

STARS BAR

— TRINKEN/BEVERAGES/BOISSONS —

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| OFFENE WEINE / <i>wines by the glass / vins au verre</i> | 2 |
| COCKTAILS | 4 |
| VIRGIN COCKTAILS | 7 |
| GIN & TONIC | 8 |
| SPIRITUOSEN / <i>spirits & beer / spiritueux & bière</i> | 10 |

— ESSEN/FOOD/MANGER —

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| MIDNIGHT SNACKS | 16 |
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Alle Preise in Schweizer Franken inkl. MwSt. Euros werden zum Tageskurs gewechselt. Rückgeld in CHF.

All prices in Swiss Francs incl. VAT. Euro prices are converted using our daily exchange rate.

Change will be given in CHF only.

Tous les prix en francs suisses, TVA inclus. Les euros sont changés au cours indiqué. L'argent est rendu en CHF.

————— **WEISSWEINE/ WHITE WINE** —————
VIN BLANC

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|----------------|--|-------|------|-------|
| FENDANT | Varonier | Swiss | 1 dl | 10.00 |
| HEIDA | Élevé en Barriques Thierry Constantin | Swiss | 1 dl | 13.00 |

————— **ROSÉWEINE/ROSÉ WINE** —————
VIN ROSÉ

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| ROSE DE SYRAH | LEON Chai du Baron | Swiss | 1 dl | 10.00 |
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————— **ROTWEINE/ RED WINE** —————
VIN ROUGE

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|-----------------------|----------------------------------|-------|------|-------|
| PINOT NOIR | Cave la Madeleine | Swiss | 1 dl | 10.00 |
| NEZ NOIR (BIO) | Rouvinez Merlot Syrah Gamaret | Swiss | 1 dl | 11.00 |

———— CHAMPAGNER/ CHAMPAGNE ————

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|------------------------|------------------|--------|------|-------|
| PROSECCO | Teresa Rizzi | Italy | 1 dl | 11.00 |
| CHAMPAGNE BLANC | Maison Bollinger | France | 1 dl | 21.00 |
| CHAMPAGNE ROSÉ | Maison Bollinger | France | 1 dl | 24.00 |

———— CHAMPAGNER- & SEKTCOCKTAILS ————

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| MATTERHORN VIEW | Alpenkräutersirup / Prosecco / Zitrone / Rosmarin | 15.00 |
| ROSSINI | Champagner / Erdbeerpüree | 21.00 |
| APEROL SPRITZ | Prosecco / Aperol / Soda | 15.00 |
| HUGO | Prosecco / Holunderblütensirup / Limette / Minze / Soda | 15.00 |
| BELLINI | Champagner / Pfirsichlikör | 24.00 |
| FRENCH 75 | Tanqueray No. 10 Gin / Champagner / Zitronensaft / Zucker | 24.00 |
| KIR ROYAL | Champagner / Crème de Cassis | 24.00 |
| PRINCE OF WALES | Hennessy Cognac / Champagner / Grand Marnier / Bitters | 24.00 |

HOT SINCE 1879

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| BLOODY MARY | Koskenkorva Vodka / Zitronensaft / Tomatensaft / Salz / Pfeffer / Tabasco / Worcester Sauce | 18.00 |
| CAIPIRINHA | Pitú / Brauner Zucker / Limetten | 18.00 |
| HORSE'S NECK | Hudson Bourbon / Ginger Ale / Zitronensaft / Bitters | 18.00 |
| MANHATTAN | Hudson Rye Whiskey / Contratto Rosso Vermouth / Bitters | 21.00 |
| NEGRONI | Hendrick's Gin / Campari / Antica Formula Vermouth | 22.00 |
| SINGAPORE SLING | Hendrick's Gin / Cherry Likör / Cointreau / Dom Bénédictine / Zitronensaft / Ananassaft / Zucker / Grenadines / Bitters | 22.00 |
| MOJITO | Bayou Rum / Limetten / Minze / Brauner Zucker / Soda | 18.00 |
| MAI TAI | Bayou Rum / Limetten / Mandeln / Apricot Brandy / Ananassaft | 20.00 |
| COSMOPOLITAN | Koskenkorva Vodka / Preiselbeersaft / Cointreau / Zitrone / Limette | 18.00 |
| RUSTY NAIL | Johnnie Walker Red Label Whisky / Drambuie | 20.00 |
| PIMM'S CUP | Pimm's No. 1 / Ginger Ale / Gurken / Zitronensaft / Minze / Apfelsaft | 18.00 |

