



FALL-WINTER

SWITZERLAND AND ITS CANTONS

Discover our creations that will make your taste buds travel around Switzerland. Local products, stories and legends, as well as flags and coats of arms of the different cantons have guided our inspiration.

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SIGNATURE COCKTAILS

CANTON DE VAUD

18. –



AGRAPPE MOI

Wild & tonic

Inspiration:

Gin Fizz



Ingredients:

Tanqueray gin, apple,
grape, walnut, savory,
lemon, sugar, aquafaba,
Three Cents dry tonic

A bit of history :

Lausanne has always been the capital of the canton of Vaud. In the Middle Ages, the city was closely tied to its church, centered here at La Cité around the cathedral. Between the 9th and 11th centuries, the Kings of Burgundy chose Lausanne as the place for their coronations and burials. Until the 15th century, the city remained divided into five “banners”: the fortified Cité, home of the bishops, and the Lower Town – Palud, Saint-Laurent, Pont and Bourg.

Our recipe :

The walnut flavor is brought in through a gin fat-washed (*infusion of a fat into a spirit, followed by separation through freezing*). The freshness of grape, apple, and savory comes from our homemade shrub (*a vinegar-based syrup*).

SIGNATURE COCKTAILS

CANTON DE GLARIS

18. –



PRUNE-AU-RHUM

Fruity & tiki

Inspiration:

Amaretto Sour



Ingredients:

Havana Club white rum,
Disaronno amaretto, prune
brandy, spices, lemon,
sugar, aquafaba

A bit of history :

The flag of the canton of Glarus depicts Fridolin of Säckinggen, an Irish evangelizer who is said to have converted the region to Christianity at the beginning of the 6th century. According to legend, he received a part of the canton as a gift from the wealthy Ursus. However, Ursus's brother, Landolf, refused to give up his share of the inheritance. During the trial, the ghost of Ursus appeared to Landolf, who was so terrified that he handed over his share to Fridolin – making him the Saint Patron of Glarus.

Our recipe :

For our syrup, we use Glarus's famous spiced sugar: *Magenträs* (*sugar, cinnamon, nutmeg, ginger, cloves, redwood*). In Swiss German, the term means "stomach powder," since this sugar was once used to aid digestion.

SIGNATURE COCKTAILS

CANTON DE FRIBOURG

18. –



BLACK CRANE

Creamy & regressive

Inspiration:

The Big Lebowski



Ingredients:

Ketel One vodka, Velvet
Disaronno, meringue,
coffee, cream, almond,
activated black charcoal,
sugar

A bit of history :

A legend tells that the arrangement of colors on the flag was inspired by a night spent by the city's founder, Berthold IV of Zähringen, at the home of a coalman. After a few drinks, Berthold fell asleep on sacks of coal and flour, which stained his clothes black and white – colors later adopted for the canton's coat of arms.

Our recipe :

When we think of Fribourg, we inevitably think of Gruyères and its meringues served with a rich double cream. So we wanted to create a delicious recipe highlighting these two ingredients. On top, you'll find a powder of almond, meringue, and activated charcoal – a perfect tribute to the story above. The name pays homage to the crane featured on the flag of the town of Gruyères.

SIGNATURE COCKTAILS

CANTON D'ARGOVIE

18. –



WSC (WINTER SWISS CUP)

Sparkling & surprising

Inspiration:

Spritzer / Pimm's Cup



Ingredients:

Aperol, Monkey 47 sloe
gin, Frangelico, blue
Rivella, verbenä

A bit of history :

The coat of arms of Aargau, with its three stars and wavy lines, is rich in symbolism. The stars represent the three religions (*Catholic, Protestant, and Jewish*) as well as the three regions that make up the canton (*Baden, Freie Ämter, and Fricktal*). The wavy section symbolizes the Aare, the country's second-longest river. In the 17th century, Aargau was the only federal Canton where Jews were tolerated, hence the 3rd religion represented by the 3rd star.

Our recipe :

We simply had to use the iconic Rivella, a soda created in the canton in 1952. Hazelnut (*Frangelico*) is a symbol of fertility and abundance, which perfectly represents the canton, as Aargau is sometimes referred to as the "granary of Switzerland" thanks to its agricultural wealth.

