
WILLKOMMEN – WELCOME

Liebe Gäste,

Der Name barfly'z leitet sich von den ‚Barflies‘ ab,
einer Gesellschaft, welche 1924 in der Harrys New York Bar in Paris
gegründet wurde. Diese vielbereisten Herren,
die sich dem stilvollen Alkoholgenuss verschrieben,
waren die Ersten, welche Cocktailrezepte um den Globus trugen.
Im gleichen Sinne sammeln die Zürcher Barfliegen seit über einer
Dekade Ingredienzen und Rezepte aus aller Welt. Sie mixen sowohl
internationale Klassiker als auch ausgefallene Eigenkreationen.

Falls Ihr Euren Lieblingscocktail nicht auf der Karte findet,
wendet Euch bitte an Euren Barkeeper. Gerne erfüllt er Eure Wünsche.

Geniesst Euren entspannten Abend
Euer barfly'z Team

Dear Guest,

The name barfly'z is inspired by the ‚barflies‘, a member club founded
in 1924 at Harrys New York Bar in Paris.
The well-seasoned travellers with refined taste, were the first to
carry Cocktail recipes around the globe.
For more than a decade, the like-minded Zurich barflies collect
ingredients and recipes from all over the world. They mix
international classics and their own unusual creations.

If you don't find your favorite Cocktail on our Menu,
please don't hesitate to ask your bartender for it.
He will be pleased to mix it for you.

Enjoy your laidback evening
Your barfly'z Team



KOMPOSTIERBARE BIO-RÖHRLI

Wir verwenden
umweltschonende Strohhalme aus Bio Kunststoff.
Unserer Röhrli werden nachhaltig und erdölfrei auf Basis von Stärke
hergestellt. Diese wird mit Hilfe von Milchsäurebakterien fermentiert.
Daraus entsteht der Bio Kunststoff PLA, welcher vollständig
abbaubar ist.

COMPOSTABLE BIO-STRAWS

We use environmentally friendly drinking straws made of Bio plastic.
Our straws are produced sustainable on the base of starch and
fermented with lactic acid bacteria.
This Bio plastic PLA is entirely decomposable.



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WEDNESDAY SPECIAL

THE

MOSCOW MULE

SINCE BARFLY'Z COCKTAILBAR 2007

Jeden Mittwoch für 9.-



Moscow Mule

Vodka, Lime Juice, Ginger Beer



Hibiscus Mule

Vodka, Hibiscus Syrup, Lime Juice, Ginger Beer



Raspberry Mule

Vodka, Raspberry Purée, Lime Juice, Ginger Beer



Pop-Corn Mule

MONKEY SHOULDER

Whisky, Pop-Corn Syrup, Lime Juice, Ginger Beer

Mules sind an allen anderen Tagen für Fr. 14.- erhältlich.
Mules are available on all other days for Fr. 14.-.



FINGERFOOD

BÜNDNERTELLER - MEAT PLATTER

Trockenfleisch mit Brot - dried meat with bread

Fr. 22.-

BÜNDNERTELLER MIT KÄSE - MEAT PLATTER WITH CHEESE

Trockenfleisch mit Käse und Brot - dried meat with cheese and bread

Fr. 27.-

KÄSETELLER - CHEESE PLATTER

serviert mit Brot - served with bread

Fr. 18.-

HUMMUS

serviert mit Pita Brot - served with Pita bread

Fr. 14.-

TORTILLA CHIPS

mit Guacamole und Tomaten Salsa -

with Guacamole and Tomato Salsa

Fr. 11.-

TATAR

serviert mit Toast und Butter - served with Toast and Butter

Fr. 24.-

HAUSGEMACHTER KUCHEN - HOMEMADE CAKE

Fr. 6.-



CONTEMPORARY



GIN BASIL SMASH

Tanqueray Gin, Basil Leaves,
Sugar Syrup, Lemon Juice.

