

## Aperitifs

*To start with .....our house aperitifs*

*.....simply different, refreshing, sparkling, special*

### with alcohol

Alptraum: limoncello / Sparkling wine / mineral water / lime juice / rosmarin		12.50
Aperol Spritz		12.50
Hugo		12.50
Campari	4cl	8.50
Cynar	4cl	8.50
Martini white	4cl	8.50
Gin 27 Premium Appenzeller dry Gin / 43%	4cl	8.50

### without alcohol

Beeri-Häx: Plum syrup / pink grapefruit juice / wild berries / lime juice / thyme	10cl	12.50
apple quince fruit Secco Privatkellerei van Nahmen, Hamminkeln, Germany	10cl	8.50
Tomaten- oder Orangensaft, Granini	20cl	4.50
San Pellegrino bitter with mineral water or orange juice	20cl	4.50

### Red or white wine

Bottled wines in glass	10cl	7.50
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## Sparkling Wine

### Brivio Spumante Brut S.A. Gialdi Vini, Mendrisio

Glas	10cl	8.50
Bottle	75cl	49.00
	70cl	49.00

### Moscato d'Asti DOCG Pitulé 5 vol% Tenuta Neirano, Mombaruzzo, Piemonte, Italy

Glas	10cl	8.50
Bottle	70cl	49.00

*The natural aperitif and thirst quencher from the region „BÄNZ“*

Apple cassis / apple grape / apple cherry / apple quince / apple rhubarb	33cl	5.50
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Care for a refreshment? Then try one of the different types of Bänz now and find your favourite! The recipe is actually quite simple: take fresh fruit juice, mix it with water, DO NOT add any sugars and Bänz is ready. Bänz is tasty and contains very little fruit sugar.

## Wine

Why roam across borders?

Swiss wine is a secret treasure hidden between lakes and mountains.  
We have found some of these treasures, you enjoy it, over and over again.

### White Wine

#### Lac of Bienne

Twanner Bielersee AOC „Frauenkopf“, 22

Werner K. Engel, Twann

Chasselas, aperitif, cheese, fish

70cl

49.00

#### Bernese Oberland

«Cuvée Escapade» Vin de Pays Suisse, 22

Rebbaugenossenschaft Spiez

Valentin Blattner

VB 32-7 (Sauvignon Soyières), Riesling x Sylvaner

aperitif, asparagus, fish, grill dishes with white meat, poultry, goat cheese

75cl

50.00

#### Wallis

Cuvée Madame Rosmarie Blanc, Valais AOC, 22

Adrian & Diego Mathier Nouveau Salquenen AG

Petite Arvine, Pinot Blanc, Pinot Gris and Sylvaner, aperitif, sea fish, crustaceans, poultry, Asian dishes

75cl

53.00

“Optimo” Assemblage Blanc du Valais, AOC, 20

Diego Mathier Nouveau Salquenen AG

Heida, Ermitage, Amigne and Sylvaner, rout tartare, cold meat platters, fish and poultry

75cl

59.00

Exclusive in the Q

#### Neuenburg

Chardonnay de Neuchâtel AOC, Barrique, 22

Domaine du Château d’Auvernier,

Thierry Grosjean propriétaire à Auvernier

Chardonnay, aperitif, poultry, soft cheese, melon and raw ham

75cl

55.00

#### Waadt

Aigle, Chablais, Chasselas AOC / Weinhaus Obrist, Vevey

50cl

25.00

#### Luzern

“ELIAS Solaris” Luzern AOC 22

Weingut Elias Bachmann, Gelfingen

Solaris, crossing of Merzling x Muscat-Ottonel

dishes with fish and white meat, hard cheese and cold platters

75cl

53.00

#### Schaffhausen

Sauvignon Blanc AOC „Aagne“, 21/22

Stefan Gysel viniculture, Hallau

Sauvignon blanc, Aperitif, chicken and vegetable dishes, fish, asparagus, seafood

