

COFFEE BREAKS / DRINKS

In order to strengthen your body and mind during your event, we recommend our various coffee breaks and snacks.

			CHF
COFFEE BREAK «LIGHT»			
Coffee, tea and fruit juice	per person		5.50
COFFEE BREAK «CLASSIC»			
In the morning: Coffee, tea, fruit juice, fruit basket and croissants	per person		8.00
In the afternoon: Coffee, tea, fruit juice, fruit basket and cake	per person		8.00
COFFEE BREAK «HERZHAFT»			
In the morning: Coffee, tea, fruit juice, fruit basket and chocolate croissants	per person		9.00
In the afternoon: Coffee, tea, fruit juice, fruit basket and various filled sandwiches	per person		10.50
COFFEE BREAK «VITAL» from 10 persons			
In the morning: Coffee, tea, organic fruit juice, fruit platter and wholemeal rolls	per person		12.00
In the afternoon: Coffee, tea, organic fruit juice, fruit platter and fruit tartlets	per person		14.00
FURTHER OFFERS			
Litre mineral water			7.50
Litre fruit juice			11.00
75cl fruit juice «BIO»			12.50
1.5 litres of soft drinks			13.00
5dl mineral water PET			4.50
Fruit basket	per person		2.00
Fruit plate	per person		4.00

APERITIFS, STANDING BUFFET AND MENU SUGGESTIONS

All options are available to you as the culinary setting such as aperitifs, standing buffet, workshop lunch or multi-course banquets. Further information can be found in our banquet documentation or in our aperitifs, standing buffet and menu suggestions. We shall be happy to assist you with suggestions and tips.

Questions?

Do not hesitate to contact our Congress-Team: Tel.: +41 31 329 96 06 or info@kongresszentrumkreuz.ch

APERITIF SUGGESTIONS

GOOD TO KNOW

We kindly ask you to choose one aperitif per person. The minimum order quantity per aperitif is 10 pieces.

The aperitif suggestions do not correspond to a full meal in terms of the size and quantity. If the offer should correspond to a full meal, we recommend our standing buffet arrangements.

Based on our experience, we recommend the following quantities:

shortly before dinner	2-3 pieces per person
1-2 hours before dinner	3-5 pieces per person
Aperitif without a subsequent meal < 1 hour	4-6 pieces per person
Aperitif without a subsequent meal > 1 hour	6-10 pieces per person

Information on the allergens

V Vegetarian

Vegan Vegan

Many of our aperitifs are also available gluten-free. We will be happy to provide you with the information about the gluten-free or lactose-free foods and any allergens present in our offer.

Meat and fish declaration

Pork	Switzerland	Smoked salmon	Norway
Calf	Switzerland	Pikeperch	Estonia
Beef	Switzerland	Giant prawns	Vietnam
Poultry	Switzerland		

COLD APPETIZERS (min. 10 pieces per appetizer)

CHF

Mini canapé		Price per piece
Salami		1.50
Ham		1.50
Egg	V	1.50
Cheese	V	1.50
Tuna		1.50
Smoked salmon		2.00
Tatar		2.00

Crostini		Price per piece
Tête de Moine	V	2.50
Basil pesto with raw ham		2.50
tomato concasse	V	2.50

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Various skewers

		Price per piece
Melon-raw ham		3.00
Tomato-mozzarella	V	3.00
Sweet pepper-olive	Vegan	3.00

Platters

		Price per 100g
Garnished cheese platter	V	6.50
Garnished meat platter		7.00

Various delicacies

		Price per piece
Italian salad with zucchini, sweet peppers, dried tomatoes and parmesan cheese	V	4.50
Beetroots falafel ball with cucumber salad, pistachios and hummus	Vegan	4.50
Pea mousse with smoked salmon, cress and horseradish		5.00
Apple and celery salad with puff-pastry sticks	V	4.00
Crepe rolls with smoked salmon and cream cheese		4.50
Wrap with spinach filling and guacamole	Vegan	4.50
Wrap with pulled pork and guacamole		4.50

