

 **AMPERSAND**  
GRILL RESTAURANT

**MENU**





A warm welcome  
to the Ampersand Grillrestaurant!

Our open fire grill is at the heart of our restaurant and everything revolves around it. Our menu reflects this; characteristic barbecue flavour takes centre stage.

But we also care about our ingredients. Whether meat, fish or vegetables, we are totally dedicated to sourcing innovative products to inspire your taste buds. And wherever possible we use local producers who share our values.

The Swiss beechwood is crackling, the grill is fired up: We are delighted to be able to share our barbecue passion with you!

**SANDRO PUCHER**  
**GASTGEBER AMPERSAND**

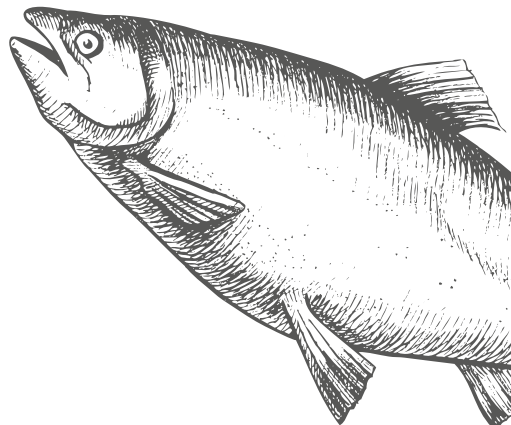


# STARTERS

Ampersand salad		10.50
Leafy salad with grilled croutons, herbs, seeds and nuts		
with 12-month matured Ticino dry-cured ham		16.00
Tomato soup with ember-grilled vine tomatoes		10.50
with basil crème fraîche and grilled foccacia		
Winter vegetable salad		14.50
with grilled blackroot, pear, hazelnut, honey and goat cheese bits		
Tartare of Swiss beef fillet	small 80g	24.50
with a chive cream and grilled foccacia	large 120g	33.50
House-smoked Swiss Prime salmon		18.00
flamed in buttermilk brew with pea mayonnaise and pickled gin-radish		
Ampersand appetizer platter	per Person	16.50
Salad of winter vegetables, house-smoked Swiss Prime salmon and tomato soup with ember-grilled vine tomatoes from 2 people		

## SWISS PRIME LACHS - PURE ALPINE SALMON

In Lostallo, part of the stunning Mesolcina Valley (Grisons) lies Switzerland's first salmon farm. Here, Salmon grow in fresh mountain waters and are entirely free of chemicals and antibiotics. This is made possible by the innovative recirculating aquaculture system, which is resource-friendly and has minimal impact on the ecosystem. You'll enjoy the end product of this today: fresh, healthy, sustainable and extremely tasty.



# SHARING - PLATTEN

Sharing is one of the big food trends at the moment; shared meals or plates are very much in demand. In a no-fuss, social way it combines delicious dishes with all that makes eating an experience: social time and a sense of togetherness.

## AMPERSAND GRILL PLATTER

Swiss entrecôte steak, merquez sausage, Swiss piri-piri chicken and lamb from the Göschener Alp region.

from 2 people

Normal appetite	per person approx. 300g meat	49.50
Ravenous appetite	per person approx. 400g meat	65.50



Our sharing platters are served with three kinds of house-made barbecue sauce, seasonal grilled vegetables and a side dish of your choice.

### Saucen

Miso Hollandaise  
Chili Aioli  
Seasonal barbecue sauce

### Side dishes

Seasonal salad  
Seasonal grilled vegetables  
Central Swiss fries  
Sweet potato fries  
Rosemary potatoes  
Creamy Fregola Sarda

# GRILLED DISH WITH...

## SWISS BEEF

Grilled entrecôte	200g	46.00
	300g	54.00
Grilled beef fillet	200g	56.00
	300g	78.00
Teres Major	210g	42.00

### TERES MAJOR

Tender as a fillet but strong in flavour. What sounds like the steak of your dreams, is the butcherscut is. In this country only rarely found behind the counters, the premium steak is a true delicacy. A cut you should not miss out on!

## Cut of the week

Our weekly recommendation of a "second cut"

### SECOND CUTS

Contrary to what the name suggests, a second cut does not indicate inferior quality. In fact the opposite is true: flank, hangar and spider steaks all have a rich aroma and flavour and are therefore a great alternative to fine cuts of beef. Let us advise you and be surprised!

