

LOUNGE BAR
Menu

Liebe Gäste, wir heißen Sie herzlich willkommen und möchten Sie darauf hinweisen, dass in unserer Küche grundsätzlich alle in der EU-Verordnung 1169/2011 aufgeführten Allergene verwendet werden. Wir bitten Sie daher, sich bei Fragen oder Unklarheiten bezüglich der in den verschiedenen Gerichten und Tagesangeboten verwendeten Zutaten an unser Servicepersonal zu wenden. Liste der Stoffe oder Erzeugnisse, die Allergien oder Unverträglichkeiten auslösen, gemäß der Verordnung (EU) Nr. 1169/2011:

Dear Guest, we would like to welcome you and take this opportunity to inform you that all the allergens referred to in EU Regulation 1169/2011 are normally used in our kitchen, as mentioned below. You are, therefore kindly asked to speak to serving staff for any requirement or clarification about the specific ingredients used for cooking our dishes. Substances or products causing allergies or intolerances in compliance with the EU Regulation 1169/2011:

Gentile Ospite, nel darle il benvenuto, desideriamo informarla che nella nostra cucina vengono normalmente utilizzati tutti gli allergeni del regolamento UE 1169/2011 sotto indicati. La invitiamo, pertanto, a contattare il personale di sala per ogni eventuale necessità o chiarimento in merito al dettaglio degli ingredienti utilizzati nelle varie preparazioni e nelle proposte del giorno. Elenco delle sostanze o prodotti che provocano allergie o intolleranze come previsto dal Regolamento UE 1169/2011:

1	Glutenhaltiges Getreide, namentlich Weizen (wie Dinkel und KhorasanWeizen), Roggen, Gerste, Hafer oder Hybridstämme davon, sowie daraus hergestellte Erzeugnisse, ausgenommen	Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their derived	Cereali contenenti glutine come grano, segale, orzo, avena, farro, kamut o derivati
2	Krebstiere und daraus gewonnene Erzeugnisse	Crustacean and products based on crustaceans	Crostacei e prodotti a base di crostacei
3	Eier und daraus gewonnene Erzeugnisse	Eggs and products based on eggs	Uova e prodotti a base di uova
4	Fische und daraus gewonnene Erzeugnisse	Fish and products based on fish	Pesce e prodotti a base di pesce
5	Erdnüsse und daraus gewonnene Erzeugnisse	peanuts and nuts products	Arachidi e prodotti a base di arachidi
6	Sojabohnen und daraus gewonnene Erzeugnisse	Soy and soy products	Soia e prodotti a base di soia
7	Milch und daraus gewonnene Erzeugnisse (einschließlich Laktose)	Milk and dairy produce, including lactose	Latte e prodotti derivati, incluso lattosio
8	Schalenfrüchte namentlich Mandeln, Haselnüsse, Walnüsse, Kaschunüsse, Pecannüsse, Paranüsse, Pistazien, Macadamia- oder Queenslandnüsse, sowie daraus gewonnene Erzeugnisse	Nuts, such as almonds, hazelnuts, walnuts, pistachio nuts and products thereof	Frutta a guscio come mandorle, nocciole, noci, pistacchi e i loro prodotti
9	Sellerie und daraus gewonnene Erzeugnisse	Celery and products based on celery	Sedano e prodotti a base di sedano
10	Senf und daraus gewonnene Erzeugnisse	Mustard and products based on mustard	Senape e prodotti a base di senape
11	Sesamsamen und daraus gewonnene Erzeugnisse	Sesame seeds and products based on sesame seeds	Semi di sesamo e prodotti a base di semi di sesamo
12	Schwefeldioxid und Sulphite > 10 mg/kg oder 10 mg/l SO ₂	Sulphur dioxide and sulphites in concentration higher than 10/mg/kg or 10/mg/l	Anidride solforosa e solfiti in concentrazioni superiori a 10 mg/kg o 10 mg/l
13	Lupinen und daraus gewonnene Erzeugnisse	Lupins beans and products based on them	Lupini e prodotti a base di lupini
14	Weichtiere und daraus gewonnene Erzeugnisse	Shellfish and products based on shellfish	Molluschi e prodotti a base di molluschi