Price per person

Vegetable sticks with dip sauce	V	1.50
Grissini with raw ham		1.50
Marinated olives	Vegan	3.00
Chips and nuts	V	3.00

Various sandwiches

	Price per piece
Parisettes Sandwiches (cut)	4.50
Small Mütschli Sandwiches	5.00
Large Mütschli Sandwiches	6.00
Butterzöpfli	7.00

Fillings: Salami, ham, cheese, raw ham, chicken

Cold soups (served in soup pot)

		Price per person
Gazpacho	Vegan available	4.50
Cucumber soup	Vegan available	4.50
Cold melon soup	Vegan available	4.50

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HOT APPETISERS (min. 10 pieces per appetiser)

CHF

		Price per piece
Finger food		
Ham croissants		2.00
Cheese tartlet	✓	2.50
Minced meat crullers		2.00
Mini pizza	✓	2.50
Spring roll filled with vegetables and sweet chilli sauce	✓	3.50
Chicken skewers with curry marinade		3.50
Lemon grass skewers with giant prawns		4.00
Baked Jalapeños filled with cream-cheese	✓	3.50
Mini hamburgers		4.00
Pike-perch fritters with tartare sauce		3.00

Warm soups (served in front of the guest in a soup pot)

		Price per person
Carrot-ginger soup	Vegan available	✓ 4.00
Sweet corn cream soup with roasted seeds	Vegan available	✓ 4.00

SWEET APPETIZERS (min. 10 pieces per appetizer)

CHF

		Price per piece
Mini-Pâtisserie		
Fruit tartlets		4.00
Panna cotta with raspberry coulis served in a glass		4.00
Meringues with apricot sauce and perfumed cream		4.00
		Price per person
Chocolate mousse with kumquat confit	Vegan	4.50
Cream puffs		4.00
Mini-Pâtisserie, assorted		4.00
Biscuits		1.50

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APERO-ARRANGEMENTS

CHF

Aperitif «Rassig»

per person 9.00

Diverse canapés
Vegetable sticks with dip sauce
Cheese tartlet
Ham croissant

Our wine recommendation: **Schafiser Ville de Berne**, Bielersee at CHF 36.00

Aperitif «Mediterran»

per person 11.00

Tomato-Mozzarella skewers
Melon-raw ham skewers
Crostinis
Baked Jalapeños with cream cheese filling.

Our wine recommendation: **Roero Arneis DOCG**, Piemont at CHF 43.00

Aperitif «Exquisit»

per person 14.50

Sweet pepper-olive skewers
Grissini with raw ham
Italian salad with zucchini, sweet peppers, dried tomatoes and parmesan cheese
Lemon grass skewers with shrimps
Chicken skewers with curry marinade

Our wine recommendation: **Petit Arvine**, Wallis at CHF 45.00

Aperitif «Zytglogge»

per person 29.00

Cheese tartlet, Ham croissant
Various filled sandwiches
Various canapés
Chicken skewers with curry marinade
Vegetable sticks with sour cream
Biscuits, fruit skewers and coffee

Our wine recommendation: **Le Courtisan ST. Saphorin AOC**, Lavaux at CHF 44.00

Aperitif «Bärengraben»

per person 35.00

Chicken skewers with curry marinade
Baked Jalapeños filled with cream cheese
Various canapés
Butterzöpfli with raw ham
Carrot-ginger or cold cucumber soup
Mini hamburger
Biscuits, fruit skewers and coffee

Our wine recommendation: **Sauvignon Blanc**, Genf at CHF 39.00

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STANDING BUFFET ARRANGEMENTS

CHF

Standing buffet «Switzerland»

per person 48.00

Canapés with different fillings

Butterzöpfl with Grisons air dried beef

Pea mousse with smoked salmon, cress and horseradish

Ham croissants

Veal cream cubes with porcini mushrooms

Rösti Bernese style

Seeländer mixed vegetables (carrots, turnip cabbage and courgettes)

Pike-perch fritters

Celery cream soup with croutons (cold season) or melon cold soup (hot season)

