

FOOD

daily from 11:30 to 22:00

(sundays starting at 15:00)

BRUNCH

every sunday

brunch from 10:00 to 15:00

BOTTOMLESS BRUNCH

large bakery basket with
butter and preserves
selection of cured meats and cheeses
smoked salmon
bircher muesli
eggs cooked to order
açai bowl
pancakes
and much more

water still / sparkling
orange juice
coffee
tea

**including unlimited
and non-alcoholic**
rooftop's classic mocktails

69.-

including unlimited
miraval rosé
angelina jolie, brad pitt & marc perrin
côtes de provence (f)

69.-

including unlimited
fischer's fritz cuvée alexandre 1^{er} cru
soutiran, champagne (f)

79.-

SNACKS

SPICY-EDAMAME

v, g, l

10.-

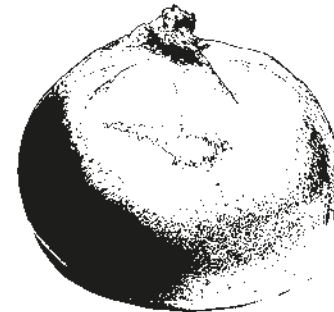


BURRATA

with oven beetroot, avo-
cado, tomatoes, oranges,
crunchy nuts, olive oil
and balsamic vinegar

v, g

21.-



BABA GANOUSH

with pita bread

v

15.-

v = vegetarian
g = gluten-free
l = lactose-free

SWEET POTATO FRIES

with jalapeño-sauce,
pomegranate

v, g

15.-



SALANOVA SALAD

with ovali goat cheese,
pomegranate and
dukkah yoghurt sauce

v, g

19.-

SPICY MISO AUBERGINE

with sesame, spring
onion and pomegranate

v, l

14.-

HUMMUS

with homemade
naan bread

v

15.-

VEGAN TARTAR

with okara, aubergine
and pita bread

v, l

16.-

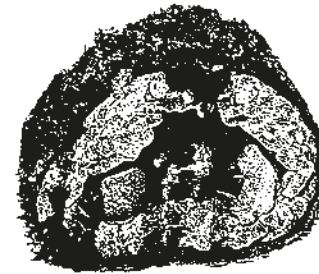


CRISPY SWISS MADE LOSTALLO SALMON-SUSHI

with soymayo, ginger, wasabi

l

22.-



PORTION NAAN OR PITA BREAD

v

6.-



v = vegetarian
g = gluten-free
l = lactose-free

MAINS

BAO BUNS

with smokey pulled
swiss beef

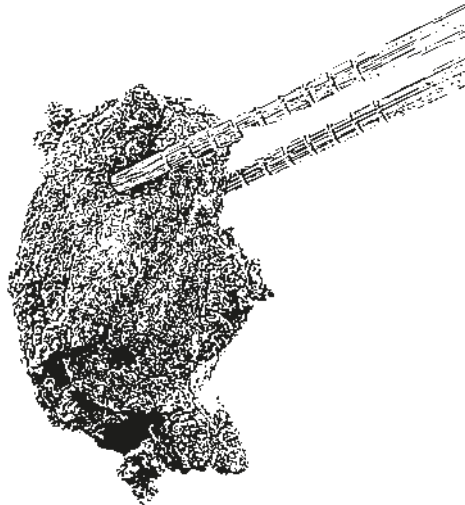
24.-



CRISPY SWISS CHICKEN KARAAGE FINGERS

with chipotle mayo

24.-



VEGAN CAESAR SALAD

with plant-based
chicken, lettuce,
tomatoes, croutons
and vegan-french-
sauce

v, l

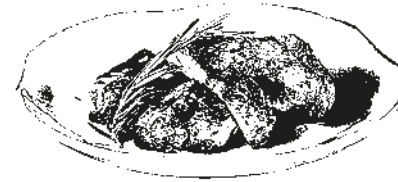
26.-

SPARERIBS

pork with asian-bbq sauce

|

25.-



SUPER BOWL SALAD

with lettuce, beans, broccoli, tomatoes,
radishes, avocado, cucumber, radish, mango,
quinoa, cottage cheese and ume dressing

