

Aperitifs

with alcohol	10cl	12.50
Stallmeischter: lemon balm syrup / lime juice / ginger ale / hay schnapps		
Aperol Spritz		
Hugo		
Campari	4cl	8.50
Cynar	4cl	8.50
Martini white	4cl	8.50
Gin 27 Premium Appenzeller dry Gin / 43%	4cl	8.50
without alcohol		
Abendrot: Ginger ale / blueberries / lime juice / mint / mineral water		
apple quince fruit Secco Privatkellerei van Nahmen, Hamminkeln, Germany	10cl	8.50
Tomaten- oder Orangensaft, Granini	20cl	4.50
San Pellegrino bitter with mineral water or orange juice	20cl	4.50
Red or white wine		
Bottled wines in glass	10cl	7.50

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

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

Lac of Bienne

Twanner Bielersee AOC „Frauenkopf“, 20
Werner K. Engel, Twann 70cl 45.00
Chasselas aperitif, cheese, fish

Bernese Oberland

«Cuvée Escapade» Vin de Pays Suisse, 20
Rebbaugenossenschaft Spiez 75cl 49.00
Valentin Blattner
VB 32-7 (Sauvignon Soyières), Riesling x Sylvaner
aperitif, asparagus, fish, grill dishes with white meat, poultry, goat cheese

Wallis

Petite Arvine Hospices de Salquenen AOC, 20
Adrian & Diego Mathier Nouveau Salquenen AG 50cl 29.00
Petit Arvine aperitif, fish, asparagus, vegetable cakes and terrines

Cuvée Madame Rosmarie Blanc, Valais AOC, 20
Adrian & Diego Mathier Nouveau Salquenen AG 75cl 49.00
Petite Arvine, Pinot Blanc, Pinot Gris and Sylvaner
aperitif, sea fish, crustaceans, poultry, Asian dishes

“Optimo” Assemblage Blanc du Valais, AOC, 19
Diego Mathier Nouveau Salquenen AG 75cl 59.00
Heida, Ermitage, Amigne and Sylvaner
rout tartare, cold meat platters, fish and poultry

Neuenburg

Chardonnay de Neuchâtel AOC, Barrique, 20
Domaine du Château d’Auvernier,
Thierry Grosjean propriétaire à Auvernier 75cl 50.00
Chardonnay
aperitif, poultry, soft cheese, melon and raw ham

Waadt

Aigle, Chablais, Chasselas AOC / Weinhaus Obrist, Vevey 50cl 24.00

Aargau

Kerner Sélection Würenlingen AOC Aarau 18/19
Weingut zum Sternen, Würenlingen 75cl 45.00
Kerner, salad, asparagus, vegetable variations, meat

Schaffhausen

Pinot Blanc, Chardonnay AOC „Aagne“, 20
Stefan Gysel viniculture, Hallau 75cl 49.00
Pinot Blanc, Chardonnay, Asian fruits, seafood

Thurgau

„Quarteto“ Schweizer Landwein Bio Swiss, 20
Roland and Karin Lenz, viniculture Uesslingen 75cl 49.00
Sauvignon blanc, Seyval blanc
aperitif, cold meat platters, vegetarian cooking, steamed freshwater fish

Tessin

“Tisin” Merlot Bianco del Ticino DOC, 20
Gialdi Vini SA, Mendrisio 75cl 49.00
Merlot, white vinified
aperitif, salad dishes, melon with raw ham, fish

Rose Wine

Wallis

Oeil de Perdrix AOC Valais, AG, 20
Oskar Mathier, Salquenen 50cl 24.00
Pinot Noir, aperitif, white meat, fish, rice dishes

Red Wine

Lac of Biemme

Twanner Pinot Noir / Malbec AOC Bielersee, 19/20
Nick Bösiger, Weingut Frauenkopf, Twann 75cl 45.00
Pinot Noir, Malbec
dishes with poultry, calf, pork, salmon

Bernese Oberland

„INTRO“ Cuvée VdT Suisse 19
Rebbaugenossenschaft Spiez 75cl 55.00
Pinot Noir, Cabernet Jura, red meat, game, cheese, poultry

Wallis

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“, 20
Adrian & Diego Mathier Nouveau Salquenen AG 75cl 49.00
Pinot Noir, poultry, lamb, beef, veal and pork, cheese

Cuvée Madame Rosmarie Rouge Valais AOC, 19
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, 19
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, 18
Adrian & Diego Mathier Nouveau Salquenen AG 75cl 59.00
Cabernet Sauvignon, beef, lamb, game