SNACK—LUNCH—ROOM SERVICE

	CHF
Burrata caprese mit raritäten tomaten und basilikum dressing ⁽⁷⁾	26
Burrata caprese with heirloom tomatoes and basil dressing	
Caprese Burrata con pomodorini del cimelio e dressing al basilico	
Lasagne bolognese ^(1,3,7,9)	29
Lasagna bolognese	
Lasagne alla bolognese	
Klassischer toast mit schinken und käse ^(1,7)	18
Classic ham and cheese toasted sandwich	
Toast classico cotto e formaggio	
Sandwich mit thunfisch, eiern und mayonnaise / lachs ^(1,3,4,7,8,10,12,14)	18
Sandwich with tuna, egg and mayo / salmon	
Tramezzino al tonno, uovo e maionese / salmone	

DESSERT

Nachtisch des tages	14
Dessert of the day	
Dessert del giorno	
Kuchen des tages	10
Cake of the day	
Torta del giorno	

KAFFEE—COFFEE—CAFFÈ

	CHF
Caffè Americano	5,50
Espresso	4,50
Espresso Doppio	7
Kaffee Crème	5,50
Espresso Macchiato	5
Cappuccino	6
Latte Macchiato	6
Milch Kaffee	6
Irish Coffee	
Hot coffee, Irish whiskey, sugar and cream	15

SCHLOSS DRINKS

Still Water	50 cl	6
Sparkling Water	50 cl	6
Juice	20 cl	5
Coca Cola, Fanta, Sprite	33 cl	6
Ice tea Lemon/ Peach	50 cl	6
Rivella	50 cl	6
Tonic Water	20 cl	6
Tonic lemon	20 cl	6
Ginger beer	20 cl	6
Ginger ale	20 cl	6
Red bull	33 cl	6
Crodino/Sanbitter	10 cl	5
Chinotto	27 cl	6
Apple juice /Apple juice schorle	33 cl	5

HOT DRINKS

		CHF
Hot chocolate		6
Hot tea		6
Infusions		6
Rum or mandarin punch		12
Vin Brulé (Mulled Wine)		12

DRAFT BEER

Calanda spina	30 cl	6
Calanda spina	50 cl	8
Panaché / Diesel	30 cl	6
Panaché / Diesel	50 cl	8

SCHLOSS BEER

Bernina bier hell	33 cl	6,50
Palù bier amber	33 cl	6,50
Heineken alcool frei	33 cl	8
Schneider Weiss original	50 cl	8,50

SOURS

Whiskey Sour <i>(Whiskey, Lemon Juice, Sugar Syrup, albumin)</i>		18
Vodka Sour <i>(Absolut, Lemon Juice, Syrup, albumin)</i>		18
Rum Sour <i>(Havana 3 y.o, Lemon Juice, Syrup, albumin)</i>		18

COGNAC & BRANDY 4cl

		CHF
Rémy Martin VSOP Mature Cask	40%	14
Martell VS	38%	10
Carlos I	40%	12
VODKA 2 cl		
Vodka Belvedere	40%	14
Vodka Grey Goose	40%	14
Smirnoff	40%	11
Absolut	40%	12

RUM 2 cl

Ron Diplomatico Reserva Exclusiva 12y.o	40%	15
Ron Don Papa	40%	15
Capitan Morgan	40%	16
Rum Zacapa No.23 Gran Reserva Sistema Solera	40%	20

WHISKY 2 cl

Johnnie Walker Black Label Scotch Whisky	40%	14
Jack Daniel's Tennessee Whisky 7 years	40%	14
Bulleit Bourbon	40%	12
Chivas Regal 2 y	40%	16
Jamesons	40%	14
Oban Single Malt Whisky 14 y.o	40%	18
Macallan 12 y	40%	24

TEQUILA 2 cl

José Cuervo Especial Tequila	38%	10
Silver Patron Tequila	40%	16
Mezcal San Cosme Aoxaca	40%	15

BITTER AND LIQUEURS 4 CL

		CHF
Montenegro	23%	10
Amaro Ramazzotti	30%	10
Appenzeller Bitter	29%	10
Braulio	21%	10
Averna Amaro Siciliano	32%	10
Fernet/ Branca menta	39%	10
Jägermeister	35%	10
Cynar	16,50%	10
Amaro del Capo	35%	10
Campari	25%	9
Aperol	11%	8
Amaretto Saronno	28%	10
Baileys	17%	10
Grand Marnier	40%	10
Limoncello	30%	10
Sambuca	40%	10
Kahlúa Kaffeelikör	20%	9
Pernod	40%	10
Drambuie	40%	12
Martini Rosso /Bianco/Dry	15%	9
Passito del Vertemate Mamete Prevostini	14.5%	9

