

	SEITE
APÉRITIFS	2
SIGNATURE DRINKS	3
ALKOHOLFREIE COCKTAILS	4
CLASSIC COCKTAILS	5-7
PROSECCO CHAMPAGNER WEIN	8-9
BIER	10
LIKÖR KRÄUTER VODKA	11
GIN	12-13
RUM TEQUILA	14
WHISKY	15-16
CALVADOS VIEILLE PRUNE MARC	17
COGNAC ARMAGNAC BRANDY GRAPPA	17
OBSTBRAND SWISS PREMIUM DISTILLATE VON URS HECHT	18
MINERALWASSER SÜSSGETRÄNKE TONIC	19
KAFFEE SIROCCO TEE	20
SNACKS WARME & KALTE KÖSTLICHKEITEN	21-22

Apéritifs

White Peach Royal Prosecco White Peach Citro	14.00
Aperol Spritz Aperol, Prosecco, Mineralwasser	12.00
Aperol Sour Aperol, Orangensaft, Zitronensaft	12.00
Campari Spritz Campari, Prosecco, Mineralwasser	12.00
Mango Spritz Mangosirup, Prosecco, Mineralwasser	12.00
Campari Milano Campari, Prosecco, Cranbeerysaft, Limette, Pfefferminze	14.00
Hugo Prosecco, Holunderblütensirup, Limette, Pfefferminze	12.00
Negroni sbagliato Martini Rosso, Campari, Prosecco	16.00
Negroni Martini Rosso, Campari, Gin	16.00
Manhattan Canadian Club, Martini Rosso, Angostura, Kirsche	16.00

Signature Drinks

Cinnamon Pearl Prosecco, Zimtsirup, Apfelschorle	14.00
Basil Smash 2.0 Gin, Basilikum, Ananassaft, Zitronensaft, Zuckersirup	17.00
Grand Cello Limoncello, Hollunderblütensirup, Cranberrysaft	16.00
Inca Sunrise Pisco, Aperol, Passionsfruchtsirup, Zitronensaft	17.00
Sunset Caipi Cachaça, Basilikum, Orangen	16.00
Ruby Rum Cranberrysaft, schwarz Tee, dunkler Rum, Zuckersirup	16.00
Apricot Rush Vodka, Aprikosensirup, Zitronensaft	16.00
Blue Mirage Vodka, Blueberrysirup, Bitter Lemon, Pfefferminze	16.00
Tequila Verde Tequila, Limettensaft, Zuckersirup, Gurke	16.00

Alkoholfreie Cocktails

Ö-Spritz Apfelschorle, Ginger Beer, Holunderblütensirup, Limette	12.00
Tropical Mango Blanc de Blancs alkoholfreier Sekt Mangosirup Mineralwasser	12.00
Virgin Gin Fizz Rebels Gin Zitronensaft Zuckersirup Soda	15.00
Rosy Grapefruit Beefeater Gin 0.0 Vol%, Grapefruit Tonic	12.00
Blueberry Sour Beefeater Gin 0.0 Vol%, Blueberrysirup, Zitronensaft	13.00
Pink Grapefruit Margarita Pink Grapefruitsirup, Oragensaft, Zitronensaft	12.00
Virgin Paradise Ananassaft, Passionsfruchtsirup, Limettensaft	12.00
Bitterman's friend Sanbitter, Bitter Lemon	12.00
Virgin Mojito Limetten, Pfefferminze, Ginger Ale	12.00
Banana Colada Banane, Kokossirup, Rahm, Ananassaft, Grenadinesirup	12.00

Classic Cocktails

Gin

Basil Smash 17.00
Gin, Basilikum, Zitronensaft, Zuckersirup

Gin Fizz 16.00
Gin, Zitronensaft, Zuckersirup, Mineralwasser

Gin Gin Mule 17.00
Gin, Zitronensaft, Ginger Beer

Pink Ink 16.00
Gin, Orangensaft, Zitronensaft, Grenadinesirup

Tequila

El Diablo 17.00
Tequila blanco, Crème de Cassis, Limettensaft, Ginger Beer

Margarita 16.00
Tequila blanco, Cointreau Zitronensaft, Salzrand
auf Wunsch mit verschiedenen Aromen

Classic Cocktails

Vodka

Passion Spark 17.00
Vodka, Passionsfruchtsirup, Prosecco, Limettensaft

Orange Ambers 16.00
Vodka, Peachliqueur, Zitronensaft, Orangensaft, Grenadinesirup

