

& 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!

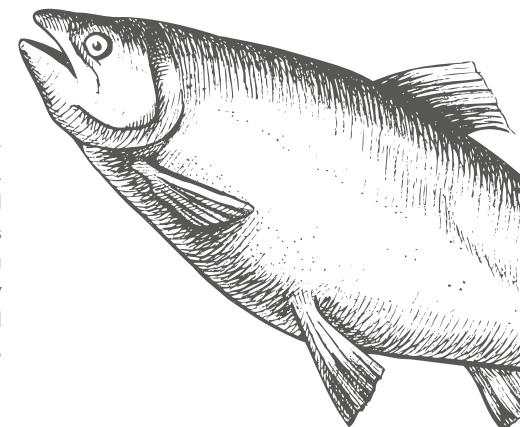
SANDRO PUCHER
HOST AMPERSAND

STARTERS

Ampersand salad		10.50
Leafy salad with grilled croutons, herbs, seeds and nuts		
Grilled ASC king prawn	per piece	5.00
with 12-month matured Ticino dry-cured ham	50g	6.50
Tomato soup with ember-grilled vine tomatoes		10.50
with basil crème fraiche and grilled foccacia		
Panzanella with Marbach burrata		14.50
with preserved lemon and smoked almond pesto		
Tartare of Swiss beef fillet	small 80g	24.50
with a chive cream and grilled foccacia	large 120g	33.50
House-smoked barbecue Swiss Prime salmon		18.00
Grilled sourdough crostini, wild garlic mayonnaise and fermented vegetables		
Roasted bone marrow		17.00
with grilled focaccia, lemon pesto and a small salad bouquet		
Ampersand appetizer platter	per person	16.50
Swiss burrata on colourful panzanella, house-smoked BBQ Swiss Prime salmon and tomato soup with ember-grilled vine tomatoes		
for 2 or more		

SWISS PRIME LACHS - PURE ALPINE SALMON

In Lostalpo, 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 Hollondaise
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
Grilled Teres Major steak	220g	44.00

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!

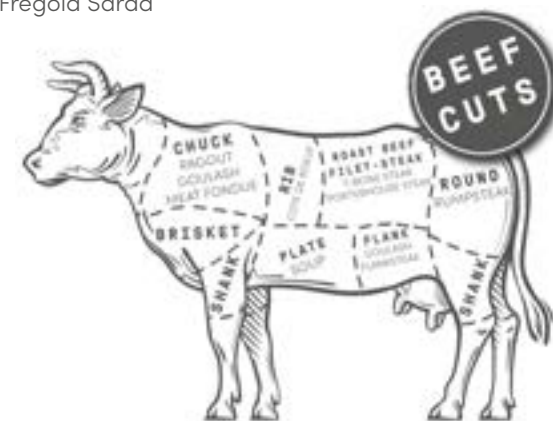
Our Swiss beef cuts are served with three kinds of house-made barbecue sauce, seasonal grilled vegetables and a side dish of your choice

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

GRILLED DISHES FROM...

THE GÖSCHENER ALP

Grilled lamb from the Göschener Alp region 44.00

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 alpine zander with fregola sarda pasta 43.00

Grilled spring onions and wild garlic nut butter

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.

Grilled black tiger king prawns 38.00

with buckwheat soba noodles, lemongrass & coconut foam and edamame shiitake salad

THE GARDEN

Lovers of vegetarian cuisine are also well looked after here!

Smoky grilled carrots 26.00

with fregola sarda pasta, grilled spring onions, Stans kefir and lemon pesto

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

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

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.

DESSERT MENU

Grilled rhubarb crumble	13.50
with fior di latte ice cream, strawberry meringue and a basil gel	
Grilled chocolate caramel cake	14.50
Popcorn ice cream with wild berry ragout	
Café Gourmand	10.50
The finest coffee from the coffee roasting company Rast in Lucerne with a sweet little extra	
Scoop of ice cream	5.50
our staff will be happy to advise you about our selection of ice cream	

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; our salmon and alpine zander are sourced from Switzerland and our octopus from the Atlantic.

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	1d1	9.00
Villa Bagnolo Emilia Romagna (ITA)		

WHITE WINE

Cuvée blanche AOC	2019	1d1	8.00
Gebrüder Kumin, Schwyz Riesling x Sylvaner, Blanc de Noir, Muscat			
Plan C	2018	1d1	8.00
Katarzyna Estate, Oberthrakische Tiefebene (Bulgarien) Chardonnay			
Chiar di Luna DOC	2020	1d1	9.00
Angelo Delea, Tessin Merlot			
Chardonnay Magnifique	2015	1d1	12.00
Katarzyna Estate, Oberthrakische Tiefebene (Bulgarien) Chardonnay			
Kilian Hunn "Junge Wilde"	2019	1d1	8.50
Weingut Kilian Hunn, Baden Grauburgunder			

