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# INTERMEZZO FROM THE KITCHEN

## ZURICOS

BAKERY & BEER

FILLED SAVORY PASTRIES BAKED IN THE OVEN.  
THE IDEAL COMPANION TO OUR BEERS TO  
ENJOY INHOUSE AS WELL AS TAKE AWAY.

**ZURICOS PLATTER (3 PIECES)** 16.50

**VEGI PLATTER** Ratatouille [VEGAN & SPICY]/  
Beetroot-Blue cheese / Thai [VEGAN & SPICY]

**MEAT PLATTER** Chicken Curry [SPICY]/  
Pulled Pork/Pulled Beef

**EUROPE PLATTER** Bacon/Spanish Chorizo/Cheese

**SPORT PLATTER** Pizza/Spanish Chorizo/Pulled Pork

**ZURICOS COMBO PLATTER (6 PIECES)** 29.00

### SMALL GRATINS

**VEGI THAI GRATIN** 10.50

Penne pasta, summer squash, tomatoes, herbs,  
red Thai curry with coconut milk, curd cheese

**BOLOGNESE GRATIN** 10.50

Homemade flour dumplings, minced beef, cream,  
summer squash, herbs, gratinated with cheese

**NEWSERLI** 2 PIECES 5.50

Sausage made according to our unique recipe,  
served with bread and homemade BBQ sauce

**CHICKEN WINGS 5 PIECES** 12.00

served with sweet chili sauce

**NACHOS** 14.50

with cheese, jalapenos, tomatoes, guacamole  
and sour cream – **IDEAL FOR SHARING!**

**MIXED PLATTER FOR TWO** 32.50

raw ham, smoked bacon, spicy salami and  
three different Swiss cheeses, garnished with  
homemade Antipasti

### MUST BE PRE-ORDERED

### CAESAR SALAD

with Ceasar dressing, croutons, bacon  
and cherry tomatoes 11.50 / 21.50  
**with chicken and bacon** 16.50 / 28.50

**CHICKEN FILLETS /** 26.50

**PERCH FILLETS IN BEER BATTER** 28.50

with green salad, chopped egg, sunflower  
seeds and flaxseeds

**BEEFSTEAK TARTARE** 21.50 / 32.50

with cognac, calvados or carrot liquor,  
butter and toasted bread

**COUNTRY FRIES** served with BBQ sauce 9.00

### DO YOUR TASTE BUDS FANCY MORE? ASK FOR OUR AU GRATIN MENU!

All prices are in SFr. incl. 7.7% VAT.  
Chicken, beef, veal and pork from Switzerland.  
Please inform your server should you have any food allergies  
or special dietary requirements as they can provide  
the necessary information.

## BEER ON TAP

<b>Hürlimann lager</b>	25cl/50cl	4.80/8.20
Switzerland, 4.8 % vol.		
<b>Hürlimann lager pitcher</b>	150cl	22.00
<b>Valaisanne Zwickel</b>	25cl/50cl	5.20/9.00
Switzerland, 5.2 % vol.		
<b>Valaisanne Pale Ale,</b>	25cl/50cl	5.20/9.00
Switzerland, 5.2 % vol.		
<b>Grimbergen Blanche</b>	25cl/50cl	5.20/9.00
Belgium, 6 % vol.		
<b>Guinness Stout</b>	25cl/50cl	5.20/9.00
Ireland, 4.2 % vol.		
<b>All pitchers</b>	150cl	25.00

**ASK FOR OUR  
SEASONAL BEER ON TAP!**

## BOTTLED BEER

<b>Schneider wheat TAP 7</b>	50cl	9.00
Germany, 5.4 % vol.		
<b>Brooklyn East IPA</b>	33cl	9.00
USA, 6.9 % vol.		
<b>Corona</b> Mexico, 4.5 % vol.	35.5cl	8.50
<b>Somersby apple cider</b>	33cl	8.00
England, 4.5 % vol.		
<b>Feldschlösschen alcohol-free</b>	33cl	7.00
Switzerland		
<b>Feldschlösschen wheat</b>	33cl	7.50
Switzerland, <b>alkoholfrei</b>		

