

weekends at milchbar

breakfast classics

birchermüesli - granola, seasonal fruits
9.50/19.00

milchbar breakfast - cold cuts, cheese,
butter, jam 24.00

eggs your way (fried, scrambled, poached),
crispy rye bread, butter 13.00

+ salmon 13.00

+ avocado 7.00

+ bacon 5.00

+ feta 5.00

oriental shakshuka with peppers, tomatoes,
ras el hanout, coriander, poached egg,
with bagel made of brewer's grain 23.00

milchbar pancakes - seasonal fruits,
maple syrup, vanille cream 16.50

who likes bloody mary? or mimosa?

milchbar bagel & more

with bagel made of brewer's grain from the
brewery locher in appenzell

roast beef - tomatoes, tartar sauce,
lettuce 24.00

salmon - cream cheese, cucumber, garden
cress, dill, lettuce 24.00

avocado - cream cheese, radish, garden
cress, tomatoes 17.50

+ poached egg 4.50

croissants and more

croissant 3.00

chocolate croissant 5.00

corn bread 3.00

brioche 3.50

cinnamon roll 6.00

almond croissant 7.50

as a start or for in between

bündner barley soup - with or without
wienerli and bündnerfleisch 19.50/ 14.00

mantu - afghan dumplings, beef, chili,
joghurtsauce, thai basil 18.50/34.00

mantu - afghan dumplings, vegetarian,
chili, yoghurt sauce, thai basil 16.50/30.00

mezze plate - falafel, hummus, eggplant-
tomato tartare, feta cheese, grilled
vegetables, pita bread 26.00

beef tartare from the butcher`s shop
walhalla, pickles, salsa verde, crispy
bread 26.50

olives grande - large and tasteful 9.00

homemade hummus - with pita bread 18.00

homemade eggplant-tomato tartare, pita
bread 18.00

salads and more

caesar salad - grana padano, tomato,
croutons 18.50

with crispy chicken 26.50

with chicken strips 25.50

with shredded brewer's grain 26.50

autumn salad bowl - seasonal vegetables,
mushroom, grapes, sprouts 14.50/24.00

with crispy chicken 22.50/32.00

with chicken strips 21.50/31.00

with shredded brewer's grain 22.50/32.00

vegetarian

quiche du jour, mixed salad 26.00

hiltl vegi burger - bun made of brewer's
grain from brewery locher, lettuce,
tomato, onion, bbq sauce, cocktail sauce

24.50

+ french fries + 9.00

+ mixed salad + 9.00

+ cervo fries with truffle flavor + 14.50

sweets

milchbar classics

beef burger from landmetzg in küsnacht
made from beef of happy cattle, bun with
brewer's grain from brewery locher,
coleslaw 35.00
+ french fries + 9.00
+ mixed salad + 9.00
+ cervo fries with truffle flavor + 14.50

milchbar cold cuts/cheese-platter 19.00/36.00

milchbar cheese-platter 18.00/34.00

tarte flambée classic - bacon, sour cream,
spring onions 26.00

tarte flambée veggie - pumpkin, goat
cheese, arugula 25.00

tarte flambée truffle - sour cream, fresh
truffle, parmesan, chives 29.00

cheese fondue from franz fäh from the
gstaad palace with everything you need
for 2 people or more p.p.38.00
with truffle 46.00
with champagne 45.00
with truffle and champagne 47.00

if you're hungry, there is cheese fondue à
discretion for 2 people or more p.p.52.00

warm banana bread - peanut butter
mascarpone, fresh fruit, maple syrup 11.50

liquid chocolate cake - whipped cream
ca. 15 minutes waiting time 14.00

cheesecake with passion fruit 11.00

marc döhring's seduction - take a look in
our showcase *daily price*

declaration

fish and meat is exclusively from switzerland.
for detailed information on fishing and allergies and
and intolerances, please ask our service team.
professional fisherman adrian gerny personally vouches for our
freshwater fish. züriseefisch.ch

smoked salmon: lostallo, switzerland
salami & co.: switzerland

all prices in swiss francs incl. vat.