v

23.-

HOMEMADE RICOTTA GNOCCHI

with farmers tomatoes and sage

v

17.-

v = vegetarian
g = gluten-free
l = lactose-free

PAD THAI

with rice noodles, egg, chinese cabbage, leek, carrots, soybean sprouts, lime, peanuts with tamarind soy sauce

v, l

26.-



CRISPY DUCK-SALD

|

as a lunch

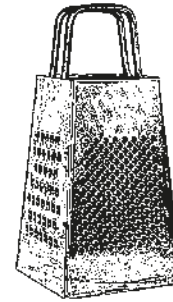
21.- 32.-

TAN TAN RAMEN NOODLE SOUP

with minced swiss beef, pork broth, mustard-green, chilli, sesame, bean sprouts and soft-egg

|

29.-



JASMINE RICE

v, g, l

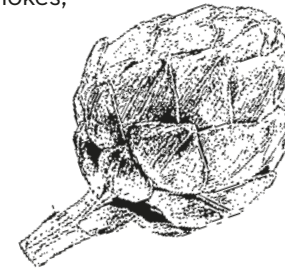
7.-

ARTICHOKE RAVIOLI

with olives, tomatoes, artichokes, grano and olive oil

v

24.-



PANENG CURRY

with swiss chicken thigh steak and jasmine rice

|

as a lunch

18.- 27.-

v = vegetarian
g = gluten-free
l = lactose-free

DUMPLINGS

DUMPLINGS

duck
4 pieces

|

24.-

BEEF GAO

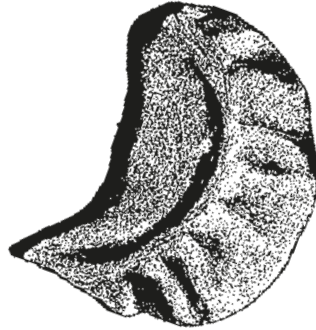
beef
and shiitake
4 pieces

|

20.-

GYOZA

fried steamed pork dumpling
with homemade sweet and
sour sauce
4 pieces



|

22.-

GYOZA

fried steamed lake zurich fish
dumpling with truffle butter
4 pieces

22.-

MANTOU

veal dumplings with
yellow pea daal and
lemon yoghurt
4 pieces

24.-

VEGAN TIBET BREWBEE MOMO

plant-based brewbee
4 pieces

vegan, |

18.-



VEGAN GAO

vegetables
4 pieces

vegan, |

17.-

SIUMAI

shrimps
and crab
4 pieces

|

22.-

SWEETS

DESSERT ASSORTMENT

cake	9.-
cheesecake	11.-

ICE CREAM FROM THE SCHLATTGUT FARM IN HERRLIBERG

vanilla bourbon, chocolate, sour cream, mocha,
strawberry-yoghurt, apricot sorbet

v

6.-

v = vegetarian
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l = lactose-free

MENU

TAVOLATA

min. 2 people

menu 50.- per person

hummus with homemade naan bread

burrata with oven-roasted beetroot, avocado,
tomatoes, oranges, crunchy nuts, olive oil and
balsamic vinegar

dumpling basket / crispy duck-salad

spicy miso aubergine with sesame, spring onions
and pomegranate

paneng curry with swiss chicken thigh steak
and jasmine rice

menu 75.- per person

baba ganoush with pita bread / spicy edamame

salanova salad with ovali goat cheese, pomegranate
and dukkah yoghurt

dumpling basket / crispy duck-salad

crispy swiss chicken karaage fingers with chipotle
mayo / sweet potato fries with jalapeño-sauce

pad thai with rice noodles, egg, chinese cabbage,
leek, carrots, soybean sprouts, lime, peanuts with
tamarind soy sauce

