





Moving Mountains Gerichte stützen sich auf jüngste Erkenntnisse der Ernährungswissenschaft. Die Basis sämtlicher Gerichte: rein pflanzlich – mit wildwachsenden Zutaten sowie vollwertigen Zucker und Vollkorn, anstelle von raffiniertem Zucker und Weissmehl. Nährstoffreich, leicht verdaulich, auf die Region bezogen – und doch diktieren Geschmack und Aromen jede Mahlzeit. Halten Sie Ausschau nach folgendem Symbol: 

Moving mountains cocktails are backed by the latest findings in nutritional science. The ingredients are entirely plant-based, sourcing such gems as wild foraged foods. As a replacement to refined sugars and white flour, solely whole foods are used. Dictated by taste and flavor an easily digestible, full of nutrients and locally inspired dishes and cocktails. Look out for the following symbol: 

MOVING MOUNTAINS

Lillet Blanc, Pear Juice, Homemade Cinnamon Syrup,
Fresh Lemon Juice, Fresh Orange Juice, Mendrisio Tonic Water

CHF 21

VIRGIN MOVING MOUNTAINS

Ginger, Rosemary, Honey, Lemon, Naturally Cloudy Apple Juice, Soda

CHF 16

FLORAL DRINKS

FROM VICKY WITH LOVE

In December 2016, Leo was working in a London hotel opposite Talbot Square.

On Christmas Eve he stayed the night at the hotel after work. As he slept, he dreamt of sitting on a bench in the gardens opposite the hotel with two women - one dressed in white and the other in black. The woman in white introduces herself as Victoria and asks Leo to pay her homage by creating a drink for her.

He smiles and accepts but the woman dressed in black urges him not to do it because there is only one drink for a queen... a Bloody Mary. Leo awoke the next morning smiling about his dream of two queens but was soon to notice that on the bedside table lay a piece of white bridal fabric. He will never understand what happened, but he has fulfilled his promise with this cocktail.

Gin Lane 1751 Old Tom, St Germain Elderflower Liquor, Lemon, Homemade Elderflower Syrup, Acquafaba, Homemade Ascona Bitter

CHF 21

THE TAMING OF THE SHREW

A tribute to one of the most beautiful Shakespearean works, The Taming of the Shrew has a final note of surprise from the saffron infused rum that reflects the turbulent relationship between Katherina and Petruchio.

Intriguing in its simplicity with a contradictory finish that mirrors the ending of the work itself. Sublime!

Bacardi White Rum infused with Taliouine Saffron, Lime, Homemade Passionfruit Syrup, Acquafaba

CHF 21

SECRET GARDEN

Our team has created a refreshing cocktail, perfect for summer by the lake. Starting with a Ciroc Watermelon base, mystical Pierre Ferrand triple sec from our very own secret garden, shaken and infused with cucumber, homemade sugar syrup and fresh lime juice, topped with our cucumber air.

Grey Goose Orange Vodka, Pierre Ferrand Triple Sec, Homemade Sugar Syrup, Fresh Cucumber, Lime, Cucumber Air

CHF 21

SINGING IN SORRENTO

The Sorrento lemon is elevated by the freshness of the basil. A drink dedicated to Southern Italy that is close to Leo's heart and showcases the strong bond with his homeland. An Aperitif that was made for long afternoons on the terrace, dreaming of singing along the streets of Sorrento with a drink in our hand.

Limoncello Di Sorrento, Lemon Juice, Basil Leaf, Homemade Basil Syrup, Prosecco

CHF 21



TSCHUGGEN COLLECTION SIGNATURE COCKTAILS

Discover the variety of our houses with the signature cocktails of the Tschuggen Collection.

Entdecken Sie die Vielfalt unserer Häuser mit den Signature Cocktails der Tschuggen Collection.

APPLE IN THE SKY

CARLTON HOTEL

„EIN LEICHT PRICKELNDER COCKTAIL
MIT DEM DUFT VON WINTER UND WÄRME“

Champagne Louis Roederer, Apple Juice,
Honey, Cinnamon Schnapps

CHF 19

REMEMBER EDEN

HOTEL EDER ROC

„DER NAME SAGT SCHON ALLES ERINNERN SIE SICH
MIT DIESEM COCKTAIL AN DAS PARADIES!“

Bisbino Gin, Red Port, Jsotta Rosso,
Campari, Orange Zest

CHF 19

BLACKBERRY

TSCHUGGEN GRAND HOTEL

„EIN „BEERENSTARKER“ APERITIF MIT SPARKLE“

Champagne Louis Roederer, Vodka,
Chambord, Blackberries, Raspberries, Lime, Vanilla

CHF 19

PEAR CRANBERRY GINGER MULE

VALSANA HOTEL & APARTMENTS

„DER PERFEKTE DRINK FÜR KÜHLE TAGE
UND IM OHR DAS KNISTERNDE HOLZ DES OFFENEN FEUERS“

Xellent Vodka, Pear Juice, Cranberry Juice,
Ginger Beer, Lime Juice, Rosemary

CHF 19

HOTEL EDEN ROC

SIGNATURE COCKTAILS

AMAZING LAKE

Eden Roc signature dessert cocktail. A smooth, light and sumptuous blend of Vecchia Romagna infused with tonka beans, Baileys, Mozart dark chocolate and cream. This beautiful twist on a chocolate martini is then topped with a homemade meringue created by our Head Pastry Chef.

Vecchia Romagna Etichetta Nera Infused with Tonka Beans,
Baileys, Mozart Dark Chocolate, Double Cream, Walnut Bitter

CHF 21

OPERATION SUNRISE

Our bar team have created a complex and authoritative drink, which is mixed and then aged for three months in oak barrels. On March 19th 1945 during the bank holiday "San Giuseppe" the Operation Sunrise took place in Ascona and precisely in our La Casetta which put an end to the hostilities of World War II.

If we reveal the secret recipe, we will have to make you disappear....


CHF 21

MR MORRIS IN PARIS

The creation of this drink took place in 2018 in Paris. On a business trip, Leo was in a bar and asked for a Pisco Sour. The barman explained that he only had half a portion of Pisco. It was then that Leo asked to use half Pisco and for the other half, a sweet French wine. A tribute to the greatest of the Sours and to Mr Morris, the creator of the Pisco Sour.

Capel Pisco, Sauternes Wine, Lime Juice, Champagne Reduction, Aquafaba,
Homemade Ascona Bitter

CHF 21



MOVING MOUNTAINS

Lillet Blanc, Pear Juice,
Homemade Cinnamon Syrup,
Fresh Lemon Juice, Fresh Orange Juice,
Mendrisio Tonic Water

CHF 21

VIRGIN MOVING MOUNTAINS

Ginger, Rosemary, Honey, Lemon,
Naturally Cloudy Apple Juice, Soda

CHF 16



PERE LABAT

This cocktail was created in honour of the man who began to distil rum in Martinique. At the end of the 1600s a French friar, named Jean Baptiste Labat, produced the first batch of sugar cane brandy, using a Charentais-type still originating from Cognac.

JM Martinica Rum Agricole XO,
Carpano Antica Formula Vermouth,
Cherry Liquid, Pear Juice,
Supasawa, Cherry Foam

CHF 21

TODO EL DIA

A twist on a classic margarita. The citrus taste is still at the forefront of this cocktail, but inventive elements make it stand out from the crowd. Sweetness is balanced with homemade orange marmalade and Maldon Sea Salt is served on the side – taste the salt before a sip of the cocktail to create an exciting new way of enjoying this classic.

At all hours for any occasion.

José Cuervo Tequila Blanco, Pierre Ferrand, Lime Juice,
Pink Grapefruit Juice, Orange Marmelade, Maldon Salt

CHF 21

THE ULTIMATE MAVERICK

We have created a refreshing twist on the legendary Maverick Martini. Blending the traditional flavours of passion fruit and Vodka base, we have created a sumptuous foam of Prosecco and orange that replaces the classic side shot.

