

Aperitifs

with alcohol

Rosenloui: hay schnapps / ginger apple syrup / ginger ale / thyme	10cl	12.50
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

Beeri-Häx: Plum syrup / pink grapefruit juice / wild berries / lime juice / thyme	10cl	12.50
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
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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	5.50
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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 Biemme

Twanner Bielersee AOC „Frauenkopf“, 20
Werner K. Engel, Twann 70cl 49.00
Chasselas aperitif, cheese, fish

Bernese Oberland

«Cuvée Escapade» Vin de Pays Suisse, 22
Rebbaugenossenschaft Spiez 75cl 50.00
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, 21
Adrian & Diego Mathier Nouveau Salquenen AG 50cl 30.00
Petit Arvine aperitif, fish, asparagus, vegetable cakes and terrines

Cuvée Madame Rosmarie Blanc, Valais AOC, 21
Adrian & Diego Mathier Nouveau Salquenen AG 75cl 52.00
*Petite Arvine, Pinot Blanc, Pinot Gris and Sylvaner
aperitif, sea fish, crustaceans, poultry, Asian dishes*

“Optimo” Assemblage Blanc du Valais, AOC, 18
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 52.00
*Chardonnay
aperitif, poultry, soft cheese, melon and raw ham*

Waadt

Aigle, Chablais, Chasselas AOC / Weinhaus Obrist, Vevey 50cl 25.00

Aargau

Kerner Sélection Würenlingen AOC Aarau 19
Weingut zum Sternen, Würenlingen 75cl 48.00
Kerner, salad, asparagus, vegetable variations, meat

Schaffhausen

Sauvignon Blanc AOC „Aagne“, 21
Stefan Gysel viniculture, Hallau 75cl 48.00
Sauvignon blanc, Aperitif, chicken and vegetable dishes, fish, asparagus, seafood

Thurgau

„Quarteto“ Schweizer Landwein Bio Swiss, 21
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 25.00
Pinot Noir, aperitif, white meat, fish, rice dishes

Red Wine

Lac of Biemme

Twanner Pinot Noir / Malbec AOC Bielersee, 20
Nick Bösiger, Weingut Frauenkopf, Twann 75cl 48.00
Pinot Noir, Malbec
dishes with poultry, calf, pork, salmon

Bernese Oberland

„INTRO“ Cuvée VdT Suisse 21
Rebbaugenossenschaft Spiez 75cl 59.00
Pinot Noir, Cabernet Jura, red meat, game, cheese, poultry

Wallis

Dôle du Valais AOC „Sélection“,
Adrian & Diego Mathier Nouveau Salquenen AG 50cl 25.00
Pinot Noir and Gamay, beef, veal, game, cheese

Pinot Noir de Salquenen AOC „Non-Filtré“, 21
Adrian & Diego Mathier Nouveau Salquenen AG 75cl 52.00
Pinot Noir, poultry, lamb, beef, veal and pork, cheese

Cuvée Madame Rosmarie Rouge Valais AOC, 20
Adrian & Diego Mathier Nouveau Salquenen AG 75cl 52.00
Cabernet Sauvignon, Humagne rouge, Pinot noir, Syrah
lamb, beef, veal and pork, game and cheese

Syrah du Valais AOC, Barrique, 20
Adrian & Diego Mathier AG, Nouveau Salquenen AG 75cl 58.00
Syrah, lamb and beef, game and cheese, mushroom dishes

Cabernet Sauvignon du Valais AOC, Barrique, 20
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 150cl 115.00

Waadt

„Cuvée Jean-Jacques“ Saint-Saphorin Rouge, 20
Lavaux AOC, Weinhaus Obrist, Vevey 75cl 48.00
Pinot Noir, Gamaret, Gamay, Garanoir, roast beef, veal, mushroom dishes

Neuenburg

„Mosaique Gamaret, Pinot Noir, Garanoir AOC, 21
Neuchâtel, Domaine du Château d’Auvernier 75cl 48.00
Gamaret, Pinot Noir, Garanoir, game, beef, cheese

Schaffhausen

„Aagne“ Pinot Noir Barrique, 20
Stefan Gysel Weinbau, Hallau 75cl 49.00
Pinot Noir, rich dishes, poultry or game, cheese

Zurich

Cuvée „Schwarzer König“, 19
Weingut Schwarz, Freienstein 75cl 52.00
Syrah, Merlot, Dornfelder, beef, lamb, cheese

