

# Drink menu

## Apéritif

Apérol Spritz	16
Hugo	16
Cüpli Prosecco	10
Cüpli Veuve Clicquot	18
San Bitter	4.8

## White wine

Domè	8.5
<i>Vis Amoris, Liguria – Pigato</i>	
Black Island	11.5
<i>Merga Victa, Dalmatien – Pošip</i>	
Langhe Arneis DOC	9.5
<i>Prunotto, Piemonte, Arneis</i>	

## Rosé

Calafuria IGT	8.50
<i>Tormaresca, Salento – Negroamaro</i>	

## Red wine

Villa Antinori Rosso IGT	9.5
<i>Marchesi Antinori, Toscana – Chianti Classico</i>	
Bansella – Nizza DOCG	8.5
<i>Prunotto, Piemonte – Barbera</i>	
Le Tre Vigne DOC	11.5
<i>Vecchia Masseria, Ticino – Merlot</i>	





## Beer

Eichhof Urfrisch 30cl / 50cl	6/8
Eichhof (alcohol free) 33cl	6

You can find our entire drink menu in our wine and bar card

Our CHF prices include 8.1 % value added tax

# Finger food & Classics

Italian Aperol 	13
Bella di Cerignola olives, parmesan and Taralli	
Belvoir salad 	17
Purslane, watercress, marinated tofu, mustard vinaigrette	
Burrata 	22
friselle, tomato concassée, basil	
Vintage sardines	22
toasted, leavened bread, red onions, capers, olives	
Aperitif plate	26
raw ham, air dried beef, Salame Calabrese, bacon, cheese and homemade vegetables in vinegar	
Flamed tart	
- Sour cream, bacon, onions and cheese	18
- Sour cream, onions, Salame Calabrese and dried cherry tomatoes	21
- Sour cream, rucola, pine-nuts, truffel-honey and goat cheese 	19
Club sandwich	29
chicken, egg, tomatoes, cucumber, salad, bacon and french fries	

## Fisch & meat declaration:

Pork, bacon, beef – Swiss / salmon – Scotland

 vegetarian

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