## SIGNATURE DRINKS

<b>HOUSE DRINK</b>	8.00
Jsotta rosso (Swiss vermouth), blood-orange juice, Prosecco	
<b>JINGLE BALLS</b>	16.00
Cointreau, Averna, lemon juice, winter spice syrup, Orange bitters	
<b>CAPTAIN STUBBORN</b>	16.50
Captain Morgan rum, Absinthe, lemon juice, cinnamon syrup, honey	
<b>C'HORNY</b>	16.00
Four Roses, Crème de Cacao, lemon juice, popcorn syrup, egg white	
<b>FUEGO</b>	14.50
Havana 3 Anos rum, Cherry Heering, ginger ale, almond syrup, simple syrup, lime juice, fresh mint	
<b>FABIOS LEGACY</b>	18.00
Vieil Abricot, Chartreuse Verte, orange syrup, lime juice, Angostura, egg white	
<b>RED LIGHT DISTRICT</b>	18.00
Mezcal, Campari, lemon juice, hibiscus syrup	
<b>SPICY WINTER COLADA</b>	17.00
Havana 3 Anos rum, Amaretto, cream, cinnamon syrup, Vanilla bitters, Tabasco, cinnamon	

**ZURICOS**  
BAKERY & BEER

# CLASSIC COCKTAILS

**OLD FASHIONED** 17.00  
Bourbon / rye / rum / brandy, Orange bitters,  
lime juice, sugar, Angostura, sparkling water

**SIDECAR** 16.00  
Brandy , orange liquor, lemon juice

**GOLDEN MARGARITA** 17.00  
Jose Cuervo Reserva 1800 añejo, Cointreau,  
lemon juice, simple syrup, salted rim

**NEGRONI** 15.00  
Tanqueray gin, Campari, Jsotta rosso

**MAI TAI** 16.00  
Havana 3 Anos rum, Havana 7 Anos rum,  
apricot brandy, almond syrup, lime juice,  
pineapple juice, passionfruit juice

**PISCO SOUR (CHILE/PERU)** 15.00 / 17.00  
Pisco, lemon juice / lime juice, simple syrup,  
Angostura / Amargo Chunchu bitters , egg white

**MANHATTAN** 17.00  
Rittenhouse rye, Jsotta rosso, Angostura

**SINGAPORE SLING** 16.00  
Tanqueray gin, Cherry Heering,  
grenadine syrup, pineapple juice, lemon juice,  
Angostura, sparkling water

**PIMM'S NO. 1** 15.00  
Pimms, cucumber, lemon, orange, ginger ale

**ERNEST HEMINGWAY** 16.00  
Havana 3 Anos rum, Maraschino liquor,  
lime juice, grapefruit juice, simple syrup

**MOSCOW MULE** 17.00  
Absolut vodka, ginger beer, lime juice,  
cucumber

**DARK`N STORMY** 17.00  
Havana 7 Anos rum, ginger beer, lime juice

**COSMOPOLITAN** 15.00  
Absolut citron, Cointreau, lime juice,  
Rose's lime, cranberry juice

**BASIL SMASH** 16.00  
Tanqueray gin, lemon juice, simple syrup,  
basil

**WHITE RUSSIAN** 15.00  
Absolut vodka, Kahlua, cream

**LADY KILLER** 16.00  
Tanqueray gin, orange liquor, apricot brandy,  
passionfruit syrup, lemon juice, pineapple juice

**SAZERAC (WHISKY/COGNAC)** 16.50  
Rittenhouse rye / Martel VS,  
Peychauds bitters, simple syrup, Absinthe

**BELLINI** 17.00  
Champagne, peach liquor, peach puree,  
Rose's lime, sugar

**ROSSINI** 17.00  
Champagne, raspberry liquor, raspberry puree,  
Rose's lime, sugar

# SOURS, FIZZES & COLLINS

- APERIO SOUR** 15.00  
Aperitivo, lemon juice, orange juice, simple syrup
- WHISKY SOUR** 15.00  
Four Roses bourbon, lemon juice, simple syrup
- SLOE GIN COLLINS** 15.00  
Plymouth Sloe gin (gin based sloe liquor), lemon juice, simple syrup, tonic water

