



FALL-WINTER

SWITZERLAND AND ITS CANTONS III

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 ? ©*

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SIGNATURE COCKTAILS

CANTON OF ST. GALLEN

18. –



GOLDEN BEE

Round & velvety

Inspiration:

Bee's Knees



Ingredients:

Tanqueray gin, quince
brandy, mustard, chestnut
honey, lemon, sage,
aquafaba

A bit of history :

St. Gallen embroidery was once one of the pillars of the canton's economy, eventually establishing itself as a benchmark for textile craftsmanship worldwide. Around 1910, it accounted for 18% of Swiss exports, while more than half of the world's embroidery production originated in the canton. The First World War marked the beginning of its decline, yet St. Gallen embroidery remains an iconic fabric of haute couture to this day.

Our recipe :

The canton's most famous speciality is the legendary St. Gallen Bratwurst, traditionally enjoyed without mustard. Outside the canton, however, it is most often served with it. We decided to play on this contrast by creating a cocktail featuring mustard.

SIGNATURE COCKTAILS

CANTON OF THURGAU

18. –



MOSTINDIEN MULE

Spicy & refreshing

Inspiration:

Moscow Mule



Ingredients:

Ketel One vodka, apple,
lemon, cardamom, sugar,
mint, Kampot pepper,
ginger ale

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.

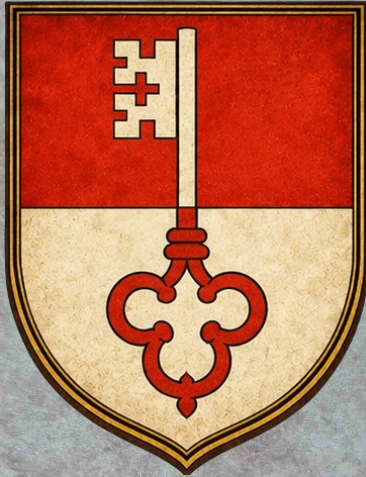
Our recipe :

At your request, this canton has been carried over from our previous menu and reimagined for the season. Once again apple takes centre stage in our homemade apple and mint shrub (*vinegar-based syrup*). To bring a touch of spice, we decided to lengthen the drink with ginger ale, which pairs beautifully with cardamom and Kampot pepper.

SIGNATURE COCKTAILS

CANTON OF OBWALDEN

18. –



BELLE DES BOIS

Complex & silky

Inspiration:

Smoked Poire Belle-Hélène



Ingredients:

Mezcal, crème de cacao,
sherry, pear, acacia,
milk, cocoa, salt

A bit of history :

This Canton has a rich historical heritage. Alongside Nidwalden, Schwyz and Uri, it was one of the cantons that took part in the founding of the Swiss Confederation in 1291. At the time, Obwalden and Nidwalden formed the united canton of Unterwalden, which was divided into two valleys.

Our recipe :

Obwalden is Switzerland's largest producer of cocoa. Nestled between alpine valleys and deep forests, the canton is said to have developed a distinctive savoir-faire around the cocoa bean over the centuries. We wanted to combine its rich intensity with the earthy, smoky character of mezcal, balanced by the luscious sweetness of pear.

SIGNATURE COCKTAILS

CANTON OF GENEVA

18. –



CALVIN SOUR

Deep & comforting

Inspiration:

New York Sour



Ingredients:

Roe & Co whiskey, Geneva

Gamay, prune, cinnamon,

lemon, sugar, aquafaba

A bit of history :

The legend of Mère Royaume tells that in 1602, during the Battle of the Escalade, a woman of Geneva threw a pot of hot soup onto Savoyard soldiers attempting to invade the city. Her quick thinking is said to have helped repel the attackers. Since then, the chocolate cauldron, traditionally smashed by families on the night of December 11th to 12th, has become a symbol of Geneva's victory.

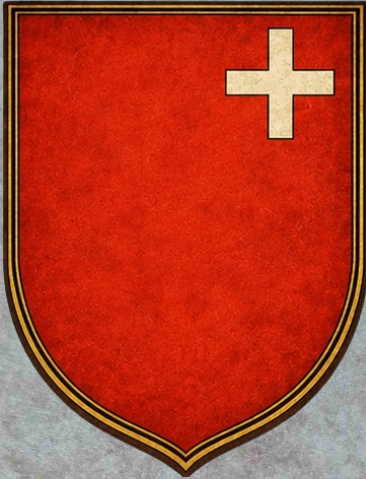
Our recipe :

We wanted to create a cocktail that brings together two of the canton's iconic specialties: Gamay and prune. Gamay was an obvious choice, as Geneva is Switzerland's third-largest wine-producing canton and is particularly renowned for this grape variety. Prune, meanwhile, is deeply rooted in Geneva's culinary traditions and is traditionally enjoyed in a tart for the Jeûne Genevois.

SIGNATURE COCKTAILS

CANTON OF SCHWYZ

18. –



SCHWYZER JARL

Rich & opulent

Inspiration:

Brandy Alexander



Ingredients:

Martell VS cognac,
Fassbind schwyz herbar &
honey liqueur, almond
milk, nutmeg, absinthe,
pistachio paste*

A bit of history :

According to an old legend, the ancestors of the people of Schwyz came from Sweden, fleeing a devastating famine. Led by their chief, Suicerus, they are said to have crossed Europe before settling in the heart of Switzerland. Their name, and that of their new homeland, would eventually give rise to the name Schwyz.