Absolut Vodka, Passoa, Homemade Passion Fruit Syrup, Pineapple Juice,
Passion Fruit Juice, Lime Juice, Prosecco Orange Foam

CHF 21





MASTERPIECES

AVIATION

The beginnings of aviation and the proud conquest of the sky coincide with the beginning of pioneering mixing where the barman's imagination was the basis of everything. This cocktail was first created in an aviation officer's club, which honored the English pilots who returned to the ground after the bloody and heroic aerial clashes of the First World War. It is said that it was often used as a commemorative cocktail to toast their return and the memory of their fallen comrades.

Bombay Sapphire Gin, Maraschino, Lemon, Violet Liqueur

CHF 19

BOULEVARDIER

The cocktail was presumedly invented by Harry MacElhone; one of the greatest barmen in history, for Erskine Gwynne at Harry's Bar in Paris. The cocktail was then cemented in history by the book "Barflies and Cocktail" published in 1927.

Like Harry, who was an American expat who bartended during prohibition in Europe, the American writer Erskine was too an expat, and was too in Paris for work at the time of the cocktail creation. His fame came from being the nephew of the magnate Alfred Vanderbilt and for publishing the fashion magazine; Boulevardier - which this cocktail is subsequently named after.

Maker's Mark Bourbon Whiskey, Campari, Red Vermouth

CHF 19

CLOVER CLUB

"Who enters here leaves care behind, leaves sorrow behind, leaves petty envies and jealousies behind." This is the beautiful motto of the Clover Club, the exclusive club of the Hotel Bellevue-Stratford, Philadelphia. The club was born in an effervescent cultural environment by an elite group of Philadelphia journalists who met at the hotel from 1880s to 1920s. It is said that the mix was invented by the bartenders and it soon became the house cocktail. By 1900s it was being sold in hotels like the Plaza in New York City.

Bombay Sapphire Gin, Fresh Raspberry, Lemon, Homemade Sugar Syrup, Aquafaba

CHF 19

COSMOPOLITAN

Originating from the gay community of Province Town, Massachusetts, under the name of Stealth Martini. The pink colour given by the cranberry in this cocktail serves to diversify this classic from the other Martinis and gives a feminine touch to the "King of Cocktails". It is said that the dose of cranberry was initially free poured; in fact, legend has it the barman was to pour until the customer would exclaim "What a beautiful rose!!". In 1970 the name was officially changed to Cosmopolitan.

Absolut Vodka Citron, Cointreau, Cranberry Juice, Lime Juice

CHF 19



DAIQUIRI

Dating back to 1896, it is said that it was invented by two American mining engineers called Cox and Pagliughi who worked in Cuba. They were waiting for a great chief to visit the iron mine and decided, given the importance of the guest, to serve a welcome drink. Having only rum of dubious quality, they mixed it with the only things they had: brown sugar, lime juice and ice. They chose to name it after the magnificent beach near the mine called Daiquiri.

Bacardi White Rum, Lime, Homemade Sugar Syrup

CHF 19

LAST WORD

The Last Word cocktail first appeared in Ted Saucier's 1951 cocktail book *Bottoms Up!* There, Saucier states that the cocktail was first served around 30 years earlier at the Detroit Athletic Club and later introduced in New York by Frank Fogarty. Since the creation of the drink was in the early years of the prohibition (1919-1933), it is typically considered a prohibition era drink. However, later research into the archives of the Detroit Athletic Club by John Frizell, revealed that the drink was actually slightly older, predating the prohibition era by a few years. It was found to have been already advertised on the club's 1916 menu for a price of 35 cents (about \$8.22 in 2019 currency) - making it the club's most expensive cocktail at the time!

Tanqueray Gin, Maraschino Liqueur, Chartreuse Vert, Lime

CHF 19

MANHATTAN

Like so many cocktails, the origins are lost in time and several creators have tried to claim ownership. One of the most popular stories is that the drink was invented for a banquet hosted by Lady Randolph Churchill, mother of Winston Churchill and known then as Jennie Jarome, in honour of presidential candidate Samuel J. Tilden. The cocktail appealed so much to a noble English lord, who wanted to know who created the cocktail. Once introduced to Jennie, he fell in love and from their union was born Sir Winston Churchill.

Jim Beam Rye Whisky, Antica Formula, Angostura Bitters

CHF 19

MAI TAI TRADER VIC

Mai Tai translates from Tahitian as "the best". Like all great cocktails, the birth of the drink is disputed – by the two creators of tiki culture. The first is Don Beach, owner of the "Don Beachcomber" and the second is his business rival "Trader Vic" who opened a tiki bar at the Westling Hotel in Seattle. The original recipe dates back to 1944 – dark rum with a dash of rock candy sugar syrup, fresh lime, orange liquor and a mint sprig to garnish. It wasn't until 1997 that white rum was introduced to the cocktail that we know and love today.

Myers's Jamaican Dark Rum, White Rum Agricole Martinica, Cointreau, Lime, Orgeat Syrup

CHF 19



MARGARITA

One of the great classics that over the years has earned the name of "Bebida Nacional" by the Mexicans – their national beverage and spirit, Tequila. This drink once again demonstrates the barman's romantic soul. The Margarita was born in honour of the star of the Hollywood cinema, Marjorie King. Its creator is the barman, Carlos "Danny" Herrera, and legend has it that the barman was in love with Marjorie and created the drink in honour of her. The reality was slightly less romantic – Marjorie claimed to be allergic to gin and asked the barman to replace the gin with tequila in a traditional White Lady. The drink was a huge success with the regulars of the bar and so the Margarita was born.

José Cuervo Tequila Blanco, Cointreau, Lime

CHF 19

NEGRONI

Created in 1919 at the Casoni Bar in Florence by Count Camillo Negroni, an inveterate drinker and lover of the good life. What is certain is that the Count did not like the added soda water to dilute the Americano, the most popular drink at the time. It is said that one day the Count approached the barman, whispered something in his ear, after which he immediately set to work. At the end of the mysterious mixing he passed the drink under the table and said: "Here is your Americano... Mr. Negroni". Some enquiring customers asked what the Count requested, and the barman confessed that he asked him to "Add also a good dose of gin"

Tanqueray Gin, Campari, Antica Formula

CHF 19

OLD FASHIONED

A great classic invented in 1900 not in a bar but in a Kentucky living room. The drink was created to dilute the taste of smuggling whiskey with soda and sugar. The angostura gives a fine spiciness and the bitter tendency that characterises the drink and helps to make up for the taste of the whiskey of that time. The drink became so famous that even the glass it is served in was later called by the same name as the cocktail.

Maker's Mark Bourbon Whiskey,
Sugar, Soda, Angostura Bitters

CHF 19





MARTINIS

DRY MARTINI

Eden Bar celebrates the King of Cocktails with a list that looks back to the history of this iconic cocktail. We use Tanqueray 10 and Noilly Prat to create our perfect combination and on request some of our bitters and tincture. Our Martinis are served with stuffed olives created by our bar team for a complete experience.

CHF 22

DIRTY MARTINI

It was President Roosevelt's favourite aperitif that he offered Stalin on the occasion of the post-war Yalta summit. There was little knowledge of Franklin Delano Roosevelt, only recently appointed the position at the White House, one of the first laws he signed was the revocation on prohibition. And thus becoming the first president to consume a legal Martini.

CHF 22

VESPER MARTINI

Shaken, not stirred. What else?

CHF 22

HEMINGWAY

Let's start with the preparation of the cocktail and not its history; as we believe it has the real characteristics of a true ritual. In a Hemingway cocktail, the dry vermouth is poured into a mixing glass filled with crushed ice and mixed repeatedly to cool the container. The contents are then discarded, retaining the ice with the strainer, so that only the aroma of the dry vermouth remains on them. This operation is known as 'in and out'. Following that, gin is poured, chilled, and served with the ice. Winston Churchill considered this cocktail a favourite of his and its preparation became a ritual. So, the story goes, Churchill would put a bottle of dry vermouth on ice before preparing his Martini, and to cool his gin he took the cubes from the ice bucket stating that "this flavouring was more than enough!"