Fr. 14.-

- 2008 Jörg Meyer, Hamburg -



PORNSTAR MARTINI

Stolichnaya Vanilla Vodka, Passion Fruit Purée,
Vanilla Extract, Sugar Syrup, Lemon Juice.
Served with a shot of Prosecco.

Fr. 14.-

- 2001 Douglas Ankras, London -



PENICILLIN

Lagavullin 16 years Single Malt Whisky,
Monkey Shoulder Whisky, Domaine de Canton Ginger Liqueur,
Fresh Ginger, Sugar Syrup, Lemon Juice

Fr. 16.-

- 2007 Sam Ross, New York -



CONTEMPORARY



PAPER PLANE

Bulleit Bourbon Whiskey, Amaro Nonino,
Apérol, Lemon Juice.

Fr. 14.-

- 2007 Sam Ross, Chicago -



TOMMY'S MARGARITA

Tequila El Jimador Silver,
Agave Syrup, Lime Juice.

Fr. 14.-

- 1990 Julio Bermejo, San Francisco -



ESPRESSO MARTINI

Stolichnaya Vodka, Borghetti Espresso
Liqueur, Espresso, Sugar Syrup.

Fr. 14.-

- 1984 Dick Bradsell, London -



TWISTED



BUTTERFLY'Z AVIATION

Tanqueray Gin, Maraschino Luxardo, Violette Liqueur,
Lemon Juice, Sugar Syrup,
Butterfly Pea Flower Ice Ball.

Fr. 14.-

- 1930 Harry Cradock, London -
„Aviation" twisted by Barfly'z.



THE WHITE OAXACAN

Mezcal Buen Suceso, Kahlua Coffee Liqueur, Amaretto,
Homemade White Chocolate-Hazelnut Foam.

Fr. 14.-

- 1949 Gustave Tops, Brussels -
„White Russian" twisted by Barfly'z.



JAPANESE NEGRONI

Sake Nihonshu Bijito, Rutte Celery Gin,
Antica Formula Vermouth, Campari, Celery Bitter.
Smoked with oak wood.

Fr. 16.-

- 1919 Fosco Scarelli, Florence -
„Negroni" twisted by Barfly'z.



TWISTED



RHABARBER PALOMA

Tequila El Jimador Silver, Rhabarber Liqueur,
Agave Syrup, Lime Juice, Three Cents Grapefruit Soda.

Fr. 14.-

- around 1960, Don Javier Delgado Corona, Mexico -
„Paloma" twisted by Barfly'z.



BANHATTAN

Dry Banana infused Diplomatico Mantuano Rum.
Martini Rubino, Amaro Nonino, Angostura Bitter, Chocolate Bitter.

Fr. 16.-

- 1874, Manhattan Club, New York -
„Manhattan" twisted by Barfly'z.



THE MEZCAL LAST WORD

Mezcal Buen Suceso, Green Chartreuse, Maraschino Luxardo,
Lime and Lemon Juice, Agave Syrup.

Fr. 16.-

- 1916, Detroit Athletic Club, Detroit -
„The Last Word" twisted by Unknown.



SIGNATURE



GREEN ODYSSEY

Skinos Mastiha, Domaine de Canton Ginger Liqueur,
Basil Leaves, Ginger, Lemon Juice, Soda, Egg White.

Fr. 14.-

- 2019 Barfly'z, Zürich -



LEMON MERINGUE

Vodka Citrus, Limoncello, Licor 43,
Lemon Juice, Sugar Syrup, Egg White, Vanilla Extract.

Fr. 14.-

- 2016 Barfly'z, Zürich -



PRIMAVERA

Tanqueray Gin, Italicus Bergamot Liqueur, Mandarine Napo-
leon, Sugar, Lime Juice, Verveine Extract, Cucumber Bitter.

Fr. 14.-

- 2019 Barfly'z, Zürich -



SIGNATURE



UNDER THE RAINBOW

Tanqueray Gin, Ginger Bitter, Homemade Hibiscus Syrup,
Lemon Juice, Homemade Butterfly Pea Flower Soda.