# MARTINIS

- DRY MARTINI / VODKA MARTINI** 16.00/17.00  
Tanqueray gin, Noilly Prat, olives / Stolichnaya Elite vodka, Noilly Prat, olives
- APPLE MARTINI** 16.00  
Absolut Citron vodka, apple liquor, Midori melon liquor, lemon juice, green apple syrup
- ESPRESSO MARTINI** 17.00  
Absolut vodka, Kaluha, espresso shot

# SPARKLING

- PROSECCO TROPICAL** 13.00  
Prosecco, passionfruit liquor, raspberry puree, grenadine syrup, passionfruit syrup
- PRINCESSE** 13.00  
Lillet blanc, raspberry liquor, fresh berries, lime, sparkling water

# MOCKTAILS

- HOZIMIN** 11.50  
Elderflower syrup, fresh mint, lemon juice, blood orange juice, ginger ale
- SCHUTZENDEL** 11.50  
Limes, sugar, passionfruit juice, Blue Curacao syrup
- VIETKONG** 11.50  
Basil, lime juice, elderflower syrup, ginger beer
- MANGO TANGO** 11.50  
Passionfruit syrup, mango syrup, almond syrup, lemon juice, apple juice
- GREED** 11.50  
Pineapple juice, orange juice, vanilla syrup, passionfruit syrup, cream

**A SPECIAL WISH?  
OUR STAFF IS HAPPY TO SUPPORT  
YOU PERSONALLY!**

## PURE SHOTS

JÄGERMEISTER / APPENZELLER	2cl	5.00
HIERBAS	2cl	6.00
BRAULIO/ SAMBUCA	2cl	5.00
ABSOLUT VODKA / TROJKA GREEN	2cl	6.00
JOSE CUERVO TEQUILA SILVER/GOLD	2cl	6.00
BERLINER LUFT	2cl	6.00

## MIXED SHOTS

<b>STAUBSAUGER (VACUUM CLEANER)</b>	2cl	5.00
Tequila white, Malibu		
<b>KAMIKAZE</b>	2cl	5.00
Vodka, orange liquor, lemon juice, Rose's lime		
<b>QUICKIE</b>	2cl	5.00
Apple liquor, Amaretto, orange & lemon juice		
<b>DAWN OF THE DEAD</b>	2cl	6.00
Havana 7 Anos, Rose's lime, grenadine syrup		
<b>AMPEL</b>	2cl	5.00
Trojka green, strawberry & passionfruit liquor		
<b>ORGASM</b>	2cl	5.00
Absolut vodka, Malibu, cream		
<b>SNEAKER</b>	2cl	6.00
Baileys, Sambuca		
<b>WILHELM TELL</b>	2cl	5.00
Absolut vodka, apple liquor, lemon juice		
<b>B 52</b>	2cl	6.00
Kahlua, Dolce Vita, Cointreau		
<b>B 53 — ON FIRE</b>	2cl	6.00
Kahlua, Dolce Vita, Coruba 74 % vol.		

## APERITIFS & BITTERS

	- 4 cl -	
Jsotta bianco, rosé & rosso	17.0 % vol.	7.50
Campari	23.0 % vol.	8.00
Gran Classico Bitter	28.0 % vol.	8.00
Lillet blanc (5cl)	17.0 % vol.	9.50
Cynar	16.5 % vol.	8.00
Ricard	40.0 % vol.	9.00
Braulio	21.0 % vol.	8.50
Ramazotti	30.0 % vol.	8.00
Aperitivo Isola Verde	11.0 % vol.	7.00
Averna	29.0 % vol.	8.00
Absinthe Kübler	53.0 % vol.	13.00
Appenzeller	29.0 % vol.	10.00

