

A warm welcome

to the Grillrestaurant Ampersand

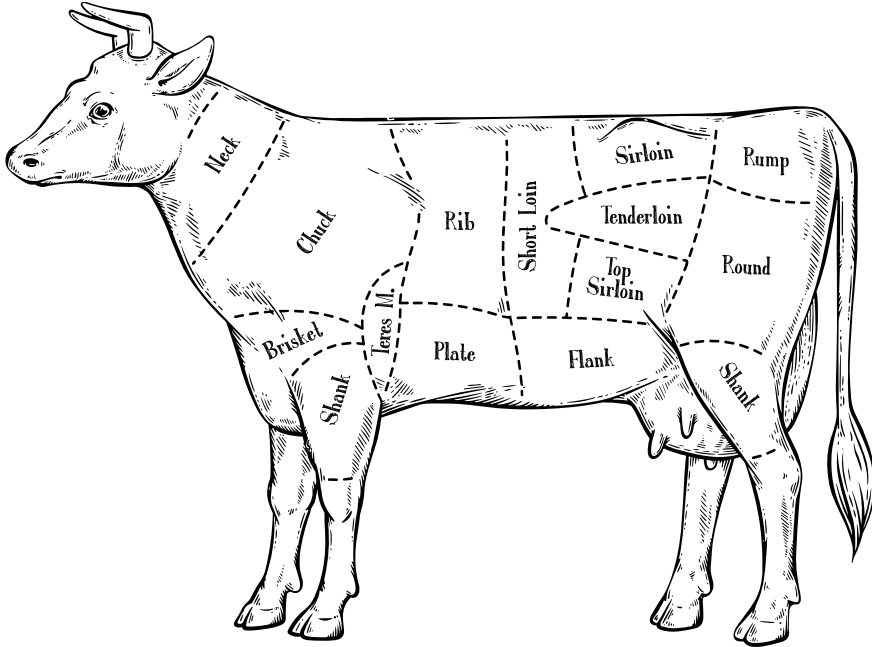
Our open fire grill is at the heart of our restaurant and everything revolves around it. Our menu reflects this; characteristic barbecue flavour takes centre stage.

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!

Philip Spieser
Host Ampersand

MENU



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!

RARE	MEDIUM-RARE	MEDIUM	MEDIUM-WELL	WELL DONE
VERY RARE	RARE	MEDIUM	SLIGHTLY PINK	COOKED THROUGH

Ampersand salad 11.80

Leafy salad with grilled croutons, herbs, seeds and nuts

Grilled ASC king prawn per piece 7.80

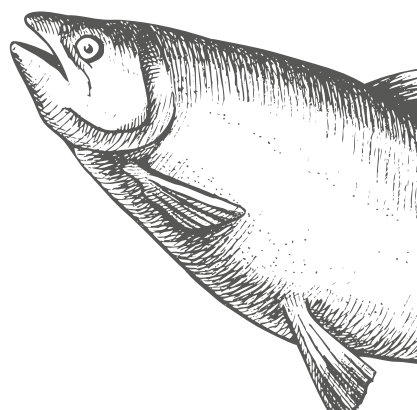
with 12-month matured Ticino dry-cured ham 50g 9.00

Tomato soup with ember-grilled vine tomatoes 12.50

with basil oil, sour cream and grilled focaccia

Grilled giant prawns 20.50with spicy chimichurri herb sauce
and homemade garlic focaccia**Grilled orange chicory** 17.50with goat's cheese crème brûlée, lamb's lettuce salad
and apple and beetroot dressing**Tartare of Swiss beef fillet** small 80g 28.00with egg yolk cream, fermented chilli sauce, large 120g 37.00
pickled radishes and grilled focaccia**Smoked Alpine salmon** 17.50with grilled pumpkin waffle, marinated spinach,
roasted leek oil and cranberry relish**Ampersand appetizer platter** per person 19.00Grilled chicory, smoked alpine salmon, grilled Ramati soup
for 2 or more**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-PLATES