SOURS & MULES

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| MOSCOW MULE | Koskenkorva Vodka / Zitronensaft / Ginger Beer | 18.00 |
| LONDON MULE | Henkes Gin / Ginger Beer / Limette | 18.00 |
| MONKEY SHOULDER MULE | Monkey Shoulder / Ginger Ale / Limette | 18.00 |
| AMARETTO SOUR | Amaretto / Orange / Zitrone / Zucker / Eiweiss | 20.00 |
| MARGARITA | El Jimador Blanco Tequila / Triple Sec / Limette / Salz | 20.00 |
| SIDE CAR | Hennessy Cognac / Cointreau / Zitronensaft | 20.00 |
| WHITE LADY | Hendrick's Gin / Cointreau / Zitronensaft | 20.00 |
| PISCO SOUR | Pisco / Limette / Zucker / Eiweiss / Chuncho Bitters | 20.00 |

SWEET & FRUITY

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| PIÑA COLADA | Bayou Rum / Ananassaft / Kokossirup / Sahne | 18.00 |
| TEQUILA SUNRISE | Herradura Tequila Blanco / Cointreau / Orangen- und Zitronensaft / Grenadine | 18.00 |
| GIUSEPPES ORANGE | Contratto Rosso / Frische Orange / Zucker/ Orangenbitter | 18.00 |
| PLANTERS PUNCH | Bayou Rum / Orangen- und Zitronensaft / Grenadine | 18.00 |
| SEX ON THE BEACH | Koskenkorva Vodka / Preiselbeersaft / Pfirsichlikör / Orangen- und Zitronensaft | 18.00 |

MARTINIS

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| PRETTY IN PINK | Koskenkorva Vodka / Campari / Ananassaft | 20.00 |
| LEMONDROP MARTINI | Tanqueray No. Ten Gin / Koskenkorva Vodka / Cointreau / Zitronensaft | 20.00 |
| DIRTY MARTINI | Swiss Edelweiss Gin / Koskenkorva Vodka / Olivensaft / Noilly Prat Vermouth | 21.00 |
| APPLETINI | Koskenkorva Vodka / Cointreau / Apfellikör | 22.00 |
| MARTINI COCKTAIL | Hendrick's Gin / Noilly Prat Vermouth | 22.00 |
| ESPRESSO MARTINI | Koskenkorva Vodka / Espresso / Kahlua | 24.00 |
| ZERMATTINI | Swiss Edelweiss Gin / Dettling Kirschlikör / Matter Vermouth Extra Dry | 21.00 |

— AFTERDINNER COCKTAILS —

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| BRANDY ALEXANDER | Asbach / Brauner Kakaolikör / Sahne / Muskatnuss | 19.00 |
| GRASSHOPPER | Weisser Kakaolikör / Crème de Menthe / Sahne | 20.00 |
| GOLDEN CADILLAC | Galliano / Orangensaft / Weisser Kakaolikör / Sahne | 22.00 |
| WHITE RUSSIAN | Koskenkorva Vodka / Kahlua / Sahne | 19.00 |
| BLACK RUSSIAN | Koskenkorva Vodka / Kahlua | 19.00 |

— VIRGIN COCKTAILS —

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| MATTERHORN SUNRISE | Ananas / Aprikose / Orange / Zitrone / Erdbeere | 14.00 |
| VIRGIN COLADA | Kokossirup / Sahne / Ananassaft | 14.00 |
| MATTERHORN COOLER | Preiselbeersaft / Ginger Ale / Limette | 14.00 |
| APPLE MULE | Apfelsaft / Ginger Beer / Minze | 14.00 |

LET YOUR DAY BEGIN!

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| HENDRICK'S GIN (Schottland) | <i>Frisch / Gurken & Rosen</i> serviert mit Mountain Spring Dry Tonic / Gurke und Pfeffer | 21.00 |
| Morand Alata GIN (Schweiz) | <i>Frisch / Kräuter & Apfel</i> serviert mit Mountain Spring Dry Tonic / Apfel | 21.00 |
| TANQUERAY NO. TEN (England) | <i>Klassisch / Zitrone & Wacholder</i> serviert mit Mountain Spring Tonic / Lemon Twist | 22.00 |
| MONKEY 47 (Deutschland) | <i>Komplex / exotische Noten</i> serviert mit Schweppes Ginger & Cardamom Tonic / Grapefruit | 24.00 |
| WINT + LILA (Spanien) | <i>Frisch / Limette & Orange</i> serviert mit Fever-Tree Mediterranean Tonic / Minze | 24.00 |

LET YOUR DAY BEGIN!