## PORT WINE & SHERRY

	- 4 cl -	
Sandemann „Fine Tawny“	19.5 % vol.	8.00
Tio Pepe dry	15.5 % vol.	7.00

## SPARKLING WINE

Perrier Jouët Grand Brut	10cl	16.00
Perrier Jouët Grand Brut	37.5cl	52.00
Perrier Jouët Grand Brut	75cl	96.00
Mumm de Cramant	75cl	125.00
Perrier Jouët Belle Epoque 2004	75cl	199.00
Prosecco DOC	10cl	10.00
Prosecco DOC	75cl	60.00

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BAKERY & BEER

## WHITE WINE

<b>SIMUÉ VERDEJO</b>	10cl	6.50
Spain, Rueda DO, Vincente Gandia	75cl	39.00
Grape: Verdejo		
<b>CHARDONNAY LA DÎME</b>	10cl	7.00
Switzerland, Geneva, Hammel	75cl	42.00
Grape: Chardonnay		
<b>SAUVIGNON BLANC</b>	10cl	8.50
Switzerland, Winterthur, Nadine Saxer	75cl	51.00
Grape: Sauvignon Blanc		

## ROSÉ WINE

<b>CHÂTEAU DU VULLIERENS AOC</b>	10cl	8.00
Switzerland, La Côte, Bovet-de Mestral	75cl	48.00
Grapes: Gamaret, Garanoir		

## RED WINE

<b>HOUSE-WINE</b>	10cl	6.50
Spain, Castilla y León	75cl	39.00
Grapes: Tempranillo, Cabernet Sauvignon		
<b>RIPASSO DOC SUPERIORE</b>	10cl	7.90
Italy, Veneto, Torre d'Orti	75cl	48.00
Grapes: Corvina, Corvinone, Rondinella		
<b>GOLDKÜSTE</b>	10cl	7.50
Switzerland, Zurich, Kumin Brothers	75cl	45.00
Grapes: Pinot Noir, Cabernet		

## SOFT DRINKS

Various soft drinks on tap	30cl	4.90
Various soft drink bottles	33cl	5.00
Sparkling or still	50cl	6.00
Sparkling or still	80cl	8.50
Club Mate	33cl	6.00
Red Bull	25cl	7.50
San Bitter	10cl	6.50
Various juices	30cl	5.00
Fever-Tree tonic	20cl	7.00
Soft drink as a mixer		3.00
Club Mate as a mixer		4.00
Red Bull as a mixer		5.00
Fever-Tree tonic as a mixer		5.00
Tap water per person		2.00

## COFFEE

Coffee – assorted teas – espresso	4.90
Double espresso	6.50
Cappuccino	5.50
Coffee with milk	5.50
Latte Macchiato	6.50
Chocolate milk (hot or cold)	5.50
<b>COFFEE SPECIALTIES</b>	
Carajillo with brandy de Jerez	8.00
Irish Coffee with Jameson whisky und cream	12.00
Coretto Grappa	8.00

## TEQUILA

-2 cl -

Jose Cuervo Especial Silver	38.0 % vol.	6.00
Jose Cuervo Especial Gold	38.0 % vol.	6.00
Jose Cuervo Reserva 1800 añejo	38.0 % vol.	8.00

## MEZCAL

-4 cl -

Mezcal Enmascarado	45.0 % vol.	17.00
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## VODKA

-4 cl -

Absolut	40.0 % vol.	11.50
Absolut Elix	40.0 % vol.	13.50
Absolut assorted flavors	40.0 % vol.	12.00
Xellent Swiss	40.0 % vol.	13.50
Grey Goose	40.0 % vol.	15.00
Stolichnaya Elite	40.0 % vol.	16.00

## GIN

-4 cl -

Tanqueray	43.1 % vol.	11.50
Tanqueray No. Ten	47.3 % vol.	13.50
Tanqueray Rangpur	41.3 % vol.	13.50
Bombay Sapphire	40.0 % vol.	13.00
Xellent Swiss Edelweiss	40.0 % vol.	13.50
Hendrick's	41.4 % vol.	13.50
Brockmans Premium	40.0 % vol.	15.00
Botanist Islay Dry	46.0 % vol.	15.50
Opihr Oriental Spiced	42.5 % vol.	15.50
Thomas Dakin	42.0 % vol.	16.00
Monkey 47 Dry	47.0 % vol.	16.50