«Öpfuchüechli» with vanilla sauce

Meringues with perfumed cream and apricot coulis served in a glass

Biscuits

Our wine recommendations:

White wine **Petite Arvine**, Wallis at CHF 45.00

Red wine **San Domenico, Merlot del Malcantone**, Tessin at CHF 51.00

Standing buffet «Mondial»

per person 50.00

Cold roast beef of Swiss beef with tartare sauce

Sandwiches filled with ham, cheese and tuna

Apple-salad with celery and puff-pastry sticks served in a glass

Mini pizza with mushrooms and sweet peppers

Spring roll filled with vegetables and sweet chilli sauce

Spicy beef balls

Potato gnocchi with sage and mushrooms

Mixed vegetables

Fried Black Tiger Prawns with curry dip

Carrot-ginger soup (cold season) or cold cucumber soup (hot season)

Cream puffs

Mango mousse served in a glass

Biscuits

Our wine recommendations:

White wine **Trois Tours**, Chablais at CHF 41.00

Red wine **Pinot Noir de Salquenen AOC**, Wallis at CHF 39.00

STANDING BUFFET ARRANGEMENTS

CHF

Standing buffet «Vegetarian»

per person 40.00

Crostinis with basil pesto
Crostinis with Tête de Moine
Parisette with tomato-mozzarella
Italian salad with zucchini, sweet peppers, dried tomatoes and parmesan cheese

Aubergine piccata with basil pesto
Saffron risotto with sautéed spinach leaves and parmesan cheese
Peperonata
Sweet corn cream soup (cold season) or Gazpacho (hot season)

Panna cotta with raspberry coulis
Pineapple orange salad with peppermint
Biscuits

Our wine recommendations:

White wine **Manoir St. Roch**, Neuenburgersee at CHF 45.00
Red wine **Monsonaccion Chianti DOCG**, Toscana at CHF 40.00

Standing buffet «Vegan»

per person 45.00

Vine leaves filled with rice
Italian salad with zucchini, sweet peppers, dried tomatoes and parmesan cheese
Beetroot-falafel ball with cucumber salad, pistachios and hummus

Sweet corn cream soup (cold season) or Gazpacho (hot season)
Vegan meatballs
Penne with tomato sauce
Mixed vegetables

Pineapple orange salad with peppermint
Panna Cotta (bound with agar-agar) with passion fruit sauce

Our wine recommendations:

White wine **Spiezer Riesling-Sylvaner**, Thunersee at CHF 42.00
Red wine **Ampélos**, Neuenburgersee at CHF 49.00

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MENU SUGGESTIONS

You are welcome to create your own individual menu from all the available suggestions.

Kindly be advise about a few important points concerning your event:

- We would like to kindly ask you to limit your menu selection to a uniform menu for all the guests, whereby any adaptations for vegetarians or allergy sufferers will, of course, be considered.
- Our menu suggestions are valid from 10 persons
- Kindly let us know about your menu selection up to 14 days before the event
- We will be happy to create a menu according to your wishes
- Our prices are per person, in CHF and incl. VAT.

Key

	gluten-free
	Vegetarian
Vegan	Vegan

The majority of dishes not labelled as gluten-free are also available gluten-free.

We will be happy to provide you with the information about the lactose-free foods and any allergens present in our offer.

Meat and fish declaration

Pork	Switzerland
Calf	Switzerland
Beef	Switzerland
Poultry	Switzerland
Giant shrimps	Vietnam
Salmon trout	Switzerland / France
Pike-perch	Estonia
Smoked salmon	Norway

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WE RECOMMEND OUR SEASONAL LUNCH MENUS