drinks

hot beverages

espresso / macchiato	5.00/5.50
cappuccino / matcha latte	6.50
americano	6.00
caramel latte	7.50
cafe latte/flat white	7.00
chai latte/ matcha dirty latte	7.00
doppio/macchiato	6.00/6.50
tea schwarzenbach	6.50
<i>black, green, chamomile, rooibos, early-grey</i>	
fresh ginger/mint tea	7.50
hot super chocolate	7.50
<i>+ with whipped cream</i>	9.50
<i>+ oat milk, lactose-free milk</i>	0.50

milchbar juices

2d1/3d1 7.50/10.50

greenie <i>spinach, avocado, cucumber, apple, lime, ginger</i>	
winter energie booster	
fresh orange juice	2d1/3d1 7.50/10.50

softdrinks

water sparkling/still	5d1/1l 5.50/9.50
homemade icetea	3d1/5d1 7.00/9.50
kombucha	3d1/5d1 7.00/9.50
homemade yuzu-limonade	3d1/5d1 7.00/9.50
tonic, bitter lemon, ginger ale/beer	2d1 5.50
coca cola, coca cola zero	3d1 6.00
apple juice/ apple schorle	3d1 6.00/5.50

hopped drinks

einsiedler beer from the tap	3d1/5d1 6.50/9.00
maisgold	3d1 6.50
einsiedler wheat beer	5d1 9.00
einsiedler non alcoholic	3d1 6.50

drinks

spritz

aperol/ campari / limoncello spritz	14.00
kombucha spritz <i>kombucha/prosecco/soda</i>	14.00
matcha spritz <i>matcha/vodka/tonic</i>	16.00
campari soda/orange/tonic	13.50
heino <i>champagner/apfel-yuzu/soda</i>	18.00

longdrinks

moscow mule <i>vodka/angostura/gingerbeer</i>	17.00
london mule <i>gin/angostura/gingerbeer</i>	17.00
kombucha mule <i>gin/kombucha/gingerbeer</i>	17.00
negroni <i>antica/gin/campari</i>	16.00
negroni coffee <i>coffee infused gin/antica/campari</i>	18.00
negroni sbagliato <i>antica/campari/prosecco</i>	16.00
americano <i>antica/campari/soda</i>	14.00
tom collins <i>gin/lemon juice/soda</i>	17.00
manhattan <i>whisky /vermouth/ angustura</i>	17.00
paloma <i>tequila/grapefruit/soda</i>	18.00

cocktails

amaretto / pisco / whisky sour	18.00
aperol sour / matcha gin sour	18.00
old cuban <i>rum /lime juice/ prosecco</i>	18.00
clover club <i>gin/lemon juice/raspberry sirup</i>	17.00
frenh 75 <i>gin/lemon juice /champagne</i>	18.00
milchbartini <i>vodka/baileys/amaretto/coffee/chocolate</i>	18.00
espressotini <i>vodka/kahlua/espresso</i>	18.00

mocktails

bellini	9.50
non-heino <i>apfel-yuzu-soda</i>	12.00
ambrosio spritz	12.00
matcha tonic <i>matcha/tonic</i>	14.00

winter warm up

aperitivo/digestivo (5cl)

vermouth jsotta blanco	10.50
vermouth jsotta rosso	10.50
campari bitter	10.50

gin (5cl)

hendrick's gin	14.00
monkey 47	17.00
turicum	14.00

vodka (5cl)

koskenkorva	13.00
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rum (5cl)

brugal añejo rum	13.00
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whisky (5cl)

monkey shoulder triple malt	13.00
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tequila (5cl)

espolon tequila reposado	14.00
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shots (2cl)

berliner luft	6.00
limoncello	6.00
streuli kirsch	9.00
espolon tequila reposado	7.00
grappa nonino moscato	9.00

hot super chocolate	7.50
+ amaretto	13.50
+ baileys	13.50
+ rum	13.50
+ kirsch	16.50

home made mulled wine	9.00
+ amaretto	15.00
+ kirsch	15.00

home made apple punch	7.50
+ amaretto	13.50
+ rum	13.50
+ gin	13.50

jägertee <i>schwarztee / rum / spices</i>	16.00
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hot toddy <i>whiskey / honig / lemon juice</i>	16.00
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hot aperol <i>aperol / white wine / orange juice</i>	16.00
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hot negroni <i>campari / antica / gin</i>	16.00
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kaffee baileys	12.00
+ with whipped cream	14.00

coretto grappa	14.00
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coretto kirsch	14.00
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wine by the glass

