



SPRING-SUMMER

SWITZERLAND AND ITS CANTONS II

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.

*All the stories below are true...except one.
Can you figure out which one ? ☺*

TABLE OF CONTENTS

1. SIGNATURE COCKTAILS

1.1.	Vaud: Agrappe Moi Encore	3
1.2.	Schaffhausen: Purple Vice	4
1.3.	Nidwald: Carotte Colada	5
1.4.	Zurich: Monopoly Airways	6
1.5.	Thurgau: Pink Cider Smash	7
1.6.	Neuchâtel: Banananeuch	8
1.7.	Zug: Kappelait	9
1.8.	Ticino: Blue Mirazcal 2.0	10
1.9.	Valais: Valais Of Death	11
1.10.	Grisons: Old Charn	12

2. CLASSIC COCKTAILS 13

3. MOCKTAILS 14

4. ABSINTHES 15

5. SWISS GINS & TONICS 15

6. SUPERIOR & PREMIUM SPIRITS 16

7. WINES, CHAMPAGNE & BEERS 17

8. SOFTS & NEXT EVENTS 18

9. FOOD 19

SIGNATURE COCKTAILS

CANTON OF VAUD

18. –



AGRAPPE MOI ENCORE

Tonic & herbal

Inspiration:

Gin Fizz



Ingredients:

Tanqueray gin, celery,
tarragon, kaffir, apple,
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 kaffir lime leaves flavor is achieved through maceration in gin (*extraction of a fresh ingredient in a spirit*). The freshness of celery, apple, and tarragon comes from our homemade shrub (*a vinegar-based syrup*).

SIGNATURE COCKTAILS

CANTON OF SCHAFFHAUSEN

18. –



PURPLE VICE

Ballsy & fruity

Inspiration:

Mezcal Sour



Ingredients:

Mezcal, Espolon tequila,
blueberry, thyme, red
onion, sugar, lime

A bit of history :

Every evening for centuries, the keeper of the Munot in Schaffhausen has rung the bell by hand at 9pm for five minutes. In the past, this signal marked the closing time of the city gates and public houses. A little nod to the cathedral in front of you, from the top of which the watchman calls out the hours every night from 10pm to 2am.

Our recipe :

For this cocktail, we took inspiration from the canton's culinary specialty, the Schaffhauser Bülletünne, which is an onion pie. Incorporating onion into a summer cocktail was a tough challenge. But it turns out that the sweetness of red onion pairs wonderfully with thyme, blueberries, and agave.

SIGNATURE COCKTAILS

CANTON OF NIDWALD

18. –



CAROTTE COLADA

Rich & stimulant

Inspiration:

Granita



Ingredients:

Cachaça, Grand Marnier,
carrot, coconut, ginger,
lime, turmeric

A bit of history :

Mount Pilatus is said to be haunted by the spirit of Pontius Pilate, a famous Roman prefect. According to legend, he would unleash terrible storms if anyone dared to disturb him. As a result, climbing the mountain was forbidden for centuries, under prison penalty and even death. Today, you can reach the top of Pilatus via the world's steepest cogwheel railway.

Our recipe :

Beckenrieder Orangenmost is a drink made from orange and apple juice and is considered as the canton's national beverage. On the label, you can see a red-haired mascot that inspired us to combine carrot juice with orange liqueur and other ingredients to create a refreshing drink that is... orange and orange-colored.

SIGNATURE COCKTAILS

CANTON OF ZURICH

18. –



MONOPOLY AIRWAYS

Bitter & aromatic

Inspiration:

Paper Plane



Ingredients:

Turicum gin, Averna amaro,
Aperol bitter, grapefruit,
lime, blue curaçao foam

A bit of history :

Zurich is one of the most prosperous metropolitan areas in Switzerland and in the world. Its wealth is the result of centuries of development, evolving from a Roman customs post (*Turicum*) into a medieval hub, and later into a major banking and industrial center. Its growth is based on innovation, stability, and the transformation of former industrial areas into technological and financial districts.

Our recipe :

To reimagine the Paper Plane, we didn't hesitate for long before associating this cocktail with the richest city in Switzerland (*and in the world*), whether in Monopoly or in real life. Moreover, Switzerland's largest airport is located in the canton. The blue curaçao foam adds an airy touch that recalls the colour of the flag.

SIGNATURE COCKTAILS

CANTON OF THURGAU

18. –



PINK CIDER SMASH

Light & sour

Inspiration:

Mojito



Ingredients:

Ketel One vodka, Crafty
cider, rhubarb, lemon,
cardamom, sugar, mint

A bit of history :

Thurgau is affectionately known as "Cider India" (*Mostindien*) since the 19th century as the shape of the canton is indeed reminiscent of the Indian subcontinent. Thurgau is also the "apple chamber" of Switzerland, nowhere else are more apples produced than in Thurgau. It is said that the canton produces one out of every three apples consumed in Switzerland.