DISTILLATES

GRAPPA 2 cl

Grappa Marzadro Le 18 Lune	41%	14
Nonino Grappa lo Chardonnay	41%	12
Nonino Grappa il Moscato	41%	12

COCKTAILS

	CHF
Atomic Martini (Gin, Vodka, Dry Vermouth)	18
Gimlet (Gin, Rose's Lime Cordial, Lime Juice)	18
Manhattan (Rye Whisky, Sweet Vermouth, Angostura Bitter)	18
White Lady (Gin, Lemon Juice, Cointreau)	18
Strawberry Margarita (Tequila, triple sec, lime juice, Sugar, Strawberry)	18
Mojito (rum, sugar, lime, mint, soda water)	18
Strawberry Caipiriska (Vodka, strawberry, lime, sugar)	18
Caipirinha (Cachaca, lime, sugar)	18
Paloma (Tequila, Lime Juice, Pink Grapefruit Soda)	18
Long Island Ice Tea (White Rum, Gin, Vodka, Tequila, Cointreau, Lime Juice, Coca Cola)	18
Cuba Libre (Havana 3 y.o, Coca Cola, Lime Juice)	18
Bloody Mary (Vodka, Tomato Juice, Lemon Juice, Tabasco, Worcestershire Sauce, Salt, Pepper)	18
Gin Fizz (Beefeater Gin, Lemon Juice, Sugar Syrup, Soda)	18
Moscow Mule (Vodka, Ginger beer, Lime Juice)	18
Italian Colada (Rum, Amaretto di Saronno, Pineapple Juice, Coconut Syrup)	18
Pina Colada (Rum, Pineapple Juice, Coconut Syrup)	18

BARTENDER SELECTION

	CHF
Negroni <i>(Gin, Rot Vermouth, Campari Bitter)</i>	16
Americano <i>(Bitter Campari, Sweet Vermouth, Soda)</i>	16
Espresso Martini <i>(Vodka, Coffee Liquor, Espresso Coffee, Sugar Syrup)</i>	18
White Russian <i>(Vodka, Coffee Liquor, Cream)</i>	18
Black Russian <i>(Vodka, Coffee Liquor)</i>	18
Green Park <i>(Gin, Lemon Juice, Celeri bitter, Basil, Sugar Syrup)</i>	18

GIN

Beefeater London Dry Gin <i>(Juniper, Lemon Peel, Coriander, Almond)</i>	40%	12
Bombay Sapphire <i>(Coriander, Multi Faceted Herbal note, Peppery Impression)</i>	40%	13
Hendrick's <i>(Coriander, Rose Petals, Cucumber Extract, Lemon Peel)</i>	41,40%	15
Gin Mare <i>(Arbequina Olive, Thime, Basil, Rosmary)</i>	42,70%	16
Tanqueray ten <i>(coriander, orange, chamomille, licorice, fresh lime)</i>	47.3%	15
Monkey 47 <i>(chamomille, angelica, hawthorn barries, cinnamon, etc..)</i>	47%	17

NON ALCOHOLIC

	CHF
Virgin Colada <i>(Coconut milk, pineapple juice)</i>	12
Garibaldino <i>(Sanbitter, Orange Juice)</i>	12
Shirley Temple <i>(Ginger Ale, Grenadine)</i>	12
Virgin Mojito <i>(Sprite, Lime juice, Sugar Syrup)</i>	12
Negroni 0% <i>(Gin 0%, Red Vermouth 0%, Bitter 0%)</i>	12
Americano 0% <i>(Bitter 0%, Sweet Vermouth 0%, Soda)</i>	12
Hugo Spritz <i>(Prosecco 0%, Holunder Sirup, Fresh Mint, Lime)</i>	12
Aperol or Campari Spritz <i>(Aperol 0%/Bitter 0%, Prosecco 0%, Soda)</i>	12

SPARKLING

Bellini <i>(Franciacorta, White Peach Puree)</i>	16
Rossini <i>(Franciacorta, Fresh Strawberry Puree)</i>	16
Champagne Cocktail <i>(Champagne, Cognac, Angostura Bitter, Sugar Cube)</i>	18
Hugo Spritz <i>(Prosecco, Holunder Sirup, Fresh Mint, Lime)</i>	14
Aperol / Campari or Limoncello Spritz <i>(Aperol or Campari, Prosecco, Soda)</i>	18