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| GIN ZERO | Siegfried Wonderleaf Distilled Herbal Water / Swiss Mountain Spring Tonic / Limette | 18.00 |
| GIN LIGHT | 1/2 Siegfried Wonderleaf Distilled Herbal Water / 1/2 Henkes Gin und Swiss Mountain Spring Tonic / Limette | 18.00 |

GIN COCKTAILS

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| GIN BASIL SMASH | Hendrick's Gin / Basilikum / Zitronensaft / Zucker | 24.00 |
| GIN FIZZ | Tanqueray No. Ten Gin / Zitronensaft / Zucker / Soda | 21.00 |
| THE SAFFRON | Saffron Gin / Orange Bitter / Thomas Henry Tonic | 24.00 |

SPIRITUOSEN/SPIRITS SPIRITUEUX

BITTERS & PASTIS

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| UNDERBERG | 4 cl | 8.00 |
| APPENZELLER | 4 cl | 9.00 |
| JÄGERMEISTER | 4 cl | 8.00 |
| AVERNA | 4 cl | 9.00 |
| RAMAZZOTTI | 4 cl | 9.00 |
| CAMPARI | 4 cl | 9.00 |
| CYNAR | 4 cl | 9.00 |
| FERNET BRANCA | 4 cl | 9.00 |
| GENEPI | 4 cl | 9.00 |
| CARPANO BIANCO/ROSSO/EXTRA DRY | 4 cl | 12.00 |
| RICARD/PERNOD | 4 cl | 9.00 |

WODKA

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| Alata Morand SWISS VODKA | 4 cl | 16.00 |
| GREY GOOSE | 4 cl | 19.00 |
| BELVEDERE/B. SMOGORY/B. LAKE BARTEZEK | 4 cl | 16.00 |
| Koskenkorva | 4 cl | 13.00 |
| U' LUVKA | 4 cl | 29.00 |

EDELBRÄNDE

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| MORAND | Vieille Lie du Valais | 2 cl | 14.00 |
| | Framboise | 2 cl | 14.00 |
| | Mirabelle | 2 cl | 14.00 |
| | Williamine | 2 cl | 14.00 |
| | Abricotine | 2 cl | 14.00 |
| DETTLING | Kirsch Reserve | 2 cl | 14.00 |
| | Cuvée schwarze Bergkirsche | 2 cl | 12.00 |
| | Kirsch im Bourbon Fass gereift | 2 cl | 14.00 |
| VÉDRENNE | Vieille Prune | 2 cl | 10.00 |
| PÉRIGORD | Vieille Prune | 2 cl | 12.00 |
| ASBACH | | 2 cl | 10.00 |

GRAPPA

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| GRAPPA BOTTEGA BIANCO | | 2 cl | 12.00 |
| GRAPPA BOTTEGA FUMÉ | | 2 cl | 12.00 |
| GRAPPA DA VINACCE DI ORNELLAIA | | 2 cl | 16.00 |
| GRAPPA TRE SOLI TRE, NEBBIOLO, BERTA | | 2 cl | 24.00 |
| GRAPPA LEVI BAROLO / MOSCATO | | 2 cl | 24.00 |

MARC

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| MARC DE DÔLE | Morand | 2 cl | 10.00 |
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| MARC DE HEIDA | Chanton | 2 cl | 10.00 |
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CALVADOS

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| BOULARD HORS D'AGE | | 2 cl | 16.00 |
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| CHÂTEAU DU BREUIL 15 JAHRE | | 2 cl | 16.00 |
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COGNAC

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| RÉMY MARTIN X.O. | | 2 cl | 19.00 |
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| RÉMY MARTIN LOUIS XIII | | 2 cl | 98.00 |
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| HENNESSY PARADIS IMPERIAL | | 2 cl | 88.00 |
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| MARTELL V.S. | | 2 cl | 22.00 |
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| OTARD X.O. | | 2 cl | 26.00 |
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| CAMUS V.S.O.P. | | 2 cl | 15.00 |
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| CAMUS NAPOLÉON | | 2 cl | 26.00 |
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RUM

