



— DRINK — UP

WATER 75 cl
Still oder Prickelnd | Still or sparkling water **6.00**

SOFT DRINKS 33 cl
Coca-Cola, Cola Zero, Fanta, Sprite, Rivella Rot/Blau **5.70**
Coca-Cola, Cola Zero, Fanta, Sprite, Rivella Red/Blue
Ramseier Apfelschorle | Apple Soda **5.50**

LEMONADE GAZOSA FIZZY 35 cl
Zitrone, Rosa Grapefruit, Mandarin, Himbeere **6.20**
Lemon, Pink Grapefruit, Mandarin, Raspberry

MOZAMI ICED TEE 50 cl
Jasmin-Minze Tee mit Honig und Limette **7.50**
Jasmine Mint Tee with Honey and Lime

FENTIMANS 20 cl
Tonic Water, Ginger Ale, Ginger Beer **6.50**

MAD 33 cl
Kokosnuss Wasser | Coconut Water **6.50**

JUICE 20 cl
Orange, Preiselbeere, Multivitamin, Tomate **6.00**
Orange, Cranberry, Multivitamin, Tomato



— COFFEE & TEA — BEANS OR LEAVES?

Kaffee Crème | Coffee Crème **4.90**
Espresso **4.00**
Doppelter Espresso | Double Espresso **5.00**
Flat White **5.50**
Cappuccino **5.50**
Latte Macchiato **5.50**
Heisse Schokolade | Hot Chocolate **5.00**

TEE
Tasse | Cup **5.00**
Kanne | Pot **9.50**
Earl Grey | English Breakfast | Brüntee Morgentau | Vervein
Lemon Fresh | Sweet Berries
+ Hafer / Laktosefreie Milch / Honig **1.50**
Oats / Lactosefree Milk / Honey



— A LITTLE — BEER?

ON TAP 30 cl 50 cl 2 l
Feldschlösschen Original 4.8% **5.50 8.00 30.00**
A Swiss classic – smooth & easy-drinking
Feldschlösschen Weizen 5.2% **6.00 8.50 32.00**
Fruity and fizzy with a light yeast note
Kronenbourg 1664 Blanc 5.0% **6.00 8.50 32.00**
A refreshing French Witbier with citrus and coriander notes
Valaisanne Pale Ale 5.2% **6.50 9.00 34.00**
A crisp and aromatic pale ale with notes of citrus and floral hops

GUINNESS - THE ICONIC CLASSIC 50 cl
Guinness 4.2% **9.00**
Creamy, dark and legendary – the original Irish stout

LOCAL BEER 33 cl
Lucipan IPA 4.5% – Brauerei Oerlikon **7.50**
Bold citrus aromas, hoppy – brewed locally in Oerlikon
Pilsnör Pils 5.0% – Brauerei Oerlikon **7.20**
Crisp and lightly bitter – a thirst-quenching pils
Gurten Zähringer Amber 5.2% **6.00**
Smooth, malty amber beer with a rich Swiss heritage

ALCOHOL-FREE 33 cl
Feldschlösschen Alkoholfrei 0.0% **5.50**
Light, refreshing, and full-flavored
Feldschlösschen Alkoholfrei Weizen 0.0% **6.00**
Smooth, fruity, and naturally cloudy

REFRESHING BEER MIXES 30 cl
Zitrus Radler 2.4% **5.50**
Beer with lemon soda – light and refreshing
Grapefruit Radler 2.0% **5.50**
Fruity and tangy with a slightly sweet finish

Bei Fragen zu Allergenen kontaktieren Sie bitte unsere Service Mitarbeiter.
If you have any questions about allergenic ingredients, please contact our service staff.

Alle Preise verstehen sich inkl. 8.1% MwSt. und in CHF.
All prices include 8.1% VAT and are in CHF.

V Vegetarisch | Vegetarian

VG Vegan





— MAINS —

FINGER LICKIN' GOOD

Our offerings change, but our mission stays the same, literally all over the map. Always to be shared, always diverse and most of all, always delicious.