Spring menu at CHF 36.00 per person

Asparagus salad with cress and cherry tomatoes

Roasted lamp rumpsteak with wild garlic

New Potatoes

Carrots

Fruit tartlets with lemon sorbet

Our wine recommendation: **Pinot Noir de Salquenen AOC**, Wallis at CHF 39.00

Summer menu at CHF 35.00 per person

Tomato-mozzarella salad with basil

Pork steak with chanterelles and marsala sauce

Sweet mashed potatoes

leaf spinach

Strawberries with vanilla ice cream and Baileys

Our wine recommendation: **Compleo Cuvée Noire**, Zürich at CHF 48.00

Autumn menu at CHF 35.00 per person

Pumpkin soup with pumpkin seed espuma

Deer slices with cranberry sauce

Spätzli

Brussels sprouts with chestnut

Sambuca parfait with coffee foam

Our wine recommendation: **Gigonadas AC, Cuvée Tradition**, Côtes du Rhône at CHF 48.00

Winter menu at CHF 36.00 per person

House pate with Cumberland sauce and celery salad

Braised beef with red wine sauce

Potato gratin

Broccoli with almonds

Tiramisu with poached coriander pineapple

Our wine recommendation: **Cal Pla**, Priorat at CHF 46.00

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COLD STARTERS

CHF

Mixed salad	vegan available	v 	7.00
Gardener's salad (leaf salad with carrot strips, cucumber and corn)		v 	7.00
Colourful leaf salad with melon balls, seeds, nuts, mozzarella balls and croutons		v 	11.00
Fresh corn salad with sautéed wild mushrooms, grapes, roasted walnuts and chopped egg		v 	13.00
Scottish smoked salmon tartare on a cucumber carpaccio with lime oil and roasted Black Tiger shrimps			17.50
Beetroot carpaccio with olive oil, rocket salad, herb cream cheese and planed Parmesan		v 	15.00

SOUPS

CHF

Sweet corn cream soup with roasted seeds	vegan available	v	7.00
Carrot-ginger soup with a giant shrimp	vegan available		9.00
Pumpkin cream soup with pumpkin seed oil	vegan available	v	8.00

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MAIN COURSES MEAT

CHF

Pork

Salted pork Saltimbocca with fresh sage and Valais raw ham
with marsala jus

Saffron rice

Glazed courgettes



26.00

Pork fillet fried in one piece
with Calvados sauce

Potato pears

Broccoli with almonds

35.00

Veal

Juicy veal cubes
with boletus cream sauce

Homemade Spätzli

Broccoli with almonds

29.00

Roasted saddle of veal with
forest mushroom sauce

Potato gratin

Fresh vegetables

47.00

Beef

Suure Mocke (pickled braised beef)

Mashed potatoes

Fresh vegetables

29.00

Rare roast beef
with bearnaise sauce

Potato gratin

Fresh vegetables



45.00

Poultry

Chicken breast filled with Spinach
saffron rice

Broccoli with almonds

29.00

Oven-roasted chicken thigh (boneless)
with thyme jus

Ticino Bramata Polenta

Fresh Ratatouille



27.00

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MAIN COURSES FISH

CHF

Poached salmon trout fillet
with herb white wine sauce on a leek beet
Rice
Mushrooms and dices sweet peppers 27.00

Fried pike-perch fillet
with onions, tomtotes, pine nuts and parley butter
boiled potatoes
Sautéed fennel strips  29.00

VEGETARIAN ALTERNATIVES

Aubergine piccata with basil pesto
Rosemary potatoes
Peperonata with fresh herbs **v** 22.00

Homemade vegetable strudel
with chive sauce
ice **v** 21.00

Fresh forest mushroom stroganoff
with crème fraîche
Butterrösti
white wine pear **v**  24.00

VEGAN ALTERNATIVES

Bernese cabbage capuns with tofu, vegetables and herbs
Tomato chutney
Couscous **Vegan** 32.00

Lasagna
with soya-forest mushroom bolognaise **Vegan** 29.00

DESSERTS

Pineapple orange and blueberry salad with lemon sorbet and Brussels waffle 9.00

Chocolate mousse with cumquat confit vegan available 12.00

Souffle Glacé Grand Marnier garnished with green apple coulis 10.00

Tiramisu with poached coriander pineapple 11.00

Our speciality: Öpfuchüechli with cinnamon ice cream 8.00

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WINE

BOTTLE WHITE WINE

CHF

Switzerland

Bielersee

Schafiser, Ville de Berne (2018)

36.00

Domaine Viticole de la Ville de Berne

A lively, fruity Bernese speciality of Chasselas grapes. Excellent with aperitifs and fish.

