

DELI FOOD

APERERO & SNACKS

Nachos with cheese CHF 8.50
Guacamole or BBQ-sauce or sour cream

Chili con Carne with bread  CHF 14.50

Bread plate  CHF 10.00
Sausage & cheese cold cut-out | garnished | bread

Flammkuchen

Alsation art | bacon (DE) | onion | crème fraîche CHF 14.50

Vegan | peppers | mushrooms | spring onions | soy- crème CHF 12.50

Mediterranean | tomatoe | olives | feta | arugula | crème fraîche CHF 14.50

Rösti

Valais Rösti | tomato | raclette cheese CHF 16.00

Bacon Rösti | bacon | fried egg CHF 16.00

Pinsa Italy

Pinsa prosciutto crudo CHF 19.00

Tomato sauce | mozzarella | raw ham (CH) | arugula

Pinsa salmone CHF 19.00

Tomato sauce | mozzarella | salmon (NO) | arugula

Pinsa vegano (v) CHF 17.00

Tomato sauce | vegan cheese | peppers | mushrooms | arugula

CHEESE FONDUE for 2 people  per person/ CHF 32.50


Takes 30 minutes


Salad bowl & pickled vegetables

vegan cheese fondue on request

SALAD & SOUP

SOUP  CHF 9.50
Barley soup (**vegetarian**)

Mixed salad bowl  CHF 9.50
Lettuce- & marinated salads | Bread

Mixed salad bowl with chicken breast (CH)  CHF 19.50
Lettuce- & marinated salads | sliced chicken breast | bread

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BURGER FROM LAVAGRILL

Hamburger  **CHF 22.00**


100% beef burger (CH) | sesame bun
caramelized onions | homemade burger sauce | tomatoes | fries

Cheeseburger  **CHF 24.00**

100% Beef patty (CH) | sesame bun | caramelized onions
homemade burger sauce | tomatoes | bacon | Gruyère cheese | fries

Meatlover Hamburger  **CHF 27.00**

240gr 100% beef burger (CH) | sesame bun
caramelized onions | homemade burger sauce | tomatoes | fries
with Gruyère cheese as a cheeseburger **+ CHF 2.50**

Veganer Burger  **CHF 29.00**

Beetroot patty | sesame Bun (V) | caramelized onions
homemade burger sauce | tomatoes | fries

PASTA & GNOCCHI

CHF 19.50

Pasta to choose

Tagliatelle or penne (v)

Sauce to choose

Pesto | bolognese (CH) | tomatoesauce (v)

Polenta Gnocchi (v)

Young spinach leaves | onions | arugula | Pesto

BIG BITES

OLMA Veal sausage (CH)  **CHF 19.50**

Rösti and onion sauce

King prawn skewer (VN) **CHF 34.00**

Herbal baguette | salad bowl

Entrecôte (CH)  **CHF 45.00**

Café de paris butter | 1x side dish

Veal Cordon Bleu (CH)  **CHF 42.00**

Gruyère | farmer's ham | lemon slice | 1 x side dish

Mixed grill skewer  **CHF 36.00**

Lamb (NZL) | Chicken (CH) | Beef (CH) | Cipolatta (CH)

Onions | peppers | 1 x side dish

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Dessert & Coffee

Schilk`s Shakes

All shakes are made with milk, cream and honey
Strawberry / Vanilla / Chocolate oder Banana

CHF 9.50

Crazy Monkey Sundae

Juicy banana cake | caramelized bananas | chocolate sauce
vanilla ice cream spaghetti`s | homemade banana grenola |
whipped cream

CHF 14.50

Cake in a bowl

Scoop of Mövenpick ice cream

CHF 4.50
+ CHF 2.50

M Ö V E N P I C K®

THE ART OF SWISS ICE CREAM

We are happy to hand you our mövenpick glace card

HOT DRINKS

Coffee & Tea

Coffee	CHF 4.90
Espresso	CHF 4.90
Espresso double	CHF 5.50
Cappuccino	CHF 4.90
Milk coffee	CHF 4.90
Latte Macchiato	CHF 6.00
Grappa Coretto	CHF 8.50
Caotina Choloate – <i>Hot & Cold</i> 	CHF 4.90

Freshly prepared teas

Ginger - lemon tea freshly prepared
Peppermint tea freshly prepared

CHF 6.00

Eilles Tea

Vervenia organic | Green tea aisa | Camomile tea
Peppermint | Darjeeling Royal | Fruit tea natural organic

