

Wine

By glass 1dl

Sparkling

Champagne Deutz - Brut Classic NV 13
Champagne, France | Chardonnay, Pinot Noir, Meunier

Montelliana Prosecco Extra Dry 8
Veneto, Italy | Glera

Villa Conchi (0% Alcohol) 7
Cava, Spain | Xarel-lo, Macabeo, Parellada

White

Switzerland

Fresh, fruity, crisp acidity - paired with: Light meals, Vegetables, Fish

Zürcher Riesling-Sylvaner 2025 8
Zurich | Riesling-Sylvaner

Fruity & Full-Bodied - paired with: Vegetables, Comfort food

Hansruedi Adank 2025 11
Graubünden | Pinot Blanc

International Selection

Citrus, flinty, fresh - paired with: Veal, Poultry, Fish

Sancerre La Pousse 2024 11
Loire Valley, France | Sauvignon Blanc

Clean, fruity - paired with: Fish, Seafood

ATAJ 2024 7
Piedmont, Italy | Chardonnay

Rosé

International Selection

Dry, aromatic - paired with: Seafood, Salads

M de Minuty 2024 9
Provence, France | Grenache Noir, Cinsault, Syrah

Red

Switzerland

Light, aromatic, red berry notes - paired with: Swiss cuisine

Nobler Blauer 2023 10
Zurich | Pinot Noir

Smooth, fruit-forward - paired with: Pasta, Vegetarian dishes

Riverso 2025

8

Ticino | Merlot

International Selection

Aromatic, peppery, elegant - paired with: Mediterranean cuisine, Lamb

Crozes-Hermitage 2023

10

Côtes-du Rhône, France | Syrah

Balanced, modern Tuscan blend - paired with: Pasta, Starters

Hebo 2024

8

Tuscany, Italy | Cabernet Sauvignon, Merlot

Cabernet Franc, Sangiovese

By bottle 7.5 dl

Sparkling

Champagne Deutz - Brut Classic NV

86

Champagne, France | Chardonnay, Pinot Noir, Meunier

Champagne Deutz - Rosé NV

97

Champagne, France | Chardonnay, Pinot Noir, Meunier

Bellavista Alma Franciacorta

76

Lombardy, Italy | Chardonnay, Pinot Noir, Pinot Blanc

Montelliana Prosecco Extra Dry

45

Veneto, Italy | Glera

Crémant Brut Donatsch

79

Graubünden, Switzerland | Pinot Blanc, Riesling-Sylvaner

Villa Conchi 2022 (0% Alcohol)

39

Spain | Cava

White

Switzerland

Fresh, fruity, crisp acidity - paired with: Light meals, Vegetables, Fish

Zürcher Riesling-Sylvaner 2025

48

Zurich | Riesling-Sylvaner

Soft, approachable, floral - paired with: Fish, Poultry, Salads

Bechtel 2023

45

Zurich | Rivaner

Light, delicate, alpine freshness - paired with: Fondue, Fish

Mont-sur-Rolle 2023

48

Vaud | Chasselas

Fragrant and mineral-driven - paired with: Fondue, Fish

Riverso Bianco 2025

45

Ticino | Merlot, Chasselas

Vibrant citrus, saline finish - paired with: Fondue, Fish, Poultry, Seafood

Petite Arvine Grand Métral 2024

62

Valais | Petit Arvine

Fruity & Full-Bodied - paired with: Vegetables, Comfort food

Hansruedi Adank 2025

69

Graubünden | Pinot Blanc

Full-bodied, lightly spiced - paired with: Fish, Seafood

Johannisberg Maître de Chais 2024

63

Valais | Johannisberg/Sylvaner

Balanced oak, ripe fruit

Nadine Saxer 2022 - paired with: *Fish, Seafood*

62

Zurich | Chardonnay

International Selection

Mineral, precise, classic Chablis - paired with: Veal, Poultry, Fish

Chablis 1er Cru Montmains 2025

81

Chablis, France | Chardonnay

Citrus, flinty, fresh - paired with: Veal, Poultry, Fish

Sancerre La Poussie 2024

68

Loire Valley, France | Sauvignon Blanc

Clean, fruity - paired with: Fish, Seafood

ATAJ 2024

41

Piedmont, Italy | Chardonnay

Mediterranean herbs, citrus freshness - paired with: Fish, Seafood

Albablu 2024

44

Tuscany, Italy | Vermentino

Citrus, apricot, mineral - paired with: Fish, Seafood

Léon Beyer 2024

52

Alsace, France | Riesling

Rosé

Switzerland

Red berry notes - paired with: Fish, Poultry, Salads

Œil de Perdrix Château d' Auvénier 2024

59

Neuchâtel | Pinot Noir

International Selection

Dry, aromatic - paired with: Seafood, Salads

M de Minuty 2024

65

Provence, France | Grenache Noir, Cinsault, Syrah

Red

Switzerland

Structured with dark fruit notes - paired with: Beef, Dessert

Dézaley Rouge Grand Cru Louis Bovard 2022 79

Vaud | Merlot, Syrah

Complex, mature, elegant - paired with: Beef, Cheese

Domaine Donatsch 2017 86

Graubünden | Pinot Noir, Merlot

Light, aromatic, red berry notes - paired with: Swiss cuisine

Nobler Blauer 2023 62

Zurich | Pinot Noir

Smooth, fruit-forward - paired with: Pasta, Vegetarian dishes

Riverso 2025 45

Ticino | Merlot

Rustic, dark fruit, alpine herbs - paired with: Duck, Beef

Cornalin Cave de Bernunes 2022 76

Valais | Cornalin

Earthy, wild character - paired with: Premium cuts of meat, Lamb

Humagne Rouge Cave de Bernunes 2023 62

Valais | Humagne Rouge

Refined, complex, premium selection - paired with: Beef

Der Besondere 2024 62

Zurich | Gamaret, Pinot Noir

Full-bodied, Bordeaux-style - paired with: Beef, Roasts

Pio della Rocca 2018 88

Ticino | Cabernet Sauvignon, Merlot

International Selection

Aromatic, peppery, elegant - paired with: Mediterranean cuisine, Lamb

Crozes-Hermitage 2023 63

Côtes-du Rhône, France | Syrah

Rich, powerful, refined

Château Phélan Ségur 2018 96

Bordeaux, France | Cabernet Sauvignon, Merlot

Plum, cherry, smoke - paired with: Beef, Roasts

Chateau Clos de Bouard 2016 83

Bordeaux, St.Emilion, France | Merlot

Blackberry, black cherry, cedar - paired with: Beef, Roasts

Chateau Giscours, Cru Classé 2020 108

Bordeaux, Margaux, France | Carbernet Sauvignon, Merlot

Bold, ripe, Mediterranean style - paired with: Beef, Roasts, Truffle

Barolo Trèssüri

93

Piemont, Italy | Nebbiolo

Balanced, modern Tuscan blend - paired with: Pasta, Starters

Hebo 2024

48

Tuscany, Italy | Cabernet Sauvignon, Merlot

Cabernet Franc Sangiovese

Rich, smooth, southern Italian style - paired with: Beef, Duck, Lamb

Lu'li Appassite 2023

41

Puglia, Italy | Negroamaro, Syrah, Cabernet Sauvignon