CHF 22

GIBSON

Yet another variation on the Martini cocktail this mix is decidedly dry and comes close to the previous cocktail, Hemingway. What differentiates Gibson from Hemingway is the garnish of a pickled onion. The drink has many interesting legends about its creation; one, is that it was invented at the Player's Club in New York for Charles Dana Gibson, a graphic artist known for creating the Gibson Girl, an iconographic representation of American Beauty. The artist challenged the local barman, Charlie Connolly, to increase the quality of the much renowned Hemingway Martini cocktail. He answered that a perfect recipe could not be improved and so he simply changed the garnish.

CHF 22

SOURS

Page dedicated to one of the masterpieces of the international history in the mixology world. Perfectly balanced between citric acidity and sweetness, soft due to the aquafaba that we use instead of egg white.

Choose your distillate or liqueur and the method of preparation: spirits, citric, sugar, bitter... On the rocks or straight up.

Diese Seite ist einem der Meisterwerke der internationalen Geschichte der Welt der Mixologen gewidmet. Perfekt ausgewogene Drinks zwischen Zitronensäure und Süße, weich durch die Verwendung von Aquafaba, dass wir anstelle von Eiweiß verwenden. Wählen Sie Ihr Destillat oder Ihren Likör und die Art der Zubereitung: Spirituosen, Zitronensäure, Zucker, Bitter... On the rocks oder straight up.

PISCO

CHF 19

WHISKY

CHF 19

FRANGELICO

CHF 19

NEW YORK

CHF 19

RUM

CHF 19

APEROL

CHF 19

CAMPARI

CHF 19

DI SARONNO

CHF 19



THE ITALIAN JOB

A page dedicated to the Italian way of drinking. Bitter meets Vermouth creating a myriad of flavours, olfactory and gustatory scenarios. Dining Italian, the perfect combination for the history of the aperitif par excellence.

Eine Seite, die der italienischen Art zu trinken gewidmet ist. Bitteres trifft auf Wermut und kreiert eine Vielzahl von Aromen, Gerüchen und Geschmacksszenarien. Das ist die perfekte Kombination für die Geschichte des Aperitifs der Spitzenklasse.

AMERICANO

Campari, Antica Formula, Soda

CHF 19

IL CONTE IN CANTINA

Bisbino Gin, Campari, Riduzione Di Barbera, Antica Formula

CHF 19

IT'S WONDERFUL

Campari, Antica Formula, Chinotto

CHF 19

MI-TO

Campari, Punt e Mes

CHF 19

MR OLIVER AT WINDOW

Campari, Rabarbaro Zucca, Ginger Ale, Orange Bitter

CHF 19

NEGRONI

Tanqueray Gin, Campari, Antica Formula

CHF 19

NEGRONI BIANCO

Tanqueray Gin, Biancosarti, Vermouth Bianco

CHF 19

SBAGLIATO

Campari, Antica Formula, Prosecco

CHF 19



CHAMPAGNE SIGNATURE

BELLINI

White Peach, Champagne

CHF 25

FRENCH 75

Gin Bombay Sapphire, Lemon Juice, Sugar Syrup, Champagne

CHF 25

MIMOSA

Orange Juice, Champagne

CHF 25

ROSSINI

Strawberries, Champagne

CHF 25

TESTA ROSSA

Raspberries, Champagne

CHF 25

SPRITZ SIGNATURE

APEROL SPRITZ

Aperol, Prosecco, Soda

CHF 17

CAMPARI SPRITZ

Campari, Prosecco, Soda

CHF 17

HUGO

Elderflower Syrup, Peppermint, Prosecco, Soda

CHF 17

ROMAN'S SPRITZ

Italicus, Prosecco, Olives

CHF 17

HEALTHY COCKTAILS

AFTER MIDNIGHT

Seedlip Spiced 94, Coffee,
Caramel Syrup, Condensed Milk

CHF 15

BERRYBOOST

Red and Black Fruit

CHF 15

ITALIAN HIGHBALL

Lyre's Spritz, Schweppes Tonic, Soda Water

CHF 15

LA BOQUERIA DE BARCELONA

Raspberries, Pineapple Juice, Passion Syrup,
Passion Fruit Juice, Coconut Cream, Lime

CHF 15

MARRAKECH

Mint Syrup, Fresh Cucumber,
Eldelflower Syrup, Lemon Juice, Lemonade

CHF 15

PINK GIN FIZZ

Lyre's Dry, Lyre's Italian Orange,
Tonic Water, Fever Tree Raspberry

CHF 15

THE BEACH

Pineapple Juice, Lemon Juice, Orgeat, Soda

CHF 15

TICINO'S TONIC

Seedlip Garden 108, Tonic Syrup,
Mendrisio Tonic Water

CHF 15



ALTERNATIVE LEMONADES

We use fresh products from our region to make natural syrups.
Lemon, mint, basil or cucumber lemonades:
refreshing drinks for an afternoon in the sun at our pools.

*Wir verwenden frische Produkte aus unserer Region,
um natürliche Sirupe herzustellen. Zitronen-, Minz-, Basilikum-
oder Gurkenlimonaden: Erfrischende Getränke für einen
Nachmittag in der Sonne in unseren Pools.*

CLASSIC

CHF 14

PASSION FRUIT

CHF 14

BASIL

CHF 14

CUCUMBER

CHF 14

MINT

CHF 14

RASPBERRY

CHF 14



EDEN BAR GINS

CLASSIC GIN

Bombay Sapphire (UK)

Its name originates from the popularity of gin in India during the British Raj and "Sapphire" refers to the violet-blue Star of Bombay on display at the Smithsonian Institution. Bombay Sapphire is marketed in a flat-sided, sapphire-coloured bottle that bears a picture of Queen Victoria on the label. (40%)

CHF 15

Tanqueray Dry (UK)

Tanqueray London Dry Gin is the original variant of Tanqueray, launched in 1830; the key botanicals are juniper, coriander and angelica root. A high-quality gin (43.1%)

CHF 15

Tanqueray no. Ten (UK)

Tanqueray No. TEN takes its name from 'Tiny Ten', the nickname of the small copper pot still where every drop is produced, but there is nothing minor about its flavour. The only gin made using whole citrus fruit including white grapefruit, lime and orange, along with juniper, coriander and a hint of chamomile flowers. (47.3%)

CHF 17

Oxley Gin (UK)

As enthusiasts of all things science-y, we're big fans of Oxley Gin. It's distilled under vacuum - the distillate boils at -5 degrees Celsius, and re-condenses at -100 Celsius. This scientific wizardry captures some subtle, delicate flavours from the botanicals that might be lost when distilling in the usual way (y'know, with heat and all that). (47%)

CHF 19

Sipsmith Gin (UK)

This artisanal gin in a very small batch is flavoured in moderation to bring out the natural qualities of the spirit. Distilled in a wonderfully compact pot still/column still combination called Prudence, Sipsmith embodies distillation on a truly artisanal scale. At the time of its installation, Prudence was the first copper still in London for over 200 years. (41.6 %)

CHF 17

Opikr Oriental Spiced Gin (UK)

A London Dry Gin made with botanicals from along the traditional spice route that led back to the UK. Indonesian Cubeb berries, Indian black pepper and Moroccan coriander are all used in this gin, launched by Quintessential Brands in 2013. (40%)

CHF 17

MEDITERRANEAN AND FLORAL GIN

G'Vine Floraison (FR)

Produced in the French region of Cognac, G'Vine is a hint as to what this unique gin contains. It's actually infused with Ugni Blanc grape, as well as some more standard botanicals including ginger root, liquorice, cardamom, cassia bark, coriander, cubeb berries, nutmeg, lime and even a bit of juniper. (40 %)

CHF 18

Malfy Gin Rosa (IT)

This exceptional Italian gin is built around the phenomenal Sicilian pink grapefruit and a hint of rhubarb. This should make for an incredible summer drink (40%)

CHF 18

Gin Mare (SP)