EXCLUSIVE FLYING DINNER

min. 40 people

menu 110.-

spicy edamame

vegan tartar with okara, aubergine and
pita bread / baba ganoush with pita bread

hummus with homemade naan bread

small super bowl / small burrata

crispy duck-salad /
vegan planted chicken caesar-salad

dumpling basket

sweet potato fries with jalapeño yoghurt

spicy miso aubergine / crispy swiss made
lostallo salmon-sushi

crispy chicken karaage with chipotle mayo /
spareribs, pork with asian-bbq sauce

artichoke ravioli with olives, tomatoes, artichokes,
grano and olive oil

paneng curry with swiss chicken thigh steak
and jasmine rice

cheesecake, brownies and fresh fruit

DECLARATION

duck: hungary
pork (spare ribs): switzerland
bread & bakery products: switzerland

dumplings:

beef/veal: switzerland
duck: italy
pork: france
fish: switzerland
prawns/crab: spain

all prices in swiss francs, incl. 8.1% vat.

if you have an allergy or intolerance, please ask a service member for the allergen information.

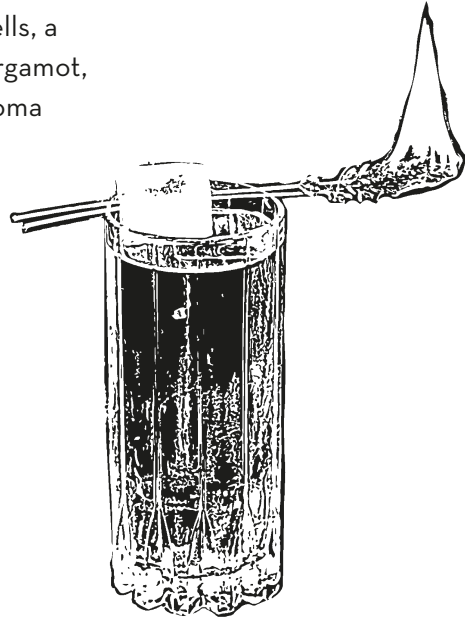
DRINKS

LATE BLOOMER

in fields of lavender, where fragrance dwells, a companion emerges, with tales to tell, bergamot, a citrus treasure so rare, with zest and aroma that fills the air.

gin
midi aperitif red
lavender lemonade

21.-



GUARDIANS OF THE GALAXY

sip by sip, the universe unfolds, celestial flavors, a story it molds. tequila's courage, a journey untold, blue glitter dances, mysteries unfold.

patron silver tequila
lucid juice lime
eclectic galaxy liqueur
rose lemonade

25.-

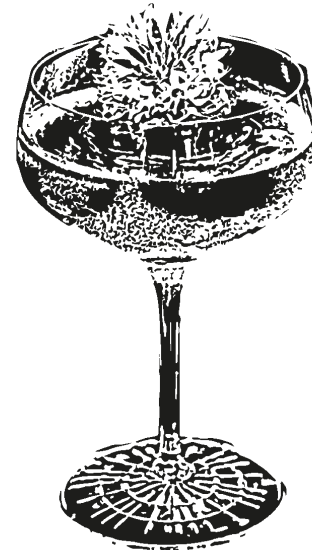


WITH EVERY SIP

with each bite, a burst of summer's embrace, a symphony of flavors, a delightful chase, the sunset and peach, a celestial pair, creating memories beyond compare.

midi aperitif sunset
italien red bitter
lucid juice tangerine
rich peach sirup
sloe tonic