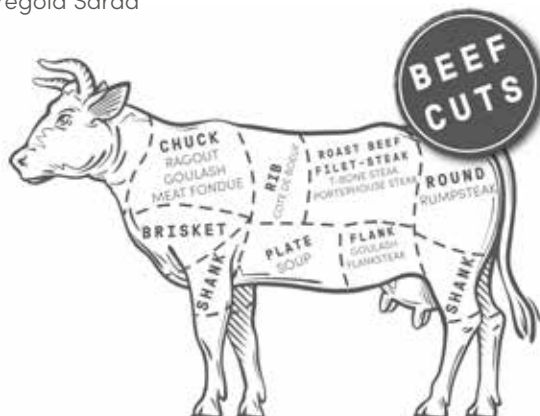
Our Swiss beef cuts are served with three kinds of house-made barbecue sauce, seasonal grilled vegetables and a side dish of your choice

## Saucen

- Miso Hollondaise
- Chili Aioli
- Seasonal barbecue sauce

## Side dishes

- Seasonal salad
- Seasonal grilled vegetables
- Central Swiss fries
- Sweet potato fries
- Rosemary potatoes
- Creamy Fregola Sarda



rare	medium-rare	medium	medium-Well	well done
stark blutig	blutig	rosa	leicht Rosa	durchgebraten

# GRILLED DISHES FROM...

## DER GÖSCHENER ALP

Grilled lamb from the Göschener Alp region 42.00  
served with three kinds of barbecue sauce, seasonal grilled vegetables and a side dish of your choice

## SWISS WATERS

Switzerland offers more than just perch and whitefish and its fish farming is proving to be particularly innovative and sustainable

Grilled Swiss prime salmon 38.00  
served on beetroot barley und yellow cauliflower

## AROUND THE WORLD

Barbecuing is celebrated around the world with different influences, spices and sauces. With this dish, we are opening the doors to the wide-ranging, exciting world of barbecued delights.

Black tiger giant prawns 39.00  
with Fregola Sarda mit with smokey paprika beurre blanc and garliccrunch

## THE GARDEN

Lovers of vegetarian cuisine are also well looked after here!

Creamy beetroot barley 29.00  
with creamy San Gottardo mixed mushrooms and Fette Berta (soft cheese)

## OUR ALPINE LAMB

Our lambs live in the middle of the Uri Alps. 300 of them. We can't say for sure whether its the fresh air or the mystic vibes of the region that create the exceptional flavour of our lamb. All that matters to us is that we are able to prepare a special treat for your palate.





# GRILLED . . .

## BURGERS

Ampersand Burger 29.50

Patty made from 200g of Swiss beef, with Urnerboden alpine cheese, crispy onions, coleslaw, bacon and house-made burger sauce

Pulled pork burger 27.00

Cole Slaw vom grillierten Kohl, Burgersauce, Tomaten, Gurken und Knusperzwiebeln

Green Mountain Burger „Ächt Schwiiz“ 29.50

Grilled cabbage coleslaw, burger sauce, cheese, tomatoes, pickles and crispy onions

All our Burger are served with french fries or salad



## GREEN MOUNTAIN BURGER

“Zero meat - all Swiss” is the message behind Green Mountain Burger. The vegan burger patty has been developed in Switzerland and is also produced here. But Green Mountain is more than “just” vegan, it also focuses on the latest trend of plant-based food. This is all about natural, unprocessed plant-based products, such as pulses, grains and vegetables. Plant-based products are the stars of the vegan scene; they look like meat, taste like meat and provide plenty of fibre, protein and vitamins.

# FÜR NASCHKATZEN

Giuseppe's Cheesecake with a cherry-trilogy and salted caramel	14.50
Apfelstrudel 2.0 with grilled baked-apple, Vanilla-Rum-Espuma, white chocolate cinamon-ice cream, strudelchip and roasted almond-lemoncrumble	13.50
Café Gourmand The finest coffee from the coffee roasting company Rast in Lucerne with a sweet little extra	10.50
1 Kugel Glace our staff will be happy to advise you about our selection of ice cream	5.50

## DECLARATION

We only use meat and eggs from Switzerland, as well as certified fish (MSC/ ASC) from sustainable farming or fishing. We support sustainable farming and therefore source our salmon from Switzerland and the pulpo from the Atlantic Ocean.

Wine & beer are served to those 16 and over. Spirits to those 18 and over. All prices are in Swiss Francs and include the mandatory VAT. Conversion to Euros is according to the daily rate. Our employees are happy to provide information about ingredients and allergenic ingredients in our dishes on request.

**& AMPERSAND**  
GRILL RESTAURANT

DRINKS

# OPEN WINE

## OUR COMMITMENT TO WINE

While we try to chart new ground with innovative grilled dishes, we see our outlook on wine as quite traditional. In order to promote sustainability, we only stock European wines and showcase many small family producers. We are certain that you will enjoy these carefully selected wines and their exquisite taste. Certainly they have been chosen for their suitability with our grilled meals, but each wine also makes for an outstanding stand-alone drink.