Gin Mare is a Mediterranean gin which combines botanicals from various cultures around this region to create an unusual and distinct character. It includes botanicals like basil from Italy, Thyme from Greece, rosemary from Turkey and citrus from Spain. (42.7%)

CHF 18

Le Tribute (SP)

Le Tribute Gin is the freshest release to be poured from the stills of Destilierias MG, a family run distillery in Vilanova, a quaint fishing village based around 50km from Barcelona. The gin has an incredibly bright, citrus nose. It's fleshy and fruity, with notes of lime, lemon, grapefruit and orange. (43%)

CHF 18

Roku (JP)

A complex Japanese gin with refreshing yuzu citrus top notes and a spicy shansho pepper twist. Roku means 'six' in Japanese and refers to the six local, seasonal botanicals which complement eight traditional gin botanicals and give this spirit a distinctly Japanese character - sakura flower (cherry blossom), sakura leaf, sencha tea, gyokuro tea, sansho pepper and yuzu peel. (43%)

CHF 17

CONTEMPORARY GIN

Bisbino (CH-Ticino)

This Gin is intimately linked to the mountain it is named after, Monte Bisbino, which is the inspiration for its history, its character and its structure. (40%)

CHF 16

Brockmans (UK)

Created by a group of friends with a passion for gin and an array of drinks industry experience! Botanicals are soaked in pure grain spirit for several hours before distillation in a 100-year-old traditional copper still. Expect exquisite aromas of coriander, blueberry, blackberry and, of course, juniper. (40%)

CHF 19

Hendrick's (UK)

Hendricks is an iconoclastically produced small batch gin distilled in Ayrshire, Scotland. The unusual distillation process combined with the oddly delicious set of infusions yields a one-of-a-kind gin that is passionately loved by a tiny yet growing handful of individuals all over the world. (41.40%)

CHF 20

Monkey 47 Gin (D)

Most people who have tried this gin would rate it as one of the best gins in the world. Monkey 47 is made from 47 different botanicals and is also bottled at 47%.

Smooth, complex and full of flavor

CHF 20

WINE BY THE GLASS

CHAMPAGNES 10CL

Collection Chardonnay / Pinot Noir / Pinot Meunier 22
Roederer, Reims

Rosé Vintage Brut Pinot Noir / Chardonnay 27
Roederer, Reims

PROSECCO 10CL

Paolo Basso & Marsuret DOC 12
Az. Marsuret, Treviso

WHITE WINES 10CL

Contrada Eden Roc Edition TI DOC Bianco di Merlot 10
Brivio, Mendrisio

Vinattieri Bianco TI DOC Chardonnay / Sauvignon 13
Vinattieri Ticinesi, Ligornetto

Pinot Grigio Collio DOC Pinot Grigio 14
Venica & Venica, Dolegna Del Collio

ROSÉ WINE 10CL

Château de Selle AOC Cab. Sauv. / Grenache / Cinsault / Syrah 13
Domaine Ott, Taradeau

RED WINES 10CL

Pinot Nero TI PINOT NERO 16
Agriloro, Arzo

Chianti Classico DOCG SANGIOVESE 15
Fontodi, Panzano In Chianti

Terrasse Du Diable Gigondas AC 18
Grenache / Mourvèdre / Clairette
Domaine Les Pallières, Bedarrides

APERITIF & BITTER

| | Vol.% | 4cl |
|-------------------------------------|-------|-----|
| Antica Formula | 16.5 | 12 |
| Aperol | 15 | 12 |
| Appenzeller | 29 | 12 |
| Averna | 29 | 12 |
| Braulio | 21 | 12 |
| Campari | 23 | 12 |
| Campari Cask Tales | 25 | 19 |
| Cynar | 16.5 | 12 |
| Fernet Branca / Menta | 39 | 12 |
| Jagermeister | 35 | 12 |
| Martini Bianco / Dry / Rosso / Rosé | 23 | 12 |
| Jsotta Vermouth Bianco / Rosso | 17 | 12 |
| Montenegro | 23 | 12 |
| Pastis 51 | 45 | 12 |
| Pernod Ricard | 40 | 12 |
| Pimm's No 1 | 25 | 12 |
| Punt e Mes | 16 | 12 |
| Ramazzotti | 30 | 12 |
| Underberg (2cl) | 44 | 12 |

PORTO & SHERRY

| | Vol.% | 5cl |
|-------------------------|-------|-----|
| Sandeman White Port | 19.5 | 12 |
| Taylor's Tawny 10 Years | 20 | 14 |
| Taylor's Tawny 20 Years | 20 | 18 |
| Taylor's Tawny 30 Years | 20 | 28 |
| Taylor's Tawny 40 Years | 20 | 38 |
| Dry Sack Medium | 19.5 | 12 |
| Harvey Bristol Cream | 17.5 | 12 |
| Lustau Pedro Ximénez | 17 | 16 |
| Tio Pepe Dry | 15 | 12 |

GRAPPE TICINESI

| | Vol.% | 2cl |
|------------------------------------|-------|-----|
| Gewürztraminer - Tenimento Dell'ör | 45 | 12 |
| Mele cogue - Tenimento Dell'ör | 48 | 12 |
| Ticinese - Tenimento Dell'ör | 45 | 12 |
| Basilico - Tenimento Dell'ör | 25 | 12 |
| Lamponi - Tenimento Dell'ör | 25 | 12 |
| Nocino - Tenimento Dell'ör | 30 | 13 |

ACQUAVITI

| | Vol.% | 2cl |
|-------------------------|-------|-----|
| Dettling Kirsch Reserve | 41 | 12 |
| Fassbind Vieille Prune | 40 | 12 |
| Morand Abricotine | 43 | 12 |
| Morand Mirabelle | 43 | 12 |
| Morand Williamine | 43 | 12 |
| Schladerer Himbeergeist | 42 | 12 |
| Schladerer Williams | 40 | 12 |

GRAPPE ITALIANE

| | Vol.% | 2cl |
|-----------------------|-------|-----|
| Berta Bric Del Gaian | 43 | 24 |
| Berta Roccanivo | 43 | 24 |
| Berta Magia | 43 | 25 |
| Brunello Banfi | 45 | 20 |
| Eligo dell'Ornellaia | 42 | 22 |
| Gaia & Rey Barbaresco | 45 | 18 |
| Jacopo Poli Morbida | 40 | 16 |
| Jacopo Poli Traminer | 40 | 16 |
| Nonino Fragolino | 45 | 21 |
| Tignanello | 42 | 20 |
| Nonino Riserva 8 anni | 43 | 22 |

COGNAC

| | Vol.% | 2cl |
|--|-------|-----|
| Courvoisier V.S.O.P | 40 | 16 |
| Davidoff Extra | 43 | 28 |
| Hennessy Very Special | 40 | 16 |
| Hennessy XO | 40 | 28 |
| Hennessy Paradis Extra | 40 | 48 |
| Hine Cigar Reserve | 40 | 22 |
| Hine Grand Champagne 1950 | 40 | 38 |
| Martell Cordon Bleu | 40 | 26 |
| Ménard Ancestrale 1 ^{er} Cru 50 Years | 45 | 24 |
| Ménard Napoleon 1 ^{er} Cru 25 Years | 45 | 18 |
| Rémy Martin V.S.O.P | 40 | 16 |
| Rémy Martin XO | 40 | 28 |
| Rémy Martin Louis XIII | 40 | 149 |

ARMAGNAC

| | Vol.% | 2cl |
|---------------------------------------|-------|-----|
| Ferté De Partenay 1941 Grand Armagnac | 40 | 50 |
| Ferté De Partenay 1951 Grand Armagnac | 40 | 40 |
| Ferté De Partenay 1973 Grand Armagnac | 40 | 30 |

BRANDY

| | Vol.% | 2cl |
|--------------------------------|-------|-----|
| Carlos I Solera Gran Reserva | 38 | 14 |
| Lepanto | 36 | 16 |
| Lepanto Px | 36 | 18 |
| Vecchia Romagna Etichetta Nera | 38 | 14 |