FRESH & LIGHT

Luftige Miso Butter, Sauerteig Brot V <i>Whipped Miso Butter, Sourdough Bread</i>	5.00
Smashed Gurken Salat, Sweet & Sour VG <i>Smashed Cucumber Salad, Sweet & Sour</i>	5.00
Geräuchertes Karotten Hummus, Knusperbrot VG <i>Smoked Carrot Hummus, Crispy Bread</i>	6.00
Glasierteres Marktgemüse VG <i>Glazed Market Vegetables</i>	6.00
Baba Ganoush, Koriander, Minze, Knusperbrot V <i>Baba Ganoush, Coriander, Mint, Crispy Bread</i>	7.00
Gerösteter Blumenkohl, Tahini Sauce, Granatapfel, Mandeln VG <i>Roasted Cauliflower, Tahini Sauce, Pomegranate, Almonds</i>	7.00
Avocado Pilz Toasties VG <i>Avocado Mushroom Toasties</i>	8.00
Golden Gebackene Pilz Gnocchi, Pesto V <i>Golden Fried Mushroom Gnocchi, Pesto</i>	9.00
Noix Gras, Orangen Brioche Toast, Himbeeren V <i>Noix Gras, Orange Brioche Toast, Raspberries</i>	12.00

SAVORY & REFINED

Gefüllte Eier, Dijon Senf, Paprika V <i>Deviled Eggs, Dijon Mustard, Paprika</i>	6.00
Pecorino Pommes, Parmesan, Schwarzer Pfeffer V <i>Pecorino Fries, Parmesan, Black Pepper</i>	7.00
Rotes Linsen Dal, Kokos, Curryblätter, Papadam VG <i>Red Lentil Dal, Coconut, Curry Leaves, Papadam</i>	7.00
Avocado Taco, Tomaten Salsa, Manchego Käse, Limette V <i>Avocado Taco, Tomato Salsa, Manchego Cheese, Lime</i>	9.00
Schinken^{CH} Kroketten „Cris“ <i>Ham Croquettes „Cris“</i>	9.00
Pastrami^{CH} Club Sandwich, Rucola, Pommery Senf <i>Pastrami Club Sandwich, Arugula, Pommery Mustard</i>	11.00
Garnelen^{VN} „Cris“, Olivenöl, Kräuter, Knoblauch <i>Shrimp „Cris“, Olive Oil, Herbs, Garlic</i>	11.00

Erklärung

Miesmuscheln: Niederlande (Aquakultur)
Shrimps: Vietnam (Aquakultur)
Fleisch: Schweiz, sofern nicht anders angegeben

Declaration

Blue mussels: Netherlands (aquaculture)
Shrimps: Vietnam (aquaculture)
Meat: Switzerland unless otherwise specified



— MAINS —

FINGER LICKIN' GOOD

EXQUISITE & CREATIVE

Ricotta Toast, Honig, Pistazien, Trauben V <i>Ricotta Toast, Honey, Pistachios, Grapes</i>	6.00
Rote Bete Tatar, Ziegenkäse, Knusper Kerne V <i>Beetroot Tartare, Goat Cheese, Crunchy Seeds</i>	8.00
Kartoffel Kürbis Terrine, Thymian Öl VG <i>Potato & Pumpkin Terrine, Thyme Oil</i>	9.00
Gratinierter Ziegenkäse, Feigenmarmelade, Kerne, Feldsalat V <i>Gratinated Goat Cheese, Fig Jam, Seeds, Lamb's Lettuce</i>	9.00
Gratinierte Miesmuschel^{ES}, Petersilie, Knoblauch <i>Gratinated Mussels, Parsley, Garlic</i>	10.00
„Samurai Surf Bao“, Garnele^{VN}, Limetten Aioli, Wakame <i>„Samurai Surf Bao“, Shrimp, Lime Aioli, Wakame</i>	12.00
Lamm^{NZ} Koteletts, Kokosnuss, Cashews <i>Lamb Chops, Coconut, Cashews</i>	15.00