Moscow Mule 16.00
Vodka, Ginger Beer, Limette, Ingwer, Pfefferminze

Espresso Martini 16.00
Vodka, Kahlua, Espresso

Rum

Mojito 16.00
Rum, Limetten, Pfefferminze,

Jamaica Sun 17.00
Rum, Malibu, Ananassaft, Passionsfruchtsirup, Limette

Mai Thai 17.00
Rum, Cointreau, Amaretto, Apricotbrandy, Limettensaft, Orangensaft, Ananassaft

Swimming Pool 17.00
Rum, Vodka, Blue Curaçao, Ananassaft, Kokossirup

Classic Cocktails

Whisky

Old Fashioned	16.00
Whisky, Orange, Zitrone, Zucker, Angostura	
Whisky Sour	16.00
Whisky, Zitronensaft, Zuckersirup	
Horse's Neck	17.00
Whisky, Ginger Ale, Angostura	
Whisky Orange Smash	17.00
Whisky, Orange, Zitrone, Zuckersirup, Orangensaft	

Prosecco | Champagner | sparkling wines & champagne

	10cl	75cl
Prosecco Il Colle DOC Brut	9.50	55.00
Rosé Prosecco Il Colle DOC Extra Dry	10.00	60.00
Blanc de Blancs alkoholfreier Sekt	10.00	60.00
Champagne Deutz Brut Classic klein	37cl	70.00
Champagne Deutz Brut Classic		99.00
Champagne Deutz Rosé Brut		123.00
Champagne Perrier-Jouët Blanc de Blancs		152.00
Champagne Brut Cuvée Dom Pérignon Moët & Chandon, 2013		339.00

Weine im Offenausschank | wine by the glass

	10cl	75cl
<u>Weissweine</u> <u>white wine</u>		
Bechtel, Rivaner, Zürich/Schweiz	9.50	55.00
Morges Domaine du Rionzi, Waadt/Schweiz	8.00	45.00
"Près Roc" Yvorne, Chablais AOC, Waadt/Schweiz	9.50	55.00
Teresa Manara Chardonnay, Apulien/Italien	9.00	54.00
Sauvignon Blanc, DAC Südsteiermark/Österreich	9.00	54.00
Verdejo Palacio de Bornos, Rueda DO/Spanien	8.00	47.00
<u>Rotweine</u> <u>red wine</u>		
"1923", Selektion der Familie Wüger, D.O. Jumilla/Spanien	8.50	52.00
Château de Barbe Blanche AC, Saint-Émilion/Frankreich	10.50	61.00
Primitivo, Manduria DOC, Apulien/Italien	8.50	49.00
Der Besondere, Nadine Saxer, Zürich/ Schweiz	10.00	60.00

Bier | beer

Offenausschank | draft beer

Stange Hürlimann Lager	4.80 Vol.%	25cl	5.50
Grosses Hürlimann Lager	4.80 Vol.%	40cl	8.00

Flaschenbier | **beer by the bottle**

Feldschlösschen Hopfenperle	5.20 Vol.%	33cl	6.00
Valaisanne Pale Ale	5.20 Vol.%	33cl	7.50
Valaisanne IPA	6.00 Vol.%	33cl	7.50
Valaisanne Brune	5.50 Vol.%	33cl	7.50
Schneider Weisse	5.20 Vol.%	50cl	9.00

Alkoholfreies Bier | non-alcoholic beer

Feldschlösschen alkoholfrei / non alcoholic		33cl	6.00
Feldschlösschen Weizenfrisch alkoholfrei / non alcoholic		33cl	6.00

Likör | liqueur

Limoncello	25 Vol.%	4cl	9.00
Amaretto Disaronno	28 Vol.%	4cl	10.00
Baileys Original Irish Cream Likör	17 Vol.%	4cl	10.00
Grand Marnier Cordon Rouge Liqueur	40 Vol.%	4cl	12.00

Kräuter | herbal

Appenzeller Alpenbitter	29 Vol.%	4cl	11.00
Fernet Branca	35 Vol.%	4cl	10.00
Underberg	44 Vol.%	2cl	10.00
Jägermeister	35 Vol.%	4cl	10.00
Braulio	21 Vol.%	4cl	9.00

Vodka

Absolut Vodka	40 Vol.%	4cl	12.00
Grey Goose	40 Vol.%	4cl	16.00
Wyborowa Vodka	37.5 Vol.%	4cl	11.00

GIN

Schweiz | Switzerland

Bisbino Gin, Organic Wild	40 Vol.%	4cl	19.00
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England | United Kingdom