MARC & CALVADOS

| | Vol.% | 2cl |
|-------------------|-------|-----|
| Marc De Bourgogne | 40 | 14 |
| Morin Père & Fils | 40 | 14 |

LIQUEURS

| | Vol.% | 4cl |
|---------------------|-------|-----|
| Amaretto Di Saronno | 28 | 14 |
| Baileys | 17 | 14 |
| Cointreau | 40 | 14 |
| Cherry Heering | 24 | 14 |
| Dom Bénédicte | 40 | 14 |
| Drambuie | 40 | 14 |
| Gold Schnee | 15 | 14 |
| Grand Marnier | 40 | 14 |
| Midori Melon | 20 | 14 |
| Kahlúa | 20 | 14 |
| Limoncello | 32 | 12 |
| Saint-Germain | 20 | 14 |
| Sambuca | 40 | 14 |

TEQUILA

| | Vol.% | 4cl |
|---------------------|-------|-----|
| Patron Silver | 40 | 22 |
| Patron Reposado | 40 | 28 |
| Clase Azul Plata | 40 | 37 |
| Clase Azul Reposado | 40 | 45 |

VODKA

| | Vol.% | 4cl |
|------------------|-------|-----|
| Absolut | 40 | 14 |
| Absolut Vanilla | 40 | 20 |
| Belvedere | 40 | 19 |
| Beluga | 40 | 35 |
| Grey Goose | 40 | 18 |
| Moskovskaya | 38 | 14 |
| Stolichnaya Elit | 40 | 18 |
| Xellent Swiss | 40 | 16 |

MEZCAL

| | Vol.% | 4cl |
|---------------------|-------|-----|
| La Escondida Blanco | 40 | 22 |
| Sentir Espadin | 46 | 23 |
| Sentir Tobaà | 46 | 28 |
| Sentir Tepeztate | 49 | 28 |

RUM

| | Vol.% | 4cl |
|--|-------|-----|
| Bacardi Carta Blanca | 37.5 | 14 |
| Matusalem Rum Gran Reserva 15 Years | 40 | 20 |
| Havana Club 3 Años | 40 | 15 |
| Havana Club 7 Años | 40 | 16 |
| Zacapa Centenario Solera Grand Reserva No.23 | 40 | 22 |
| Zacapa XO Solera Reserva Especial | 40 | 31 |

TOP SELECTION OF RUMS

BARBADOS

Foursquare Indeleble Eccezionale Cask Selection

MARK XVIII Vintage 2021

CHF 32

Foursquare Indeleble is a blend of molasses rums aged 11 years and produced on the island of Barbados.

Nose: is surprisingly light and slightly fruity. In contrast to the usual house style, the American oak cask is not immediately accessible, but the focus is more on a distillate with peaches and ripe exotic fruit. With aeration, the relatively light character of this rum is confirmed. Some spices tickle the nostrils, blown by some ethereal air. Woody and nutty flavours are once again in the background, while light fruits and sweet spices prevail.

Palate: oak is expressed through its toasted, grilled, even roasted side. It mingles with the spices in an ethereal, sparkling dance, letting hints of toasted coconut and vanilla escape. The profile remains dry and rather light, and the yellow fruits retain all their lightness.

Finish: is more mature, with the fruit now moving towards an orange peel marmalade with vanilla undertones.

(48%)

AUSTRALIA

Beenleigh 5 Years 2015 Desert Ageing

CHF 34

Limited release from the Beenleigh distillery and aged for 5 years. **Nose:** of juicy pear and green apple, fresh lime, floral rose and milk chocolate.

Palate: rather bitter with grapefruit and lemon peel notes, a hint of cloves and metal. **Finish:** is slightly bitter with the typical Beenleigh pear note, mint and undertones of aniseed.

(59%)

JAMAICA

Hampden Estate Pagos Sherry Cask

CHF 38

Pagos sherry is a limited-edition from the Hampden distillery in Jamaica, with a production of only 1200 bottles. This molasses-based rum offers a unique experience. An interesting experiment that combines fruity notes with a distinctive sherry influence. **Nose:** The classic Hampden notes are present and elevated: a definite acetone amalgamated with varnish delivers a powerful and stunning blow as soon as the bottle is opened and the distillate flows into the glass. After about twenty minutes, a ripe plum and a pulpy cherry emerge, reminiscent of the full Sherry ripening experiment.

Palate: A pure plum liqueur blended with apricots and a rather intense bitter cocoa powder. The mouthfeel is explosive, as on the nose, and does not lack a spicy component characterised by white pepper and cloves. Olives in the background, as well as a saline note and pineapple juice. On another hand we can sense a balsamic side, eucalyptus to be precise, which accompanies the entire evolution. **Finish:** Long, olive, saline note and tropical fruit.

(52%)

HAITI

Vieux Sajous Clairin, Haïti, botte Caroni

CHF 39

From his Chelo distillery in Saint-Michel-de-l'Attalaye, Michel Sajous produces Clairin from sugar cane of the Cristalline variety. This third edition of Vieux Sajous enhances the power of a Clairin aged for 5 years in barrels that contained 100% Caroni. The interaction between the distillate and the barrel has made this rum extremely complex, while maintaining the aromatic freshness of the raw material. **Nose:** Enough talk really, this is immense, full of acetone and olives, with mango, green tobacco and vanilla lurking.

With water: some more delicate notes of vegetables, artichokes and aubergines, plantain, then turpentine and many types of varnish, plus fermented fruit and plums. **Palate:** olive, liquorice, varnish.

With water: special woods, mango liqueur, tar, olive.

Finish: the same for a long time. Varnish persists, exquisitely good.

(52%)

GU A D E L O U P E

Rum - Karukera Select Casks 2009

CHF 42

Distilled in 2009 from sugar cane juice with a column alembic still and aged for 7 years. Limited release with only 4997 bottles.

Nose: quickly reveals that we are dealing with a complex, mouth-watering and well-crafted rum. Makes you feel like you are in the heart of Guadeloupe: this combination of dried mango, melted wood and stone are the hallmarks of the refined delicacy we know from the island's rums.

After a little rest, the rum becomes more and more intoxicating. A vinous side supported by dried fruit, perfumes the atmosphere; which in turn becomes increasingly candied. A little stir and the spices bring the rum out of its tropical torpor. Peach and coconut still float in the air.

Palate: is intense and smooth at the same time. Overall very fruity, dense like a tropical orchard and moist. The spices are also fragrant and perfumed, among others we have Sechuan pepper and vanilla. Thanks to these fragrant spices the rum is long in the mouth.

Finish: with a pleasant taste of melted wood and a tasty liquorice. (45%)

M A R T I N I C A

Depaz Vieux Agricole Hors d'age Single Cask

CHF 44

In order to be part of the Depaz house single cask bottling, the cask and its contents must be selected by the cellar master for their exceptional qualities. Such is the case with this rum aged for 11 years in a French oak barrel. A rum from the 2003 cane harvest that reveals the Martinique soil and the distillery's unique know-how.

This fine and straightforward rum brings us woody and cocoa notes.

Limited edition of 1015 bottles.

Nose: refined and complex, combining notes of dried fruit, vanilla, spices and dried flowers.

Palate: fleshy and balanced, with aromas of black jam, coffee and liquorice.

Finish: very long, with delicious notes of rose and noble wood. (45%)

G U Y A N A

El Dorado Port Mourant Uitvlugt Diamond

CHF 55

El Dorado Port Mourant Uitvlugt Diamond 2010 Violet is a molasses rum from the mythical Demerara region of Guyana.

Nose: opens with toasty but round notes, like a handful of well-roasted pecans covered in caramel. A small vegetal and resinous freshness seems to creep in between the barrel staves, leaving the way cleared for the colourful exotic fruits. With aeration, the smoke and toastiness is keeping its place to then relegate the fruit to the background and offer us a character slightly aimed at caramelisation.

Palate: is characterised by a familiar mineral, coppery and devilishly fruity sensation. Only the Port Mourant still is able to sign its rums in this way.