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| BRUGAL PAPÁ ANDRÉS | Dominikanische Republik | 4 cl | 150.00 |
| RON ZACAPA CENTENARIO 15 JAHRE | Guatemala | 4 cl | 18.00 |
| RON ZACAPA CENTENARIO 23 JAHRE | Guatemala | 4 cl | 24.00 |
| BAYOU RESERVE | Louisiana | 4 cl | 12.00 |
| DIPLOMATICO RESERVA | Venezuela | 4 cl | 18.00 |
| PYRAT RUM XO | Anguilla | 4 cl | 18.00 |
| PLANTATION | Barbados | 4 cl | 19.00 |
| | Guyana | 4 cl | 19.00 |
| | St. Lucia | 4 cl | 19.00 |
| | Nicaragua | 4 cl | 19.00 |
| | Trinidad | 4 cl | 19.00 |
| | Jamaica | 4 cl | 19.00 |
| | Panama | 4 cl | 19.00 |
| | Belize XO Single Cask Grapia Finish | 4 cl | 24.00 |
| | XO | 4 cl | 24.00 |

TEQUILA

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| EL JIMADOR | 4 cl | 12.00 |
| DON JULIO | 4 cl | 20.00 |

PORT & SHERRY

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| GRAHAM'S PORT "FINE WHITE" | 5 cl | 9.00 |
| GRAHAM'S PORT "SIX GRAPES" | 5 cl | 11.00 |
| SHERRY, HARVEY'S BRISTOL CREAM | 5 cl | 14.00 |
| GRAHAM'S PORT 10 YEARS | 5 cl | 14.00 |
| GRAHAM'S PORT 20 YEARS | 5 cl | 17.00 |
| GRAHAM'S PORT 30 YEARS | 5 cl | 27.00 |
| GRAHAM'S PORT 40 YEARS | 5 cl | 32.00 |

LIKÖRE/ LIQUEUR

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| CHARTREUSE JAUNE / VERTE | 4 cl | 10.00 |
| V.E.P. CHARTREUSE JAUNE / VERTE | 4 cl | 24.00 |
| BÉNÉDICTINE | 4 cl | 19.00 |
| BAILEYS IRISH CREAM | 4 cl | 12.00 |
| AMARETTO DISARONNO | 4 cl | 12.00 |
| COINTREAU | 4 cl | 12.00 |
| KIRSCHENLIKÖR, DETTLING | 4 cl | 12.00 |
| GRAND MARNIER | 4 cl | 13.00 |
| DRAMBUIE | 4 cl | 13.00 |
| NOCI NOCINO DEL TICINO, GUIDO BRIVIO | 4 cl | 13.00 |
| PATRON XO CAFÉ | 4 cl | 17.00 |
| GÉNÉPI DISTILLERIE DES ALPES | 4 cl | 12.00 |

MIDNIGHT SNACKS

EN-CAS DE MINUIT

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| KAVIAR IMPERIAL VOM CHINESISCHEN STÖR | mit Toast und Butter | 50 g | 190.00 |
| <i>Imperial Caviar from Chinese sturgeon</i> | <i>with toast and butter</i> | | |
| <i>Caviar impérial d'esturgeon chinois</i> | <i>avec toast et beurre</i> | | |
| LOCH FYNE RAUHLACHS | mit Toast und Butter | 120 g | 48.00 |
| <i>smoked salmon</i> | <i>with toast and butter</i> | | |
| <i>saumon fumé</i> | <i>avec toast et beurre</i> | | |
| FOIE GRAS TERRINE | mit Toast und Butter | 80 g | 48.00 |
| | <i>with toast and butter</i> | | |
| | <i>avec toast et beurre</i> | | |
| ROHSCHINKEN | Jabugo Pata Negra | 50 g | 48.00 |
| <i>jambon cru</i> | | | |
| <i>dry-cured ham</i> | | | |

Fleischdeklaration: Rind/Irland und Schweiz, Poulet/Schweiz, Entenleber/Frankreich

Fischdeklaration: Rauchlachs/Schottland, Stör/China

Meat declaration: beef/Ireland and Switzerland, pork/Switzerland, chicken/Switzerland, foie gras/France

Fish declaration: smoked salmon/Scotland, sturgeon/China

Déclaration de la viande: bœuf/Irlande et Suisse, veau/Suisse, poulet/Suisse, foie gras de canard/France

Déclaration des poissons: saumon fumé/Écosse, esturgeon/Chine

Soweit nicht anders vermerkt, verwenden wir Schweizer Fleisch. Sollten Sie Fragen zu Allergenen, Intoleranzen oder zum Alkoholgehalt der Getränke haben, wenden Sie sich bitte an unsere Mitarbeiter.
Unless specified, we serve Swiss meat. Please ask our staff if you have any questions about food allergies or intolerances, or the amount of alcohol in our beverages.

Sauf indication contraire de notre part, nous servons uniquement de la viande suisse. Nos collaborateurs sont à votre disposition pour toute question relative aux allergènes, aux intolérances et à la teneur en alcool des boissons.