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BANK

Mitten im Kreis 4 an urbaner Lage bieten wir täglich Platz
um sich zu treffen und kulinarisch zu verwöhnen.

Es freut uns, dich in unserer kleinen Oase
in familiärem Ambiente bedienen zu dürfen.

Let's Bank.



NON-ALCOHOLIC & BEER



NON-ALCOHOLIC BOTTLED

Gazosa Limone
35 cl **6.5**

Gazosa Lampone
35 cl **6.5**

Rivella rot, blau
30 cl **5.5**

Coca-Cola, zero
33 cl **5.5**

El Tony Mate
33 cl **6.5**

Red Bull
25 cl **6.5**

Tassoni
Tonica Superfine,
Ginger Ale, Ginger Beer,
Chinotto Bio,
Limonata La Biologica,
Pompelmo Soda,
Cedrata Soda
18 cl **5.5**

Sanbitter
10 cl **5.5**

BANK WATER

**Geniesse unser
aufbereitetes
Wasser à discrétion!**
Still oder Sparkling
4 CHF pro Person

HOME-MADE

Ginger Queen Eistee
30 cl **6**
50 cl **7.5**

Lemongrass Limonade
30 cl **6**
50 cl **7.5**

JUICES

Orangensaft
frisch gepresst
20 cl **6.5**

Cranberrysaft
30 cl **5**

**Orangen-
Passionsfruchtsaft**
30 cl **5**

Apfelsaft
30 cl **5**

BEER DRAFT

Amboss Blonde
30 cl **5.5**
50 cl **8.5**

Amboss Amber
30 cl **6**
50 cl **9**

Amboss Libero 0%
30 cl **6**
50 cl **9**

Hoegaarden Blanche
30 cl **6**
50 cl **9**

BEER & CIDER BOTTLED

Amboss Weizen
50 cl **9**

Moretti
33 cl **6.5**

Lagunitas IPA
35.5 cl **7.5**



COFFEE

COFFEE

Espresso

Brazil 4.8

Speciality Roast 5.3

Doppio

Brazil 6.3

Speciality Roast 6.8

Americano

Brazil 6.3

Espresso

Macchiato

Brazil 5.3

Speciality Roast 5.8

Doppio

Macchiato

Brazil 6.8

Speciality Roast 7.3

Cappuccino

Brazil 5.8

Speciality Roast 6.3

Grandeccino

Brazil 7.3

Speciality Roast 7.8

Latte

Macchiato

Brazil 6.3

Iced Latte

Brazil 6.8

SWISS CLASSICS

Café Crème

Brazil 4.8

Café au Lait

Brazil 5.8

CHOCOLATE

kalt oder warm

Ovomaltine

5.3

Caotina

5.3

Hausgemachte

heisse Schoggi

6.8

Brazil, Minas Gerais:

bio, medium roast,

chocolatey, nutty

Speciality Coffee:

light roast, fruity, floral

Frag uns nach dem aktuellen

Speciality Coffee Roast.

Wähle deine Milch/Drink:

Kuhmilch, Haferdrink

oder Sojadrink

TEA

Ingwertee

hausgemacht 7

Chai Latte

hausgemacht 7

Matcha Latte 7

Earl Grey

Vietnam 6

Assam

Indien 6

Jasmin, Yo Long Tao

Anhui, China 6.5

Green Balls

Anhui, China 6.5

Verveine

Périgord, Frankreich 6

Hibiskus

Wildpflückung

Burkina Faso 6

Bavarian Mint

USA 6

+ Schweizer Honig 1





SPARKLING

		10 cl	75 cl
Hoppa sparkling 0%	Cabernet blanc– Weinschwestern, Deutschland	9	61
Prosecco brut doc	Glera, etc. – Casa Canevel, Veneto	9.5	64
Prosecco Rosé doc	Pinot nero, etc. – Casa Canevel, Veneto	9.5	64
Ferrari Maximum Blanc de Blancs 	Chardonnay – Ferrari, Trentino	12.5	72
Ferrari Maximum Rosé 	Pinot nero, etc. – Ferrari, Trentino		78
Jeeper Blanc de Blanc Grande	Chardonnay, etc. – Jeeper, Champagne		120