## CHEFS CHOICE

Naturally, each vintage wine has its own personality and distinctive features. The following wine list will give you an initial introduction, but do feel free to consult our knowledgeable staff for more details. We have also taken the liberty to mark our own favorites with the «Chef's Choice» icon.

## SPARKLING WINE

UIUIUI Spumante Brut Villa Bagnolo Emilia Romagna (ITA)	1d1	9.00
Alise Bianco Zero (alkoholfrei) Alisea Schweiz	1d1	8.50

## WHITE WINE

Cuvée blanche AOC Gebrüder Kumin, Schwyz Riesling x Sylvaner, Blanc de Noir, Muscat	2019	1d1	8.00
Plan C Katarzyna Estate, Oberthrakische Tiefebene (Bulgarien) Chardonnay	2018	1d1	8.00
Chiar di Luna DOC Angelo Delea, Tessin Merlot	2020	1d1	9.00
Chardonnay Magnifique Katarzyna Estate, Oberthrakische Tiefebene (Bulgarien) Chardonnay	2015	1d1	12.00
Verdejo Rueda DO Michel Rolland & Javier Galaretta Verdejo	2019	1d1	9.00

## ROSÉ WINE

Oeil de Perdrix Grillette AOC Domaine de Cressier, Neuenburg Pinot Noir	2020	1d1	8.50
Le Rosé Katarzyna Estate, Oberthrakische Tiefebene (Bulgarien) Syrah, Malbec, Cabernet Franc	2020	1d1	9.00

## RED WINE

Tavola Rosso DOP Villa Bagnolo, Emilia Romagna (ITA) Sangiovese	2017	1d1	7.50
Merlot Ticino DOC Angelo Delea, Tessin Merlot	2018	1d1	8.50
Camp du Rouss Barbera d'Asti DOCG Cappo Barbera	2017	1d1	9.50
Rioja El Capitan Reserva DOCa Bodegas Familia Burgo Viejo (ESP) Tempranillo	2014	1d1	9.00
Pintia DO Bodegas Alquiriz, Grupo Vega Sicilia (ESP) Tempranillo	2016	1d1	13.50

## SWEET WINE

Verduzzo Friuli Colli Orientali DOP Tunella, Friaul (ITA) Verduzzo Friulano		1d1	9.50
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## FORTIFIED WINE

Porto Churchill's Tawny 10 Years old Churchill Graham, Douro (PRT) Touriga Nacional, Tempranillo, Tinto Cão, Tinta Barroca, Touriga Franca, Tinta Francisca 94 Punkte : Robert Parker		4c1	7.50
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# BOTTLED WINE

## SPARKLING WINE

Pol Roger Champagne Brut Réserve Champagne (FRA) 92 Punkte: Robert Parker & Fallstaff		37.5c1 75c1	49.00 89.00
Pol Roger Sir Winston Churchill Champagne (FRA)	2006	75c1	240.00
UIUIUI Spumante Brut Villa Bagnolo Emilia Romagna (ITA)		75c1	59.00

## ROSÉ WINE

Œil de Perdrix Grillette AOC Domaine de Cressier, Neuenburg Pinot Noir	2020	75c1	56.00
Le Rosé Katarzyna Estate, Oberthrakische Tiefebene (Bulgarien) Syrah, Malbec, Cabernet Franc	2020	75c1	59.00

# WHITE WINE

## SWITZERLAND

### LUCERNE

Brunner Weinmanufaktur, Hitzkirch

Wine from Canton Lucerne

Mathias Brunner is a passionate winemaker with a lot of dedication and drive. As an upstart vintner, he has focused on fresh concepts, innovative ideas and modern methods, while making taste and quality paramount. Thanks to his idyllic estate near three different lakes in our own Canton Lucerne, his vines have the ideal terrain and climatic conditions to produce wonderful grapes and memorable wines.

Müller-Thurgau AOC Weinmanufaktur Brunner Müller-Thurgau	2018	75c1	58.00
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Solaris Sitenrain Bioweingut Sitenrain Solaris	2017	75c1	69.00
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### SCHWYZ

Cuvée blanche AOC  Gebrüder Kümmin Riesling x Sylvaner, Blanc de Noir, Muscat	2019	75c1	51.00
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Fresh and fruity, this Swiss white wine has a sweet aftertaste, making it an ideal aperitif drink or suitable to accompany light starters.

### WALLIS

Fendant Les Grenouilles Cave St-Pierre Chasselas	2018	75c1	53.00
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### TICINO

Chiar di Luna DOC  Angelo Delea Merlot	2020	75c1	57.00
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Our favorite wine from Ticino is produced by the Delea family. This highly recommended white Merlot has an intensive, fruity flavor with notes of peach, pear and melon.