“Optimo” Assemblage Rouge du Valais, Barrique AOC, 20
Adrian & Diego Mathier Nouveau Salquenen AG 75cl 59.00
Diolinnoir, Gamaret, Cabernet Sauvignon and Syrah, beef, lamb, game

Waadt

“Cuvée Jean-Jacques” Saint-Saphorin Rouge, 19
Lavaux AOC, Weinhaus Obrist, Vevey 75cl 45.00
Pinot Noir, Gamaret, Gamay, Garanoir, roast beef, veal, mushroom dishes

Neuenburg

„Mosaïque Gamaret, Pinot Noir, Garanoir AOC, 19
Neuchâtel, Domaine du Château d’Auvèrnier 75cl 45.00
Gamaret, Pinot Noir, Garanoir, game, beef, cheese

Thurgau

Zweigelt Schweizer Landwein, 20
Weingut Peter Gehring, Freienstein 75cl 49.00
Zweigelt
game, risotto, cheese, pasta dishes,

Schaffhausen

„Aagne“ Pinot Noir Spätlese Classic, 19/20
Stefan Gysel Weinbau, Hallau 75cl 48.00
Pinot Noir, cheese, meat platters, rice and noodle dishes

Zurich

Cuvée „Schwarzer König“, 18
Weingut Schwarz, Freienstein 75cl 49.00
Syrah, Merlot, Dornfelder, beef, lamb, cheese

Freiensteiner „Bastard“ Malbec AOC, 19

Weingut Andreas Schwarz, Freienstein 75cl 59.00
Malbec, beef, lamb, cheese

Grison

„B“ Maienfelder Barrique AOC, 19
Markus Stäger Weinbau, Maienfeld 75cl 59.00
Pinot Noir
mushroom dishes, dark poultry, cheese, braised dishes

„Kruog“ Pinot Noir Barrique Fläsch AOC, 18/19

Thomas Marugg, Grison 75cl 75.00
Pinot Noir, roasts, game, all kind of meat dishes, cheese

Ticino

“Picchio Rosso” Merlot del Ticino DOC
Fratelli Matasci SA, Tenero 50cl 25.00
Merlot
aperitif, fish, with meat, light cheese

Dogaia “Rosso del Ticino” Barrique DOC, 17/18

Guido Brivio Vini SA, Mendrisio 75cl 55.00
Gamaret, Merlot, every food

«Baiocco» Merlot del Ticino DOC, 19

I Vini di Guido Brivio SA, Mendrisio 75cl 49.00
Merlot
red meat, risotto, ravioli, pasta dishes

“Roserosse” Rosso della Svizzera Italiana IGT, 18

Fratelli Matasci SA, Tenero 75cl 49.00
Merlot, Petit Verdot, Cabernet Franc, red meat, risotto, ravioli

„Gaggiole“ Merlot del Ticino DOC Barrique, 15

Fratelli Matasci 75cl 75.00
Merlot, red meat, risotto, ravioli, pasta dish

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
Ramazzotti		30%	2cl	8.50
Calvados	AC15 ans d'Age Château du Breuil en Auge	41%	2cl	8.50
Cognac	Rèmy Martin	40%	2cl	8.50
Grappa	Grappa di Brunello	43%	2cl	8.50
Grappa	Grappa Bianca di Ruché "Notu" Cantina Sant' Agata Scurzolengo	42%	2cl	8.50
Grappa	Grappa Riserva di TAM Bolgheri Superiore, Franco Batzella	42%	2cl	8.50
Whisky	Swiss Highland single malt Whisky Rugen Distillery, Interlaken	46%	2cl	10.00
Whisky Liqueur	Swiss Highland single malt Whisky Rugen Distillery, Interlaken	27%	2cl	8.50
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

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 from Interlaken

Open bar light or mixed with mineral water	Rugenbräu	33cl	4.00
“Humpen” Open bar light or mixed with mineral water	Rugenbräu	50cl	5.00
Lager blonde	Rugenbräu	50cl	5.50
Rugenbräu non-alcoholic	Rugenbräu	33cl	4.50

Home brewed Beer from Ringgenberg

Jess	Strong taste of citrus fruits 7.6 %	33cl	5.00
Black Taurus	Roast aromas accompanied by coffee & chocolate notes 5.6 %	33cl	5.00
Red Baron	Amber-coloured beer, brewed with melanoid malt 4.9%	33cl	5.00
Beer of the month	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

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.