75cl

50.00

#### Thurgau

M & M, 23

Bio-Weingut Roland und Karin Lenz, Uesslingen

Müller Thurgau und Muscaris

Aperitif, cheese variations, spicy dishes, fish and white meat

50cl

28.00

„Quarteto“ 22

Bio-Weingut Roland und Karin Lenz, Uesslingen

Sauvignac, Müller-Thurgau & Cabernet blanc

aperitif, cold meat platters, vegetarian cooking, steamed freshwater fish

75cl

50.00

#### Tessin

“Tisin” Merlot Bianco del Ticino DOC

Gialdi Vini SA, Mendrisio

Merlot, white vinified, aperitif, salad dishes, melon with raw ham, fish

75cl

50.00

## Rose Wine

### Wallis

Oeil de Perdrix AOC Valais, AG, 22

Oskar Mathier, Salquenen

Pinot Noir, aperitif, white meat, fish, rice dishes

50cl

25.00

## Red Wine

### Lac of Bienne

Twanner Pinot Noir / Malbec AOC Bielersee, 22

Nick Bösiger, Weingut Frauenkopf, Twann

Pinot Noir, Malbec, dishes with poultry, calf, pork, salmon

75cl

49.00

### Bernese Oberland

„INTRO“ Cuvée VdT Suisse

Rebbaugenossenschaft Spiez

Pinot Noir, Cabernet Jura, Gamaret, Garanoir, red meat, game, cheese, poultry

75cl

59.00

### Wallis

Dôle du Valais AOC „Sélection“,

Adrian & Diego Mathier Nouveau Salquenen AG

Pinot Noir and Gamay, beef, veal, game, cheese

50cl

25.00

Pinot Noir de Salquenen AOC „Non-Filtré“, 22

Adrian & Diego Mathier Nouveau Salquenen AG

Pinot Noir, poultry, lamb, beef, veal and pork, cheese

75cl

55.00

Cuvée Madame Rosmarie Rouge Valais AOC, 21/22

Adrian & Diego Mathier Nouveau Salquenen AG

Cabernet Sauvignon, Humagne rouge, Pinot noir, Syrah

lamb, beef, veal and pork, game and cheese

75cl

53.00

Syrah du Valais AOC, Barrique, 21

Adrian & Diego Mathier AG, Nouveau Salquenen AG

Syrah, lamb and beef, game and cheese, mushroom dishes

75cl

59.00

Cabernet Sauvignon du Valais AOC, Barrique, 21

Adrian & Diego Mathier Nouveau Salquenen AG

Cabernet Sauvignon, beef, lamb, game

75cl

59.00

“Optimo” Assemblage Rouge du Valais, Barrique AOC, 21/22

Adrian & Diego Mathier Nouveau Salquenen AG

Diolinnoir, Gamaret, Cabernet Sauvignon and Syrah, beef, lamb, game

75cl

59.00

150cl

115.00

Exclusive in the Q

### Waadt

“Cuvée Jean-Jacques” Saint-Saphorin Rouge, 19/20

Lavaux AOC, Weinhaus Obrist, Vevey

Pinot Noir, Gamaret, Gamay, Garanoir, roast beef, veal, mushroom dishes

75cl

49.00

### Neuenburg

„Mosaïque Gamaret, Pinot Noir, Garanoir AOC, 21

Neuchâtel, Domaine du Château d’Auvernier

Gamaret, Pinot Noir, Garanoir, game, beef, cheese

75cl

49.00

### Schaffhausen

„Aagne“ Pinot Noir Barrique, 20/21

Stefan Gysel Weinbau, Hallau

Pinot Noir, rich dishes, poultry or game, cheese

75cl

49.00

## Zurich

Cuvée „Schwarzer König“, 19/20  
Weingut Schwarz, Freienstein 75cl 53.00  
Syrah, Merlot, Dornfelder, **beef, lamb, cheese**

Freiensteiner „Bastard“ Malbec AOC, 20/21  
Weingut Andreas Schwarz, Freienstein 75cl 59.00  
Malbec, **beef, lamb, cheese**

