

BEER

Falken Lager – draught beer	0.3l / 0.5l	5.1 / 7.1
Falken Eidgenoss – draught beer	0.3l / 0.5l	5.1 / 7.1
Falken wheat beer – draught beer	0.3l / 0.5l	5.7 / 7.7
Müller Bräu Pale Ale – draught beer	0.3l / 0.5l	5.5 / 7.5
Falken wheat beer – non-alcoholic	0.5l	7.5
Falken – non-alcoholic	0.33l	5
Birra Peroni	0.33l	6.5
San Miguel	0.33l	6.5

LET THE JOURNEY BEGIN ...

Prosecco Scandolera Valdobbiadene, Italy		9 / 59.9
Champagne Nicolas Feuillatte brut France		14 / 89.9
Champagne Nicolas Feuillatte rosé France		98.9

SEXY & ENERGETIC - WINE WITH PERSONALITY

Räuschling, Bechtel Weine Bechtel Weine AOC Zurich, Switzerland		69.9
La Pera White DOCa Rioja, Spain		7.9 / 54.9
Inici Merum Priorati DOCa Priorat, Spain		63.9
Gloria Monastrell Valencia, Spain		8.4 / 56.9
Bhilar Tinto, Bodegas Bhilar DOCa Rioja, Spain		8.1 / 55.9
Château Lancyre Vieilles Vignes Rouge Languedoc-Roussillon, France		8.4 / 56.9

FRUIT LOVER - LIGHT & FRUITY

Lugana, Limne Tenuta Rovaglia DOC Lugana, Lake Garda, Italy		8.4 / 56.9
Pinot Grigio Luna DOC Venezia, Italy		7.7 / 52.9
Verdejo, Bodegas Javier Sanz DO Rueda, Spain		8.1 / 55.9
Clarendelle Weiss Inspired by Haut-Brion, Château Clarendelle AC Bordeaux, France		8.5 / 57.9
Sauvignon Blanc, Aagne AOC Schaffhausen, Switzerland		8.4 / 56.9
Riesling-Sylvaner, Florin Weine AOC Schaffhausen, Switzerland		8.1 / 55.9
Clarendelle Rose Inspired by Haut-Brion, Château Clarendelle AC Bordeaux, France		8.5 / 57.9
Ripasso Valpolicella Superiori DOC Tinazzi, Valpolicella, Italy		9.4 / 64.9
Clarendelle Rot Inspired by Haut-Brion, Château Clarendelle AC Bordeaux, France		8.5 / 57.9
Merlot, Aagne AOC Schaffhausen, Switzerland		9.4 / 64.9

EASY RIDER - LIGHT & DRY

Terre Alte Bianco di Merlot DOC Ticino, Switzerland		8.5 / 57.9
Rheinriesling, Aagne AOC Schaffhausen, Switzerland		8.4 / 56.9
Nr. 7 Viognier, Weinstamm AOC Schaffhausen, Switzerland		8.5 / 57.9
Chardonnay Sonnenspross Regli Weine, AOC Schaffhausen, Switzerland		7.9 / 54.9
Schiller, Florin Weine Florin Weine, AOC Schaffhausen, Switzerland		8.1 / 55.9
Nr. 5 Pinot Gris, Weinstamm AOC Schaffhausen, Switzerland		57.9
Steiner Chardonnay GVS, AOC Schaffhausen, Switzerland		66.9

RELAXED - MEDIUM WEIGHT

Grande Amico Barbera d'Asti DOCG, Piedmont, Italy		57.9
Pinot Noir Spätlese Aagne, AOC Schaffhausen, Switzerland		8.4 / 56.9
Nr. 4 Pinot Noir Weinstamm, AOC Schaffhausen, Switzerland		8.5 / 57.9
Nr. 6 Cabernets / Merlot Weinstamm, AOC Schaffhausen, Switzerland		9.1 / 62.9
Octavia Cuvée GVS, AOC Schaffhausen, Switzerland		68.9
ZWAA rot / Pinot Noir Winery Baumann, Oberhallau, Switzerland		88.9