Neuenburgersee

Manoir St. Roche (2018/2019)

45.00

Caves de la Béroche

A white Cuvée of Pinot gris, Chardonnay, Riesling-Sylvaner and Gewürztraminer. A fruity, elegant and full-bodied wine. Excellent with aperitifs, soups and poultry.

Thunersee

Spiezer - Riesling - Sylvaner (2018)

42.00

Alpine Weinkultur - Spiezer

Elegant wine with a skilful play of sweet and sour, crisp minerality and lots of fruit. Fresh, cheeky and lively wine from Spiez with good palate fullness. Goes well with vegetarian and vegan dishes.

Lavaux

Le Courtisan St. Saphorin AOC (2013/2015/2016/2017)

44.00

Domaine Ruchonnet

Fruity aromas of Chasselas grapes, typical terroir notes show up on the palate. As an aperitif, with fish, poultry and cheese.

Chablais

Trois Tours (2019)

41.00

Aigle blanc AOC

Chasselas grapes, balanced and round on the palate. The mineral, typical notes crown this white wine with its character. Excellent with aperitifs and appetizers, fish and cheese dishes.

Genf

Sauvignon Blanc, Genève AOC (2018/2019/2020)

39.00

Domaine les Perrières

Light yellow to pale green colour. Made from carefully selected Sauvignon Blanc grapes. In the nose the foliage of currants, figs and citrus fruits. Warm on the palate with fig and almond aromas.

Wallis

Petit Arvine, Valais AOC (2017/2018)

45.00

Caves du Paradis

Wonderful scent of peach and grapefruit of Petit Arvine grapes. Powerful wine with a pleasant, fresh acidity. Its slightly salty finish rounds off its profile.

BOTTLE WHITE WINE

CHF

Italy

Piemont

Roero Arneis DOCG (2018/2019)

Bricco Monte Olmo

43.00

An intense, flowery white wine of Arneis grapes with the typical notes of mint and apricot.

A great accompaniment to antipasti or simply as an aperitif.

BOTTLE WHITE ROSE

CHF

Switzerland

Neuenburg

Oeil de Perdrix NE AOC (2020)

Château d'Auvernier

46.00

Fresh, fruity speciality from Pinot noir grapes. Goes well with aperitifs, fish, poultry and exotic dishes.

BOTTLE SPARKLING WINE

CHF

Champagner

Pommery Brut Royal

Golden yellow colour from the grape varieties Pinot Noir, Pinot Meunier and Chardonnay Fine perlage, strong bouquet, discreet ripe fruit aromas, some pome fruit with yeast nuances. On the palate it has a strong effervescence, mild and pleasant, medium soft fullness. Goes well with aperitifs, appetizers, all kinds of starters, white meat, seafood and antipasti.

78.00

Prosecco

Le Calle, Prosecco DOC Extra Dry Millesimato

Contarini

46.00

Light yellow colour, golden accents. Made from the grape varieties Glera and Chardonnay. A charming nose with fresh notes of Golden Delicious and apricots, also white flowers and finely toasted almonds. Elegant finish. Goes very well with to aperitifs, canapés, refined starters, fish and white meat dishes, but also fresh cheese or pastries.

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Switzerland

Bielersee

Schafiser, Ville de Berne (2018)**41.00**

Domaine Viticole de la Ville de Berne

An elegant red wine from the Pinot Noir grape. Ruby red colour and taste of berries, full-bodied and rounded.

Neuenburgersee

Ampélos (2016)**49.00**

Caves de la Béroche

A red Cuvee of Pinot Noir, Garanoir and Gamaret, spicy and fruity in the nose. Full-bodied wine with a long finish.

Tessin

San Domenico, Merlot del Malcantone, Ticino DOC (2016)**51.00**

Vini Tamborini, Lamone

Intense fragrance with notes of wild berries and sour cherries and light vanilla aromas. Warm and harmonious on the palate, with soft, well integrated tannins. A full-bodied wine of Merlot grapes.

