

menu (11:00 am - 9:30 pm)

as a start or for in between

daily soup 7.00/14.00

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

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

mantu - afghan dumplings, vegeterian,
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

vegetarian

quiche du jour, mixed salad 26.00

hiltl vegi burger - bun made of brewer's
grain from brewery locher, lettuce,
tomato, onion, bbq & cocktail sauce 24.50

+ french fries + 9.00

+ mixed salad + 9.00

+ cervo fries with truffle flavor + 14.50

daily pasta *daily price*

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

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, cores	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

fresh lamb`s lettuce with egg, crispy bacon strips, croutons	15.50

perfect for this season and always

grilled swiss salmon - grilled vegetables with salsa verde	36.00

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

spicy and rice with seasonal vegetables, coriander, sesam, chili	26.00
with chicken stripes	31.00

ghacket's with hörnli, applesauce, gruyère	27.00

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
with crispy chicken	46.00

if you're hungry, we also offer cheese fondue à discretion for 2 people or more	p.p.52.00

snacks (ab 14:00)

olives grande - large and tasteful	9.00

homemade hummus - with pita bread	18.00

homemade eggplant - tomato tartare - with pita bread	18.00

milchbar cold cuts/cheese-platter	19.00/36.00

milchbar cheese-platter	18.00/34.00

crispy cheese toast - bread filled with cheese, white wine, pepper, garlic	18.00
with truffle	26.00

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

tarte flambée veggie - pumpkin, goat cheese, rucola	25.00

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

sweets

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 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
+ with whipped cream	9.50
+ oat milk, lactose-free milk	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
maiskgold	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/schoggi</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

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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	grüner veltliner caractere 2022	0.751
st. jodern kellerei, wallis (ch)	69.00	weingut weszeli, kamptal (at)	58.00
savagnin blanc		grüner veltliner	
sun - fresh - loose		acid - pepper - fresh	
mönchhof am see, räuschling 2023	58.00	nivarius 2022	60.00
turmgut erlenbach, zürich (ch)		nivarius blancos de finca, rioja (sp)	
räuschling		tempranillo blanco	
lake - local - apero		green - mineral - sea breeze	
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			

rose wine

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

red wine

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

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