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	55.50
Ravenous appetite	per person approx. 400g meat	70.50



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

Side dishes

- Seasonal salad
- Seasonal grilled vegetables
- Central Swiss fries
- Sweet potato fries
- Rosemary potatoes
- Creamy bramata polenta

Saucen

- Miso Hollandaise
- Chili-Aioli
- Seasonal barbecue sauce

Grilled entrecôte	200g	51.80
Swiss beef	300g	71.00

Grilled beef fillet	200g	59.80
Swiss beef	300g	82.00

Grilled Teres Major steak	220g	48.00
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This piece is also available in larger portions, depending on availability.
Surcharge according to weight.

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

Side dishes

- Seasonal salad
- Seasonal grilled vegetables
- Central Swiss fries
- Sweet potato fries
- Rosemary potatoes
- Creamy bramata polenta

Saucen

- Miso Hollandaise
- Chili-Aioli
- Seasonal barbecue sauce

THE GÖSCHENER ALP

Grilled lamb from the Göschener Alp region 49.80

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 Gotthard pike-perch 49.00

with creamy Bramata bacon polenta and mushrooms from Kerns

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 BBQ pork belly 39.50

with sweet potato puree and broccoli

THE GARDEN

Lovers of vegetarian cuisine are also well looked after here!

Grilled butternut squash 34.00

with Urnerboden alpine cheese, colourful quinoa and mushrooms from Kerns

OUR ALPINE LAMB

Our lambs live in the middle of the Uri Alps. 650 of them. We can't say for sure whether it's 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.



BURGERS

Ampersand Burger

36.00

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

Pulled pork Burger

33.50

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

Green Mountain Burger «Ächt Schwiiz»

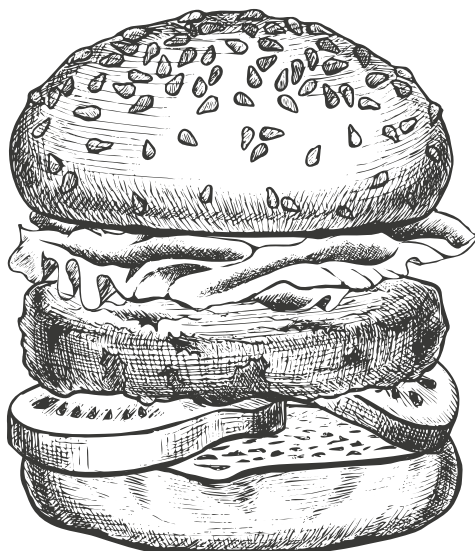
33.50

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

All our burgers are served with central swiss 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

Mille-feuille Ampersand Style 14.50
with smoked apple cider cream, walnut-caramel ice cream
and stewed plums

Chestnut Cheesecake 14.50
with cassis sorbet, crushed meringue
and grilled «Röteli» liqueur-drenched pear

Café Gourmand 10.50
The finest coffee from the coffee roasting company Rast
in Lucerne with a sweet little extra

Scoop of ice cream per piece 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 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.



DRINKS

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 Pericoloso 1dl 9.00
Weingut Kilian Hunn
Baden (DE)

WHITE WINE

Cuvée blanche AOC 2023 1dl 8.20
Gebrüder Kumin, Schwyz
Riesling x Sylvaner, Blanc de Noir, Muscat

La Pasajera Verdejo Rueda DO 2021 1dl 8.60
Victoria Ordóñez
Verdejo

Chiar di Luna DOC 2022 1dl 9.20
Angelo Delea, Ticino
Merlot

Chardonnay Vieilles Vignes 2022/23 1dl 9.20
Château Martinolles, AOP Limoux
Chardonnay

ROSÉ WINE

Les Nuits Blanches 2021 1dl 9.00
 Katarzyna Estate, Oberthrakische Tiefebene (Bulgaria)
 Cabernet Franc, Syrah