Wallis

Dôle de Salquenen AOC (2017/2018)**35.00**

Caves du Paradis

Wonderful specialty from the Wallis. Inspired by its authenticity, aroma and fruitiness. Grapes: Pinot Noir and Gamay.

Pinot Noir de Salquenen AOC (2018)**39.00**

Sélection Stämpfli

Intense fragrance. Round and juicy on the palate. A fruity red wine of Pinot Noir grapes, perfect with roasted meat.

Waadt

Feu d'Amour, Pinot Noir Yverne Chablais AOC (2019)**44.00**

Artisans Vignerons Yverne

This red wine from the Pinot Noir grape smells wonderfully of red fruits. Strong and harmonious on the palate. Fruity and elegant, racy in the finish. It suits cheese as well as white and red meats perfectly.

Zürich

Compleo Cuvée Noire (2018/2019)**48.00**

Vin de Pays Suisse, Staatskellerei Zürich

The Compleo is a harmoniously balanced cuvée of Pinot Noir, Gamaret and Cornalin. Brilliant ruby red. A fine fruity nose with notes of cherries and cranberries. It goes well with red meat.

France

Languedoc-Roussillon

Domaine Montlobre – La Chapelle (2016)

39.00

Domaine de la Jasse

A complex wine made from the best Merlot and a large proportion of Cabernet Sauvignon grapes.

Concentrated scent of ripe red fruits with spices

St. Emilion, Bordeaux

Saintem (2014/2015)

49.00

St. Emilion Grand Cru

Denis Durantou from the cult vineyard Chateau L'Eglise Clinet has succeeded to produce a wonderful, soft and fine Saint-Emilion. A racy wine from 100% Merlot with lots of class and lots of soft tannins.

Thanks to its fine acidity it is fresh and very lively on the tongue, fruity in the finish,

slightly spicy and lasting for minutes

Cotes du Rhône

Gigondas AC, Cuvée Tradition (2013/2014)

48.00

Domaine des Espiers

The grapes Grenache, Syrah and Mourvèdre are harvested completely by hand and mature for six months in barriques to produce a wonderfully soft, dark and round wine.

Spain

Rioja

47.00

Sierra Cantabria, Crianza DOC (2014/2015)

Bodegas Sierra Cantabria

This Tempranillo wine impresses by its light, elegant fruit tones with gentle spicy components.

It is velvety despite its strong structure.

Priorat

46.00

Cal Pla, Priorat DOCa (2017)

Celler Cal Pla, Joan Sangenis, Porrera

Roasted notes and dark berries in the nose, voluminous, soft and broad on the palate.

A seductive Priorat wine. Grape: Garnacha and Carinena.

Portugal

Alentejo

38.00

Adega Mayor Reserva (2017)

Adega Mayor S.A., Campo Maior

This wine from Aragonez, Touriga Nacional and Alicante Bouschet grapes scores with its elegant aromas of black fruits and a balsamic note. It is aromatic and well structured on the palate with round tannins and a long and pleasant finish.

Dão

43.00

Dona Santana DOC (2012)

Quinta de Lemos

A charming Cuvée from Jaen, Touriga Nacional, Tinta Roriz and Alfrocheiro grapes. In the nose intense fruity aromas of black cherry, blackberry and plum with hints of vanilla and coconut. Fresh and fruity with a long finish.

Italy

Puglia

Darione (2015/2016)

38.00

Podere Belmantello

This dense Primitivo from Apulia has a wonderful smell of a variety of red fruits.

Valpolicella

Amarone della Valpolicella DOCG, Terre di Verona (2016)

68.00

Cantina Valpantena

Multi-layered in the nose, dark fruits, berry and floral notes and a hint of spice and roast aromas. Dry on the palate, harmonious and full-bodied. A balanced Amarone with a medium-long finish. Grapes: Covina, Veronese, Rondinella und Molinara.