Zweigelt Schweizer Landwein, 20/21  
Weingut Peter Gehring, Freienstein 75cl 53.00  
Zweigelt, **game, risotto, cheese, pasta dishes,**

## Baselland

«Siebe Dupf» Barrique, 19/20  
Siebe Dupf Kellerei AG, Liestal 75cl 53.00  
Pinot Noir, **Beef and veal, grills, roast pork, aperitif platter**

Baselbieter «Merlot» Barrique 22  
Siebe Dupf Kellerei AG, Liestal 75cl 69.00  
Merlot, **Red meat, risotto, ravioli, pasta dishes**

## Grison

Malanser Pinot Noir Prezios Barrique AOC, 21/22  
Ueli & Jürg Liesch, Weingut Treib, Malans 75cl 59.00  
Pinot Noir, **Dishes with red meat, game and cheese variations**

„Kruog“ Pinot Noir Barrique Fläsch AOC, 20/21  
Thomas Marugg, Grison 75cl 75.00  
Pinot Noir, **roasts, game, all kind of meat dishes, cheese**

## Ticino

“Picchio Rosso” Merlot del Ticino DOC  
Fratelli Matasci SA, Tenero 50cl 25.00  
Merlot, **aperitif, fish, with meat, light cheese**

Dogaia “Rosso del Ticino” Barrique DOC, 19/21  
Guido Brivio Vini SA, Mendrisio 75cl 55.00  
Gamaret, Merlot, **red meat, risotto, ravioli, pasta dishes**

«Baiocco» Merlot del Ticino DOC, 20/21  
I Vini di Guido Brivio SA, Mendrisio 75cl 53.00  
Merlot, **read meat, risotto, ravioli, pasta dishes**

“Roserosse” Rosso della Svizzera Italiana IGT, 19/20  
Fratelli Matasci SA, Tenero 75cl 53.00  
Merlot, Petit Verdot, Cabernet Franc, **red meat, risotto, ravioli**

„Gaggiole“ Merlot del Ticino DOC Barrique, 15/20  
Fratelli Matasci SA, Tenero 75cl 75.00  
Merlot, **red meat, risotto, ravioli, pasta dish**

*One should offer the body something good  
so that the soul desire to dwell in it.*

## Spirits

Williams	Studer & Co AG Escholzmatt	41%	2cl	8.50
Cherry	Studer & Co AG Escholzmatt	41%	2cl	8.50
Plum	Studer & Co AG Escholzmatt	40%	2cl	8.50
Apricote	Barrique / A. & D. Mathier, Salgesch	40%	2cl	8.50
Old plum	Barrique / A. & D. Mathier, Salgesch	40%	2cl	8.50
Heuschnaps		25%	2cl	8.50
Pastis		45%	2cl	8.50
Appenzeller		29%	2cl	8.50
Ramazotti		30%	2cl	8.50
Calvados	AC15 ans d'Age Château du Breuil en Auge	41%	2cl	8.50
Cognac	Remy Martin	40%	2cl	8.50
Grappa	Grappa di Brunello	43%	2cl	8.50
Grappa	Grappa Bianca di Ruché "Notu" Cantina Sant' Agata Scurzolengo	42%	2cl	8.50
Grappa	Grappa di Amarone	42%	2cl	8.50
Whisky	Swiss Highland single malt Whisky Rugen Distillery, Interlaken	46%	2cl	10.00
Whisky Liqueur	Swiss Highland single malt Whisky Rugen Distillery, Interlaken	27%	2cl	8.50
Fernet Branca	Fratelli Branca Destillerie	39%	2cl	8.50

## Mineral Water

Mineral water «Valser» open bar, (sparkling)	70cl	7.50
	50cl	5.50
	30cl	4.00
Burgseeli water (tap water, free to refill)	70cl	3.00
Homemade Iced Tea	30cl	4.00
	50cl	5.00
Apple Spritzer, Coca Cola, Cola Zero, Rivella red, Rivella blue		
Fanta Orange, Sprite	33cl	4.50
Schweppes Tonic, Schweppes Bitter Lemon	20cl	4.50
"Beckenrieder" apple cider, with alcohol 4.5%	49cl	5.80
„Schützengold“ apple wine, without alcohol	49cl	5.80

