

## Aperitifs

Our house drink, refreshing and sparkling	non-alcoholic	8.50
	alcoholic	12.50
Campari	4cl	8.50
Cynar	4cl	8.50
Martini white	4cl	8.50
Gin 27 Premium Appenzeller	4cl	8.50
Tomato or orange juice, Granini	20cl	4.50
Sanbitter, Sanpellegrino with sparkling water or orange juice	20cl	4.50
Red or white wine		
Bottled wines in glass	10cl	6.50

## Sparkling Wine

Auguste Chevalley Brut S.A. Cave de la Côte, Morges		
Glas	10cl	8.50
Bottle	75cl	49.00
Currant sparkling wine from the Emmental Peter and Brigitte Bracher, Dürrenroth		
Glas	10cl	8.50
Bottle	70cl	49.00
Moscato d'Asti DOCG Pitulé (5 vol%) Tenuta Neirano, Mombaruzzo, Piemonte, Italy		
Glas	10cl	8.50
Bottle	70cl	49.00
Aperol Spritz	10cl	8.50
Hugo	10cl	8.50
apple quince fruit Secco (without alcohol) Privatkellerei van Nahmen, Hamminkeln, Germany	10cl	8.50



## The natural aperitif and thirst quencher from the region „BÄNZ“

Apple cassis / apple grape / apple cherry / apple quince / apple rhubarb	33cl	5.00
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Care for a refreshment? Then try one of the different types of Bänz now and find your favourite! The recipe is actually quite simple: take fresh fruit juice, mix it with water, DO NOT add any sugars and Bänz is ready. Bänz is tasty and contains very little fruit sugar.

## Our Wine

Why roam across borders?

Swiss wine is a secret treasure hidden between lakes and mountains. We have found some of these treasures, you enjoy it, over and over again.

### White Wine

<b>Lac of Biemme</b>	Twanner Bielersee AOC „Frauenkopf“, 18 Werner K. Engel, Twann <i>Chasselas</i> aperitif, cheese, fish	70cl	45.00
<b>Wallis</b>	Petite Arvine Hospices de Salquenen AOC, 18 Adrian & Diego Mathier Nouveau Salquenen AG <i>Petit Arvine</i> aperitif, fish, asparagus, vegetable cakes and terrines	50cl	29.00
	Heida du Valais AOC « Les Pyramides », 18 Adrian & Diego Mathier Nouveau Salquenen AG <i>Savagnin blanc</i> aperitif, fresh water fish, crustaceans and shellfish, aperitif and mountain cheese	75cl	49.00
	Cuvée Madame Rosmarie Blanc, Valais AOC, 18 Adrian & Diego Mathier Nouveau Salquenen AG <i>Petite Arvine, Pinot Blanc, Pinot Gris and Sylvaner</i> aperitif, sea fish, crustaceans, poultry, Asian dishes	75cl	49.00
	“Optimo” Assemblage Blanc du Valais, AOC, 18 Diego Mathier Nouveau Salquenen AG <i>Heida, Ermitage, Amigne and Sylvaner</i> trout tartare, cold meat platters, fish and poultry	75cl	59.00
<b>Neuenburg</b>	Chardonnay de Neuchâtel AOC, Barrique, 17 Domaine du Château d’Auvernier, Thierry Grosjean propriétaire à Auvernier <i>Chardonnay</i> aperitif, poultry, soft cheese, melon and raw ham	75cl	50.00
<b>Waadt</b>	Aigle, Chablais, Chasselas AOC / Weinhaus Obrist, Vevey	50cl	24.00
	Sauvignon Blanc Vaudois AOC, Emblème, 18 La Cave de la Côte, Morges <i>Sauvignon Blanc</i> asparagus, fish, grilled dishes, poultry, goat cheese	75cl	45.00
<b>Fribourg</b>	Vully AOC Fribourg, 17 Domaine Burnier, Sugiez <i>Chasselas</i> , aperitif, light meat dishes, fish	75cl	43.00
<b>Schaffhausen</b>	Pinot Blanc, Chardonnay AOC „Aagne“, 18 Stefan Gysel viniculture, Hallau <i>Pinot Blanc, Chardonnay</i> , Asian fruits, seafood	75cl	49.00

## Thurgau

„Quarteto“ Schweizer Landwein Bio Swiss, 18  
Roland and Karin Lenz, viniculture Uesslingen 75cl 49.00  
*Sauvignon blanc, Seyval blanc*  
aperitif, cold meat platters, vegetarian cooking, steamed freshwater fish

## Tessin

„Runchet“ Merlot Bianco del Ticino DOC, 18  
Eredi Carlo Tamborini, Lamone 75cl 45.00  
*Merlot*  
Aperitif, salad dishes, melon with raw ham

## Rose Wine

### Wallis

Oeil de Perdrix AOC Valais, AG, 18  
Oskar Mathier, Salquenen 50cl 24.00  
*Pinot Noir*, aperitif, white meat, fish, rice dishes