## FRANCE

Domaines Astruc IGP Domaines Austruc, Vin de pays d'Oc Sauvignon Blanc	2017	75c1	54.00
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Château Pouilly La Réserve Pouilly-Fuissé AOC Famille Canal du Comet, Burgund Chardonnay	2016	75c1	89.00
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Meursault AOC Michel Bouzereau & Fils, Burgund Chardonnay	2016/17	75c1	99.00
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# ITALY

## FRIULI

Sauvignon Blanc Friuli Colli Orientali DOP 2020 75c1 58.00  
Tunella  
Sauvignon Blanc

Bianco Sesto Friuli Colli Orientali DOP 2019 75c1 65.00  
Tunella  
Ribolla Gialla, Friulano  
92 Punkte: James Suckling

With its vibrant yellow color, this full-bodied wine offers a wonderfully fragrant bouquet reminiscent of flowers and fauna. The taste is soft and smooth. This is a truly great Italian white from the northern region of Friuli.

## EMILIA ROMAGNA

Biancobagnolo 2018 75c1 52.00  
Villa Bagnolo  
Albana

# SPAIN

## RIOJA

Baigorri Blanco DOCa 2017 75c1 57.00  
Bodegas Baigorri  
Viura, Malvasia

## RUEDA

Verdejo Rueda DO  2016/19 75c1 54.00  
Michel Rolland & Javier Galarreta  
Verdejo  
93 Punkte: Guia Peñin

This fresh white wine is well suited as an aperitif drink or to accompany light dishes. Its fresh flavor is well balanced and reminiscent of citrus fruit.

## GALIZIEN


Astrales Godello DO 2011 75c1 65.00  
Bodegas Los Astrales  
Godello  
94 Punkte: Guia Peñin



## AUSTRIA

### Grüner Veltliner

We must admit that we are probably somewhat biased and particularly partial to the Grüner Veltliner grape type. This produce is indigenous to Austria and has been skillfully cultivated for centuries. Typically, these wines are very dry and their sophisticated aroma also has a gentle note of pepper. We invite you to share our excitement and enthusiasm for this Austrian specialty and recommend any of the following, high quality Veltliner wines.

Grüner Veltliner Wachau Alte Reben Reserve  2020 75c1 55.00  
Winzerhof Dockner  
Grüner Veltliner

Grüner Veltliner DAC Ried Loiserberg 2020 75c1 65.00  
Weingut Jurtschitsch, Kemptal  
Grüner Veltliner  
18.5/20 Punkte: Vinum

This fruity wine has a beautiful color and offers a well-rounded, slightly earthy taste.

## GERMANY

Kilian Hunn «Junge Wilde» Grauburgunder 2019 75c1 52.00  
Weingut Hunn, Baden  
Grauburgunder

Kilian Hunn Fumé Blanc «Selektion» 2017 75c1 59.00  
Weingut Hunn, Baden  
Sauvignon Blanc

Cuvée Maximilian trocken 2017 75c1 55.00  
Markus Molitor, Mosel  
Riesling, Pinot Blanc, Müller-Thurgau

Riesling Hochheimer Hölle 2016 75c1 95.00  
Weingut Künstler, Rheingau  
Riesling 98 Punkte: James Suckling

## BULGARIA

Plan C 2018 75c1 52.00  
Katarzyna Estate, Oberthrakische Tiefebene  
Chardonnay

Chardonnay Magnifique 2015 75c1 78.00  
Katarzyna Estate, Oberthrakische Tiefebene (Bulgarien)  
Chardonnay (12 Monate Eichenfass)

# ORANGE WINES

When talking about orange Wine, in the german language also often called Orange Wine, we are talking about a white wine, that is produced the same way a red wine is. The white wine-grapes are fermented together with the berry peels (Maische), and through this extract more tannins and dyes.

With this finely selected drop we are opening the door to a new world.

Siuralta Orange Montsant DO Vins Nus, Montsant DO (ES) Carignan blanc, Grenache, Malmsey	2020	75cl	65.00
Magic Tom Charming Mash Thomas Lehner, Burgenland (AT) Muskat Ottonel, Gelber Muskateller	2017	75cl 1d1	64.00 9.70
Adrians Blanc Naturel Adrians Weingut, Aargau (CH) Riesling-Sylvaner, Charmont	2019	75cl	86.00

# OUR SPECIALTIES

„Wine is bottled poetry“. These wines have the certain something and are just waiting to be discovered by you! Whether it's a birthday, Christmas or simply with a good piece of meat... These wines turn the meal into an experience.