Bombay Sapphire, Dry Gin	40 Vol.%	4cl	12.00
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Sipsmith	41.6 Vol.%	4cl	15.00
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Tanqueray, London Dry Gin	43.1 Vol.%	4cl	12.00
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Brockman's Premium Gin, Intensely Smooth	40 Vol.%	4cl	15.00
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Silent Pool Rose Expression, London Dry Gin	43 Vol.%	4cl	14.00
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Spanien | Spain

Mare Gin, Mediterranean	42.7 Vol.%	4cl	15.00
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Deutschland | Germany

Berliner Brandstifter, Dry Gin	43 Vol.%	4cl	18.00
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Monkey 47, Vintage Sloe Gin	29 Vol.%	4cl	22.00
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GIN

Irland | **Ireland**

Drumshanbo Gunpowder, Irish Gin	43 Vol.%	4cl	19.00
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Schottland | **Scotland**

Hendrick's Gin, Handcraftet	41.4 Vol.%	4cl	15.00
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Blackwood's Vintage, Dry Gin	40 Vol.%	4cl	15.00
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Jinzu Gin, Distinctively Crafted	41.3 Vol.%	4cl	16.00
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Frankreich | **France**

Le Gin de Christian Drouin, Small Batch	42 Vol.%	4cl	15.00
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Citadelle, Premium Gin	44 Vol.%	4cl	14.00
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Niederlande | **Netherlands**

Zuidam Rogge Genever, im Eichfass gelagert Wir empfehlen: Pur auf Eis	35 Vol.%	4cl	10.00
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Rum

Plantation 3 Stars	40 Vol.%	4cl	12.00
Plantation Original Dark	40 Vol.%	4cl	12.00
Diplomatico Reserva Exclusiva	40 Vol.%	4cl	17.00
Zacapa 23 Solera Gran Reserva	40 Vol.%	4cl	22.00
Gold of Mauritius Dark Rum	40 Vol.%	4cl	16.00
Escape Rum Añejo Reserva	40 Vol.%	4cl	12.00

Tequila

Patron Añejo. Reine Agave	40 Vol.%	4cl	24.00
José Cuervo Reposado Especial	38 Vol.%	4cl	11.00
José Cuervo Silver Especial	38 Vol.%	4cl	11.00

Whisky

Single Malt Scotch Whisky

Ardbeg 10 Years, Isle of Islay	46 Vol.%	4cl	20.00
Caol Ila 12 Years, Isle of Islay	43 Vol.%	4cl	20.00
Lagavulin 16 Years, Isle of Islay	43 Vol.%	4cl	31.00
Laphroaig 10 Years, Isle of Islay	40 Vol.%	4cl	18.00
Smokehead Tequila Cask, Isle of Islay	43 Vol.%	4cl	25.00
Glenfiddich 12 Years, Speyside	43 Vol.%	4cl	15.00
The Glenrothes, Single Speyside	43 Vol.%	4cl	18.00
Balvenie Double Wood 12 Years, Speyside	40 Vol.%	4cl	22.00
Dalwhinnie 15 Years, Highlands	40 Vol.%	4cl	19.00
Glendronach 12 Years, Highlands	43 Vol.%	4cl	20.00
Wolfburn, Highlands, Limit. Abfüllung von 4900 Fl.	46 Vol.%	4cl	28.00
Lochlea, Lowland, Fallow Edition	46 Vol. %	4cl	23.00
Oban 14 Years, Highlands	43 Vol.%	4cl	26.00

Whisky

Scotch Blended Whisky

Chivas Regal 12 Years	40 Vol.%	4cl	14.00
Johnnie Walker Black Label 12 Years	40 Vol.%	4cl	14.00

Japan Whisky

Nikka Blended Whisky from the Barrel	51 Vol.%	4cl	23.00
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Swedish Whisky

The Box Single Malt Whisky, Dalvve	46 Vol.%	4cl	25.00
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American Whiskey

Jack Daniels old Nr.7	40 Vol.%	4cl	12.00
Texas Legation	46.2 Vol%	4cl	26.00

Canadian Whisky

Canadian Club, Blended Whisky	40 Vol.%	4cl	12.00
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Cognac | Armagnac | Brandy | Calvados | Vieille Prune | Marc

Courvoisier VSOP	40 Vol.%	2cl	12.00
Rémy Martin XO	40 Vol.%	2cl	29.00
Darroze les grands assemblages, 8 years	40 Vol.%	2cl	12.00
Vecchia Romagna, Buton	38 Vol.%	2cl	10.00
Carlos Primero, Brandy de Jerez	38 Vol.%	2cl	11.00
Morin Père et Fils Calvados AOC	40 Vol.%	2cl	12.00
Morin Père et Fils Vieille Prune VSOP	41 Vol.%	2cl	13.00
Morin Père et Fils Marc	40 Vol.%	2cl	12.00