RED WINE

Tavola Rosso DOP 2021 1dl 8.00
 Villa Bagnolo, Emilia Romagna (ITA)
 Sangiovese

Merlot Ticino DOC 2021 1dl 9.20
 Angelo Delea, Ticino
 Merlot

Patu' Salento IGP 2022 1dl 8.60
 Giustini
 Primitivo

Rioja El Capitan Reserva DOCa 2017 1dl 9.00
 Zuazo Gastón Bodegas Viñedos S.L. (ESP)
 Tempranillo

Cavalli IGT 2018 1dl 13.00
 Tenuta degli Dei (IT)
 Cabernet Sauvignon, Petit Verdot, Cabernet Franc

LIQUEUR WINE

São Miguel Likör (Port wine ageing) 4cl 9.00
 Tegerfelden, various vineyards
 Pinot noir

Noble wine liqueur rarity, intense aromas of dried fruit and honey, full-bodied, sweet flavour.

Sparkling wine

Pol Roger Champagne Brut Réserve	37.5cl	55.00
Champagne (FRA)	75cl	98.00
92 Points: Robert Parker & Fallstaff		
Pol Roger Sir Winston Churchill	2013	75cl 241.00
Champagne (FRA)		
Virginie T. Grande Cuvée 6 Ans D'Âge	75cl	115.00
Champagne (FRA)		
Virginie T. Blanc de Noirs	2015	75cl 120.00
Extra Brut Champagne AOC		
Champagne (FRA)		

In 2006, Virginie Taittinger left the family business Champagne Taittinger after 21 years to go her own way. Virginie had worked with her father in the Taittinger dynasty for 21 years. It was there that she learnt the trade. Champagne was and is her passion. A day without champagne is like a day without love, she says. So in 2008 she founded her label, Virginie T. Together with her son Ferdinand Pougatch, she runs her own vineyard in Sillery near Reims. Today, 85 per cent of her grapes come from Grand Cru vineyards. She does not want to make off-the-peg ready-made products, but haute couture. This is reflected in the expressive and powerful wines with plenty of depth, elegance and tension.

uiuiui Spumante Brut	75cl	60.00
Weingut Kilian Hunn		
Baden (DE)		

Rosé wine

Les Nuits Blanches	2021	75cl 60.00
Katarzyna Estate, Oberthrakische Tiefebene (Bulgaria)		
Cabernet Franc, Syrah		

White wine

Switzerland

Lucerne

Sauvignon Blanc Rosenau 2023 75cl 72.00
Weinbau Ottiger
Sauvignon Blanc

CORDIS Riesling-Sylvaner AOC Lucerne 2019 75cl 64.00
Sonnenrain Horw
Riesling-Sylvaner

Weissburgunder AOC Lucerne 2021 75cl 65.00
Weingut Bisang
Weissburgunder

Schwyz

Cuvée blanche AOC  2023 75cl 54.00
Gebrüder Kümmin
Riesling x Sylvaner, Blanc de Noir, Muscat

Fresh and wonderfully fruity, this white wine is characterized by its soft residual sweetness, making it distinctive. The Cuvée Blanche is perfect for the aperitif and light appetizers.

Vaud

St. Saphorin Dizerens 2023 70cl 56.00
J & M Dizerens
Chasselas

Valais

Fin Bec Mer Sél. N° 22 2023 70cl 65.00
Cave Fin Bec Sion
Assemblage of grape varieties from the Valais and
Viognier from the Côtes du Rhône.

The Fin Bec Mer Sél. N° 22 from the «Assemblages du Rhône» line from Cave Fin Bec represents a unique epicurean wine alliance between France and Switzerland. A number of exquisite terraced vineyards along the Rhone were selected for this cuvée. The Rhone originates at the source of the Rhone glacier in Switzerland and ends in Marseille, France, where it flows into the Mediterranean. This white wine with a lot of finesse and elegance has beautiful, fruity and fresh notes.