## Red Wine

### Lac of Biemme

Schafiser Pinot Noir AOC, Bielersee, 17  
„Rebgut der Stadt Bern“, La Neuveville 75cl 45.00  
*Pinot Noir*, red meat, cheese, poultry

### Bernese Oberland

### Wallis

„INTRO“ Cuvée VdT Suisse  
Rebbaugenossenschaft Spiez 75cl 55.00  
*Pinot Noir, Cabernet Jura*, red meat, game, cheese, poultry

Dôle du Valais AOC „Sélection“,  
Adrian & Diego Mathier Nouveau Salquenen AG 50cl 24.00  
*Pinot Noir and Gamay*, beef, veal, game, cheese

Pinot Noir de Salquenen AOC „Non-Filtré“, 18  
Adrian & Diego Mathier Nouveau Salquenen AG 75cl 49.00  
*Pinot Noir*, poultry, lamb, beef, veal and pork, cheese

Cuvée Madame Rosmarie Rouge Valais AOC, 17  
Adrian & Diego Mathier Nouveau Salquenen AG 75cl 49.00  
*Cabernet Sauvignon, Humagne rouge, Pinot noir, Syrah*  
lamb, beef, veal and pork, game and cheese

Syrah du Valais AOC, Barrique, 17  
Adrian & Diego Mathier AG, Nouveau Salquenen AG 75cl 56.00  
*Syrah*, lamb and beef, game and cheese, mushroom dishes

Cabernet Sauvignon du Valais AOC, Barrique, 17  
Adrian & Diego Mathier Nouveau Salquenen AG 75cl 59.00  
*Cabernet Sauvignon*, beef, lamb, game

„Optimo“ Assemblage Rouge du Valais, Barrique AOC, 18  
Adrian & Diego Mathier Nouveau Salquenen AG 75cl 59.00  
*Diolinnoir, Gamaret, Cabernet Sauvignon and Syrah*, beef, lamb, game

<b>Waadt</b>	“Cuvée Jean-Jacques” Saint-Saphorin Rouge, 18 Lavaux AOC, Weinhaus Obrist, Vevey <i>Pinot Noir, Gamaret, Gamay, Garanoir, roast beef, veal, mushroom dishes</i>	75cl	45.00
	Château de Vinzel Grand Cru Merlot, Barrique, 16 Vinzel, La Côte AOC, Weinhaus Obrist, Vevey <i>Merlot, grilled veal steak, mushroom dishes, lamb, cream cheese</i>	75cl	59.00
<b>Neuenburg</b>	„Mosaique Gamaret, Pinot Noir, Garanoir AOC, 16 Neuchâtel, Domaine du Château d’Auvèrnier <i>Gamaret, Pinot Noir, Garanoir, game, beef, cheese</i>	75cl	54.00
<b>Thurgau</b>	Zweigelt Iselisberg Bio Suisse, Rotburger, 18 Roland & Karin Lenz, Uesslingen <i>Zweigelt, game, risotto, cheese, pasta dishes, strong meat</i>	75cl	48.00
<b>Schaffhausen</b>	„Aagne“ Pinot Noir Spätlese Classic, 17 Stefan Gysel Weinbau, Hallau <i>Pinot Noir, cheese, meat platters, rice and noodle dishes</i>	75cl	48.00
<b>Zurich</b>	Cuvée „Schwarzer König“, 15 Weingut Schwarz, Freienstein <i>Syrah, Merlot, Dornfelder, beef, lamb, cheese</i>	75cl	49.00
	Freiensteiner „Bastard“ Malbec AOC, 16/17 Weingut Andreas Schwarz, Freienstein <i>Malbec, beef, lamb, cheese</i>	75cl	59.00
<b>Grison</b>	Zizerser Pinot Noir AOC, 15 Philipp Grendelmeier, Zizers <i>Pinto Noir, pasta dishes</i>	75cl	49.00
	„B“ Maienfelder Barrique AOC, 17 Markus Stäger Weinbau, Maienfeld <i>Pinot Noir, mushroom dishes, stews, dark poultry, cheese</i>	75cl	59.00
	„Kruog“ Pinot Noir Barrique Fläsch AOC, 13 Thomas Marugg, Grison <i>Pinot Noir, roasts, game, meat dishes of all kinds, cheese</i>	75cl	75.00
<b>Ticino</b>	Merlot del Ticino DOC Eredi Carlo Tamborini, Lamone <i>Merlot, roasts, game, meat dishes of all kinds, cheese</i>	50cl	24.00
	Dogaia “Rosso del Ticino” Barrique DOC, 15 Guido Brivio Vini SA, Mendrisio <i>Gamaret, Merlot, every food</i>	75cl	55.00
	“Roserosse” Rosso della Svizzera Italiana IGT, 16 Fratelli Matasci SA, Tenero <i>Merlot, Petit Verdot, Cabernet Franc, red meat, risotto, ravioli</i>	75cl	45.00
	6832/34 Merlot del Mendrisiotto Ticino DOC, 16 Eredi Carlo Tamborini, Lamone <i>Merlot, red meat, risotto, ravioli, pasta dishes</i>	75cl	45.00
	„Gaggiole“ Merlot del Ticino DOC Barrique, 15 Fratelli Matasci <i>Merlot, red meat, risotto, ravioli, pasta dishes</i>	75cl	75.00