## RUM

-4 cl -

Havana Club Anejo 3 Anos	37.5 % vol.	11.50
Havana Club Anejo 7 Anos	40.0 % vol.	13.00
Havana Seleccion de Maestros	45.0 % vol.	17.00
Bacardi white	37.5 % vol.	11.50
Bacardi Razz	32.0 % vol.	11.50
Captain Morgan	35.0 % vol.	11.50
Coruba 74	74.0 % vol.	13.50
Abuelo Anejo 12 Anos	40.0 % vol.	14.50
Matusalem 15 Anos	40.0 % vol.	15.00
La Hechicera	40.0 % vol.	15.50
Zacapa n° 23, Gran Reserva	40.0 % vol.	20.00

## COGNAC & BRANDY

-2 cl -

Hennessy X.O.	40.0 % vol.	21.00
Martell VS	40.0 % vol.	8.50
Carlos 1	38.0 % vol.	9.00
Fundador Solera Reserva	36.0 % vol.	7.00

## DIGESTIVE

-2 cl -

Arancino by News	24.0 % vol.	5.00
Carrot liquor	50.0 % vol.	7.50
Williamine Morand (pear)	43.0 % vol.	7.00
Cherry	40.0 % vol.	7.00
Vieille Prune Morin VSOP (plum)	41.0 % vol.	7.00
Calvados Morin	40.0 % vol.	7.00
Grappa Amarone	42.0 % vol.	9.00
Grappa Brunello	45.0 % vol.	9.00
Pisco Demonio de los Andes	40.0 % vol.	15.00



# SINGLE MALT WHISKY

-4 cl -

## HIGHLAND

Oban 14 years	43.0 % vol.	15.00
Macallan 12 years	40.0 % vol.	16.00

## SKYE ISLAND

Talisker	45.8 % vol.	15.00
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## ISLE OF ISLAY

Lagavulin 16 years	43.0 % vol.	17.00
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## SPEYSIDE

Glenlivet Founder's Reserve	40.0 % vol.	17.50
Glenlivet Nàdurra First Fill Sel.	59.8 % vol.	18.50

## TAIWAN SINGLE MALT

Kavalan «King Car»	46.0 % vol.	17.00
Kavalan «Solist Vinho Barrique»	57.1 % vol.	24.00

# SCOTCH

-4 cl -

J. Walker Red Label	40.0 % vol.	11.50
J. Walker Black Label	40.0 % vol.	15.00
J. Walker Blue Label	40.0 % vol.	27.00
Chivas Regal 12 years	40.0 % vol.	15.00
Chivas Regal 18 years	40.0 % vol.	18.00

# IRISH

-4 CL - CHF

Jameson	40.0 % vol.	12.00
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# BOURBON

-4 cl -

Jack Daniels	40.0 % vol.	13.00
Four Roses	40.0 % vol.	11.50
Maker's Mark	45.0 % vol.	14.00
Knob Creek	50.0 % vol.	16.00
Booker's 7 years	64.25 % vol.	21.00

# RYE

-4 cl - CHF

Rittenhouse 100 PROOF	50.0 % vol.	15.00
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# LIQUOR

-4 cl -

Amaretto Isola Verde	28.0 % vol.	11.00
Bailey's Irish Cream	17.0 % vol.	10.00
Southern Comfort	35.0 % vol.	11.00
Grand Marnier	40.0 % vol.	15.00
Sambuca	40.0 % vol.	10.00
Malibu	21.0 % vol.	10.00
Marie Brizard flavors	16.0 - 39.0 % vol.	10.00
Monin flavors	16.0 - 39.0 % vol.	10.00
Karibso Maracuja (passionfruit)	24.0 % vol.	11.00
Passoa	17.0 % vol.	10.00
Licor 43 (vanilla)	31.0 % vol.	12.00
Hierbas	28.0 % vol.	12.00
Berliner Luft (peppermint liquor)	18.0 % vol.	11.00
Chartreuse verte	55.0 % vol.	14.00