20.-

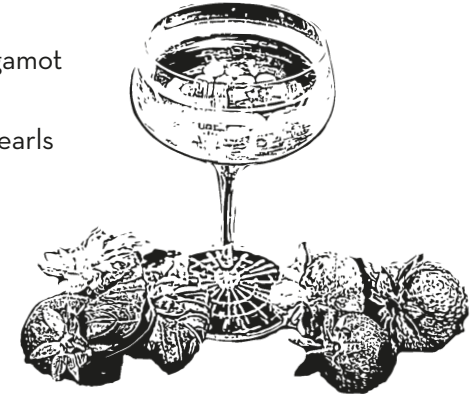


UPSIDE DOWN BASIL SMASH

in a garden of flavors, where taste buds delight, a union is formed, a symphony in sight, strawberries and basil, a match made so sweet, a culinary dance that's truly a treat.

gin
lucid juice bergamot
strawberry
basil cocktail pearls

21.-



TALES OF PASSIFLORA

passionflower, they call you with love, a name that fits like a velvet glove, with petals like stars in the midnight sky, and a fragrance that makes the soul fly.

koskenkorva raspberry & pine vodka
lucid juice lime
passiflora passionfruit liqueur

21.-



DANCING ON THE ROOFTOP

in orchards of delight, where fruits abound,
banana and grapefruit, a pair so renowned, one
with a curve, the other with a tang, a dance of
flavors, a harmonious clang.

rhubarbe liqueur
banana liqueur
orange liqueur
grapefruit
ginger sirup
prosecco

19.-



MANEKI-NEKO

together they dance, a captivating pair, whisky's
warmth, lemongrass's flair. in the glass, they interwine
and unite, a symphony of flavours, a sensorial delight.

stork club rosé-rye aperitif
eclectic lemongrass liqueur
lucid juice lemon
yuzu sake
tonic water

20.-



WILLY TONKA

in a cup of enchantment, they meld und unite, coffee
and rum, a duet of delight. a sip of indulgence, a
journey profound, a moment of bliss, where pleasure
is found.

ron colon coffee rum
lucid juice lime
eclectic tonka bean liqueur
angosutura

22.-



BITTER-SWEET MEDLEY

with every sip, a dance on the tongue,
strawberry's sweetness, and sloe berry's song.
a medley of sensations, a fruity delight,
a symphony of flavours, harmonized just right.

sloe gin
ron colon salvadoreño
rhubarbe liqueur
eclectic strawberry sirup
tonic water
strawberry cocktail pearls

22.-





BELLA DONNA

in a garden of wonders, where nature's charms reside, pandan leaves and elderflowers, side by side. one with fragrance, the other with grace, a symphony of flavours, an aromatic embrace.

bombay citron pressé
eclectic saigon cordial
elderflower liqueur
prosecco

20.-

REVERSED CLOVER CLUB

in a realm of flavors, where taste buds convene, matcha tea and strawberry, a vibrant scene, one with earthy notes, the other with sweet delight, a fusion of tastes, a symphony in flight.

gin
dry vermouth
lucid juice lemon
strawberry
raspberry espuma

20.-



TUTTI FRUTTI SLUSH

in realm of sweetness, where flavors entwine, mango and vanilla, a match so divine, one with tropical allure, the other with cream, a fusion of tastes, a delectable dream.

cachaça
passionfruit
mango
lime
vanilla

20.-



OH APPLE DEAR

in a garden of flavour, where sweetness takes flight, apple and elderflower, a pairing so bright, one with charm, the other with grace, a fusion of taste, a delightful embrace.

pisco
elderflower liqueur
apple
gomme sirup

19.-



BRAND AMBASSADOR'S CHOICE

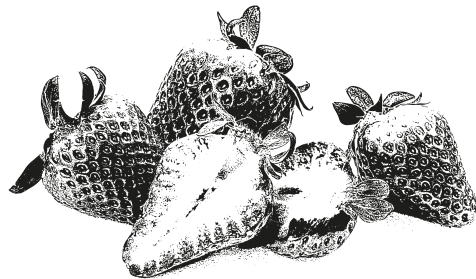
THE BITTER SWEET

with fragrant whispers and spirited cheer, this concoction enchants, casting away all fear. a masterpiece of taste, for legends to be told.

nudus fragum naked strawberry gin
select aperitivo
amaro montenegro
select aperitivo popping cocktail pearls

21.-

günther strobl
brand ambassador
haecky import ag



GIFT OF THE OCEAN

in a cocktail shaker, the alchemy begins. an orchestra of flavors, where magic transcends. the dance of ingredients, a harmonious blend, a libation of dreams, where memories ascend.

bombay gin premier cru
noilly prat original dry
eclectic orange liqueur
seaweed foam

21.-

hasan sivrikaya
trade ambassador
bacardi martini patron int.