## Pure Nature....

### .... Syrup from Bern ...

Alpine herbs / Better than Punch / Flowers / Strawberry / Golden Melissa / Raspberry Elderflower / Ginger Apple / Orange Blossom / Across Country Quince / Rhubarb / Woodruff / Lemon Balm / Plum	30cl	4.50
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## Hot Beverage

Coffee, Espresso	4.50
Milk coffee	4.80
Hot milk	4.50
Hot chocolate or Ovomaltine, hot or cold	4.50
Latte macchiato / Cappuccino, in a glass with milk foam	5.50

## Our Teas

Assam Halmari	Strong black tea, from the best tea gardens of India	4.80
Earl Grey	Black tea with essential oil of bergamot	4.80
Sencha Yamato	Japanese green tea from the spring harvest	4.80
Verbena tea	Verbena tea, a classic for every moment	4.80
Mentha du Maroc	Traditional mint from North Africa, hand-picked	4.80
Melange Rouge	Herbal mixture of pepper and apple mint, combines the acidity of the carcade	4.80
Berner Rose	Fruit and herbal tea, a composition from Bernese farm gardens	4.80
Edelweiss	Mixture of Swiss Alpine herbs with lemon thyme, Edelweiss flower, marjoram	4.80
Ginger Lemon	Successful combination of lemon grass, hot ginger and apple pieces	4.80
Indian Chai	Indian black tea with spices like cardamom, coriander, pepper and cinnamon	4.80

## Our House Coffees (containing alcohol)

Coffee with Schnapps	6.50
Coffee with Baileys liquor and whipped cream	8.50
Coffee with hay Schnaps and whipped cream	8.50

## Hot Punch 100% Nature!

Across country	
Better than Punch	
Apple ginger	
Orange Blossom	
Woodruff	4.80

## Cottage tea with alcohol

Herbal tea with apple-ginger syrup and hay Schnaps	6.50
Hot Rum Punch with Orange	6.50

## Our Beer from Interlaken

Open bar light or mixed with mineral water	Rugenbräu	30cl	4.20
“Humpen” Open bar light or mixed with mineral water	Rugenbräu	50cl	5.50
Lager blonde	Rugenbräu	50cl	5.80
Rugenbräu non-alcoholic	Rugenbräu	33cl	4.50



bottle 33cl  
5.50

Passion from beer,

Passion from here!

*Sarine Pale Ale* 33cl / 5.3 vol.%

**The hops from the Saanenland and Pays-d'Enhaut**

The hops gives the slightly fruity pale ale a complex citrus flavour.

*Märzen* 33cl / 5.0 vol.%

**The naturally cloudy beer for gourmets**

Amber-coloured Märzenbier, brewed with Munich malt and selected caramel malts. The slightly sweet beer is harmoniously rounded off with the flavour hops Amarillo and Hallertau Tradition flavour hops.

*Bergweizen* 33cl / 5.8 vol.%

**The naturally cloudy beer for connoisseurs**

The naturally cloudy wheat beer from the Simmental is a tasty, tangy beer speciality with the typical wheat beer aromas. The full-bodied, golden yellow beer impresses with a firm head.

*Mango Mountain Wheat Ale* 33cl / 5.5 vol.%

**The naturally cloudy beer for island maturity**

Fruity golden wheat ale with mango. The Wheat Ale is characterised by a light bitterness and a refreshing mango flavour that transports you straight to the island.

*Red Ale* 33cl / 5.0 vol.%

**The naturally cloudy beer for the discerning**

Refreshing light red ale with a noticeable malt body. A balanced beer with a malt blend based on a Canadian recipe, refined with an American ale yeast.

**For the protection of minors:**

The law forbids the sale of wine, beer and cider to anyone under the age of 16, spirits, aperitifs and alcopops to under 18s.

Our prices are in Swiss Francs including 8.1 % value added tax.