Ticino

Chiar di Luna DOC  2022 75cl 60.00
Angelo Delea
Merlot

Our favorite from Ticino: the Delea family produces this intensely fruity white Merlot, which is fresh on the palate and reveals a bouquet of peach, pear and melon.

France

Languedoc

Chardonnay Vieilles Vignes

2022/23 75cl 60.00

Château Martinolles, AOP Limoux
Chardonnay

Burgundy

Wein Pouilly-Fuissé Bourgogne AOC

2022 75cl 83.00

Moillard-Grivot
Chardonnay

Meursault AOC Blanc

2020 75cl 120.00

Château de Pommard
Chardonnay

Italy

Piemonte

Langhe Arneis

2023 75cl 65.00

Prunotto
Roero Arneis

Spain

Rueda

La Pasajera Verdejo Rueda DO


2021 75cl 56.00

Victoria Ordóñez
Verdejo

Austria

Grüner Veltliner

Grüner Veltliner is the most famous indigenous grape variety and also the most important white variety in Austria. It produces great wines, from extremely dry to naturally sweet, from young and light to highly mature predicate wines. What remains characteristic is the so-called „Pfefferl,“ a flavor note reminiscent of freshly ground pepper. Let yourself be inspired by our enthusiasm for the „Weissgipfler,“ as the grape is also called in its homeland, and try one of these wonderful wines.

Kremser Kreuzberg Riesling Kremstal DAC Reserve Winzer Krems Riesling	2021	75cl	70.00
Ried Kremser Goldberg Kremstal DAC  Winzer Krems Grüner Veltliner	2022	75cl	65.00

Germany

Kilian Hunn «Junge Wilde» Grauburgunder Weingut Hunn, Baden Grauburgunder	2021	75cl	53.00
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Bulgaria

Les Amandiers Katarzyna Estate, Oberthrakische Tiefebene Chardonnay, Sauvignon Blanc	2021	75cl	70.00
Contemplations Sauvignon Blanc Katarzyna Estate, Oberthrakische Tiefebene Sauvignon Blanc	2022	75cl	60.00

Our specialties

„Wine is poetry in bottles.“ These wines have that special something and are waiting to be discovered by you! Whether it's a birthday, Christmas, or simply with a good piece of meat... These wines make the dining experience extraordinary.

Switzerland

Diamante Rosso del Ticino DOC 2015 75cl 146.00
Angelo Delea, Ticino
Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot, Syrah

Italy

Redigaffi IGT 2019 75cl 276.00
Tua Rita. Toscana
Merlot
97 Points: Robert M. Parker

Saffredi Maremma IGT 2021 75cl 140.00
Fattoria Le Pupille, Toscana 150cl 290.00
Cabernet Sauvignon, Merlot, Petit Verdot
97 Points: Robert M. Parker

Monteverro IGT 2015 75cl 190.00
Monteverro, Toscana 150cl 380.00
40% Cabernet Sauvignon, 35% Cabernet Franc,
15% Merlot, 10% Petit Verdot
96 Points: Robert Parker

Biserno 2019 75cl 226.00
Tenuta di Biserno, Toscana
Cabernet Sauvignon, Cabernet Franc,
Merlot, Petit Verdot
97 Points: Robert M. Parker

Masseto 2019 75cl 890.00
Tenuta dell'Ornellaia, Toscana
Merlot
97 Points: Robert M. Parker

Solaia Toscana IGT 2018 75cl 590.00
Tenuta di Tignanello, Toscana
Cabernet Franc, Cabernet Sauvignon, Sangiovese
97 Points: Robert M. Parker

Ornellaia 2019 75cl 280.00
Tenuta dell'Ornellaia
Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc

Tignanello 2019 75cl 196.00
Tenuta di Tignanello, Toscana
Sangiovese, Cabernet Sauvignon, Cabernet Franc
96 Points: Robert M. Parker