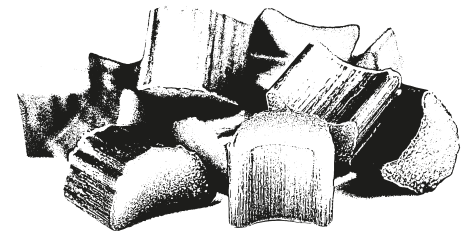
BLUE SWIFT

in this poetic potion, the ingredients unite, crafting sensation, a true deligt. martell blue swift, raspberry eau di vie, rhubarbe and lime, a symphony set free.

martell blue swift
raspberry eau de vie
rhubarb
lucid juice lime

25.-

taweechai frick
brand ambassador
prestige pernod ricard



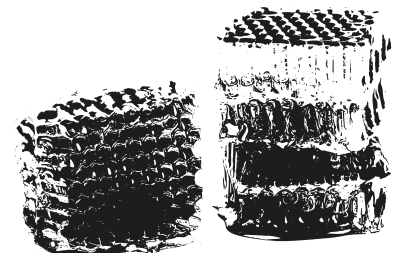
HONEYDEW ILLUSION

a clandestine concoction, a potion of intrigue, blind tiger's allure, where whispers besiege. with raspbee's sweetness and chili's dang heat, the elixir awakens senses, an experience complete.

blind tiger imperial secret gin
whispering raspbee honey raspberry liqueur
eclectic chili spice liqueur
lucid juice lemon

25.-

joey timman
brand ambassador
north & south



... ROOFTOP CLASSICS



SUNDOWNER

italicus
suze
carpano dry
grapefruit
rhubarbe bitters
prosecco

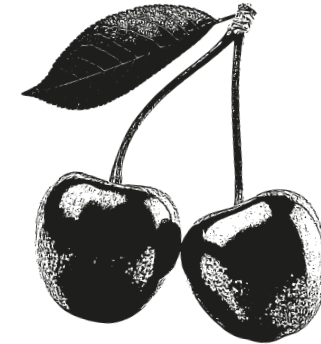
19.-



BALSAMIC FIZZ

sour cherry shrub
balsamic vinegar
ginger beer

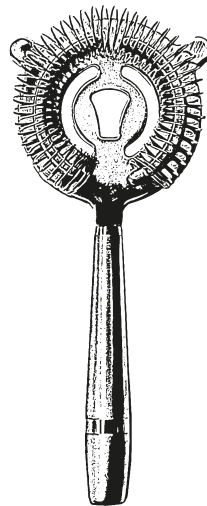
16.-



HEINO

green apple
yuzu
lemon
champagne
soda

19.-



NO HEINO

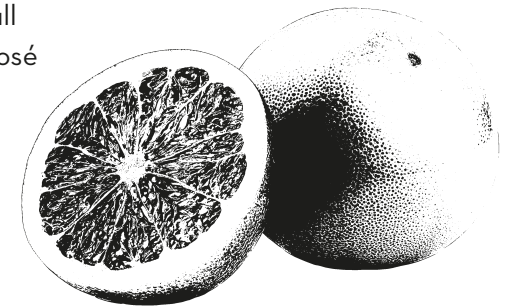
green apple
yuzu
lemon
ginger beer
soda

16.-

FAKE CAMPARI TONIC

bitter syrup
grapefruit
kolonne null
sparkling rosé

16.-



NON ALCOHOLIC CREATIONS

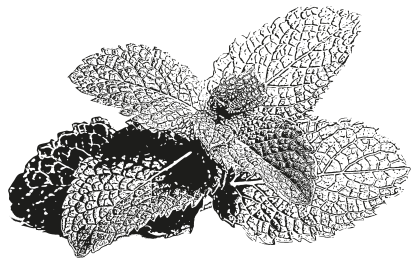
if i drink alcohol, i am alcoholic.
but if i drink fanta, does that make me fantastic?