SOFT & WATER

Valsler – silence / classic	0.33l / 0.5l	5 / 7
Schaffhauser water – still / sparkling	0.7l	6.5
Coca-Cola / Zero	0.33l	5
Rivella red / blue	0.33l	5
Möhl Shorley / Möhl apple juice	0.33l	5
Kinley: Tonic / Bitter Lemon / Ginger Ale	0.2l	5

COFFEE & TEA

Espresso	4.5
Doppio	6
Cafe Crème	4.8
Cappuccino	5.2
Milk coffee	5.2
Latte Macchiato	5.2
Hot chocolate	4.8
Tea selection	5

Fancy something new? Ask our service staff about our daily wines.

STARTER

Focaccia & farmhouse bread (v) w/ Ajo blanco & olive oil	5
Spanish olives (v) pickled w/ chili & rosemary	5
Gambas al Ajillo 5 pieces of sauteed prawns w/ garlic, chili & sun-dried tomatoes	15
Fennel salad (v) green apple, nuts & grana padano	8
Mozzarella di Bufala (v) cherry tomatoes & arugula	12
Roast beef Grana Padano, rocket, smoked chili sauce	19
Beef Tatar (CH) 70 g w/ butter creme & toast	19
„Bonito no Bull“ w/ mediterranean tuna salad & feta cheese	12
Mediterranean starter plate Chorizo picante, salami, dried ham and mini stuffed peppers, focaccia	19

SOUPS & FRESH SALADS

Green Salad w/ cress & croutons	10
Mixed salad w/ cress & croutons	11
Dressing: French, Italian or house dressing	
Bull Consommé w/ beef & vegetables	10
Zuppa di pomodoro (v) tomatoes & basil foam	9
Caesar salad w/ romana lettuce, croutons, shaved parmesan + chicken breast (CH) + prawns (VN) + vegan Planted stripes	15 22 30 23

CLASSICS

Mediterranean Beefburger (CH) 200 g beef, brioche bun, scarmoza cheese, tomato, arugula & French fries	28
Clubsandwich Chicken breast (CH), bacon, fried egg, tomato, cucumber, house dip, French fries	28

MEDITERRAN

Fettuccine Genovese (v) basil pesto, garlic, pine nuts & grana padano	24
Vegan Ravioli w/ portobello filling and almond mushroom sauce, cress	26
Fettuccine con Salsiccia w/ spiced sausage, tomatoes, garlic, chili & Grana padano	28
Grilled Loup de mer (FR) w/ crustacean foam & lime risotto	34

THE GRILL

Served w/ homemade salsa verde

200 g	BEEF FILLET from New Zealand	49
200 g	ENTRECÔTE from New Zealand	35
180 g	CORN-FED CHICKEN BREAST from France	24
250 g	LAMB CUTLETS from New Zealand	35
200 g	SALMON FILLET from Norway	28

SIDES & SAUCES

French fries	6
Rosemary potatoes	6
Lime risotto	6
Mixed salad	6
Grilled lettuce hearts	5
Grilled vegetables	6
Sour cream	4
Sauce Béarnaise	4
Pepper sauce	4
Herbal butter	4

DOLCI & CHEESE

Tarta de Santiago Spanish almond cake w/ almond crunch & cream	12
Petit gâteau au chocolat lukewarm chocolate cake w/ Bourbon vanilla ice cream	12
Tiramisu	11
Raspberry mascarpone mousse	12
Gelateria selection of ice cream and sorbet, please ask your waiter	per scoop 4
Swiss cheese Pear bread & fig mustard one hard, one soft and one blue cheese	14

(v) - vegetarian () Country of origin

All prices are in CHF incl. value-added tax. The service team will be pleased to inform you about allergens.