Freiensteiner „Bastard“ Malbec AOC, 20
Weingut Andreas Schwarz, Freienstein 75cl 59.00
Malbec, beef, lamb, cheese

Zweigelt Schweizer Landwein, 20
Weingut Peter Gehring, Freienstein 75cl 52.00
*Zweigelt
game, risotto, cheese, pasta dishes,*

Baselland

«Siebe Dupf» Barrique, 19
Siebe Dupf Kellerei AG, Liestal 75cl 52.00
*Pinot Noir
Beef and veal, grills, roast pork, aperitif platter*

Baselbieter «Merlot» Barrique 20
Siebe Dupf Kellerei AG, Liestal 75cl 68.00
*Merlot
Red meat, risotto, ravioli, pasta dishes*

Grison

Malanser Pinot Noir Prezios Barrique AOC, 20
Ueli & Jürg Liesch, Weingut Treib, Malans 75cl 59.00
*Pinot Noir
Dishes with red meat, game and cheese variations*

„Kruog“ Pinot Noir Barrique Fläsch AOC, 20
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, 19
Guido Brivio Vini SA, Mendrisio 75cl 55.00
Gamaret, Merlot, red meat, risotto, ravioli, pasta dishes

«Baiocco» Merlot del Ticino DOC, 20 I Vini di Guido Brivio SA, Mendrisio Merlot red meat, risotto, ravioli, pasta dishes	75cl	52.00
“Roserosse” Rosso della Svizzera Italiana IGT, 19 Fratelli Matasci SA, Tenero Merlot, Petit Verdot, Cabernet Franc, red meat, risotto, ravioli	75cl	52.00
„Gaggiolo“ Merlot del Ticino DOC Barrique, 15 Fratelli Matasci Merlot, red meat, risotto, ravioli, pasta dish	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 Château du Breuil en Auge	41%	2cl	8.50
Cognac	Remy 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 «Valser» open bar, (sparkling)	70cl	7.50
	50cl	5.50
	30cl	4.00
Burgseeli water (tap water, free to refill)	70cl	3.00
Homemade Iced Tea	30cl	4.00
	50cl	5.00
Apple Spritzer, Coca Cola, Cola Zero, Rivella red, Rivella blue, Fanta Orange, Sprite	33cl	4.50
Schweppes Tonic, Schweppes Bitter Lemon	20cl	4.50
"Beckenrieder" apple cider, with alcohol 4.5%	49cl	5.80
„Schützengold“ apple wine, without alcohol	49cl	5.80

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	4.50
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Our Beer from Interlaken

Open bar light or mixed with mineral water	Rugenbräu	30cl	4.20
“Humpen” Open bar light or mixed with mineral water	Rugenbräu	50cl	5.20
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	5.20
Black Taurus	R	oast aromas accompanied by coffee & chocolate notes 5.6 %	33cl	5.20
Red Baron		Amber-coloured beer, brewed with melanoid malt 4.9%	33cl	5.20
Beer of the month		Ask our service team, they will convince you!		

Hot Beverage

Coffee, Espresso				4.50
Milk coffee				4.80
Hot milk				4.50
Hot chocolate or Ovomaltine, hot or cold				4.50
Latte macchiato / Cappuccino, in a glass with milk foam				5.50

Our Teas

Assam Halmari		Strong black tea, from the best tea gardens of India		4.80
Earl Grey		Black tea with essential oil of bergamot		4.80
Sencha Yamato		Japanese green tea from the spring harvest		4.80
Verbena tea		Verbena tea, a classic for every moment		4.80
Mentha du Maroc		Traditional mint from North Africa, hand-picked		4.80
Melange Rouge		Herbal mixture of pepper and apple mint, combines the acidity of the carcade		4.80
Berner Rose		Fruit and herbal tea, a composition from Bernese farm gardens		4.80
Edelweiss		Mixture of Swiss Alpine herbs with lemon thyme, Edelweiss flower, marjoram		4.80
Ginger Lemon		Successful combination of lemon grass, hot ginger and apple pieces		4.80
Indian Chai		Indian black tea with spices like cardamom, coriander, pepper and cinnamon		4.80

Our House Coffees (containing alcohol)

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

Hot Punch 100% Nature!

Across country				
Better than Punch				
Apple ginger				
Orange Blossom				
Woodruff				4.80

Cottage tea with alcohol

Herbal tea with apple-ginger syrup and hay Schnaps				6.50
Hot Rum Punch with Orange				6.50

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.