ROSÉ WINE

Oeil de Perdrix Grillette AOC	2020	1d1	9.50
Domaine de Cressier, Neuenburg Pinot Noir			
Le Rosé	2020	1d1	9.00
Katarzyna Estate, Oberthrakische Tiefebene (Bulgarien) Syrah, Malbec, Cabernet Franc			

RED WINE

Tavola Rosso DOP	2017	1d1	8.00
Villa Bagnolo, Emilia Romagna (ITA) Sangiovese			
Merlot Ticino DOC	2018	1d1	9.00
Angelo Delea, Tessin Merlot			
Camp du Rouss Barbera d'Asti DOCG	2017	1d1	9.50
Cappo Barbera			
Rioja El Capitan Reserva DOCa	2014	1d1	9.00
Bodegas Familia Burgo Viejo (ESP) Tempranillo			
Pintia DO	2016	1d1	13.50
Bodegas Alquiriz, Grupo Vega Sicilia (ESP) Tempranillo			

LIQUEUR WINE

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

FORTIFIED WINE

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

BOTTLED WINE

SPARKLING WINE

Pol Roger Champagne Brut Réserve Champagne (FRA) 92 Points: Robert Parker & Fallstaff		37.5c1 75c1	49.00 89.00
Pol Roger Sir Winston Churchill Champagne (FRA)	2012	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	2021	75c1	61.00
Le Rosé Katarzyna Estate, Oberthrakische Tiefebene (Bulgarien) Syrah, Malbec, Cabernet Franc	2020	75c1	59.00

WHITE WINE

SWITZERLAND

LUCERNE

Seetaler Riesling-Sylvaner 2019 AOC Winzer Rafael Schacher Riesling-Sylvaner	2019	75c1	62.00
CORDIS Riesling-Sylvaner AOC Lucerne Sonnenrain Horw Riesling-Sylvaner	2019	75c1	63.00
Weissburgunder AOC Lucerne Weingut Bisang Weissburgunder	2019	75c1	64.00
Solaris Sitenrain Bioweingut Sitenrain Solaris	2019	75c1	69.00

SCHWYZ

Cuvée blanche AOC  Gebrüder Kümmin Riesling x Sylvaner, Blanc de Noir, Muscat	2019	75c1	53.00
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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	54.00
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TICINO

Chiar di Luna DOC  Angelo Delea Merlot	2020	75c1	59.00
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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	2019	75c1	54.00
Château Pouilly La Réserve Pouilly-Fuissé AOC Famille Canal du Comet, Burgund Chardonnay	2016/18	75c1	89.00
Meursault AOC Michel Bouzereau & Fils, Burgund Chardonnay	2016/17	75c1	99.00

ITALY

FRIULI

Sauvignon Blanc Friuli Colli Orientali DOP 2020 75c1 63.00
Tunella
Sauvignon Blanc

Bianco Sesto Friuli Colli Orientali DOP 2019 75c1 69.00
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 🍷 2020 75c1 59.00
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 61.00
Winzerhof Dockner
Grüner Veltliner

Grüner Veltliner DAC Ried Loiserberg 2020 75c1 71.00
Weingut Jurtschitsch, Kamptal
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 62.00
Weingut Hunn, Baden
Sauvignon Blanc

Cuvée Maximilian trocken 2017 75c1 55.00
Markus Malitor, 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
Chardonnay (12 Monate Eichenfass)

Les Amandiers 2020 75c1 69.00
Katarzyna Estate, Oberthrakische Tiefebene
Chardonnay, Sauvignon Blanc

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	75c1	65.00
Magic Tom Charming Mash Thomas Lehner, Burgenland (AT) Muskat Ottonel, Gelber Muskateller	2017	75c1 1d1	64.00 9.70
Adrians Blanc Naturel Adrians Weingut, Aargau (CH) Riesling-Sylvaner, Charmont	2019	75c1	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	2015	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	2015	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
Clos du Marquis AOC Léoville-Las-Cases, Bordeaux-St-Julien Cabernet Sauvignon, Merlot, Petit Verdot 93 Punkte James Suckling / 91 Punkte: Robert Parker	2009	75c1	183.00

RED WINE

SWITZERLAND

LUCERNE

Zweigelt AOC 2018 75c1 61.00
Weingut Bisang
Zweigelt

Meggen Barrique AOC 2018 75c1 63.00
Wingut Letten
Pinor Noir, Garanoir

Männlich Barrique AOC 2020 75c1 67.00
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 58.00
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

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 113.00
Tua Rita
Cabernet Sauvignon, Cabernet Franc, Merlot
97 Punkte: James Suckling

Oreno IGT 2015/16 75c1 119.00
Tenuta Sette Ponti 2018 150c1 227.00
Merlot, Cabernet Sauvignon, Petit Verdot
98 Punkte: James Suckling / 96 Punkte: Fallstaff

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 59.00
Coppo
Barbera
90 Punkte: James Suckling & Wine Spectator

EMILIA ROMAGNA

Tavola Rosso DOP 2017 75c1 51.00
Villa Bagnolo 2017 150c1 99.00
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.