Toscana

Monsonaccio, Chianti DOC (2015)

40.00

Fattoria Varramista

A typical, wonderful Chianti, elegant and full-bodied.

The power and elegance of the Sangiovese grape are rounded off and refined by a small proportion of Merlot and Syrah.

Piemont

45.00

Le Orme, Barbera d'Asti DOCG (2017)

Michele Chiarlo

Pleasantly sweet initial taste, strong on the palate.

A great Barbera from Piedmont and a fabulous food companion.

Sicilia

47.00

Santagostino, Terre Siciliane IGT (2013)

Firriato

A fiery Sicilian from the two grape varieties of Nero d'Avola and Syrah.

Full-bodied, complex fragrance with a hint of red berries and the spicy aromas of the Middle East. Soft and long on the palate.

Austria

Burgenland

Blafränkisch Perfektion (2012)

44.00

Vineyard Rudolf Kaiser

Round and velvety, with a subtle barrique note. This wonderful red wine from the Blafränkisch grape captivates with its fruit and freshness.

Spain

Toro

Frontaura, DO Crianza (2009)**95.00**

Bodegas Frontaura

Clear, strong garnet red. Pronounced on the nose with a fine spicy aroma. Fine roasted aromas marry with dark berry flavours and are surrounded by a hint of vanilla. It reveals an elegant profundity that always brings out new aromas. On the palate, it is powerful and balanced; the various fruit flavours are supported by a fine tannin framework and the overall picture is rounded off by elegant wood notes; strong body and a long finish.

Grape variety: 100% Tinta de Toro (Tempranillo)

Italy

Apulien

Primitivo di Manduria DOP (2017)**72.00**

Masseria Pietrosa, Cantine San Marzano

Purple red colour, violet reflections. An expressive black berry nose of black cherries and blackberries, complemented by some cedar and a hint of caramel. A finely honed, very dense palate with a fruit aroma that is also confirmed on the palate, now also blueberries and a hint of bitter almond; very fine tannins, punchy well beyond the mid-palate; charming, Mediterranean finish.

Grape variety: 100% Primitivo

WHITE WINE 50cl**Switzerland**

Yvorne «AVY»

22.00

RED WINE 50cl**Switzerland**

Merlot del Ticino «Runchet»

20.00

BEVERAGES

COLD DRINKS

CHF

Mineral water	1 l	7.50
Orange juice	1 l	11.00
Apple juice	1 l	11.00
Softdrinks (Ice Tea, Coke, Rivella)	1.5 l	13.00
Rivella (red, blue)	3.3 dl	4.40
Coca Cola	3.3 dl	4.40
Coca Cola Zero	3.3 dl	4.40
Ramseier Süssmost	3.3 dl	4.40
Michel Schorle	3.3 dl	4.40
Sinalco	3.3 dl	4.40
Schweppes Lemon	2 dl	4.40
Schweppes Tonic	2 dl	4.40
San Pellegrino Chinotto	2 dl	4.40
Michel tomato juice	2 dl	4.40
PET-Bottle	5 dl	4.50

COFFEE AND TEA

Coffee crème		4.10
Milk coffee		4.10
Espresso		4.10
Double espresso		5.70
Cappuccino		4.80
Tea		4.10
Ovomaltine cold or hot		4.00

BOTTLE BEER

Gurten Bäre Gold (Vol. 5,2 %)	3.3 dl	4.60
Corona extra (Vol. 4,6 %)	3.3 dl	6.20
Carlsberg (Vol. 5,0 %)	3.3 dl	6.20
Feldschlösschen Dunkel (Vol. 5,5 %)	3.3 dl	4.60
Valaisanne Pale Ale (Vol. 5,2 %)	3.3 dl	6.40
Valaisanne Zwickel (Vol. 5,4 %)	3.3 dl	6.40
Feldschlösschen without alcohol (Vol. < 0,6 %)	3.3 dl	4.50

PROSECCO

One glass Le Calle, Prosecco DOC Extra Dry Millesimato	1 dl	8.00
Bottle Le Calle, Prosecco DOC Extra Dry Millesimato	7.5 dl	46.00