Fr. 14.-

- 2018 Barfly'z, Zürich -



PARSLEY SNAP

Skinos Mastiha, Pisco Aba, Italicus Bergamot Liqueur,
Lemon Juice, Parsley.

Fr. 14.-

- 2019 Barfly'z, Zürich -



REMEMBER THE THYM

Skinos Mastiha, Punt e mes Sweet Vermouth,
Bigallet Thyme Liqueur, Lemon Juice, Tomato Marmelade.

Fr. 16.-

- 2019 Barfly'z, Zürich -



VINTAGE



CORPSE REVIVER NR.2

Tanqueray Gin, Lillet Blanc, Cointreau,
Absinthe, Lemon Juice.

Fr. 14.-

- 1930 Harry Craddock, Savoy Cocktail Book -



CLOVER CLUB

Brockmans Gin, Homemade Raspberry Purée,
Sugar Syrup, Lemon Juice, Egg White.

Fr. 16.-

- 1896 Mary R. Deacon, Philadelphia -



VIEUX CARRE

Camus VS Cognac, Bulleit Rye Whiskey,
Punt e mes Sweet Vermouth, Dom Bénédictine,
Peychaud's Bitter, Angostura Bitter.

Fr. 16.-

- 1937 Walter Bergeron, New Orleans -



VINTAGE



MILLIONAIRE

Sailor Jerry Spiced Rum, Hayman's Sloe Gin,
Bols Apricot Brandy, Grenadine Syrup, Lime Juice.

Fr. 14.-

- 1930 Harry Cradock, London -



BOULEVARDIER

Bulleit Bourbon, Antica Formula Vermouth
Gran Classico, Orange Bitter.

Fr. 16.-

- 1927 Harry Mc Elhone, Paris -



BROOKLYN BARREL AGED

Rittenhouse 100 proof Rye Whiskey, Noilly Prat Dry Vermouth,
Amer Picon, Maraschino Luxardo.
Aged 30 Days in a Oak Barrel.

Fr. 16.-

- 1908 Jacob Grohusko, New York -



SELECTION



MATE SPLASH

Stolichnaya Vodka, Homemade Honey Syrup,
Lime Juice, Fresh Mint, Lori's Maté Soda.

Fr. 14.-

- 2019 Barfly'z, Zürich -



SHANGHAI GIN COCKTAIL

Tanqueray Gin, Dom Bénédictine,
Chartreuse jaune, Lemon Juice.

Fr. 14.-

- The Slanted Door, San Francisco -



SLOE GIN FIZZ

Hayman's Sloe Gin, Sugar Syrup,
Lemon Juice, Egg White, Soda.

Fr. 14.-

- 1903 Unknown, USA -



SELECTION



SOUTHSIDE

Rutte Celery Gin, Mint Leaves, Lime Juice, Sugar Syrup.

Fr. 14.-

- 2015 Barfly'z, Zürich -



FRESH APPLE MARTINI

Stolichnaya Vodka, Bols Sour Apple,
Fresh Granny Smith Apple, Sugar Syrup, Lemon Juice.

Fr. 14.-

- 2011 Barfly'z, Zürich -



NEW YORK SOUR

Bulleit Bourbon, Tempranillo Red Wine,
Lemon Juice, Caster Sugar, Egg White.

Fr. 14.-

- Around 1880, Chicago -



EXOTIC



DARK 'N STORMY

Gosling's Black Seal Rum, Lime Juice,
Ginger Beer.

Fr. 14.-

- 1919 Unknown, Bermuda -



MAI TAI

Bacardi Carta blanca Rum, Bacardi Anjeo Cuatro Rum,
Gosling's Black Seal Rum, Cointreau,
Bols Apricot Brandy, Orgeat Syrup, Lime Juice.