	0.11
prosecco millesimato n.v. furlan, valdobbiadene (it) <i>glera</i>	9.50
bellini cipriani <i>cipriani- venetien (it)</i>	9.50
fischer`s fritz champagner n.v. soutiran, champagne (f) <i>pinot noir, chardonnay, pinot meunier</i>	13.50
petit chablis 2023 domaine durup (f) <i>chardonnay</i>	9.50
restaurant coco heida 2023 st. jodern kellerei, wallis (ch) <i>savagnin blanc</i>	10.00
nivarius 2022 nivarius blancos de finca, rioja (sp) <i>tempranillo blanco</i>	9.00
miraval 2023 brad pitt & marc perrin, provence (fr) <i>syrah, grenache, cinsault</i>	10.00
insel ufnau`s pinot noir 2019 klosterkellerei einsiedeln, schwyz (ch) <i>pinot noir</i>	9.00
treggiaia - villa bibbiani 2019 <i>sangiovese, cabernet sauvignon, chianti montalbano (it)</i>	9.50
trus reserva 2017 bodega trus, ribera del duero (sp) <i>tempranillo</i>	13.00

bubbles

	0.751
prosecco millesimato n.v. valdobbiadene, furlan (it) glera simple - fruity - toast	66.00
bellini cipriani cipriani-venetien (it) italy - feeling - forza	69.00
bellini cipriani zero cipriani - venetien (it) italy - feeling - free = alc free	65.00
fischer`s fritz champagner n.v. soutiran, champagne (f) pinot noir, chardonnay, pinot meunier fresh - cheerful - bubbly	94.00
blanc de blancs n.v. ruinart, champagne (f) chardonnay classic - familiar - refreshing	175.00
vivus rosé brut klosterkellerei einsiedeln, zürichsee (ch) pinot noir, chardonnay balanced - elegant - different	74.00

white wine

restaurant coco heida 2023 0.751
69.00
st. jodern kellerei, wallis (ch)
savagnin blanc
sun - fresh - loose

mönchhof am see, räuschling 2023 58.00
turmgut erlenbach, zürich (ch)
räuschling
lake - local - apero

pumpstation riesling-sylvaner 2023 58.00
turmgut erlenbach, zürich (ch)
riesling-sylvaner
fresh - simple - uncomplicated

riesling - sylvaner 2022 56.00
klosterkellerei einsiedeln, zürichsee(ch)
riesling - sylvaner
live - enjoy - simple

sauvignon blanc 2023 55.00
vini de lorenzi, friaul (it)
sauvignon blanc
light - easy - going

petit chablis 2023 64.00
domaine durup (fr)
chardonnay
fresh - fruit - drink

grüner veltliner caractere 2022 0.751
58.00
weingut weszeli, kamptal (at)
grüner veltliner
acid - pepper - fresh

nivarius 2022 60.00
nivarius blancos de finca, rioja (sp)
tempranillo blanco
green - mineral - sea breeze

rose wine

fischer's fritz federweisser 2022	0.751
turmgut erlenbach, zürich (ch)	58.00
pinot noir	
aperitif - gourmet - great	
federweisser insel ufnau 2022	59.00
klosterkellerei einsiedeln, zürichsee (ch)	
pinot noir	
aperitif - connoisseur - great	
miraval 2022	69.00
brad pitt & marc perrin, provence (fr)	
syrah, grenache, cinsault	
brand - sun - sea	

red wine

insel ufnau's pinot noir 2019	0.751
klosterkellerei einsiedeln,	59.00
zürichsee (ch)	
pinot noir	
delicious - pinot from züri	
insel ufnau's bordeaux blend 2021	66.00
klosterkellerei einsiedeln, schweiz (ch)	
merlot, cabernet sauvignon, malbec	
cool - unique - young	
contos de terra 2022	39.00
quinta do popa, douro (p)	
tinta barroca, tinta roriz, touriga	
franca, touriga nacional	
heavy - fruit - easy	
trus reserva 2017	84.00
bodega trus, ribera del duero (sp)	
tempranillo	
dark - heavy - strong	
treggiaia 2019	64.00
villa bibbiani, chianti montalbano (it)	
sangiovese, cabernet sauvignon	
flesh - fruit - color	
pulignano 2019	85.00
villa bibbiani, chianti montalbano (it)	
sangiovese	
meat - fruit - alcohol	

all prices in swiss francs incl. vat.
vintage and price changes reserved