BOOZES ON THE ROOFTOP

NO-MO-JI-TO

sugar syrup
lime
mint
soda

16.-



NO NEGRONI

alcohol free gin
divino bianco
divino rosso

16.-

AMARETTO% SOUR

amaretto alternative
lemon juice
sugar syrup

16.-



GIN

	%vol	5cl
••• rooftop gin	41.5	16.-
beefeater	40.0	12.-
blind tiger imperial secrets	45.0	18.-
bombay sapphire murcian lemon	47.0	15.-
deux frères	42.5	17.-
flower bouquet gin	41.3	17.-
hendricks gin	41.4	14.-
hendricks flora adora	43.4	15.-
jīnzu gin	41.3	14.-
kyrö pink gin	38.2	15.-
monkey 47	47.0	17.-
nikka coffey gin	47.0	16.-
roku gin the japanese craft	43.0	14.-
sipsmith sloe gin	29.0	15.-
tanqueray sevilla orange	41.3	14.-
the gardener	42.0	15.-
ukiyo japanese blossom	40.0	18.-
yu gin	43.0	15.-
saigon baigur gin	43.0	17.-

SAKE

	% vol	1 dl
hakutsuru yamada-ho	15.5	16.-
ile four junmai daiginjo	16.0	15.-
ile four sparkling sake limited edition	16.0	14.-
ile four yuzu sake	10.5	13.-

RUM

	% vol	5 cl
bacardi facundo eximo	40.0	26.-
brugal añejo	40.0	13.-
ceylon arrack	40.0	16.-
dilomatico seleccion	43.0	24.-
don papa baroko	40.0	16.-
havana club añejo 7	40.0	14.-
havana union	40.0	79.-
kirk and sweeney gran reserva	40.0	21.-
la hechicera	40.0	17.-
mekhong	35.0	13.-
plantation rum island of fiji	40.0	16.-
ron colon	40.5	15.-
ron colon coffee	40.5	16.-
trois rivieres cuvée l'ocean	43.0	13.-
zacapa xo	40.0	38.-

WHISKY

	% vol	5 cl
akashi single malt	46.0	32.-
chivas regal mizunara	40.0	25.-
four roses single barrel	50.0	16.-
glenfiddich projekt xx	47.0	18.-
jack daniels single barrel	45.0	17.-
johnnie walker blue label	40.0	69.-
monkey shoulder triple malt	40.0	13.-
nikka coffey malt	45.0	18.-
nikka from the barrel	51.4	17.-
sazerac rye 6 yo	45.0	22.-
stork club rye	45.0	15.-
stork club rosé-rye aperitif	18.0	13.-
the nikka 12 yo	43.0	47.-

VODKA

	% vol	5 cl
absolut elyx	42.3	21.-
koskenkorva	40.0	13.-

TEQUILA & MEZCAL

	% vol	5 cl
grand mezcal la escondida	40.0	16.-
mezcal amores joven espadin	41.0	15.-
patron reposado	40.0	17.-
patron tequila silver	40.0	16.-

PISCO & CACHAÇA

	% vol	5 cl
capucana cachaça	42.0	16.-
germana cachaça da palha 2yo	43.0	15.-
pisco barsol quebranta	41.3	13.-
pisco ocucaje quebranta	42.5	14.-

VERMOUTH

	% vol	5 cl
carpano vermouth bianco	15.0	11.-
la quintinye royal blanc	16.0	12.-
mancino sakura vermouth	18.0	13.-
antica formula	16.5	9.-
la quintinye royal rouge	16.5	12.-