CHF 4.90

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Aperitif Drinks

Wine spritzer sweet / sour

Wine | lemonade / Soda | orange / lemon

CHF 11.00

Martini Fiero & Tonic

Martini Fiero Vermouth | Fever Tree Indian Tonic | Orange

CHF 12.00

Negroni

Bombay Gin | Campari | Jstotta Rosso | berries

CHF 12.00

Hugo

prosecco | elder | Soda | mint | lime

CHF 12.00

Aperol Spritz

prosecco | aperol | soda | orange

CHF 12.00

Cocktails

Caipirinha

Cachaça 51 | lime | sugar

CHF 15.00

Moscow Mule

42 Below wodka | lime | cucumber | Fever tree ginger beer

CHF 15.00

London Buck

Bombay Gin | lime | Fever tree ginger beer

CHF 15.00

Dark and Stormy

Bacardi añejo 4 | lime | Fever tree ginger beer

CHF 15.00

Mojito

Bacardi Carta Blanca | mint | lime | sugar | Soda

CHF 16.00

Mezcal Old Fashioned

Tribute Mezcal | Bulleit Bourbon | Angostura bitter | sugar

CHF 16.00

Cocktails non alcoholic

Ipanema

Limette | Zucker | Fever Tree Ginger-Ale

CHF 10.00

Vibrante & Tonic

Martini Vibrante | Fever Tree indian tonic | orange

CHF 11.00

Florale & Tonic

Martini Fiero Floreale | Fever Tree indian tonic | orange

CHF 11.00

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GIN

4cl

Bombay Sapphire	CHF 11.00
Tanqueray	CHF 11.00
Bosford Rosé Gin	CHF 11.00
Hendrick's	CHF 14.00
The Botanist	CHF 15.00
Turicum	CHF 15.00
Monkey 47	CHF 16.00
Gin Mare	CHF 16.00
Le Tribute	CHF 16.00
Swiss Crystal Gin	CHF 17.00
Gin Sul	CHF 18.00

WODKA

4cl

42 Below	CHF 11.00
Grey Goose	CHF 15.00

RUM & CACHAÇA

4cl

Bacardi Carta Blanca	CHF 11.00
Leblon Cachaça	CHF 11.00
Bacardi Añejo 4	CHF 14.00
Ron Plantation XO 20th Anniversary	CHF 16.00
Pyrat XO	CHF 16.00
Diplomatico Reserva Exclusiva	CHF 16.00

GRAPPA

4cl

Nonino Chardonnay	CHF 14.00
Nonino Merlot	CHF 14.00

WHISKY

4cl

Bulleit Bourbon	CHF 11.00
Laphroaig 10 Years	CHF 16.00
Talisker 10 Years	CHF 16.00
Lagavulin Distillers Edition	CHF 18.00
The Macallen Double Cask 12y	CHF 18.00

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BITTER & VERMOUTH

	4cl
Campari	CHF 8.00
Appenzeller Bitter	CHF 8.00
Braulio	CHF 8.00
Averna	CHF 8.00
Ramazotti	CHF 8.00
Jsotta bianco rosso	CHF 8.00
Martini bianco rosso	CHF 8.00
Pimm's No1	CHF 8.00

FRUCHTBRAND

	4cl
Landtwing Kirsch	CHF 11.00
Williams La Valadière Poire William Suisse	CHF 11.00
Morin Vielle Prune	CHF 11.00
Abricot La Valadière	CHF 11.00

TEQUILA & MEZCAL

	4cl
Cazadores Blanco	CHF 11.00
Cazadores Reposado	CHF 11.00
Tribute Mezcal	CHF 14.00

LIKÖR

	4cl
Baileys	CHF 8.00
Lillet blanc	CHF 8.00
Casoni Amaretto	CHF 8.00
St. Germain	CHF 14.00
Chartreuse Verte	CHF 14.00

BEER

Draft

Eichhof Lager 0,3l	CHF 6.00
Eichhof Lager 0,5l	CHF 7.50
Ittinger Amber 0,3l	CHF 6.00
Ittinger Amber 0,4l	CHF 7.00
Panaché 0,3l / 0,5l	CHF 6.00 / CHF 7.50

Bottled beer

Paulaner wheat beer 0,5l	CHF 8.50
Paulaner non alcoholic 0,5l	CHF 8.50
Birra Moretti L'autentica 0,3l	CHF 6.50
Eichhof Lager non alcoholic 0,3l	CHF 6.00
Calanda Glatsch flip-top bottle 0,4l	CHF 8.00

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REFRESHMENTS

Sodas 0.33 l

Coca-Cola Coca-Cola Zero	CHF 5.50
Fanta Sprite	CHF 5.50
Fusetea <i>Peach Hibiscus</i> <i>Lemon Lemongras</i>	CHF 5.50
Rivella <i>rot</i> <i>blau</i>	CHF 5.50
Lemonaid <i>Blutorange</i> <i>Limette</i> <i>Maracuja</i>	CHF 5.50

Fever Tree Indian Tonic 20cl	CHF 6.00
Fever Tree Ginger Beer 20cl	CHF 6.00
Fever Tree Mediterranean Tonic 20cl	CHF 6.00
Fever Tree Sicilian Bitter Lemon 20cl	CHF 6.00
Fever Tree Ginger Ale 20cl	CHF 6.00

Juice 0.2 l

Ramseier <i>pineapple juice</i> <i>Orange juice</i> <i>Sweet cider</i>	CHF 5.50
Granini peach juice	CHF 5.50
Passion fruit juice	CHF 5.50
Cranberry juice	CHF 5.50
Freshly squeezed orange juice	CHF 7.50