SINGLE PLATTERS

Massaman Gemüse Curry, Cashews, Koriander, Naan VG <i>Massaman Vegetable Curry, Cashews, Coriander, Naan</i> + Garnelen ^{VN} Shrimps	24.00 11.00
Gefüllte Pilz Gnocchi, Tomaten, Burrata V <i>Stuffed Mushroom Gnocchi, Tomatoes, Burrata</i>	27.00
Kürbis Kartoffel Terrine, Kräuteröl, Gemüse V <i>Pumpkin & Potato Terrine, Herb Oil, Vegetables</i> + Lamm ^{NZ} Koteletts Lamb Chops	24.00 15.00
Angus Beefburger^{CH}, Cheddar Käse, Cole Slaw, Pommes Frites <i>Angus Beef Burger, Cheddar Cheese, Coleslaw, French Fries</i>	29.00
„Surf and Turf“ Rindsflank^{CH} Steak, Garnelen^{VN}, Pommes Frites <i>„Surf and Turf“ Flank Steak, Shrimps, French Fries</i>	34.00



— DESSERTS —

SWEET TEMPTATION

Crème Brûlée V	6.00
Geschnittene Früchte Sliced fruit VG	8.00
Profiteroles, Schokoladenschaum Chocolate Foam V	8.00
Glace Ice Cream V	4.00
Vanille, Schoko, Kaffee, Stracciatella, Erdbeer, Mango, Zitrone <i>Vanilla, Chocolate, Coffee, Stracciatella, Strawberry, Mango, Lemon</i> + Rahm Whipped Cream	1.50



— WINES —

« THE BEST WINE IS NOT NECESSARILY THE MOST EXPENSIVE ONE, BUT THE ONE YOU SHARE »

G. BRASSENS



100 ml 200 ml 750 ml

WHITES WINES

Zürbieter Cuvée weiss AOC Weingut Landolt VG Riesling-Silvaner (Müller-Thurgau), Pinot Gris, Sauvignon Blanc, Blanc de Noir (Pinot Noir)	8.80	17.40	57.00
Pinot Grigio DOP Tunella Friaul, Pinot Grigio, Italien			57.00
Caliz DOC Chardonnay, Italien, Südtirol			54.00
Grüner Veltliner Löss Kamptal DAC Weingut Jurtschitsch VG Grüner Veltliner, Österreich, Kamptal			57.00
Sancerre blanc AOP Domaine Curot Domaine Eric Louis VG Sauvignon Blanc, Frankreich, Loire			76.00
Riesling trocken VG Riesling, Deutschland, Pfalz	8.20	16.20	53.00
Chablis Envers de Valmur Domaine des Malandes VG Chardonnay, Frankreich, Burgund	14.70	29.10	95.00
Tempranillo Blanco El Yergo Rioja DOC Bodegas Paco Garcia Rioja, Tempranillo Blanco, Barrique, Spanien			53.00

ROSÉ WINES

Zürbieter Rosé AOC Weingut Landolt VG Pinot Noir, Schweiz, Kanton Zürich	8.80	17.40	57.00
Ma Terre Rosé AOP Coteaux d'Aix-en-Provence VG Grenache Noir, Syrah, Cinsault, Frankreich, Coteaux d'Aix-en-Provence			49.00

RED WINES

Zürbieter Cuvée rot AOC Weingut Landolt VG Pinot Noir, Cabernet Dorsa, Dornfelder, Schweiz, Kanton Zürich	8.80	17.40	57.00
Barbera d'Alba Superiore DOC Az. Agricola Borgogno VG Barbera, Italien, Piemont	9.40	18.60	61.00
Chianti Rufina Riserva DOCG Castello del Trebbio VG Sangiovese, Merlot, Syrah, Italien, Toscana			69.00
Etna DOC Rosso Camporè Nerello Mascalese, Nerello Cappuccio, Barrique, Italien, Sizilien			76.00
Zweigelt Weingut Pittnauer VG Zweigelt, Österreich, Burgenland			46.00
Vieilles Vignes IGP d'Oc rouge Domaine de la Jasse VG Cabernet Sauvignon, Merlot, Barrique, Frankreich, Languedoc			49.00
Crianza Rioja DOCa Bodegas Paco Garcia VG Rioja, Tempranillo, Garnacha, Barrique, Spanien	9.40	18.60	61.00
Valduero Reserva 2 Cotas D.O. Ribera del Duero Ribera del Duero, Tempranillo, Barrique, Spanien			130.00

SPARKLINGS

100 ml 750 ml

Prosecco Extra Dry DOC VG Valdobbiadene, Glera, Chardonnay, Italien	7.10	46.00
Champagne Extra Brut Lombard Champagne, Chardonnay, Pinot Meunier, Pinot Noir, Frankreich		120.00