Italy

Guado al Tasso DOC Superiore	2021	75cl	210.00
Tenuta Guado al Tasso, Toscana		150cl	420.00
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot			
97 Points: Robert M. Parker			

Spain

2019 Valbuena 5°	2019	75cl	196.00
Bodegas Vega Sicilia, Ribera del Duero DO			
Tempranillo, Merlot			
95 Points: Robert Parker			

2012 Vega Sicilia Unico	2013	75cl	400.00
Bodegas Vega Sicilia, Ribera del Duero DO			
Tempranillo, Cabernet Sauvignon			
97 Points: Robert M. Parker			

France

Burgundy

Clos Marey Monge Micault	2020	75cl	130.00
Château de Pommard			
Pinot Noir			

Bordeaux - Pauillac

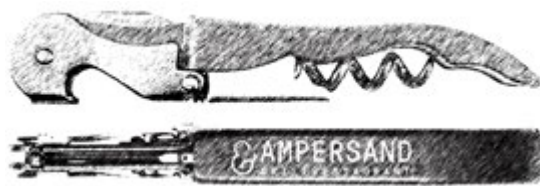
Château Pontet Canet	2020	75cl	256.00
Château Pontet-Canet			
Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot			
92 Points: Robert M. Parker			

Bordeaux-Saint-Estèphe

Château Cos d'Estournel Saint-Estèphe AOC	2019	75cl	396.00
Château Cos d'Estournel			
Cabernet Sauvignon, Merlot			
97 Points: Robert M. Parker			

Rhone valley

Châteauneuf-du-Pape	2020	75cl	140.00
Famille Isabel Ferrando			
Grenache, Syrah, Mourvèdre und Cinsault			



EXCLUSIVE BOTTLE OPENER AS A GIFT

For every guest who chooses a bottle of wine from our exclusive specialty menu, they will receive a complimentary bottle opener adorned with the branded Ampersand logo. It's the perfect accessory for your wine journey!

Red wine

Switzerland

Lucerne

Zweigelt AOC 2021 75cl 62.00
Weingut Bisang
Zweigelt

Megger Barrique AOC 2020 75cl 65.00
Wingut Letten
Pinor Noir, Garanoir

Männlich Barrique AOC 2021 75cl 68.00
Weingut Bisang
Garanoir, Gamaret, Zweigelt

Le Rouge Luzerner Cuvée 2022 75cl 75.00
Weinbau Ottiger
Gamaret, Merlot, Pinot Noir

Aargau

Pinotivo by Noel 2021 75cl 64.00
Baumgartner Weinbau
Pinot Noir, Diolinoir

Ticino

Merlot Ticino DOC 2021 75cl 59.00
Angelo Delea
Merlot

Merlot Carato Reserva DOC 🍷 2019 75cl 93.00
Angelo Delea
Merlot

The sunshine region of Switzerland must not be missing from any wine list because the Merlot wines from Ticino are also internationally recognized. The Carato Reserva from the Delea family is made from the best grapes from the vineyards around Locarno. Ruby red and complex, with notes of cassis and tobacco, this wine combines the best of the Ticino wine world. How about a grilled piece of Swiss meat from the beechwood grill to accompany it? Mmmmmh...

Grisons

Marschallgut Reserve AOC 2018 75cl 72.00
Weinhaus Cottinelli
Pinot Noir

Neuchâtel

Passerillé Vernissage VdP 2021 75cl 106.00
Grillette Domaine De Cressier
Cabernet Franc

Italy

The Super Tuscans

Often, beautiful memories come to mind when thinking about the last trip to Tuscany: olive trees, the sea, small towns, food, and certainly the wines. Tuscany is one of the oldest wine regions in Europe, with evidence of winemaking dating back to around 1,000 BC by the Etruscans. In this beautiful region, the Sangiovese grape reigns as the queen, and it is the home of Chianti. However, in the 1980s, the „new“ Tuscan wines emerged. For the first time, grapes other than Sangiovese were used. Initially, these „Super Tuscans“ were classified as table wines since they did not conform to the narrow, tradition-bound legislation. We believe that these wines are a perfect match for grilling over an open wood fire, and that's why we pay special attention to this region. Salute!