## SWITZERLAND

Diamante Rosso del Ticino DOC Angelo Delea, Tessin Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Syrah	2012	75c1	145.00
Electus Valais Mundi, Wallis Syrah, Cornalin, Diolinoir, Humagne Rouge, Cabernet Franc, Cabernet Sauvignon	2011	75c1	164.00

## ITALY

Redigaffi IGT Tua Rita, Toscana Merlot 98 Punkte: James Suckling	2012	75c1	275.00
Monteverro IGT Monteverro, Toscana Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot 96 Punkte: Falstaff 93 Punkte: Robert Parker	2015	75c1	179.00

## SPAIN

2016 Valbuena 5° Bodegas Vega Sicilia, Ribera del Duero DO Tempranillo, Merlot 96 Punkte: Robert Parker	2016	75c1	195.00
2011 Vega Sicilia Unico Bodegas Vega Sicilia, Ribera del Duero DO Tempranillo, Cabernet Sauvignon 98 Punkte: James Suckling	2011	75c1	399.00

## FRANCE

Château Pontet Canet Château Pontet-Canet Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot 97 Punkte: James Suckling	2016	75c1	255.00
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# RED WINE

## SWITZERLAND

### LUCERNE

Zweigelt AOC 2018 75c1 57.00  
Weingut Bisang  
Zweigelt

Meggen Barrique AOC 2018 75c1 59.00  
Wingut Letten  
Pinor Noir, Garanoir

Männlich Barrique AOC 2019 75c1 65.00  
Weingut Bisang  
Garanoir, Gamaret, Zweigelt

### AARGAU

Pinotivo by Noel 2020 75c1 63.00  
Baumgartner Weinbau  
Pinot Noir, Diolinoir

### TICINO

Ticino, the Italian-speaking region of Switzerland is famous for its Mediterranean landscape and climate. Thanks to the ample sunshine and lush hills, the region is ideal for the cultivation of excellent Merlot wines. Our Carato Reserve is supplied by the Delea family and best enjoyed with a piece of wholesome Swiss meat. This vintage Merlot is ruby red in color and features a very sophisticated aroma. You will detect notes of cassis and tobacco.

Merlot Ticino DOC 2018 75c1 56.00  
Angelo Delea  
Merlot

Merlot Carato Reserva DOC 2016 75c1 92.00   
Angelo Delea  
Merlot

### GRAUBÜNDEN

Marschallgut Reserve AOC 2015 75c1 71.00  
Weinhaus Cottinelli  
Pinot Noir

### WALLIS

Humagne Rouge Diamant AOC 2016 75c1 56.00  
Cave Saint-Valentin  
Humagne Rouge

# ITALY

## „The supertuscans“

If you've ever been fortunate enough to visit Tuscany and sample the regional culinary culture, you're bound to have indulged in some of the legendary local wines. Indeed, opening a bottle of Tuscan wine far away from Italy is like going on a short mini-vacation! Historically, Tuscany is one of the oldest wine-growing regions in the world and can be considered the cradle of this craft. Already 3000 years ago, the Etruscans planted vines with grapes and cultivated the drink. Framed by majestic poplar trees and gentle rolling hills, the Tuscan vineyards exude pure enchantment. Traditionally, the Sangiovese grape and Chianti type have been the most common, but since the 1980s a number of new varieties have also invigorated the scene and excited connoisseurs. We believe that all of these Tuscan wines are a perfect match for our grilled dishes and therefore simply wish you Salute!

## TUSCANY

### MAREMMA

Terra di Monteverro IGT	2015	75c1	89.00
Monteverro Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot 93 Punkte: Fallstaff / 90 Punkte: Robert Parker			

Giusto di Notri	2015/17	75c1	109.00
Tua Rita Cabernet Sauvignon, Cabernet Franc, Merlot 97 Punkte: James Suckling			

Oreno IGT 	2016	75c1	119.00
Tenuta Sette Ponti	2018	150c1	227.00
Merlot, Cabernet Sauvignon, Petit Verdot 98 Punkte: James Suckling / 96 Punkte: Fallstaff			

Loto Toscana IGT	2015	75c1	91.00
Villa Santo Stefano Cabernet Sauvignon, Merlot, Petit Verdot			

### BOLGHERI

Orma IGT	2018	75c1	115.00
Podere Orma Cabernet Sauvignon, Cabernet Franc, Petit Verdot 95 Punkte: James Suckling			

## PIEMONTE

Camp du Rouss Barbera d'Asti DOCG 2017 75c1 58.00  
Coppo  
Barbera  
90 Punkte: James Suckling & Wine Spectator

## EMILIA ROMAGNA

Tavola Rosso DOP  2017 75c1 49.00  
Villa Bagnolo 2017 150c1 94.00  
Sangiovese

Our house wine hails from the serene hills of Emilia Romagna. This is a dignified red, which we have carefully crafted together with the experienced vintner Vito Ballarati. Every year, we participate in the autumn harvest and grape pressing for this wine, making it a true labor of love. Much more than a mere "vino da tavola", this stylish Italian wine is full of character, taste and fruity flavor. Enjoy its long and satisfying finish, before getting ready to have another sip.