SIGNATURE COCKTAILS

CANTON DU TESSIN

18. –



BLUE MIRAZCAL 2.0

Smoked & mellow

Inspiration:

Margarita



Ingredients:

Mezcal, mirabelle brandy,
Valle Maggia pepper, lime,
sugar, clitoria ternatea

A bit of history :

Ticino is the only swiss canton which is entirely located in the south of the Alps, as well as the country's only italian-speaking region. During the Middle Ages, Ticino was under the influence of the Duchy of Milan. Later, it was incorporated into the swiss Confederation in the form of common bailiwicks. Bellinzona was designated as the cantonal capital in 1878 after a long rivalry with Lugano.

Our recipe :

Given the success of our Blue Mirazcal, we wanted to keep it on the menu. Its appearance immediately reminded us of the Ticino flag, and we decided to swap the elderflower syrup for a Valle Maggia pepper syrup — a Ticinese seasoned pepper prepared in brine with black pepper, white wine, grappa, and other local spices.

SIGNATURE COCKTAILS

CANTON DE SOLEURE

18. –



11:11

Rich & umami

Inspiration:

Manhattan



Ingredients:

Wild Turkey rye whiskey,
dry vermouth, acacia
honey, rosehip, homemade
masala with 11 spices

A bit of history :

Solothurn is closely connected to the number 11. Legend say that the city's two Saint Patrons were part of the 11th Theban Legion during the Roman Empire and were beheaded for their Christian faith. Solothurn also holds the 11th place in the register of the cantons of the Confederation. The cityscape features 11 churches and chapels, 11 fountains, and 11 towers. The pattern continues through history with 11 guilds, 11 bailiwicks, 11 canons, and 11 chaplains.

Our recipe :

To pay tribute to the canton and its history, we decided to create a homemade masala made with 11 spices, infused with 11 grams for 11 hours and 11 minutes. Yes – The devil is in the details.

SIGNATURE COCKTAILS

CANTON DE URI

18. –



URIKA

Powerful & earthy

Inspiration:

Old Fashioned



Ingredients:

Calvados, Appleton and Wray & Nephew rums, brown cacao liqueur, beetroot, turmeric, cacao

A bit of history :

The valleys of Uri, Schwyz, and Unterwalden once belonged to the Habsburgs, whose imperial bailiffs, Landenberg and Gessler, oppressed the people. Wilhelm Tell, a peasant from Uri, refused to show respect to Gessler, who then ordered him to shoot an apple off his son's head with his crossbow. Later, William Tell took his revenge by ambushing his enemy and killing Gessler with a bolt from his crossbow.

Our recipe :

To represent the history and the flag, we needed a cocktail inspired not only by William Tell but also by the bull. We immediately thought of Calvados, an apple brandy. The earthy notes of beetroot and the strength of Wray & Nephew overproof rum perfectly embody the bull featured on the coat of arms.

SIGNATURE COCKTAILS

CANTON DE BERNE

19. –



BÄRNICILLIN

Spiced & hoppy

Inspiration:
Penicillin



Ingredients:

Johnnie Walker Black Label
whisky, ginger liqueur,
hop, lemon, sugar, cloves

A bit of history :

Legend has it that Berthold V of Zähringen, founder of the city in 1191, swore to name the city after the first animal he killed during a forest hunt. That animal was a bear (*Bär in German*), which gave rise to the name Bern and to the choice of the black bear as its emblem. The animal, symbolizing strength and courage, has since appeared on the coat of arms of both the city and the canton.

Our recipe :

The spices and subtle smoky flavor come from a peated beer reduction to which we add sugar and cloves. The choice of Black Label whisky is a nod to the color of our bear.

SIGNATURE COCKTAILS

CANTON DE BÂLE-VILLE

19. –



KIRSCH & KIRK

Rich & smoky

Inspiration:

Mezcal Sour



Ingredients:

Mezcal, maraschino,
cherry, chilli, cumin,
salt, lime, sugar,
aquafaba, Läckerli

A bit of history :

Several legends surround the three churches on the three hills around Basel. According to one of them, three sisters stopped in Basel to become hermits, each settling on a different hill. To communicate, they sent signals – in the morning with bells and in the evening with oil lamps. In 1974, over 90 graves were discovered near one of these churches.