FRIULI

L'Arcione Friuli Colli Orientali DOP 2015 75c1 74.00
Tunella
Schioppettino, Pignolo

Schioppettino delle Venezie IGP 2018 75c1 73.00
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 63.00
Fosso Corno, Abruzzo
Merlot, Montepulciano

SICILY

Merlot Sito dell'Ulmo DOC 2015 75c1 66.00
Aziende Agricole Planeta
Merlot
91 Punkte: Fallstaff / 90 Punkte: Robert Parker

Mille e una Notte 2016 75c1 96.00
Donnafugata
Nero d'Avola, Petit Verdot, Syrah

VENETO

Amarone Valpolicella DOCG 2018 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 56.00
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 2019 75c1 77.00
Bodegas Mas Alta 2018 150c1 147.00
Garnacha, Carignan, Cabernet Sauvignon 2018 300c1 299.00

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

TORO

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

RIBERA DEL DUERO

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

Garmón 2018 75c1 89.00
Garmón Continental 2017 150c1 179.00
Tempranillo

Alión 2017 75c1 139.00
Bodegas y Viñedos Alión, Grupo Vega Sicilia
Tempranillo

Valduero 2 Maderas Ribera del Duero DO 2017 75c1 78.00
Bodegas Valduero 2017 150c1 145.00
Tempranillo 2016 300c1 295.00

KATALONIEN

Costers del Segre DO Alges	2014	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 Moeux 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			

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

AUSTRIA

Blaufränkisch Jois 	2018	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!

Oxhott Burgenland Cuvée Barrique	2015	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	2019	75c1	59.00
Katarzyna Estate, Oberthrakische Tiefebene Merlot, Malbec			

Le Préjudice Mavrud	2016	75c1	69.00
Katarzyna Estate, Oberthrakische Tiefebene Mavrud			

Limited Edition Merlot	2016	75c1	86.00
Katarzyna Estate, Oberthrakische Tiefebene Merlot			

Limited Edition Cabernet Franc	2016	75c1	86.00
Katarzyna Estate, Oberthrakische Tiefebene Cabernet Franc			

Katarzyna Reserve	2015	75c1	84.00
Katarzyna Estate, Oberthrakische Tiefebene Cabernet Sauvignon, Merlot			

SWEET WINE

Verduzzo Friuli Colli Orientali DOP	50c1	58.00
Tunella, Friaul (ITA) Verduzzo Friulano		

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	50c1	75.00
Churchill Graham, Douro (PRT) Touriga Nacional, Tempranillo, Tinto Cão, Tinta Barroca, Touriga Franca, Tinta Francisca 94 Punkte : Robert Parker		

DRINKS

BOTTLED BEER

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

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 (non-alcoholic)		13.00

Ask about our seasonal house cocktail and spritz.

NON-ALCOHOLIC DRINKS

Knutwiler Mineral with / without gas	5d1	7.00
Rivella Rot, Blau	3.3d1	5.00
Sinalco Orange Original	3d1	5.50
Sinalco Cola / Sinalco Cola zero	3d1	5.50
Elmer Citro	3.3d1	5.50
Ramseier Apfelschorle	3d1	5.50
Ramseier Huustee	3d1	5.50
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
Orange juice Michel	2d1	5.50
Tomato juice Michel	2d1	5.50
Crodino	1d1	5.00
Red Bull	2.5d1	6.50

Tap water is free, but we charge CHF 3.00 per 5 dl for the service.

COFFEE & MILKY DRINKS

Finest coffee from the coffee roastery Rast in Ebikon

Kaffee crème, Espresso		5.20
Schale, Cappuccino		5.80
Espresso Macchiato		5.40
Doppelter Espresso, Latte Macchiato		6.50
Coretto Grappa		9.50
Kaffe mit Schuss	2c1	9.50

«Schuss» from Distillery Pilatus Getränke in Alpnach
Williams, Träsch, Kirsch, Chrüter, Zwetschgen 7.00

TEA

from L'Art du Thé in Lucerne 5.50
Medina, Verbena, Darjeeling, Fruits Symphony
Gunpowder, Chamomile

APÉRETIF

Cinzano Bianco	15%	4c1	7.50
Campari	15%	4c1	7.50
Campari Orange	15%	4c1	11.00
Apérol-Sprizz			11.50
Hugo			11.50
Lillet Spritz			11.50
Cynar	15%	4c1	7.50
Ricard	45%	4c1	7.50
Averna	45%	4c1	7.50
Amarus	35%	4c1	8.50
Lillet	17%	4c1	7.50
White wine spritzer (sweet/sour)			9.50

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	13.00
Monkey 47	47%	4c1	18.00
Breil Pur London Dry	45%	4c1	16.00
4 Forest	42%	4c1	16.00
+ additive			3.00

VODKA

Vodka Skyy	40%	4c1	10.00
+ additive			3.00

TEQUILA

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

DIGESTIFS

GRAPPA

From Angelo Delea from Ticino

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 di 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 Paire	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