cheese specialities</i>	19.00
Duett von der Forelle Trout duet mit Kabis, Rettich, Gurke, Dill und Sauerrahm <i>with cabbage, radish, cucumber, dill and sour cream</i>	24.00
Kürbis Pumpkin mit Nüsslisalat, Essigzwetschgen, Kürbiskernen und Pflaumencrème <i>with lamb's lettuce, pickled plums, pumpkin seeds and plum cream</i>	18.00
Handgeschnittenes Rindstatar Hand-cut beef tartare mit confiertem Eigelb und Crème fraîche <i>with confit egg yolk and crème fraîche</i>	
Hauptgang 160g <i>Main course</i>	39.00
Vorspeise 90g <i>Starter</i>	28.00

Salate | Salads

Einstein's Superfood Salat Einstein's Superfood Salad mit Apfel, Rande, Hanfsamen, Agave, Meerrettich und Ciderdressing <i>with apple, beetroot, hemp seeds, agave, horseradish and cider dressing</i>	19.00
Caesar Salad mit Speck und Parmesan <i>with bacon and parmesan</i>	19.00
mit Pouletstreifen <i>with chicken strips</i>	32.00

Suppen | Soups

Hühnerkraftbrühe <i>Chicken broth</i>	16.00
mit Maisnocken, Entenklösschen und Karottenperlen <i>with corn dumplings, duck quenelles and carrot pearls</i>	
Steinpilzcrèmesuppe <i>Porcini cream soup</i>	16.00
mit Knäckebrötchen <i>with crispbread</i>	

Für unsere Veggie-Fans | For our veggie fans

Gebackenes Landei <i>Baked farm egg</i>	29.00
mit Kartoffelpurée, Spinat, Parmesanschaum und Trüffel <i>with mashed potatoes, spinach, parmesan foam and truffle</i>	
Apfelrisotto <i>Apple Risotto</i>	26.00
mit Palmkohl-Apfelsalat, Hagebutte und Pinienkernen <i>with kale-apple salad, rosehip and pine nuts</i>	
Confierte Süsskartoffel <i>Confit Sweet Potato</i>	26.00
mit Schmorlauch, Taggiasca Oliven, Bohnenhummus und Röstzwiebel-Sud <i>with braised leeks, Taggiasca olives, bean hummus and roasted onion broth</i>	
Asiatische Gemüsebowl <i>Asian vegetable bowl</i>	26.00
Sushi-Reis, Avocado, Gurke, Kraut, Kimchi, Sesam und Teriyaki-Sauce <i>Sushi rice, avocado, cucumber, herb, kimchi, sesame and teriyaki sauce</i>	
Beyond Burger (vegan)	37.00
mit Avocado, Gurkenrelish und Tomatenmarmelade serviert mit Süsskartoffel-Pommes Frites <i>with avocado, cucumber relish and tomato jam served with sweet potato fries</i>	

Hauptspeisen | Main courses

Klassiker | Classic

Hausgemachter Bistro Burger <i>Homemade Bistro Burger</i>	31.00
mit Emmentalerkäse, Tomate, Gurke und Zwiebelschmelze <i>with Emmental cheese, tomato, cucumber and melted onions</i>	
mit Pommes Frites <i>with French fries</i>	37.00
Zürcher Geschnetzeltes <i>Veal strips «Zurich-Style»</i>	48.00
vom Kalb mit Rösti <i>with traditional hash browns (Roesti)</i>	
Wiener Schnitzel	48.00
vom Kalb mit Pommes Frites <i>from veal with French fries</i>	
Olma Bratwurst	28.00
mit Rösti und Zwiebelsauce <i>with traditional hash browns (Roesti) and onion gravy</i>	
Entrecôte «Café de Paris» (200g)	54.00
mit Pommes Frites <i>with French fries</i>	

Vom Land | From the farm

Kalbstafelspitz <i>Veal Tafelspitz</i>	47.00
mit Bouillonkartoffeln, Gemüse und Meerrettichsauce <i>with boiled potatoes, vegetables and horseradish sauce</i>	
Rindsroulade <i>Beef Roulade</i>	45.00
mit Spätzli, geschmortem Rotkohl und Schmorsauce <i>with spaetzle, braised red cabbage and gravy</i>	

Vom Wild | From the game

Wildgeschnetzeltes | Venison strips 48.00

mit Rösti, Preiselbeeren und Wildrahmsauce

with traditional hash browns (Roesti), lingonberries and venison cream sauce

Haselnussgnocchi | Hazelnut Gnocchi 36.00

mit Wildschweinragout, Bischofszeller Nachtwächter und Kartoffelcrunch

with wild boar ragout, Bischofszeller Nachtwächter and crispy potato

Vom Huhn | Poultry

Pouletbrust «Mörschwil» | Chicken breast «Moerschwil» 39.00

Ribelmaispoularde mit Knusperkartoffel, Rahmwirsing, Trauben und Pfifferlinge

Corn poulard with crispy potatoes, creamy savoy cabbage, grapes and chanterelle mushrooms

Aus dem Wasser | From the water

Wolfsbarschfilet | Sea Bass Fillet 42.00

mit Kürbispurée, Champagner-Kraut und Beurre blanc

with pumpkin purée, champagne cabbage and beurre blanc

Desserts

Einstein Cheesecake	16.00
Mango, Passionsfrucht und Knusperschokolade <i>Mango, passion fruit and chocolate crunch</i>	
Hagebutte Rose hip	16.00
mit Vanille, Meringue und Marroni <i>with vanilla, meringue and chestnuts</i>	
Mohnkuchen Poppy seed cake	16.00
mit Zwetschgen und hausgemachtem Gewürz-Glace <i>with plums and homemade spiced ice cream</i>	
Richice (hausgemacht) Richice (homemade)	6.00
Passionsfrucht-Mango oder Ardbeg-Whisky-Vanille	



Danke für Ihre Bewertung auf Trip Advisor
Benutzen Sie ganz bequem den QR-Code um uns Ihre Meinung mitzuteilen.

Einstein Bar

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Enjoy yourself