## FRIUL

L'Arcione Friuli Colli Orientali DOP 2015 75c1 72.00  
Tunella  
Schioppettino, Pignolo

Schioppettino delle Venezie IGP  2018 75c1 75.00  
Tunella  
Schioppettino

This formidable Italian red is the perfect companion for all of our lamb dishes. The complex aroma has elements of figs, nuts and dark berries, while the soft, velvety texture creates a smooth finish.

## ABRUZZO

Il Grande Montepulciano d'Abruzzo DOC 2018 75c1 58.00  
Fosso Corno, Abruzzo  
Merlot, Montepulciano

## SICILY

Merlot Sito dell'Ulmo DOC 2013 75c1 66.00  
Aziende Agricole Planeta  
Merlot  
91 Punkte: Fallstaff / 90 Punkte: Robert Parker

Mille e una Notte 2016 75c1 93.00  
Donnafugata  
Nero d'Avola, Petit Verdot, Syrah

## VENETO

Amarone Valpolicella DOCG 2017 75c1 69.00  
La Groletta  
Corvina, Rondinella

# SPAIN

## RIOJA

### Bodegas Burgo Viejo

30 years ago, six different families fulfilled their long dream and established the Bodegas Burgo Viejo winery in the famed Rioja region. Since then, they have crafted iconic, high quality wines and invested a tremendous amount of skill and passion. These full-bodied Spanish wines are shaped by the warm Mediterranean climate and thanks to their mature and earthy character are ideal with meat.

Rioja El Capitan Reserva DOCa 	2014	75c1	54.00
Bodegas Familia Burgo Viejo			
Tempranillo			

If you like Rioja, you will love this vintage reserve! Aged in barrique barrels, it has the right balance between tannins, fruity aroma and dark red color. The taste will remind you of fruit compote and selected spices. This robust Spanish wine is mature and strong.

R&G DOC	2015	75c1	65.00
Michel Rolland & Javier Galarreta			
Tempranillo			
93 Punkte: Guia Peñin			

## PRIORAT

Artigas Priorat DOCa	2018	75c1	73.00
Bodegas Mas Alta			
Garnacha, Carignan, Cabarnet Sauvignon			
		150c1	145.00
		300c1	289.00

L'Escaleta Priorat DOQ	2019	75c1	88.00
Bodega Bravo Escós			
Carignan			

## TORO

Pintia DO	2016	75c1	94.00
Bodegas Alquiriz, Grupo Vega Sicilia			
Tempranillo, 96 Punkte: Guía Proensa			
		150c1	185.00

## RIBERA DEL DUERO

Alexander vs. The Ham Factory	2016	75c1	73.00
Casa Rojo			
Tempranillo, Cabarnet Sauvignon, Malbec, Merlot			

Garmón	2017	75c1	89.00
Garmón Continental			
Tempranillo			
	2017	150c1	169.00

Alión	2015	75c1	119.00
Bodegas y Viñedos Alión, Grupo Vega Sicilia			
Tempranillo			

Valduero 2 Maderas Ribera del Duero DO	2017	75c1	74.00
Bodegas Valduero			
Tempranillo			
	2017	150c1	139.00
	2016	300c1	315.00

## KATALONIEN

Costers del Segre DO Alges	2012	75c1	65.00
Celler Clos Pons, Costers del Segre Syrah, Tempranillo, Garnacha	2012	300c1	199.00

## JUMILLA

Macho Man Monastrell	2018	75c1	64.00
Casa Rojo Monastrell			

## FRANCE

### Pomerol Duchesse Aurélie


Bordeaux is probably the best-known wine growing region in the world, thanks to its remarkable geographic, geological and climatic conditions. Without a doubt, the Bordeaux wines are some of the most prestigious and exclusive on the market. Century-old traditions are cherished by the local growers and we are pleased to cooperate with the Moeuix family in order to showcase their outstanding wines from Pomerol and St. Emilion. The carefully crafted Duchesse Aurélie vintage blends 85% Merlot with 15% Cabernet Franc. Enjoy the mighty flavor of rich berries, a bit of pepper and a hint of elderflower, all polished off with a soft texture and smooth finish.