Grappa

Grappa di Barolo, Marolo	50 Vol.%	2cl	12.00
Grappa di Prosecco, Sandro Bottega Morbida	38 Vol.%	2cl	10.00
Grappa di Brunello Montalcino, Caparzo	41 Vol.%	2cl	10.00
Grappa di Barolo, Paesanella	40 Vol.%	2cl	10.00
Grappa la Musa, Amarone, Berta	40 Vol.%	2cl	11.00
Grappa Elisi, Berta	43 Vol.%	2cl	11.00

Obstbrand | fruit spirit

Aprikose, Original Etter	42 Vol.%	2cl	13.00
Zuger Kirsch, Original Etter	41 Vol.%	2cl	10.00
Mirabelle, Original Etter	41 Vol.%	2cl	11.00
Williams Birne, Original Etter	42 Vol.%	2cl	10.00

SWISS Premium Destillate von URS HECHT

Vieille Williams im Barrique	40 Vol.%	2cl	14.00
Vieille Berner Rosenapfelbrand im Barrique	40 Vol.%	2cl	16.00
Vieille Kirsch Teresa im Barrique	40 Vol.%	2cl	14.00
Vieille Abricot im Barrique	40 Vol.%	2cl	17.00
Merlot Ticino im Barrique	40 Vol.%	2cl	14.00
Äntebüsi Iris	34 Vol.%	2cl	12.00

Mineralwasser | Süssgetränke | Tonic | soft drinks

Arkina mit ohne Kohlensäure	50cl	6.50
Züriwasser	50cl	3.00
Coca-Cola Cola zero	33cl	6.50
Rivella rot Rivella blau	33cl	6.50
Fuse Tea Eistee	33cl	6.50
Ramseier Apfelschorle	33cl	6.50
San Bitter	10cl	6.50
Rhäzünser Citro	30cl	5.00
Alpinesse	20cl	7.00
Tonic Water Ginger Ale Ginger Beer		
Bitter Lemon Wildberry		

Kaffee | coffee

Kaffee coffee	5.20
Espresso	5.20
Schale milk coffee	6.00
Doppelter Espresso double espresso	6.50
Cappuccino	6.50
Latte macchiato	6.50

Sirocco Tee Selection

Green tea Earl Grey Verbena Mint Jasmine	5.20
Lemon ginger Very berry Rooibos vanilla Camomile	

Snacks

Portion Parmesan und Oliven	10.00
Rindshufttatar-Canapé "Ö" auf Brioche Toast	6.00
Pommes frites mit Aioli-Sauce getröffelt und mit Parmesan	9.00 + 4.00
Ö Plättli dünn aufgeschnitten: Rohschinken, Bauernschinken Pastrami, geräucherte Truthahnbrust, Zürcher Oberländer Käse	26.00
Flammkuchen Elsässer Art Crème fraîche, Speck, Zwiebeln	18.00
Flammkuchen vegan pflanzliche Flammkuchencrème, verschiedene Gemüse	18.00

Kalte und warme Köstlichkeiten

	Vorspeise	Hauptgang
Marktfrischer Blattsalat Gemüse, Croûtons, Kerne, Prosecco-Hausdressing	13.00	20.00
Rindstatar "Ö" à la minute gehackt und zubereitet, Brioche-Toast und Butter anstatt Toast servieren wir Ihnen gerne auch Streichholzkartoffeln	23.00	37.00
Kalbshuftgeschnetztes Zürcher Art Champignon-Rahmsauce, knusprige Butterrösti		42.00

Snacks

Parmesan and Olives	10.00
Beef tatar canapé on brioche toast	6.00
French fries with aioli sauce	9.00
truffled and with parmesan	+ 4.00
Cold cuts platter	26.00
thinly sliced, raw ham, farmer's ham, pastrami	
smoked turkey breast, Zürcher Oberländer cheese	
Tarte flambée, Alsatian style	18.00
crème fraîche, bacon, onions	
Vegan tarte flambée	18.00
plant-based tarte flambée cream, assorted vegetables	

Cold and warm deli food

	starter	main
Market salad	13.00	20.00
Vegetables, croutons, roasted seeds, prosecco dressing		
"Ö" steak tatar	23.00	37.00
chopped and prepared à la minute		
brioche toast or matchstick potatoes		
Sliced rump of veal Zurich style		42.00
Creamy champignon sauce, crispy rösti potatoes		