Fr. 14.-

- 1938 Jules Bergeron, San Francisco -



LOUISIANA SWIZZLE

Bacardi Anjeo Cuatro Rum, Golden Falernum,
Angostura Bitter, Homemade Roasted Pineapple Syrup,
Lemon- and Lime Juice.

Fr. 14.-

- 2018 Brick, Zürich -



EXOTIC



DON THE BEACHCOMBER ZOMBIE

Homemade Mixed Rum, Maraschino Luxardo, Absinthe,
Golden Falernum, Angostura Bitter, Grenadine Syrup,
Lime Juice, Grapefruit Juice, Pineapple Juice.

Fr. 16.-

- 1934 Don The Beachcomber, Los Angeles -



TONKA COLADA

Tonka Beans Infused Diplomatico Planas, Kalani Coco Liqueur,
Coconut Cream, Pineapple Juice.

Fr. 14.-

- 2019 Barfly'z, Zürich -



GUANABANANA

Tequila El Jimador Silver, Mezcal Buen Suceso,
Huana Guanabana Liqueur, Bols Banana Liqueur,
Chocolate Bitter, Agave Syrup, Passion Fruit Purée, Lime Juice.

Fr. 14.-

- 2018 Barfly'z, Zürich -



BUBBLY



BERGAMOT SPRITZ

Italicus Rosolio di Bergamotto,
A Hint of Suze, Prosecco.

Fr. 14.-

- 2018 Barfly'z, Zürich -



THE QUEEN BEES

Tanqueray Gin, Prosecco, Homemade Honey Syrup,
Lemon Juice, Egg White, Bee Pollen.

Fr. 14.-

- 2019 Barfly'z, Zürich -



HIBISCUS ROYAL

Lillet Rosé, Prosecco,
Hibiscus Syrup, Lemon Juice, Egg White.

Fr. 14.-

- 2018 Barfly'z, Zürich -



BUBBLY



VENETIAN PIMM'S

Pimm's Nr. 1, Grand Marnier,
Prosecco.

Fr. 14.-

- 1825 James Pimm, London. -



BELLINI

Prosecco,
Bols Peach Liqueur, Peach Purée.

Fr. 14.-

- 1948 Giuseppe Cipriani, Venice -



NEGRONI SBAGLIATO

Campari, Punte e Mes,
Prosecco.

Fr. 14.-

- 1972 Mirko Stocchetto, Milan -



FLASHBACK



CB SPECIAL

Vodka Stolichnaya, Melon Liqueur, Maracuja Syrup,
Lemon Juice, Pineapple Juice, Prosecco.

Fr. 14.-

- 2007 Barfly'z, Zürich -



MOJITO AL FUEGO

Pisco Aba, Chili Sugar, Mint Leaves,
Lime Juice, Soda Water.

Fr. 14.-

- 2010 Barfly'z, Zürich -



SCOTTISH JULEP

Hendricks Gin, St. Germain Elderflower Liqueur, Mint Leaves,
Sugar Syrup, Lime Cordial, Cucumber, Black Pepper, Tonic Water.

Fr. 14.-

- 2014 Barfly'z, Zürich -



FLASHBACK



ALLES ROGER

Vodka Stolichnaya, Apricot Brandy, Passion Fruit Purée,
Maracuja Syrup, Grenadine Syrup, Lemon- and Orange Juice.

Fr. 14.-

- 2001 Kalkül, Zürich -



JUNKO NR. 2

Bols Genever, Kwai Feh Lychee Liqueur, Chambord Liqueur,
Prosecco, Sugar Syrup, Lemon Juice, Rose Water.

Fr. 14.-

- 2016 Barfly'z, Zürich -



ENGLISH GARDEN

Tanqueray Gin, St. Germain Elderflower Liqueur,
Cucumber Bitter, Lime Cordial, Apple Juice.

Fr. 14.-

- 2011 Barfly'z, Zürich -



MOCKTAIL



CORCOVADO

Homemade Raspberry Purée, Lime,
Brown Sugar, Ginger Beer.