Duchesse Aurélie Pomerol AOC	2015	75c1	69.00
Jean-Pierre Moueix, Bordeaux-Pomerol Merlot, Cabernet Franc			

Clos du Marquis AOC	2003	75c1	129.00
Léoville-Las-Cases, Bordeaux-St-Julien Cabernet Sauvignon, Merlot, Petit Verdot 93 Punkte James Suckling / 91 Punkte: Robert Parker			

Château Seguin AOC	2018	75c1	85.00
Château Seguin, Bordeaux-Pessac-Leognan Cabernet Sauvignon, Merlot 18/20 Punkte: René Gabriel			

## AUSTRIA

Blaufränkisch Jois 	2017	75c1	73.00
Erich Scheibelhofer, Burgenland Blaufränkisch			

A truly impressive wine from our neighboring country. Using the grape type Blaufränkisch, this red tastes like black cherries, licorice and even has a hint of nougat chocolate. A wonderful experience!

Oxhoft Burgenland Cuvée Barrique	2013/15	75c1	78.00
Weingut Birgit Braunstein, Burgenland Zweigelt, Cabernet Sauvignon, Blaufränkisch			



## BULGARIA

### Katarzyna

For the past two decades, the Bulgarian winemaker Christoph Trylinski has been living his personal and professional dream, cultivating high quality wines on a vineyard named after his daughter Katarzyna. Thanks to his cooperation with the French master vintner Michel Roland, Trylinski has developed some truly remarkable wines. Are you ready to try something new? If yes, then embark with us a journey to the Bulgarian Rhodope Mountains, located near the border to Greece. You won't regret it.

Contemplations Merlot & Malbec Katarzyna Estate, Oberthrakische Tiefebene Merlot, Malbec	2019	75c1	55.00
Le Préjudice Mavrud Katarzyna Estate, Oberthrakische Tiefebene Mavrud	2016	75c1	69.00
Limited Edition Merlot Katarzyna Estate, Oberthrakische Tiefebene Merlot	2016	75c1	86.00
Limited Edition Cabernet Franc Katarzyna Estate, Oberthrakische Tiefebene Cabernet Franc	2016	75c1	86.00
Katarzyna Reserve Katarzyna Estate, Oberthrakische Tiefebene Cabernet Sauvignon, Merlot	2015	75c1	84.00

## SWEET WINE

Verduzzo Friuli Colli Orientali DOP Tunella, Friaul (ITA) Verduzzo Friulano		50c1	58.00
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This refined dessert wine combines the flavors of honey, stone fruits and vanilla. It is sweet but not sticky and goes down smooth and easy with a soft, satisfying aftertaste.

## FORTIFIED WINE

Porto Churchill's Tawny 10 Years old Churchill Graham, Douro (PRT) Touriga Nacional, Tempranillo, Tinto Cão, Tinta Barroca, Touriga Franca, Tinta Francisca 94 Punkte : Robert Parker		50c1	75.00
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# DRINKS

## BOTTLED BEER

Urbräu	3.3d1	5.50
Einsiedler Weizen	5d1	8.00
Einsiedler alkoholfrei	3.3d1	6.00
Einsiedler Dunkel	3.3d1	7.00
Einsiedler Radler	3.3d1	6.00
Äs gächts Muotathaler Wildheubier	3.3d1	7.50
Bio Alpenbier naturtrüb	3.3d1	7.00
Maisgold	3.3d1	6.50

## COCKTAILS

Mojito		16.00
Caipirinha		16.00
Margarita		16.00
Negroni		16.00
Moscow Mule		16.00
Sours		16.00
Cosomopolitan		16.00
Gin Fizz		16.00
Ipanema (Alkoholfrei)		13.00

Fragen Sie auch nach unserem saisonalen Hauscocktail & Spritz.

## NON-ALCOHOLIC DRINKS

Knutwiler Mineral mit / ohne Kohlensäure	5d1	6.50
Rivella Rot, Blau	3.3d1	5.00
Sinalco Orange Original	3d1	5.00
Sinalco Cola / Sinalco Cola zero	3d1	5.00
Elmer Citro	3.3d1	5.00
Ramseier Apfelschorle	3.3d1	5.00
Ramseier Huustee	3d1	4.50
Gents Swiss Roots Tonic Water	2d1	5.50
Gents Swiss Roots Bitter Lemon	2d1	5.50
Gents Swiss Roots Ginger-Ale	2d1	5.50
Gents Swiss Roots Ginger Brew	2d1	5.50
Orangensaft Michel	2d1	5.50
Tomatensaft Michel	2d1	5.50
Crodino	1d1	5.00
Red Bull	2.5d1	6.50

Hahnenwasser ist kostenlos, jedoch verrechnen wir für die Dienstleistung CHF 3.00 pro 5 dl.