Soft drinks and juices as an additive CHF 3.00

Fever Tree as an addition CHF 4.00

Le Tribute Tonic as an additive CHF 5.00

Mineral water

Henniez blue 50 cl	CHF 6.50
Henniez blue 100 cl	CHF 8.50
Henniez green 50 cl	CHF 6.50
Henniez green 100 cl	CHF 8.50

SPARKLING WINE

1dl

Bottle

France

Canard-Duchêne Cuvée Léonie Brut Vegan



Champagner | Pinot Noir | Pinot Meunier | Chardonnay

CHF 80.00

Italy

Asolo Brut

DOCG Prosecco | Asolo | Superiore

CHF 10,00

CHF 65.00

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WEIN

WHITEWINE

Switzerland

Cuvée blanche

AOC Pinot Noir - Chardonnay | Graubünden | Salenegg

1dl

Flasche

CHF 58.00

Bianco del Ticino

DOC | Brivio | Chardonnay | Semillon | Pinot Noir

Sauvignon Blanc | Viognier

CHF 12,50

CHF 80.00

Petite Arvine de Fully

AOC Domaine les Seilles | Domaines Rouvinez | Wallis

CHF 13.50

CHF 105.00

Nobler Weisser

AOC Zürich | Riesling – Silvaner | Neftenbach

Weingut Nadine Saxer

CHF 12.50

CHF 80.00

Italy

Venezia Giulia

IGT Sauvignon Blanc | Friaul | Di Leonardo

CHF 7,00

CHF 45.00

Pinot Grigio

DOP Pinot Grigio | Veneto | Giacomo Montesor

CHF 9,50

CHF 65.00

Germany

Riesling **Vegan Biodynamisch**



Qvinterra BIO Kühling – Gillot

CHF 65.00

Austria

Grüner Veltliner Kamptal **Vegan**



DAC Grüner Veltliner | Langenlois | Rudolf Rabl

CHF 9,00

CHF 60.00

Grauburgunder Rieglbauer

DAC Südsteiermark | Gamlitz | Weingut Muster

CHF 105.00

France

Sancerre

Loire | Sancerre | La Poussie, Château du Nozet,

CHF 80.00

Spain

Rueda

DO Verdejo | Lias Fincas | Tresolmos | Graciarevalo

CHF 7,00

CHF 45.00

USA

Hess Monterey

Chardonnay | Nappa Valley | California

CHF 65.00

ROSÉ

France

L'Escarelle June 21 Rosé

IGP Méditerranée | Cinsault, Grenache, Syrah






Château de l'Escarelle

CHF 9.00

CHF 60.00

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REDWINE

<i>Switzerland</i> Merlot Ticino DOC Merlot Pra Rosso Brivio	1dl CHF 12,50	Flasche CHF 80.00
Malanser Classic BIO  AOC Blauburgunder Graubünden Peter Wegelin		CHF 72,00
Nez Noir BIO  AOC Valais Merlot, Syrah, Gamaret Domaines Rouvinez		CHF 90.00
Nobler Blauer AOC Zürich Pinot Noir, Auslese Neftenbach Weingut Nadine Saxer	CHF 13.50	CHF 95.00
Merlot Ticino Vegan  DOC Merlot Giornico Oro Gialdi SA		CHF 105.00
<i>Austria</i> Blauer Zweigelt Vegan  Blauer Zweigelt Heide Rudolf Rabl	CHF 11,00	CHF 75.00
Pannobile 60 % Zweigelt, 30 % Blaufränkisch, 10 % St. Laurent Burgenland - Heideboden Leitner		CHF 130.00
<i>Italy</i> Montesor Valpolicella Ripasso DOP Corvina Rondinella Molinara Capitel della Crosara	CHF 12.50	CHF 85.00
Valpolicella Amarone DOCG Amarone Satinata Montesor 70 % Corvina, 20 % Rondinella, Molinara 10%		CHF 120.00
<i>France</i> Côtes de Bourg AOP Bordeaux Château Puybarbe Merlot, Cabernet Sauvignon, Malbec, Cabernet Franc		CHF 115.00
<i>Spain</i> Rioja Crianza DOCa Tempranillo Tierras y Viñas	CHF 9.50	CHF 65.00
Ribera del Duero DO Tempranillo Viñedos Alonso del Yerro		CHF 89,00
<i>Portugal</i> Douro Altano BIO  DOC Nacional Franca Tinta Barroca Tinta Roritz	CHF 10.50	CHF 70.00
<i>Chile</i> Viña Pérez Cruz D:O: Carménère Syrah Valle del Maipo		CHF 65.00

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Breakfast:

Monday to Friday 6:30am to 10:00am

Saturday 6:30am to 11:00 am

Sunday 6:30am to 12:00 pm

City Lunch:

Monday to Friday 11:30am to 2:00pm

Bar & DELI Restaurant:

Monday to Sunday 3:00pm to 12:00 am / the kitchen is open until 10pm



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