Fr. 9.-

- 2015 Barfly'z, Zürich -



PASSIONATA

Passion Fruit Purée, Vanilla Extract,
Grenadine Syrup, Lemon Juice, Pineapple Juice.

Fr. 9.-

- 2018 Barfly'z, Zürich -



MATERITO

Mint Leaves, Honey Syrup,
Lime Juice, Lori's Maté Soda.

Fr. 9.-

- 2018 Barfly'z, Zürich -



MOCKTAIL



THE CAB DRIVER

Elderflower Syrup, Rose's Lime, Thomas Henry Tonic,
Apple Juice, Cucumber, Pepper.

Fr. 9.-

- 2019 Barfly'z, Zürich -



SPRINGTIME COOLER

Hibiscus Syrup, Lemon Juice, Rosemary,
3 Cent's Grapefruit Soda.

Fr. 9.-

- 2018 Barfly'z, Zürich -



SEASONAL SMOOTHIES

ask your bartender what's available

- Berry Passion - Raspberry, Blueberry, Banana
- Green Machine - Spinach, Celery, Broccoli
- Carribean Kiss - Melon, Strawberries, Mango, Lemon

Fr. 9.-



IT'S GIN O'CLOCK

	%	cl	Fr.
TANQUERAY Wedge of lime, Origin: England	43.1	4	11.-
HENDRICKS Cucumber Slice, Black Peeper, Origin: Scotland	41.4	4	15.-
HENDRICKS ORBIUM Cucumber Slice, Origin: Scotland	43.4	4	16.-
MONKEY 47 Dry Grapefruit, Origin: Germany	47	4	15.-
THE BOTANIST Rosemary and Dry Lemon, Origin: Scotland	46	4	15.-
GIN MARE Rosemary Spring and Lemon Zest, Origin: Spain	42.7	4	15.-
SIPSMITH Wedge of Lime, Origin: England	41.6	4	15.-
STAR OF BOMBAY Orange Zest and Star Anis, Origin: England	47.5	4	15.-
GENEROUS Dry Lemon and Lavender, Origin: France	44	4	14.-
DEUX FRERES Lemon Zest, Origin: Switzerland	43	4	17.-
BROCKMANS Frozen Raspberry, Origin: England	40	4	15.-

We have stated our recommended garnish underneath each Gin –
but if you fancy mixing it up, feel free to ask for an alternative garnish.



IT'S GIN O'CLOCK

	%	cl	Fr.
IRON BALL Dry Lemon, Origin: Thailand	40	4	16.-
HAYMANS OLD TOM Wedge of Lime, Origin: England	41.4	4	11.-
HAYMANS SLOE GIN Lemon Zest, Origin: England	26	4	12.-
RUTTE CELERY GIN Green Olives and Lemon Zest, Origin: Holland	43	4	15.-
THE LONDON NR 1 BLUE GIN Wedge of Lime, Origin: England	47	4	16.-
TURICUM Liquorice stick, Origin: Switzerland	41.5	4	14.-
FALCO Wedge of Passion Fruit, Origin: Switzerland	43	4	16.-
BREIL PUR Wedge of Lime, Origin: Switzerland	45	4	15.-
ROKU Fresh Ginger, Origin: Japan	43	4	17.-
CITADELLE Wedge of Lime, Origin: France	44	4	14.-
BOLS GENEVER Wedge of Lime, Origin: Holland	42	4	14.-

TONIC WATERS

als Zusatz - Mixers

THOMAS HENRY 3.-
bitter, floral, citrus.

FENTIMANS 4.-
herbal, lemongrass.

FEVER TREE 4.-
sweet, citrus, bubbly.