Here it foregrounds its qualities and basks in the atmosphere, surrounded by toasted oak and liquorice, then roasted nuts.

Finish: is warm, with a paste of overripe exotic fruit and endless molasses. (63%)

J A M A I C A

Appleton Estate 18 anni 2003/2021

CHF 60

We present the Hearts Collection - 2003 a prestigious rum from the Appleton distillery with a limited edition of 5,000 bottles.

Nose: hardwood, rosewood, also cedar, sandalwood and pine. Furthermore we can smell notes of sour wines, cherries, brine, olives, capers, amber, sea fennel, mud and a favourite: stale seawater

Palate: clean, hypnotising. Lots of vegetable oils, sesame, pumpkin seed pumpkin, toasted sesame oil, cashews, then just cane essence, bitter tea, cinchona and turmeric.

With water: olives and liquorice

Finish: long and even saltier. (63%)

SINGLE MALT

Vol.%

4cl

HIGHLANDS

| | | |
|--------------------------------------|----|----|
| Dalwhinnie 15 Years Old | 43 | 19 |
| Glendronach 12 Years Old | 40 | 20 |
| Glenmorangie Extra Rare 18 Years Old | 43 | 30 |
| Oban 14 Years Old | 43 | 20 |

LOWLANDS

| | | |
|---|----|----|
| Auchentoshan Three Wood | 43 | 26 |
| Glenkinchie The Distillers Edition 1990 | 43 | 28 |

SPEYSIDE

| | | |
|-------------------------------------|------|----|
| Aberlour 10 Years Old | 40 | 20 |
| Balvenie Double Wood 12 Years Old | 40 | 25 |
| Cardhu 12 Years Old | 40 | 18 |
| Glen Grant | 40 | 19 |
| The Glenlivet 12 Years Old | 40 | 18 |
| The Glenlivet 18 Years Old | 43 | 28 |
| The Glenlivet Nadurra | 60.3 | 30 |
| Longmorn 16 Years Old | 40 | 26 |
| The Macallan 15 Years Old | 43 | 32 |
| The Macallan "Rare Cask" Serie 1824 | 43 | 55 |

ISLE OF ISLAY

| | | |
|----------------------------|----|----|
| Lagavulin 16 Years Old | 43 | 28 |
| Laphroaig 10 Years Old | 40 | 18 |
| Highland Park 18 Years Old | 43 | 33 |

ISLE OF SKYE

| | | |
|-----------------------|------|----|
| Talisker 10 Years Old | 45.8 | 19 |
|-----------------------|------|----|

SWISS WHISKY

| | | |
|---------------------------|----|----|
| Ascona Single Malt Whisky | 43 | 22 |
|---------------------------|----|----|

BLENDED WHISKY

Vol.% 4cl

IRISH WHISKEY

| | | |
|---------------|----|----|
| Tullamore Dew | 40 | 14 |
| Jameson | 40 | 14 |

CANADIAN WHISKEY

| | | |
|---------------------------|----|----|
| Canadian Club 6 Years Old | 40 | 14 |
|---------------------------|----|----|

JAPANESE WHISKY

| | | |
|----------------|----|----|
| Hibiki Harmony | 43 | 32 |
|----------------|----|----|

SCOTCH WHISKY

| | | |
|----------------------------------|----|----|
| Chivas Regal 12 Years Old | 40 | 18 |
| Chivas Regal 18 Years Old | 40 | 22 |
| Chivas Royal Salute 21 Years Old | 40 | 38 |
| Chivas Regal 25 Years Old | 40 | 50 |
| Dimple Golden Selection 15 Years | 40 | 16 |
| J&B | 40 | 16 |
| Johnnie Walker Black Label | 40 | 18 |
| Johnnie Walker Blue Label | 40 | 42 |
| Johnnie Walker Red Label | 40 | 16 |

BOURBON

| | | |
|------------------------------|------|----|
| Jack Daniel's | 40 | 14 |
| Jack Daniel's Single Barrell | 45 | 22 |
| Jim Beam | 40 | 14 |
| Wild Turkey | 40.5 | 18 |



BEER

| | Vol. % | 33cl | 50cl |
|--|--------|------|------|
| Calanda Lager (Vom Fass) | 5.2 | 7.5 | 10 |
| Panaché (Vom Fass) | 5.2 | 7.5 | 10 |
| Birra Artigianale Ticinese "La Nostra" | 5.2 | 7.5 | |
| Birra Artigianale Ticinese "La Rossa" | 6.5 | 7.5 | |
| Heineken | 5 | 8.5 | |
| König Pilsner | 4.9 | 8.5 | |
| Erdinger Weissbier | 5.3 | 8.5 | |
| Calanda (Alkoholfrei) | | 7.5 | |
| Erdinger Weissbier (Alkoholfrei) | | 7.5 | |

MINERAL WATER

| | | | |
|------------------------------|------|-----|--|
| San Pellegrino / Acqua Panna | 50cl | 7.5 | |
| San Pellegrino / Acqua Panna | 75cl | 9 | |
| Perrier | 33cl | 6 | |

SOFT DRINKS

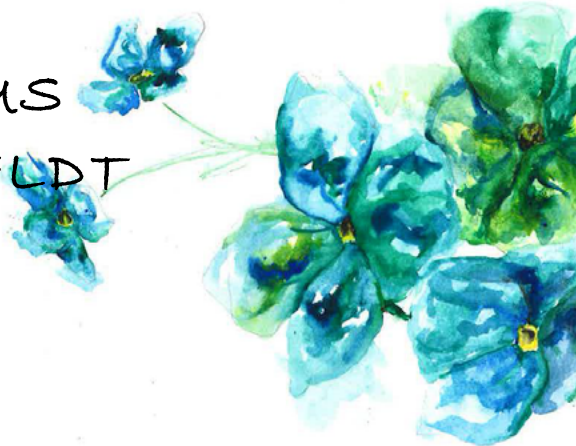
| | | | |
|--------------------------------------|------|---|--|
| Coca Cola / Zero | 33cl | 6 | |
| Chinotto Mendrisio | 20cl | 6 | |
| Crodino | 10cl | 6 | |
| Fanta | 33cl | 6 | |
| Gazosa Ticinese Limone / Mandarino | 33cl | 6 | |
| Ginger Beer Fever Tree | 20cl | 6 | |
| Ginger Beer Mendrisio | 20cl | 6 | |
| Michel Apfelsaftschorle | 33cl | 6 | |
| Süssmost Naturrein | 33cl | 8 | |
| Red Bull | 25cl | 8 | |
| Rivella Rossa / Blu | 33cl | 6 | |
| San Bitter Bianco / Rosso | 10cl | 6 | |
| Schweppes Tonic / Lemon / Ginger Ale | 20cl | 6 | |
| Tè freddo Fuse Tea | 33cl | 6 | |
| Tè freddo Eden Roc | 50cl | 8 | |
| Tonic Water Fever Tree | 20cl | 6 | |
| Tonic Water Mendrisio | 20cl | 6 | |
| Tonic Water Tribute | 20cl | 6 | |

COFFEE

| | | | |
|-------------------|--|-----|--|
| Espresso | | 5.5 | |
| Espresso Doppio | | 7.5 | |
| Caffè Crème | | 6 | |
| Cappuccino | | 7 | |
| Latte Macchiato | | 7 | |
| Caffè Corretto | | 8 | |
| Irish Coffee | | 18 | |
| Heisse Schokolade | | 7 | |

TEEHAUS RONNEFELDT

CHF 10



SCHWARZTEE

3 - 4 Min.

English Breakfast

Allerbeste Uva-Highland-Tees bestimmen den hohen Standard dieser fruchtig-spritzigen Mischung – so richtig britisch.

Famous Earl Grey

Ein kühler, frischer Hauch des Bergamotte-Aromas über ausgewähltem Tee aus Indien, eine extravagante Komposition.

Assam Bari

Ein Klassiker unter den Broken-Tees: Viele goldene Tips, malzig-würziges und lebendiges Aroma zeichnen diesen Assam-Tee aus.