## Spirits

Williams	Studer & Co AG Escholzmatt	41% 2cl	8.50
Cherry	Studer & Co AG Escholzmatt	41% 2cl	8.50
Plum	Studer & Co AG Escholzmatt	40% 2cl	8.50
Apricote	Barrique / A. & D. Mathier, Salgesch	40% 2cl	8.50
Old plum	Barrique / A. & D. Mathier, Salgesch	40% 2cl	8.50
Heuschnaps		25% 2cl	8.50
Pastis		45% 2cl	8.50
Appenzeller		29% 2cl	8.50
Ramazotti		30% 2cl	8.50
Calvados	AC15 ans d'Age	41% 2cl	8.50
	Château du Breuil en Auge		
Cognac	Remy Martin	40% 2cl	8.50
Grappa	Grappa di Brunello	43% 2cl	8.50
Grappa	Grappa Bianca di Ruché "Notu"	42% 2cl	8.50
	Cantina Sant' Agata Scorzolengo		
Grappa	Grappa Riserva di TAM	42% 2cl	8.50
	Bolgheri Superiore, Franco Batzella		
Whisky	Swiss Highland single malt Whisky	46% 2cl	10.00
	Rugen Distillery, Interlaken		
Whisky Liqueur	Swiss Highland single malt Whisky	27% 2cl	8.50
	Rugen Distillery, Interlaken		
Fernet Branca	Fratelli Branca Destillerie	39% 2cl	8.50

## Mineral Water

Mineral water «Adelbodner Alpenrose», sparkling or non-sparkling	50cl	5.80
	75cl	7.50
Burgseeli water (tap water, free to refill)	70cl	3.00
Apple Spritzer, Coca Cola, Cola Zero, Rivella red, Rivella blue, Fanta Orange, Ice Tea, Sprite	33cl	4.50
Schweppes Tonic, Schweppes Bitter Lemon	20cl	4.50
"Beckenrieder" apple cider, with alcohol 4.5%	49cl	5.50
„Schützengold“ apple wine, without alcohol	49cl	5.50

Nöi im Q!

**Pure Nature....**

**.... Syrup from Bern ...**

Alpine herbs / Better than Punch / Flowers / Strawberry / Golden Melissa / Raspberry Elderflower / Ginger Apple / Orange Blossom / Across Country Quince / Rhubarb / Woodruff / Lemon Balm / Plum	30cl	4.00
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## Our Beer

Rugenbräu	Open bar light or mixed with mineral water	30cl	4.00
Rugenbräu	Open bar light or mixed with mineral water	50cl	5.00
Rugenbräu	Lager blonde	50cl	5.80
Rugenbräu	Alpenperle	33cl	4.50
Rugenbräu	Alpenperle, non-alcoholic	33cl	4.50

## Home brewed Beer from Ringgenberg

<b>Jess</b>	Strong taste of citrus fruits 7.6 %	33cl	5.00
<b>Black Taurus</b>	Roast aromas accompanied by coffee & chocolate notes 5.6 %	33cl	5.00
<b>Red Baron</b>	Amber-coloured beer, brewed with melanoid malt 4.9%	33cl	5.00
<b>Beer of the month</b>	Ask our service team, they will convince you!		

## Hot Beverage

Coffee, Espresso			4.20
Milk coffee			4.50
Hot milk			4.20
Hot chocolate or Ovomaltine, hot or cold			4.50
Latte macchiato / Cappuccino, in a glass with milk foam			5.00

## Our Teas

Assam Halmari	Strong black tea, from the best tea gardens of India		4.50
Earl Grey	Black tea with essential oil of bergamot		4.50
Sencha Yamato	Japanese green tea from the spring harvest		4.50
Verbena tea	Verbena tea, a classic for every moment		4.50
Mentha du Maroc	Traditional mint from North Africa, hand-picked		4.50
Melange Rouge	Herbal mixture of pepper and apple mint, combines the acidity of the carcade		4.50
Berner Rose	Fruit and herbal tea, a composition from Bernese farm gardens		4.50
Edelweiss	Mixture of Swiss Alpine herbs with lemon thyme, Edelweiss flower, marjoram		4.50
Ginger Lemon	Successful combination of lemon grass, hot ginger and apple pieces		4.50
Indian Chai	Indian black tea with spices like cardamom, coriander, pepper and cinnamon		4.50

## Our House Coffees (containing alcohol)

Coffee with Schnapps			6.50
Coffee with Baileys liquor and whipped cream			8.50
Coffee with hay Schnapps and whipped cream			8.50

## Hot Punch 100% Nature!

Across country / Better than Punch / Apple ginger / Orange Blossom / Woodruff			4.50
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For the protection of minors:

The law forbids the sale of wine, beer and cider to anyone under the age of 16,  
spirits, aperitifs and alcopops to under 18s.

Our prices are in Swiss Francs including 7.7% value added tax.