APERITIF - WODKA

	%	cl	Fr.
APERITIF			
Campari	23	4	7.-
Gran Classico	28	4	10.-
Martini bitter 1872	28,5	4	9.-
Martini ambrato/rubino	18	4	9.-
Aperol	11	4	7.-
Averna	29	4	7.-
Cynar	16,5	4	7.-
Ramazotti	30	4	7.-
Punt e Mes	16	4	7.-
Pastis 51	45	4	7.-
Lillet blanc	17	4	7.-
Lillet rosé	17	4	7.-
Absinth	53	4	14.-
Amaro Nonino	35	4	10.-
Amer Picon	18	4	8.-
Suze	20	4	8.-
Cocchi Americano	16,5	4	8.-
Del Professore	18	4	11.-
Antica Formula	16,5	4	11.-
WODKA			
Stolichnaya	37,5	4	11.-
Red, Citrus, vanilla			
Absolut 100	50	4	12.-
Xellent	40	4	13.-
Ciroc	40	4	14.-
Grey Goose	40	4	15.-
Belvédère unfiltered	40	4	16.-
Stolichnaya elit	40	4	17.-



TEQUILA - RUM

	%	cl	Fr.
TEQUILA			
El Jimador blanco/reposado	38	4	11.-
Patron Reposado	40	4	16.-
Dulce Vida anejo	50	4	17.-
Mezcal Buen Suceso	40	4	16.-
RUM			
Bacardi blanca/reserva	37,5	4	11.-
Bacardi anejo cuatro	40	4	12.-
Bacardi Heritage	44,5	4	14.-
Havana Club 7 years	40	4	14.-
Gosling's B.S.	40	4	12.-
Sailor Jerry Spiced	40	4	13.-
Angostura 1919	40	4	14.-
El Dorado 15 years	43	4	15.-
Diplomatico	40	4	15.-
Pyrat xo	40	4	16.-
La Mauny vsop	40	4	16.-
Plantation	40	4	16.-
Zacapa 23 years	40	4	17.-
Dictador 20	40	4	17.-
Brugal 1888	40	4	15.-
Cachaca:			
Pitù do Brasil	40	4	10.-

WHISKY

	%	cl	Fr.
Blended Scotch:			
Red Label	40	4	12.-
Black Label	40	4	14.-
Blended Malt:			
Monkey Shoulder	40	4	12.-
Single Malt:			
Laphroaig 10y	40	4	13.-
Lagavulin 16y	43	4	14.-
Glenfiddich 12y	40	4	14.-
Talisker 10y	45,8	4	14.-
Auchentoshan 12y	40	4	14.-
Oban 14y	43	4	15.-
Macallan Amber	40	4	16.-
Glenmorangie 18y	43	4	24.-
Highland Park 18y	43	4	24.-
Balvenie 14y Caribbean Cask	43	4	18.-
Canadian/Irish:			
Canadian Club	40	4	11.-
Bushmill 10 years	40	4	12.-
Bourbon/Rye:			
Jack Daniels	40	4	12.-
Bulleit Bourbon	45	4	12.-
Bulleit Rye	45	4	12.-
Woodford Reserve	43,2	4	14.-
Rittenhouse 100 proof	50	4	16.-
Blanton's	45,2	4	20.-
Hudson Baby Bourbon	46	4	20.-
Japan:			
Nikka from the Barrel	51	4	16.-
Kurayoshi Pure Malt	43	4	20.-



COGNAC – DIGESTIF

	%	cl	Fr.
COGNAC			
Rémy Martin VSOP	40	4	14.-
Rémy Martin XO	40	4	22.-
Courvoisier VSOP	40	4	14.-
Courvoisier XO	40	4	22.-
Armagnac Gensac 5 years	40	4	18.-
Brandy:			
Carlos I	38	4	14.-
Carlos I Imperial	40	4	20.-
Pisco Aba	40	4	12.-
DIGESTIF			
Grappa Paesanella	37,5	4	12.-
Grappa di Tignanello	42	4	20.-
Calvados	40	4	12.-
Vieille Prune	41	4	12.-
Quitten Humbel Nr.12	43	4	16.-
Sambuca	40	4	12.-
Jägermeister	35	4	12.-
Appenzeller	29	4	12.-
Fernet Branca	40	4	12.-
Braulio	21	4	12.-
Hierbas Tunel Reserva	28	4	12.-
Graham's Tawny Port	20	4	10.-
Sherry Tio Pepe	15	4	7.-
Offley White Port	19.5	4	7.-