Tuscany

Chianti

Cavalli IGT	2018	75cl	89.00
Tenuta degli Dei	2018	150cl	180.00
Cabernet Sauvignon, Petit Verdot, Cabernet Franc			

Brunello

Brunello di Montalcino DOCG	2016	75cl	240.00
Tenuta Valdicava			
Sangiovese Grosso 95 Points: Wine Spectator			

Maremma

I Marchi Rosso Toscana IGT	2021	75cl	105.00
La Vigna delle Scuderi			
Cabernet Sauvignon, Cabernet Franc, Merlot			

Terra di Monteverro IGT	2019	75cl	98.00
Monteverro			
Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot 93 Points: Fallstaff / 90 Points: Robert Parker			

Giusto di Notri	2018	75cl	114.00
Tua Rita	2019	150cl	230.00
Cabernet Sauvignon, Cabernet Franc, Merlot 97 Points: James Suckling			

Oreno IGT 	2018	75cl	140.00
Tenuta Sette Ponti			
Merlot, Cabernet Sauvignon, Petit Verdot 98 Points: James Suckling / 96 Points: Fallstaff			

Il Pino di Biserno	2019	75cl	109.00
Tenuta di Biserno	2019/21	150cl	221.00
Cabernet Sauvignon, Cabernet franc, Merlot, Petit Verdot			

Bottled wine

Bolgheri

Orma IGT	2020	75cl	116.00
Podere Orma	2020	150cl	240.00
Cabernet Sauvignon, Cabernet Franc, Petit Verdot			
95 Points: James Suckling			

Le Serre Nuove

Tenuta dell'Ornellaia	2019	75cl	110.00
Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot			

Piemont

Bricco dell'Uccellone Barbera d'Asti	2019	75cl	120.00
Braida			
Barbera			

Emilia Romagna

Tavola Rosso DOP 	2021	75cl	52.00
Villa Bagnolo			
Sangiovese			

Directly from the sunny vineyards of Emilia Romagna comes this wine that is close to our hearts. Because every year, we are involved in both the grape harvest and the wine production. This results in a wine that is much more than just a house wine: it has a robust, fruity aroma and a long-lasting finish. And above all, it is made with a lot of passion!

Sicily

Merlot Sito dell'Ulmo DOC	2018	75cl	67.00
Aziende Agricole Planeta			
Merlot			
91 Points: Fallstaff / 90 Points: Robert Parker			

Mille e una Notte

Donnafugata	2018	75cl	97.00
Nero d'Avola, Petit Verdot, Syrah			

Veneto

Amarone Valpolicella DOCG	2020	75cl	82.00
La Groletta			
Corvina, Rondinella			

Salento

Patu' Salento IGP	2022	75cl	58.00
Giustini	2022	150cl	116.00
Primitivo			

Acinorè Limited Edition

Giustini	2021	75cl	89.00
Primitivo			

Winemaker and founder Giuseppe Papadopoli from the Apulian winery Tenuta Giustini is an absolute master of his craft. Elegance and finesse are the hallmarks of this red wine, which has its origins in the fertile and flourishing landscape between the sea of Taranto and the heights of the Itria Valley in Apulia. The highlight is the vineyard parcel, which is just a stone's throw, about 5 metres, from the shores of the Mar Piccolo, where the Scirocco and Tramontana winds are decisive and the vines grow vigorously on a soil of clay, sand and shell fossils. The Acinorè Limited Edition is a multi-layered, rich and powerful Pimitivo di Manduria DOC, produced from grapes from the oldest vines and without residual sweetness.