Our recipe :

When reimagining the Brandy Alexander, our thoughts naturally turned to Honig Chrüter, a distinctive liqueur from Schwyz made with honey and herbs by Fassbind Distillery, nestled in the canton itself.

* pistachio, coconut fat, cocoa butter, sunflower oil, tree nuts

SIGNATURE COCKTAILS

CANTON OF JURA

18. –



JURASSIC WORD

Fruity & aromatic

Inspiration:

Last Word



Ingredients:

Damassine, Disaronno

Amaretto, Bénédictine,

Suze, lime, dark chocolate

A bit of history :

The term “Jurassic” was coined in the 19th century to describe the distinctive limestone layers formed during this period, between approximately 150 and 200 million years ago, which are found in abundance throughout the Jura Mountains. The canton is also home to numerous remnants of this prehistoric era, including remarkably well-preserved dinosaur footprints in the Ajoie region.

Our recipe :

It would be impossible to talk about the Jura without mentioning its iconic Damassine. This AOP-certified fruit brandy is produced exclusively in the Canton of Jura and is made from the damasson rouge, a small, wild plum native to the region.

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 LUCERNE

20. –



LUCIARIA ICED TEA

Tropical & dangerous

Inspiration:

Long Island Iced Tea



Ingredients:

Blend of 5 rums, Grand Marnier, dry vermouth, passion fruit kombucha, vanilla, lime, exotic fruit infusion*

A bit of history :

Legend has it that Lucerne owes its name to an angel. The city is said to have been named Luciaria, meaning “the illuminated one”, after an angel appeared on a dark night and lit the spot where its first inhabitants were destined to build a chapel on the shores of the lake.

Our recipe :

It is the famous Papaya Dip Sauce that inspired this tropical cocktail. This papaya-based sauce is distinctly Lucerne-born. Originally native to southern Mexico, the papaya tree has found an unlikely home at the tropical greenhouse in Wohlhusen, in the canton of Lucerne, whose mission is to cultivate exotic fruits in Switzerland.

* papaya, kiwi, guava, apple, rosehip, orange, rose, corn-flower

SIGNATURE COCKTAILS

CANTONS OF APPENZELL

to share:

35.- / 50.- / 60.-

for 2 / 3 / 4 pax



VOODOO APPENZELL

Intense & mysterious

Inspiration:

New Orleans



Ingredients:

Espolon tequila, Campari,
Appenzeller, dry vermouth,
coffee liqueur, absinthe

A bit of history :

In 1597, Appenzell was divided for religious reasons into two half-cantons: Appenzell Ausserrhoden and Appenzell Innerrhoden. The latter is, along with Glarus, one of the last places in Switzerland where the traditional Landsgemeinde is still held: an annual open-air assembly where citizens vote by a show of hands to elect their government and decide on matters of law.

Our recipe :

It was unthinkable not to feature a drink made with Appenzeller, the famous bitter liqueur originating from the town of Appenzell. Its recipe combines 42 herbs, flowers, roots and spices, and was once recommended by doctors for its digestive properties. To celebrate both cantons, we opted for a generous cocktail designed to be shared between two, three or four people... or not.

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, 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
(+4 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 (+4 CHF)

VIEUX CARRÉ barrel-aged 20 CHF

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

MOCKTAILS - Alcohol free

FRESH TIGER ■ 12 CHF

Grapefruit, ginger, lime, ginger beer

NEGRONI ZERO ■ 14 CHF

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

OH MY NECK ■ 14 CHF

Captain Morgan 0% rum, apple, lime, mint, passion fruit kombucha

NO GIN BASIL ■ 14 CHF

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

WAKE ME UP ☞ 14 CHF

Coffee, almond milk, pistachio paste, chestnut honey, nutmeg

ABSINTHES (3cl)

LA CLANDESTINE (Artemisia, 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
TRADITION (Bovet La Valote, 65 % Vol.)	9 CHF
LA GUILLOUDTINE (Guilloud, 68 % Vol.)	9 CHF
LA CLANDESTINE VERTE (Artemisia, 68 % Vol.)	10 CHF
ABSINTHE VERTE 1918 (Wanner, 72 % Vol.)	10 CHF
L'EMERAUDE (Bovet La Valote, 77 % Vol.)	11 CHF

SWISS GINS & TONICS

MAMIE GENEVIEVE	15 CHF
LA PIVE	17 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	15 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

BOTTLED BEERS

33cl

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

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

SWAF ALCOHOL-FREE (lager 0.5% vol., Dr. Gab's)..... 8 CHF

SNORKELERS SEA SALT (IPA 0.5% vol., Insel)..... 8 CHF

SOFTS

SPARKLING WATER (30cl)	3 CHF
SYRUP (grenadine/passion/raspberry/peach, 30cl)	3 CHF
HOMEMADE LEMONADE (30cl)	5 CHF
COCA-COLA CLASSIC / ZERO (33cl)	5 CHF
TONIC (20cl)	6 CHF
GINGER BEER (20cl)	6 CHF
EL TONY MATE (33cl)	6 CHF
PASSION FRUIT KOMBUCHA (33cl)	6 CHF

NEXT EVENTS

Discover our next events :

<https://le-vestibule.ch/evenements/>

FOOD from 5pm 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