LIQUEUR

	%	cl	Fr.
Amaretto	28	4	10.-
Baileys	17	4	10.-
Kalani Coconut	30	4	10.-
Pimm's	25	4	10.-
Bénédictine	40	2	6.-
Cassis L'Heritier	15	2	6.-
Cointreau	40	2	6.-
Frangelico	20	2	6.-
Galliano	30	2	6.-
Grand Marnier	40	2	6.-
Borghetti	25	2	6.-
Kahlua	20	2	6.-
Licor 43	31	2	6.-
Limoncello V. Massa	30	2	6.-
Chartreuse verte	55	2	8.-
Chartreuse jaune	40	2	8.-
Skinos Mastiha	30	2	8.-

Fragt Euren Barkeeper für die detaillierte Likör Karte.
Ask your Barkeeper for the detailed Liqueur Menu.



BEER

	cl	Fr.
Amboss Blond	33	6.-
Amboss Amber	33	7.-
Amboss Weizen	50	8.-
Zürich, Schweiz		
Asahi	33	7.-
Japan		
Red Stripe	33	7.-
Jamaica		
Fire Rock Pale Ale	35	8.-
Hawaii, USA		
Becks alkoholfrei	33	6.-
Deutschland		
Panaché	30	5.-
Panaché	50	7.-

SOFTDRINKS

	cl	Fr.
Valser	33	5.-
Valser	50	7.-
Valser Silence	33	5.-
Coca Cola	33	5.-
Coca Cola Zero	33	5.-
Gazosa 1883 limone	35	6.-
Three Cents Grapefruit Soda	20	6.-
Rivella rot/blau	33	5.-
Eistee hausgemacht	30	6.-
Thomas Henry Tonic	20	5.-
Thomas Henry Ginger Ale	20	5.-
Thomas Henry Bitter Lemon	20	5.-
Fentimans Tonic	12.5	6.-
Fever Tree Tonic	20	6.-
San Bitter	10	5.-
Shorley	33	5.-
Red Bull	25	6.-
Ginger Beer	25	5.-
Lori's Maté Soda	33	6.-
Orangensaft	25	5.-
Cranberry	25	5.-
Pink Grapefruitsaft	25	5.-
Apfelsaft	25	5.-
Ananasnektar	25	5.-
Tomatensaft	20	5.-
Zamba	25	7.-
Als Zusätze:		
Süßwasser/Fruchtsäfte		3.-
Fentimans Tonic / Fever Tree Tonic		4.-
Zamba Säfte, frisch		5.-



COFFEE – TEA

Coffee	4.-
Espresso	4.-
Espresso macchiato	4.-
Doppio	5.-
Latte macchiato	5.-
Cappucino	5.-
Iced Coffee	6.-
Black Tea:	4.-
Black Tea St. James	
Verveine Tea:	4.-
French Verveine	
Green Tea:	4.-
China Lung Ching	
Jasmin Tea:	4.-
China Chung Feng	
Mint Tea:	4.-
Fresh herbs	
Fruit Tea:	
Hawaii Zauber	4.-
Rooibos Tea:	
Südafrika Rooibos	4.-
Chai Tea:	
Indian Chai with milk and honey	5.-

OPENING HOURS – ÖFFNUNGSZEITEN

ÖFFNUNGSZEITEN

Montag – Mittwoch	8.00 – 24.00
Donnerstag	8.00 – 01.00
Freitag	8.00 – 02.00
Samstag	17.00 – 02 00
Sonntag	auf Anfrage

alle Preise inklusive 7,7% Mwst