Our recipe :

To highlight the apple, we created a long drink based on cider from the Dr. Gab's brewery, located in Puidoux, next to Lausanne. Rhubarb, mint, and cardamom add a sour and aromatic touch, resulting in a drink you can enjoy on a sunny afternoon on a terrace.

SIGNATURE COCKTAILS

CANTON OF NEUCHÂTEL

18. –



BANANANEUCH

Intense & exotic

Inspiration:

Daiquiri



Ingredients:

Havana Club & Wray &
Nephew rums, absinthe,
banana, pandan, cinnamon,
lime, sugar

A bit of history :

Legend has it that the city of Neuchâtel is the first region in Switzerland where banana trees are said to have grown, thanks in particular to the exotic climate found along the lake. This is also why the flag of the Principality of Neuchâtel, between 1350 and 1806, featured the colour yellow.

Our recipe :

On the 5th of July 1908, a ban on absinthe was voted in Switzerland, opening a century of prohibition. It was said that drinking it would drive people mad. The ban finally ended on the 1st of March 2005. Hailing from the Val-de-Travers in the canton of Neuchâtel, absinthe pairs perfectly with the vanilla-like taste of pandan and the rich notes of our homemade syrup made from a banana peel oleo-saccharum.

SIGNATURE COCKTAILS

CANTON OF ZUG

18. –



KAPPELAIT

Bold & umami

Inspiration:

Espresso Tonic



Ingredients:

Vodka, kirsch, Velvet
almond cream liqueur,
coffee, tonic, milk

A bit of history :

On June 8, 1529, the canton of Zurich declared war on five Catholic cantons. The Protestant armies then marched on the village of Kappel, which marked the border between Zurich and the canton of Zug. During the First War of Kappel, soldiers from both armies placed a pot of milk soup on the line dividing them. The soldiers then ate together in a spirit of fraternity, teasing any enemies who crossed the boundary between the two opposing sides.

Our recipe :

This story inspired a milk-clarified cocktail made with almond and kirsch, two ingredients you can find in the Zuger Kirschtorte, the iconic cherry brandy cake from the canton.

SIGNATURE COCKTAILS

CANTON OF TICINO

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 located entirely 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 OF VALAIS

19. –



VALAIS OF DEATH

Sparkling & 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 Hérémente. 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!

SIGNATURE COCKTAILS

CANTON OF THE GRISONS

20. –



OLD CHARN

Sexy & animal

Inspiration:
Old Fashioned



Ingredients:

Wild Turkey rye whiskey,
crème de cassis, dry meat,
buckwheat, butter, black
pepper

A bit of history :

On Alp Caschlé lies the “Witches’ Stone”, a large flat rock in the middle of a meadow. According to legend, witches carried it from the opposite side of the valley using a spider’s web. Even today, hikers are advised to dance on this rock in order to avoid angering the witches.

Our recipe :

Grisons dried meat, a cured beef specialty, is the canton’s most famous delicacy. This immediately led us to think of a reimagined Old Fashioned featuring dried meat, brought in through a fat-washing process applied to our rye whiskey (*the infusion of fat into a spirit, followed by separation through freezing*).

CLASSIC COCKTAILS

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

CLASSIC COCKTAILS

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

NEGRONI ZERO ■ 14 CHF

Tanqueray 0% gin, 0% vermouth, 0%, bitter

COFFEE TRIP ☞ 14 CHF

Captain Morgan 0% rum, coffee, banana, cinnamon, sugar

NO GIN BASIL ■ 14 CHF

Tanqueray 0% gin, basil, lemon, aquafaba, sugar

RABBIT COLADA ■ 14 CHF

Carrot, coconut, pineapple, lime, turmeric, ginger

ABSINTHES (2cl)

LA CLANDESTINE (Artemisia-Bugnon, 53 % Vol.)	8 CHF
LE CHAT (Bovet La Valote, 54 % Vol.)	8 CHF
CELLE DU DOCTEUR (Guilloud, 54 % Vol.)	8 CHF
ABSINTHE DU LEMAN (Dist. Du Léman, 55 % Vol.)	9 CHF
LA CAPRICIEUSE (Artemisia-Bugnon, 72 % Vol.)	9 CHF
ABSINTHE VERTE 1918 (Wanner, 72 % Vol.)	10 CHF
L'EMERAUDE (Bovet La Valote, 77 % 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 / 44 CHF

GAMAY (red, Switzerland) _____ 7 / 44 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

IPANEMA (IPA, Dr. Gab's) _____ 6,50 CHF 10 CHF

WEIZEN (white, B2F) _____ 6,50 CHF 10 CHF

BOTTLED BEERS

33cl

CRAFTY (cider, 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 bread

TOMME VAUDOISE 12 CHF

Local soft cheese served with bread

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

Local red wine sausage served with bread

PLANCHETTE 22 CHF

Local soft cheese, red wine sausage & bread

LA TOTALE 32 CHF

Humus, local cheese, half red wine sausage & bread

Please notify us in case of allergies !!!

Sausage made from swiss pork and beef