## COFFEE & MILKY DRINKS

Feinster Kaffee von der Kaffee-Rösterei Rast in Ebikon

Kaffee crème, Espresso		4.90
Schale, Cappuccino		5.50
Espresso Macchiato		5.20
Doppelter Espresso, Latte Macchiato		5.90
Coretto Grappa		9.50
Kaffe mit Schuss	2c1	16.00

«Schuss» von der Destillerie Pilatus Getränke in Alpnach Williams, Träsch, Kirsch, Chrüter, Zwetschgen 16.00

## TEA

von L'Art du Thé in Luzern

5.00

Medina, Verveine, Darjeeling, Fruits-Symphonie  
Gunpowder, Kamille

## APÉRETIF

Cinzano Bianco	15%	4cl	7.50
Campari	15%	4cl	7.50
Campari Orange	15%	4cl	11.00
Apérol-Sprizz			9.50
Hugo			9.50
Lillet Spritz			9.50
Cynar	15%	4cl	7.50
Ricard	45%	4cl	7.50
Averna	45%	4cl	7.50
Amarus	35%	4cl	8.50
Lillet	17%	4cl	7.50
Weisswein gespritzt (süss/sauer)			8.00

# SPIRITS

## WHISKY

### SCHOTTLAND HIGHLANDS

William Lawson's	40%	4c1	10.00
Glenmorangie 10 years	40%	4c1	14.00
Glenfiddich Single Malt 12 years	40%	4c1	12.00
Glenfiddich Project XX	47%	4c1	15.00
Balvenie Double Wood 12 years	40%	4c1	15.00
Aberlour A'bunadh	60.9%	4c1	19.00
Chivas Regal Blend 18 years	40%	4c1	20.00

### SCHOTTLAND ISLAND

Lagavulin 16 years	43%	4c1	18.00
Lagavulin Distillers Edition 2001	43%	4c1	25.00
Laphroaig Quarter Cask	48%	4c1	15.00
Talisker 10 years	46%	4c1	13.00
Ardbeg Uigedail	54%	4c1	21.00

### USA

Jack Daniels	40%	4c1	10.00
Eagle Rare Bourbon	45%	4c1	13.00

### INTERNATIONAL

Etter Johnett Swiss Single Malt	44%	4c1	22.00
Coffey Malt Nikka	45%	4c1	17.00
Connemara 12 years	40%	4c1	19.00

### RUM

Rum Bacardi bianco	37.5%	4c1	10.00
Rum appelton Estate	40%	4c1	10.00
Rum Bacardi 4 years	40%	4c1	12.00
Rum Zacapa 23 years	47%	4c1	15.00
Rum Kraken Black Spiced	40%	4c1	10.00
Rum Angostura 12 years	40%	4c1	18.00
Centenario Fundacion 20 years	40%	4c1	17.00
Pampero Aniversario	40%	4c1	13.00
Coruba 18 years	40%	4c1	19.00
Plantation Barbados	40%	4c1	16.00

### GIN

Bulldog Gin	40%	4c1	10.00
Tanqueray No. 10	47%	4c1	10.00
Monkey 47	47%	4c1	12.00
Breil Pur London Dry	45%	4c1	15.00
4 Forest	42%	4c1	10.00
+ Zusatz			3.00

### VODKA

Vodka Skyy	40%	4c1	10.00
+ Zusatz			3.00

### TEQUILA

Tequila José Cuervo reposado	38%	4c1	10.00
Tequila José Cuervo silver	40%	4c1	18.00
+ Zusatz			3.00

# DIGESTIFS

## GRAPPA

Von Angelo Delea aus dem Tessin

Grappa La Bianca	40%	2c1	8.00
Grappa La Bionda	40%	2c1	11.00
Grappa La Bruna	40%	2c1	12.00

## VARIETAL WINE

Grappa Vecchio Rovere Merlot Fassreife: französische Eiche	43%	2c1	8.00
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Grappa Vecchio Isbaella Americano Fassreife: französische Eiche	43%	2c1	11.00
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Grappa Filo di Seta Moscato Blu	43%	2c1	9.00
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Grappa Fdi Carato Merlot	43%	2c1	8.00
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## FRUIT SPIRITS

Aus der Distillerie Etter in Zug

Vieille Prune	41%	2c1	8.50
Vieille Poire	40%	2c1	8.50
Kirsch	41%	2c1	8.50

## WINE SPIRITS

Cognac Rémy Martin VSOP	40%	2c1	7.50
Brandy Vecchia Romagna	38%	2c1	7.00

## LIQUEUR

Baileys	17%	4c1	7.50
Amaretto	28%	4c1	7.50
Cointreau	40%	4c1	7.50