Der Tea Taster-Tipp: Genießen Sie diesen Klassiker auch mal mit etwas Kandis und Milch oder Sahne.

Darjeeling Summer Gold

Ein eleganter Tee mit köstlichem Muskatell-Aroma - eine absolute Extraklasse, diese Sommerpflückung für Teegenießer, die es etwas kräftiger mögen.

GRÜNTEE

2 - 3 Min.

Sencha

Sencha ist einer der beliebtesten Tees Japans und Chinas.

Er ist bekannt für sein großes Blatt und den typischen, leicht grasigen Geschmack.

WEISSER TEE

2 - 3 Min.

Paí Mu Tan

Die absolut höchste Qualitätsstufe hat dieser chinesische Tee mit dem süßen Aroma von Frische und leichter Würze; helle, gelbgoldene Tasse.

FRÜCHTETEE

8 - 10 Min.

Rose Hip

Ein klassischer Früchtetee, fein komponiert aus sonnengereiften Hagebutten und aromatischem Hibiskus.

KRÄUTERTEE

5 - 8 Min.

Verbena

Die frischen - auch als "wohlriechendes Eisenkraut" bekannten - Blätter ergeben einen angenehmen, leichten Tee mit frischem Charakter und extravaganter Zitrusgeschmack.

Rooibos Vanilla

Vom Roten Busch stammendes, vollmundiges Volksgetränk aus Südafrika, verfeinert mit zartem Vanillearoma.

⌘ Bergkräuter

In der unberührten Natur der österreichischen Bergwelt langsam herangewachsen, konnten diese Kräuter ihren intensiven Geschmack entwickeln.

⌘ Kamillenblüten

Ein milder Kräutertee aus ganzen Kamillenblüten, die sorgfältig verarbeitet sind, sodass sie ihren typischen herb-blumigen Charakter behalten.

Pfefferminze

Aus würzig-peppigen Blättern mit dem so frischen und kühlen Mentholgeschmack. Ein hocharomatischer Genuss, der durch besonders sorgfältige Herstellung erreicht wird.





MOVING
MOUNTAINS

Das Moving Mountains Programm der Tschuggen Collection beruht auf fünf Säulen, um unseren Gästen einen gesunden Aufenthalt voller Freude zu bieten:

Move

Play

Nourish

Rest

Give

Ernährungsgrundsätze

Moving Mountains Gerichte werden nach den folgenden Prinzipien hergestellt, um Gesundheit und Immunität zu fördern.

Inspiziert von den Schweizer Bergen: Vollwertig, frisch, nahrhaft und saisonal.

Wir leben im Einklang mit der Natur, die uns umgibt, und bringen ihre Schätze in frischer, reiner und optimal zubereiteter Form mit hohem Nährwert auf Ihren Teller. Achten Sie besonders auf natürliche Produkte mit Heilwirkung, essbare Wildpflanzen und frische Zutaten der Saison aus der lokalen Umgebung.

Nach dem Stand der Wissenschaft: Wir beschäftigen uns mit den jüngsten Erkenntnissen der Ernährungsforschung.


Die aktuellen wissenschaftlichen Erkenntnisse zum Mikrobiom und Immun-Resilienz lassen wir in unsere Wahl der Zutaten und die Zubereitung der Gerichte einfließen. Die Produkte sind rein pflanzlich, enthalten vollwertigen Zucker (wie etwa Sirup von einheimischen Baumarten) und vollwertiges Getreide anstelle von raffiniertem Zucker und Weissmehl – somit ist jeder Bissen eine Wohltat für Ihre Gesundheit.

Nährstoffdichte: Kochkunst auf Pflanzenbasis.

Unsere Ernährungsgrundsätze schenken Obst und Gemüse einen Ehrenplatz in unserem Speiseplan; die Basis all unserer Gerichte ist rein pflanzlich. Diese kann dann auf Anfrage durch unsere Empfehlungen an Wild, Fleisch, Fisch und Käse ergänzt werden.

Gaumenfreude: Geschmack und Aromen diktieren jede Wahl und garantieren die Beliebtheit unseres Ansatzes.

Es wird oft irrtümlich angenommen, dass Essen entweder ein Genuss oder gesund ist. Um Genuss und Gesundheit zugleich zu bieten, muss Essen gut schmecken und von hohem Nährwert sein.

Moving Mountains Gerichte - bestehen aus ausgewählten, auf die Region bezogenen Zutaten und sind so nahrhaft und gesund wie schmackhaft. Achten Sie einfach auf das Moving Mountains Symbol in unseren Menükarten: 





MOVING
MOUNTAINS

The Tschuggen Collection's Moving Mountains program draws on five pillars to ensure a healthy and joyous stay for our guests:

Move

Play

Nourish

Rest

Give

Nourish Principles

Moving Mountains dishes are created according to the following principles promoting good health, reducing inflammation and boosting your immunity.

Inspired by the Swiss Mountains: Whole, fresh, seasonal, nutrient-dense foods.

We adopt the nature that surrounds us and bring it to your plate - fresh, clean and prepared in a way to preserve or improve its nutritional value. We pay attention particularly to natural products; foods with healing qualities, wild foraged foods and locally-sourced seasonal ingredients.

Rooted in Science: Working with the latest developments in nutritional research.

The latest science on the gut microbiome and immune resilience are reflected in the menu through our choice of ingredients, which are entirely plant-based, and their preparation. We replace white sugar and flour in favour of complex sugars, such as local tree syrups, and whole grains - every spoonful works towards health improvement.

Nutrient Density: A plant-based approach to cooking.

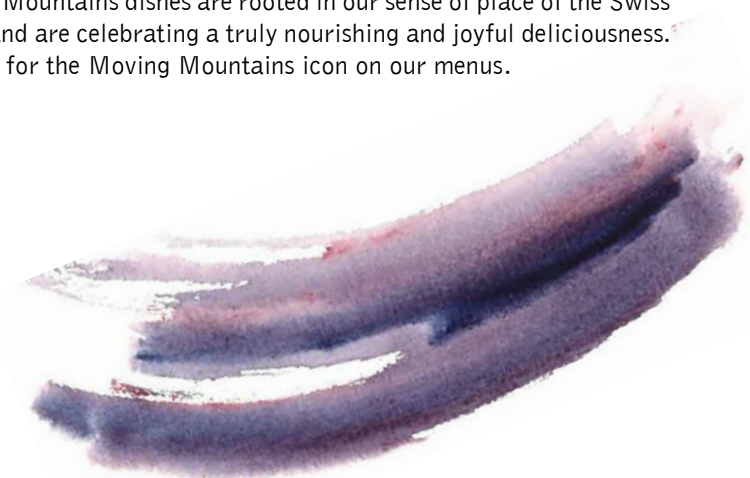
To meet our nutritional standards, vegetables and fruits are the foundations of all our dishes which are entirely plant-based. Suggested game, meat, fish and cheeses can then be added upon request as a supplement.

Deliciousness: Dictated by taste and flavour.

We have been led astray by the false assumptions that food is either comforting and delicious or healthy, never both. However, to build resilience and strong health, food must not only give nourishment but also joy.



Our Moving Mountains dishes are rooted in our sense of place of the Swiss mountains and are celebrating a truly nourishing and joyful deliciousness. Simply look for the Moving Mountains icon on our menus.