BITTER

	% vol	5 cl
byrrh grand quinquina	18.0	12.-
carpano botanic bitter	25.0	12.-
suze enzian bitter	20.0	11.-

PORTWINE

	% vol	5 cl
graham's white blend no5	19.0	12.-
graham's port 20yo tawny	20.0	16.-

SHOTS

	% vol	5 cl
tannenschnaps	26.0	11.-
jägermeister manifest	25.0	11.-

BUBBLES

	1 dl	7,5 dl
fischer's fritz	13.50	94.-
cuvée alexandre 1er cru soutiran, champagne (f) frisch - fröhlich - sprudelt		
ruinart blanc de blancs soutiran, champagne (f) klassiker - hefe - erfrischend		175.-
prosecco millesimato furlan, valdobbiadene (i) einfach - fruchtig - cheers	9.50	66.-
prosecco rosé furlan, valdobbiadene (i) erdbeeren - rose - fancy	10.-	70.-

VINIFIED

white

restaurant pumpstation
riesling-sylvaner 59.-
turmgut erlenbach, zürich (ch)
frisch - locker - lokal

heida 69.-
st. jodern kellerei, wallis (ch)
sonne - floral - geniessen

caractère grüner veltliner 58.-
weszeli, kamptal (a)
säure - peffer zum apéro

sauvignon blanc 55.-
vini di lorentzi, friaul (i)
warm - frucht - lecker

verdejo 52.-
sympathy for the devil
wines n'roses viticultores (e)
leicht - easy - going

nivarius 60.-
tempranillo blanco
bodegas nivarius (e)
salzig - mineralisch - meeresbriese

rosé

miraval 69.-
angelina jolie, brad pitt & marc perrin
côtes de provence (f)
brand - sonne - strand

dolce & gabbana rosa sicilia 84.-
donnafugata, sizilien (i)
cool - geniessen - italien

KOLONNE NULL ALKOHOLFREIER WEIN

	1dl	7,5dl
prickelnd rosé	10.-	70.-
alkoholfreier schaumwein		
neu - frech - anstossen		

riesling 62.-
alkoholfreier wein
locker - lecker - essen

red

pinot noir 58.-
turmgut erlenbach, zürich (ch)
nett - easy - leicht

amarone 89.-
le calendre, veneto (i)
heavy - zum ausklingen

tempranillo crianza 66.-
bodegas trus, ribera del duero (e)
frucht - sonne - elegant

tempranillo reserva 84.-
bodegas trus, ribera del duero (e)
dunkel - schwer - stark

sangiovese & cabernet sauvignon 64.-
treggiaia, villa bibbiani (i)
rund - spannend - fein

sangiovese 85.-
pulliano, villa bibbiani (i)
top - elegant - klassiker

NON-ALCOHOLIC BEVERAGES

water 3dl 5dl 1l
wasser mit kohlendioxid 4.50 5.50 9.50
wasser ohne kohlendioxid 4.50 5.50 9.50

softs & limos 2.75dl 3dl 5dl
coca-cola 6.-
coca-cola zero 6.-
urban lemonade yuzu lime 7.50
fentiments rose lemonade 7.50
kombucha 7.- 9.50

fillers 2dl
three cents
tonic water, cherry soda, 5.- 6.50
lemon tonic, pink grapefruit soda,
ginger beer, dry tonic

BEER

einsiedler lager / panaché 3dl 6.-
einsiedler lager / panaché 5dl 9.-
einsiedler weizenbier 5dl 9.-
einsiedler (alkoholfrei) 3,3dl 6.50

HOT STUFF

americano	6.-
espresso	5.-
espresso macchiato	5.50
doppio	6.-
cappuccino	6.50
latte macchiato	7.-
tee schwarzenbach	6.-
fresh ginger tea	7.-
fresh mint tea	7.-