Spain

Rioja

Bodegas Burgo Viejo

30 years ago, six winemaker families fulfilled their dream of having their own winery and founded Bodegas Burgo Viejo in the Rioja region. The focus is on quality. With great passion, the Tempranillo grapes—the queen of the Rioja region—are nurtured and cared for in the winery's Mediterranean-influenced vineyards. From these grapes, wonderfully dense Riojas with distinct grape and regional characteristics are produced, making them perfect companions for Ampersand grill dishes.

Rioja El Capitan Reserva DOCa 	2017	75cl	57.00
Zuazo Gastón Bodegas Viñedos S.L.			
Tempranillo			

A Rioja that embodies all the characteristics you love about it and the Tempranillo grape: deep dark core, ripe fruitiness, compote-like, and simultaneously spicy. The wine is aged in oak barrels and impresses with a well-balanced combination of tannins, acidity, and fruit in a full-bodied body.

Priorat

Artigas Priorat DOCa	2021	75cl	89.00
Bodegas Mas Alta	2021	150cl	170.00
Garnacha, Carignan, Cabernet Sauvignon	2021	300cl	340.00

Toro

Pintia DO	2018	75cl	106.00
Bodegas Alquiriz, Grupo Vega Sicilia	2019	150cl	205.00
Tempranillo, 96 Points: Guía Proensa			

Ribera del Duero

17 by Pinea Ribera DO	2020	75cl	115.00
Bodegas Pinea	2020	150cl	224.00
Tempranillo	2020	300cl	424.00

Garmón

Garmón Continental	2020	75cl	90.00
Tempranillo	2020	150cl	180.00

Alión

Bodegas y Viñedos Alión, Grupo Vega Sicilia	2019	75cl	150.00
Tempranillo			

Jumilla

Macho Man Monastrell	2020	75cl	65.00
Casa Rojo			
Monastrell			

France

Bordeaux

Château Seguin AOC 2019 75cl 86.00
 Château Seguin, Bordeaux-Pessac Leognan
 Cabernet Sauvignon, Merlot
 18/20 Points: René Gabriel

Duchesse Aurélie 2020 75cl 90.00
 Ets Jean-Pierre Moueix, Pomerol
 Merlot, Cabernet Franc

Château Faugères St. Emillon AOC 2019 75cl 108.00
 2019 150cl 225.00
 Château Faugères, Bordeaux St. Emillon,
 Grand Cru Classé
 Cabernet Franc, Cabernet Sauvignon, Merlot

Burgundy

Pinot Noir Bourgogne AOC 2020 75cl 79.00
 Château de Pommard
 Pinot Noir

Rhone valley

Clos Beatus Ille 2022 75cl 75.00
 Famille Isabel Ferrando
 Grenache (90%), Syrah (5%) und Cinsault (5%)

Austria

Blaufränkisch Jois 🍷 2019 75cl 69.00
 Erich Scheibelhofer, Burgenland
 Blaufränkisch

A powerful wine from our neighboring country, Austria, made from the Blaufränkisch grape variety: concentrated blackberries, a hint of licorice, and some even claim to perceive nougat chocolate. The drinking experience is fantastic!

Massiv Rot 2019 75cl 98.00
 Keringer Wine Massiv Wines, Burgenland
 Blaufränkisch, Cabernet Sauvignon,
 Rathay, Zweigelt

Bulgaria

Katarzyna

In the early 2000s, Christoph Trylinski fulfilled his dream of having his own winery. He named the estate after his daughter, Katarzyna. But that's not enough to be mentioned here; the wine also has to be exceptionally good. With the help of established wine consultants like the Frenchman Michel Roland, wine expertise was gradually developed. Since 2010, the production has also been in Bulgarian hands. Are you ready to try something new? Then we highly recommend the wines from the foot of the Rhodope Mountains, near the border with Greece.