Our recipe :

Cherry and cumin are two ingredients often associated with Basel and its history. Cherry for making kirsch or jams, and cumin for the Fastenwähe (Basel-style pretzel with cumin). To top it off, this cocktail is served with a famous Basler Läckerli, which pairs perfectly with the mezcal and cherry.

SIGNATURE COCKTAILS

CANTON DU VALAIS

19. –



VALAIS OF DEATH

Sparkling and fruity

Inspiration:

Spritzer



Ingredient:

Apricot brandy, rosemary,
grapefruit, peach,
sparkling chasselas

A bit of history :

“The Fountain of the Dead” is a small spring, surrounded by numerous crosses, located in the “Forêt Derrière” above Hérévence. Legend has it that wandering souls would rise from the Chapel of Valère in Sion to the “Plan des Morts” every night at midnight. Along the way, the deceased would stop at this spring to quench their thirst and dip a finger in the water before continuing their ascent.

Our recipe :

Apricot brandy (*abricotine*) is a specialty of the canton, as is its Fendant (*a regional white wine made from the Chasselas grape*). But to keep the rivalry with the neighboring Canton alive, we decided to enhance this Valais specialty with a dry sparkling Chasselas from Vaud!

COCKTAILS – Unmissable

NEGRONI _____ 16 CHF

Tanqueray gin, Campari, swiss bitter, Antica Formula sweet vermouth

SOUR _____ 16 CHF

Amaretto/Whiskey/Pisco/Mezcal at choice, sugar, lemon, aquafaba

MULE _____ 16 CHF

Vodka/Rum/Gin at choice, ginger, lime, Three Cents ginger beer

ESPRESSO MARTINI _____ 16 CHF

Ketel One vodka, Kahlua, espresso

BASIL ROSEMARY _____ 17 CHF

Tanqueray gin, rosemary, basil, lemon, aquafaba

GRAPEFRUIT GIMLET _____ 17 CHF

Tanqueray gin, grapefruit, sugar, lime, bitters

BEE 'S KNEES _____ 17 CHF

Tanqueray gin, honey, lemon

LAST WORD _____ 18 CHF

Tanqueray gin, green Chartreuse, maraschino, lime

ZOMBIE ! _____ 22 CHF

5 rums blend, absinthe, pineapple, grenadine, lime, cinnamon

OTHER CLASSICS _____ 18/20 CHF

Ask us for other classic cocktails

COCKTAILS – Unmissable

OLD FASHIONED _____ 18 CHF

Bulleit whiskey, maple syrup, bitters

PENICILLIN _____ 18 CHF

Classic: JW Black Label & Talisker 10 whiskies, honey, ginger, lemon

Ultimate: Singleton 15 & Lagavulin 16 whiskies, honey, ginger, lemon
(+7 CHF)

SAZERAC _____ 19 CHF

Classic: Wild Turkey rye whiskey, Martell cognac, absinthe, sugar, bitters

Ultimate: Michter's rye whiskey, Bisquit VSOP cognac, green absinthe,
sugar, bitters (+7 CHF)

VIEUX CARRÉ _____ 20 CHF

Wild Turkey rye whiskey, Martell cognac, sweet vermouth, Bénédictine, bitters

MOCKTAILS – Alcohol free

FRESH TIGER ■ _____ 12 CHF

Grapefruit, ginger, lime, Three Cents ginger beer

SAINT TIKI 🍷 _____ 14 CHF

Captain Morgan 0% rum, spices, pineapple, grapefruit, lime, aquafaba

VIRGIN MOJITO ■ _____ 14 CHF

Captain Morgan 0% rum, sugar, lime, soda club, mint

NO GIN BASIL ■ _____ 14 CHF

Tanqueray 0% gin, basil, lemon, aquafaba

RING THE BELL 🍷 _____ 14 CHF

Bitter 0%, cherry, chilli, lemon, Rivella blue

ABSINTHES (2cl)

LA CLANDESTINE (Artemisia-Bugnon, 53 % Vol.)	7 CHF
LE CHAT (Bovet La Valote, 54 % Vol.)	7 CHF
CELLE DU DOCTEUR (Guilloud, 54 % Vol.)	7 CHF
ABSINTHE DU LEMAN (Dist. Du Léman, 55 % Vol.)	9 CHF
LA CAPRICIEUSE (Artemisia-Bugnon, 72 % Vol.)	9 CHF
L'EMERAUDE (Bovet La Valote, 77 % Vol.)	9 CHF
ABSINTHE VERTE 1918 (Wanner, 72 % Vol.)	10 CHF

SWISS GINS & TONICS

MAMIE GENEVIEVE	15 CHF
LA PIVE	17 CHF
GINTIANE	18 CHF
1064 - GIN AU SAFRAN	18 CHF
TURICUM	18 CHF
DEUX FRERES	18 CHF

If you would like a **Tanqueray**, a **Hendrick's** or a **Monkey 47**, please just ask !