FAVOURITES CHEF CAMPANELLA

| | | |
|---|--|----|
| | INSALATA LATTUGA | 21 |
| | Lattich Salat, Lardo, Px Essig, Spitzpaprika, Tessiner Honig <i>Lettuce salad, lardo, Px vinegar, sweet peppers, Ticino honey</i> | |
| Σ | PANE VALLEMAGGIA CON TARTARE DI POMODORI TICINESI | 19 |
| Σ | Vallemaggia Brot, Tessiner Tomatentatar, Basilikum <i>Vallemaggia bread with ticino tomato tartar, basil</i> | |
| | FILETTI DI PESCE IN PASTELLA DI BIRRA, PISELLI E MENTA, PATATINE FRITTE | 32 |
| | Egli im Bierteig frittiert, Erbsen und Minze <i>Perch fried in beer batter, snow peas and mint</i> | |

INSALATE & SNACK

| | | |
|---|--|--------------|
| | INSALATA CAESAR VEGI 0 CON POLLO 0 GAMBERONI | 22 / 26 / 28 |
| | Caesar Salat Vegetarisch oder mit Poulet oder Riesenkrevetten <i>Caesar salad vegetarian or with chicken or with king prawns</i> | |
| Σ | BOWL DI QUINOA CON CAPONATA DI VERDURE | 24 |
| Σ | RUCOLA, PINOLI E UVA SULTANINA Quinoa-Bowl mit Gemüse, Rucola, Pinienkernen und Sultaninen <i>Quinoa Bowl with vegetables, rocket salad, pine nuts and raisins</i> | |
| | TARTARE DI MANZO (140 GR.) | 36 |
| | CON PANE TOAST E PATATINE FRITTE Rindertatar mit Toastbrot und Pommes frites <i>Beef tartar with toast and french fries</i> | |
| | PIATTO TICINESE CON FORMAGGI E SALUMI | 26 |
| | Tessinerteller mit Käse und Aufschnitt <i>Ticino platter with cheese and cold cuts</i> | |
| | PINSANINO ROASTBEEF | 26 |
| | PANINO PINSA ROMANA, ROASTBEEF, RUCOLA, REMOULADE, GRANA PADANO E PATATINE FRITTE Pinsa-Romana mit Roastbeef, Rucola, Remoulade, Grana Padano und Pommes frites <i>Pinsa romana, roast beef, rocket salad, remoulade, Grana Padano, and french fries</i> | |

SANDWICH & BURGER

| | | |
|---|---|----|
| Σ | PANE VALLEMAGGIA CON HUMMUS DI CECI, BARBABIETOLA, CHAMPIGNON | 20 |
| Σ | Vallemaggia Brot mit Kichererbsen-Hummus, Randen, Pilze <i>Vallemaggia bread with chickpea hummus, beetroot, mushrooms</i> | |
| | CHEESEBURGER CON SALSA BBQ, COMPOSTA DI CIPOLLE, POMODORI, CETRIOLI, PANCETTA, GOTTARDO E PATATINE FRITTE | 38 |
| | Cheeseburger mit BBQ-Sauce, Zwiebelkompott, Tomaten, Gurke, Speck, Gottardo-Käse und Pommes frites <i>Cheeseburger with BBQ sauce, caramelized onion, tomato, cucumber, bacon, Gottardo cheese and french fries</i> | |
| | CLUB SANDWICH | 38 |
| | CON FESA DI TACCHINO, PANCETTA, UOVA SODE, INSALATA, SALSA COCKTAIL, POMODORO E PATATINE FRITTE Putenbrust, Speck, hart gekochtes Ei, Eisbergsalat, Cocktailsauce, Tomaten und Pommes frites <i>Turkey breast, bacon, hard-boiled egg, iceberg lettuce, cocktail sauce, tomato and french fries</i> | |

P A S T E & Z U P P E

PENNE O SPAGHETTI CON SALSA A SUA SCELTA:

Penne oder Spaghetti mit einer Sauce nach Wahl:

Penne or Spaghetti with a sauce of your choice:

| | | |
|---|--|----|
| Σ | POMODORO E BASILICO | 24 |
| | BOLOGNESE | 28 |
| | CARBONARA | 28 |
| Σ | GAZPACHO DI POMORODI CON BASILICO FRESCO | 16 |
| | Tomaten Gazpacho mit frischem Basilikum | |
| | <i>Tomato gazpacho with fresh basil</i> | |

P E S C E & C A R N E

| | | |
|--|--|----|
| | FILETTO DI BRANZINO AL CARTOCCIO | 45 |
| | CON POMODORINI, CAPPERI E OLIVE TAGGIASCHE | |
| | Wolfsbarschfilet in Folie gebacken nach mediterraner Art | |
| | mit Kirschtomaten, Kapern und Taggiasca-Oliven | |
| | <i>Mediterranean style sea bass fillet baked in foil</i> | |
| | <i>with cherry tomatoes, capers and Taggiasca olives</i> | |

| | | |
|--|--|----|
| | ENTRECÔTE DI VITELLO SVIZZERO | 49 |
| | CON JUS AL TARTUFO, TAGLIATELLE E VERDURE | |
| | Schweizer Kalbs Entrecôte mit Trüffeljus, Tagliatelle und Gemüse | |
| | <i>Swiss veal entrecôte with truffle jus, tagliatelle and vegetables</i> | |

| | | |
|--|--|----|
| | INSALATA DI PATATE | 21 |
| | CON CAPPERI, ACCIUGHE E UOVO | |
| | Kartoffelsalat mit Kapern, Sardellen und Ei | |
| | <i>Potato Salad with capers, anchovies and egg</i> | |

V E G E T A R I A N O

| | | |
|---|---|----|
| | CAVOLFIORE ARROSTO | 26 |
| Σ | E LA SUA CREMA, SPINACI, OLIVE, PINOLI e CAPPERI | |
| | Blumenkohl und seine Creme, Spinat, Oliven, Pinienkernen und Kapern | |
| | <i>Cauliflower and its cream, spinach, olives, pine nuts and capers</i> | |

D O L C I

| | | |
|--|------------------------------|----|
| | ICE COFFEE "EDEN ROC" | 14 |
| | Eiskaffee "Eden Roc" | |
| | <i>Ice coffee "Eden Roc"</i> | |

| | | |
|--|--|----|
| | TORTINO AL CIOCCOLATO, GELATO ALLA VANIGLIA E LAMPONI | 18 |
| | Lauwarmer Schokoladenkuchen, Vanille-Eis und Himbeeren | |
| | <i>Chocolate cake with vanilla ice cream and raspberries</i> | |

GELATI & SORBETTI FATTI IN CASA:

CIOCCOLATO, VANIGLIA, LAMPONI, LIMONE, FRUTTO PASSIONE

Hausgemachtes Eis & Sorbet:

Schokolade, Vanille, Himbeere, Zitrone, Passionsfrucht

Homemade ice cream and sorbets:

Chocolate, vanilla, raspberry, lemon, passion fruit

PER PALLINA / pro Kugel / *per scoop* 5

DALLE / von / *from* 14.00 ALLE / bis / *until* 17.00 Uhr

ASSORTIMENTO DI TORTE FATTE IN CASA

Hausgemachte Torten und Kuchen / *homemade tarts and cakes*

AL PEZZO / pro Stück / *per piece* 6 / 7.50

ORIGIN

| | | | | |
|-------------|----------------|-------------|---------------------|--------------|
| VITELLO: CH | MANZO: CH / IR | MAIALE: CH | SALUMI: CH / IT | POLLAME: CH |
| Kalb: CH | Rind: CH / IR | Schwein: CH | Aufschnitt: CH / IT | Geflügel: CH |
| Veal: CH | Beef: CH / IR | Porc: CH | Cold cuts: CH / IT | Poultry: CH |

PESCE / FISCH

NEI NOSTRI RISTORANTI SERVIAMO PESCI CERTIFICATI ASC E MSC.

In unseren Restaurants servieren wir Fische mit ASC- und MSC-Siegel.

In our restaurants we serve fish with ASC and MSC certification.

PRO VEGETARIANA
Veggie Gerichte
Vegetarian dishes



PIATTI MOVING MOUNTAINS
Moving Mountains Gerichte
Moving Mountains dishes

IN CASO DI DOMANDE RIGUARDO AGLI INGREDIENTI,
IL NOSTRO PERSONALE SARÀ LIETO DI AIUTARLA.

Bei Fragen zu Inhaltsstoffen,
stehen Ihnen unsere Mitarbeiter gerne zur Verfügung.

*In case of questions about ingredients,
our staff will be pleased to assist you.*