Contemplations Merlot & Malbec Katarzyna Estate, Oberthrakische Tiefebene Merlot, Malbec	2021	75cl	60.00
Encore Syrah Katarzyna Estate, Oberthrakische Tiefebene Syrah	2017	75cl	74.00
Limited Edition Cabernet Franc Katarzyna Estate, Oberthrakische Tiefebene Cabernet Franc	2016	75cl	106.00

Drinks

Bottled beer

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

Cocktails

Mojito		16.00
Caipirinha		16.00
Margarita		16.00
Negroni		16.00
Moscow Mule		16.00
Amaretto Sour		16.00
Whiskey Sour		16.00
Espresso Martini		16.00
Ipanema (non-alcoholic)		13.00

Ask about our seasonal house cocktail and spritz.

Non-alcoholic drinks

Knutwiler Mineral with / without gas	5dl	7.00
Rivella Rot, Blau	3.3dl	5.50
Sinalco Orange Original	3dl	5.50
Sinalco Cola / Sinalco Cola zero	3dl	5.50
Elmer Citro	3.3dl	5.50
Ramseier Apfelschorle	3dl	5.50
Ramseier Huustee	3dl	5.50
Swiss Mountain Spring Tonic Water	2dl	5.50
Swiss Mountain Spring Bitter Lemon	2dl	5.50
Swiss Mountain Spring Ginger Ale	2dl	5.50
Swiss Mountain Spring Ginger Beer	2dl	5.50
J. Gasco Aperitivo Bitter	2dl	6.50
Red Bull	2.5dl	6.50
El Tony Mate	3.3dl	7.00

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
Kaffee mit Schuss	2cl	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		

Apéritif

Jsotta Bianco - Swiss Made	17%	4cl	9.00
Jsotta Rosso - Swiss Made	17%	4cl	9.00
Campari	15%	4cl	7.50
Campari Orange	15%	4cl	11.00
Apérol			11.50
Hugo			11.50
Lillet Spritz			11.50
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
Le Pastis Larusée	45%	4cl	9.00
White wine gespritzt (süss/sauer)			9.50

Spirits

Whisky

Schottland Highlands

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

Schottland Island

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

USA

Eagle Rare Bourbon	45%	4cl	13.00
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International

Coffey Malt Nikka	45%	4cl	17.00
Connemara 12 years	45%	4cl	19.00

Switzerland

Etter Johnett Swiss Single Malt	44%	4cl	22.00
Goldwaescher – Pure Rye Whisky	43%	4cl	14.00

Rum

Escape Rum Barbados	37.5%	4cl	10.00
Escape Rum Anjeo Reserva Blend	40%	4cl	10.00
Rum Zacapa 23 years	47%	4cl	15.00
Rum Kraken Black Spiced	40%	4cl	10.00
Rum Angostura 12 years	40%	4cl	18.00
Centenario Fundacion 20 years	40%	4cl	17.00
Pampero Aniversario	40%	4cl	13.00
Coruba 18 years	40%	4cl	19.00
Plantation Barbados	40%	4cl	16.00

Gin

Silvus Swiss Dry Gin	40%	4cl	10.00
Tanqueray No. 10	47%	4cl	13.00
Monkey 47	47%	4cl	18.00
Breil Pur London Dry	45%	4cl	16.00
4 Forest	42%	4cl	16.00
	+ Zusatz		3.00

Vodka

Vodka Swiss Xellent	40%	4cl	10.00
	+ Zusatz		3.00

Tequila

Tequila José Cuervo reposado	38%	4cl	10.00
	+ Zusatz		3.00

Grappa

From Angelo Delea from Ticino

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

Varietal wine

Grappa Filo di Seta Moscato Blu	43%	2cl	9.00
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Grappa di Carato Merlot	43%	2cl	8.00
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Fruit spirits

From the Etter Distillery in Zug

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

Wine spirits

Cognac Rémy Martin VSOP	40%	2cl	7.50
Brandy Vecchia Romagna	38%	2cl	7.00
Bas-Armagnac 12ans Domaine Tariquet	48.2%	2cl	10.00

Liqueur

Baileys	17%	4cl	7.50
Amaretto	28%	4cl	8.00
Cointreau	40%	4cl	7.50