SUPERIOR & PREMIUM SPIRITS (4cl)

COGNAC BISQUIT VSOP	14 CHF
CHARTREUSE VERTE / JAUNE	15 CHF
RHUM TROIS RIVIERES VSOP	15 CHF
RHUM ZACAPA SISTEMA SOLERA 23	16 CHF
RHUM TROIS RIVIERES TRIPLE MILLESIME	18 CHF
RHUM APPLETON ESTATE 15 YEARS	19 CHF
RHUM ZACAPA XO	28 CHF
WHISKEY ELIJAH CRAIG	14 CHF
WHISKEY WILD TURKEY RARE BREED	15 CHF
RYE WHISKEY MICTER'S	17 CHF
WHISKY THE SINGLETON 15 YEARS	15 CHF
WHISKY MICHEL COUVREUR INTRAVAGANZA	16 CHF
WHISKY OBAN 14 YEARS	18 CHF
WHISKY LAGAVULIN 16 YEARS	22 CHF
TEQUILA DON JULIO ANEJO 1942	30 CHF
MEZCAL MONTELOBOS	15 CHF
MEZCAL MACHETAZO CUPREATA	16 CHF

WINES & BUBBLES (glass / bottle)

CHASSELAS (white, Switzerland) _____ 7 / 39 CHF

GAMAY (red, Switzerland) _____ 7 / 39 CHF

SPARKLING CHASSELAS (Switzerland) _____ 9 / 59 CHF

Lavaux'Secco, selected with the help of our friend Marc Checkley @drink.moi

CHAMPAGNE LALLIER BRUT (France) _____ - / 110 CHF

DRAFT BEERS

30cl

50cl

SWAF (lager, Dr. Gab's) _____ 5,50 CHF 8 CHF

DELOREAN (NEIPA, Dr. Gab's) _____ 6,50 CHF 10 CHF

RED ALE (red, B2F) _____ 7,00 CHF 11 CHF

BOTTLED BEERS

33cl

HOULEUSE (white, Dr. Gab's) _____ 9 CHF

CHAMEAU (amber, Dr. Gab's) _____ 9 CHF

PEATED SCOTCH ALE (peated red, B2F) _____ 9 CHF

SNORKELERS SEA SALT IPA (alcohol-free, Insel) _____ 9 CHF

SOFTS

SPARKLING WATER (50cl)	3 CHF
SYRUP (grenadine/passion/raspberry/peach, 30cl)	3 CHF
HOMEMADE LEMONADE (30cl)	5 CHF
COCA-COLA CLASSIC / ZERO (33cl)	5 CHF
TONIC THREE CENTS (dry/aegean, 20cl)	6 CHF
GINGER BEER THREE CENTS (20cl)	6 CHF
SODA THREE CENTS (pink grapefruit, 20cl)	6 CHF
MATE EL TONY (33cl)	6 CHF

NEXT EVENTS

Discover our next events :



FOOD from 6pm to 10pm

OLIVES & GRILLED CORN _____ 6 CHF

Pitted olives & salted grilled corn

HOUMOUS MAISON _____ 12 CHF

Homemade humus served with our homemade focaccia

TOMME VAUDOISE _____ 12 CHF

Local soft cheese served with our homemade focaccia

SAUCISSE AU VIN ROUGE (half/full) _____ 12/22 CHF

Local red wine sausage served with our homemade focaccia

PLANCHETTE _____ 21 CHF

Local soft cheese, red wine sausage & homemade focaccia

LA TOTALE _____ 31 CHF

Humus, local cheese, half red wine sausage & homemade focaccia

PIZZAS TUESDAY & WEDNESDAY ONLY

THE AMAZING PIZZAS FROM OUR SIDE BAR
HOLY MONKEY, ASK US FOR MORE INFO !

Please notify us in case of allergies !!!

Sausage made from swiss pork and beef