



## BAR & KITCHEN

“The most important things  
are actually the easiest to obtain:  
great friends,  
good food  
and a decent bottle of wine”

Blake Mycoskie

<b>WINE IS FINE</b>	10cl	75cl
<b>ARNEIS</b> Roero Arneis DOC 2019, Cantina Pescaja, Piemont, Italien Arneis	8.00	56.00
<b>CHEMIN EN PROVENCE</b> Rosé BIO 2018, Domaine Saint-Marie, Provence, Frankreich Syrah, Grenache, Cabernet Franc	8.00	56.00
<b>LES TRAVERS</b> AOP 2016, Domaine Cour de Bissac, Languedoc-Roussillon, Frankreich Syrah, Grenache, Mourvèdre	8.00	55.00
<b>NUDO EXTRA DRY</b> Prosecco DOC, Colli del Soligo, Veneto, Italien Glera	9.00	60.00

## IT'S APERO TIME

<b>APEROL SPRITZ</b> Aperol Aperitiv, Prosecco NUDO, Soda		13.00
<b>WEISSWEIN SPRITZ SWEET OR SOUR</b> Weisswein, Citro oder Soda		9.00
<b>LOVE STORY</b> Hausgemachter Himbeer-Vanille Likör, Zitronensaft, Soda, Prosecco		15.00
<b>FIERO TONIC</b> Martini Fiero (Blood Orange Apertiv), Classic Tonic		12.00
<b>VIRGIN VIBRANTE TONIC</b> Martini Alkoholfrei Vibrante, Classic Tonic		12.00

## LET'S COCKTAIL TOGETHER

<b>NEGRONI</b> Bombay Gin, Campari, Martini Rubino Riserva		16.00
<b>GIN &amp; TONIC</b> Star of Bombay & Classic Tonic		18.00
<b>APPLE &amp; TONIC</b> Genuine Swiss Apple Gin & Rosemary Tonic		17.00
<b>RUM &amp; ALE</b> Santa Teresa Solera Rum & Ginger Ale		17.00
<b>VODKA &amp; LEMON</b> Grey Goose Vodka & Bitter Lemon		18.00

Ask our staff for more information regarding allergies and intolerances

## SNACKS

<b>ART HOUSE FRIES (V)</b> Kräutersalz		8.00
<b>SWEET POTATOE FRIES (V)</b> Kräutersalz		10.00
<b>KLEINE NEAPOLITANISCHE PIZZA</b> Vorbereitet im Holzofen unseres Nachbars & Partners DioMio, heiss serviert bei uns Margherita (V), Prosciutto oder Vegetariana (V)		17.50

## SOME GOOD VIBES

	Starter	Main
<b>FETA</b> Im Ofen gebacken mit Cherrytomaten, Oliven, Kräutern	16.00	
<b>«GREEN IS WHAT YOU NEED» SALAD BOWL (V)</b> Babyspinat, Rucola, Kichererbsen, Feta, Spargeln, Sprossen, Balsamico-Soja Dressing	14.50	19.50
<b>CAESAR SALAD</b> Römersalat, Grana Padano, Croûtons, Homemade Dressing	16.00	21.00
+ Poulebrust und Speck	19.50	25.50
+ Lachs	19.50	25.50
<b>TOMATO SOUP (V)</b> Süsskartoffeln, Erdnüsse	10.00	14.50
<b>PENNE MEDITERRANEA (V)</b> Tomatensauce, Oliven, Petersilie	17.50	23.50
<b>SWISS ALP SALMON</b> Lachssteak, Kartoffel-Wasabi Stampf, Spargeln		36.50
<b>LAMB</b> Lammkoteletts, Portweinjus, Ofengemüse und Rosmarin-Kartoffeln		42.00

## SWEETS FOR YOUR SOUL

<b>LEMON TARTELLETTE</b> Zitronencrème, Meringue		11.00
<b>CHOCOLATE BROWNIE</b> Schokoladenbrownie, Vanilleglace		13.00
<b>AFFOGATO</b> Vanilleglace, Espresso		8.00

Prices are in CHF

7,7% VAT incl.