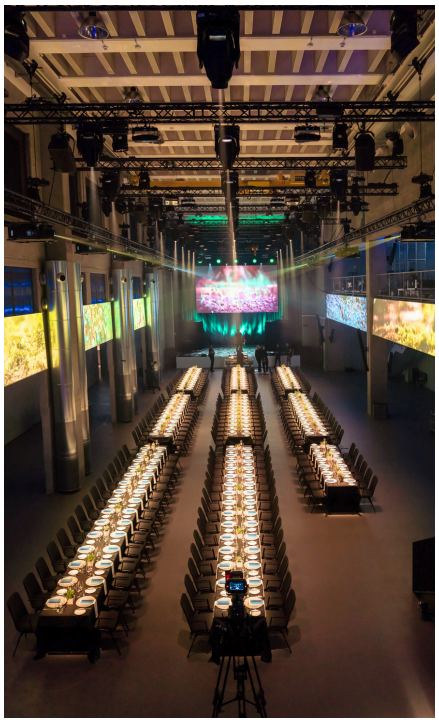
BAR MENU

From ink to goosebumps. ● Bar Edition ● Impressive events since 2020.

Freshly served: Your favourite drink.

FROM SHAKER TO HEADLINE

When the day turns into night, the bar takes over the culture section. Between ice cubes and essences, small stories are created in the glass.



BAR MENU

Welcome Drinks / Spritz

Apérol Spritz 13.50
Apérol, Cava Villa Conchi Brut, Soda, Orange

Hugo 13.00
Cava Villa Conchi Brut, Elderflower, Soda, Lime

Wild Berry Lillet 13.50
Lillet Blanc, Schweppes Wild Berry, Beeries

Cinnamon Lillet 13.50
Lillet Rosé, Grapejuice, Gingerbeer, Orange, Cinnamon

Bellini 13.50
Cava Villa Conchi, Peachpurée

Golden Fig 75 17.50
Fig-Gin, White Grapejuice, Cava Villa Conchi Brut

Null Bock Spritz 0.0% 12.00
Null Bock, Soda, Elderflower, Lime, Mint

Null Bock Tonic 0.0% 12.00
Null Bock, Tonic Water, Cucumber, Rosemary

Cocktails

The Signature (smoked) 21.00
Bourbon Whiskey, Lemon, Sugar, Maplesyrup, Cinnamon

Negroni 15.50
Gin, Campari, Martini Rosso

Elderflower Fizz 15.00
Gin, Elderflower Liqueur, Lime, Sugar, Gingerbeer, Cucumber

Eve's Spring Bowl 15.00
Gin, Lime, Passionfruit, Elderflower, Bitterlemon

Espresso Martini 15.00
Espresso, Kahlua, Vodka

JED Amaretto Sour 15.00
Amaretto, Lemonjuice, Strawberrypurée

Cosmopolitan 15.00
Vodka, Cointreau, Cranberryjuice, Lime, Sugar

Whiskey Sour 15.00
Whiskey, Lemonjuice, Sugar

Passionfruit Daiquiri 15.00
White Rum, Passionfruitliqueur, Lime, Sugar

Old Fashioned 15.00
Whiskey, Sugar, Angostura Bitter

If you would like more than three cocktails/mocktails for your event, an additional bartender will be charged at CHF 66 per hour.

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Mocktails (non-alcoholic)

Eve's Spring Bowl 12.00
Non-alcoholic Gin, Limejuice, Passionfruit, Elderflower, Bitter Lemon

Amaretto Zero Sour 12.00
Non-alcoholic Amaretto, Strawberrypurée, Lemon

NOgroni 12.00
Non-alcoholic Gin, Sanbitter, Martini Rosso 0%

Tropical Noir 12.00
Coconut, Lemongrass, Kaffir-Lime-Leaf, Soda

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To complement your cocktail menu, please select three spirits for your preferred long drinks. We will be happy to serve the listed mixers (“fillers”) alongside your long drink selection.

Longdrinks

Gin	4cl
Bombay vol. 40%	8.00
Hendricks vol. 41.4%	12.00
Turicum vol. 41.5%	12.00
Monkey 47 vol. 47%	13.00

Vodka	4cl
Absolut vol. 40%	8.00
Xellent vol. 40%	11.00
Belvedere vol. 40%	12.00
Grey Goose vol. 40%	12.50

Whisky	4cl
Jack Daniels vol. 40%	8.00
Talisker vol. 46%	12.00
Langatun Old Crow vol. 46%	14.50
Oban vol. 43%	15.00
Macallan 12 years Sherry Oak Single Highland Malt vol. 40%	16.50

Filler

Fever-Tree Mediterranean Tonic Water	3.00
Fever-Tree Ginger Beer	3.00
Fever-Tree Bitter Lemon	3.00
Coca Cola	3.00
Orangejuice	3.00

BAR

Digestivs/Bitters

	4c
Averna Amaro Siciliano vol. 29%	6.50
Appenzeller Alpenbitter vol. 29%	6.50
Ramazotti vol. 30%	6.50
	2cl
Grappa Nonino il Merlot Monovitigno vol. 41%	8.50
Grappa Nonino Riserva Antica Cuvée 5 years vol. 45%	9.50

	2c
Vieille Prune Barrique Etter vol. 41%	9.50
Heuschnaps vol. 25%	10.50
Williamine Morand vol. 43%	11.50
Grappa Berta Tre Soli Tre Nebbiolo da Barolo vol. 45%	24.00