WHITE WINES

		10 cl	75 cl
Riesling feiner Herbert	Riesling – Dillmann, Rheingau	7.5	51
Monteoro	Vermentino – Sella & Mosca, Sardegna		54
Pinot grigio	Pinot grigio – Torre Rosazza, Friuli	8.5	56
Più bianco	Grechetto, Trebbiano – Tenuta Vallocaia, Toscana	8.5	56
Chardonnay Morino	Chardonnay – Batasiolo, Piemonte	9	59
Lugana Riserva (bio)	Turbina – Selva Capuzza, Lombardia		64
Roero Arneis	Arneis – Bruno Giacosa, Piemonte		78
Sancerre	Sauvignon blanc – Comte Lafond Ladoucette, Loire		92



ROSÉ & RED

ROSÉ WINES

		10 cl	75 cl
Calafuria rosato	Negroamaro – Tormaresca, Puglia	9	56
		150 cl	112
Più rosato	Grenache, Sangiovese – Tenuta Vallocaia, Toscana	9	56

RED WINES

		10 cl	75 cl
Torcicoda	Primitivo – Tormaresca, Puglia	9	59
Pinot Noir	Bihlmayer, Baden Württemberg	9	59
Chât. Croix-Mouton	Merlot, etc. – Chât. Mouton, Bordeaux	10	62
Malavoglia, Ripasso (bio)	Corvina, etc. – Ca' La Bionda, Veneto		62
Il Bruciato	Cabernet Sauvignon, etc. – Tenuta Guado al Tasso, Toscana	11.5	69
Vie Cave	Malbec – Aldobrandesca, Toscana		72
Barrua	Carignano, etc. – Punica, Sardenga		76
Châtauneuf-du-Pape	Grenache, etc. – Cabrières, Côtes du Rhône		80
Il Carbonnaione	Sangiovese di Lamole – Poggio Scalette, Toscana	13.5	82
PSI	Tempranillo – Bodegas Alnardo, Ribera del Duero		88
Negromante	Cabernet franc – Castello di Cantone – Ticino		96
Rosso del Conte	Nero d'Avola, etc. – Tasca, Sicilia		108
Bricco dell'Uccellone	Barbera – Braida, Piemonte		120
Poggio alle Nane	Cabernets, etc. – Le Mortelle, Toscana		126

COCKTAILS



SIGNATURE COCKTAILS

The red passion

Vodka, Passion Fruit Liqueur,
Strawberry, Ginger, Lime

18

Bank Smash

Cucumber infused with Malfy Gin,
Passion Fruit Syrup, Lime Juice

18

Peach please!

Gin, Aperol, Peach, Lime

18

Grapefruit Garibaldi

Gin, Rosemary Syrup,
Grapefruit Tonic, Lime Juice

18

Tropical Siren

Havana 3 infused with Jasmine,
fresh Mango Puree, Vanilla Syrup and Lime Juice

18

Lickquilla

Tequilla infused with Pineapple and Ginger,
Lime Juice, Pineapple Soda

18

Calamansi Code

Pisco, fresh Calamansi, Sage Leaf Syrup

18



SPRITZ

Paloma Spritz

Patron Tequila,
St. Germain,
Pink Grapefruit Soda

16

St. Germain Spritz

St. Germain, Prosecco,
Soda, Lime

14

The jungle Spritz

Prosecco,
fresh Mango Juice, Lime,
Simple Syrup, Soda

14

Aperol Spritz

Aperol, Prosecco, Soda

14

Campari Spritz

Campari, Prosecco, Soda

14



COCKTAILS

COCKTAILS 0%

Green Rose

Gin 0.0%, Green Apple
Puree, Rose Syrup,
Lime Juice
15

El Grecco

Gin 0.0%, Hibiscus Sirup,
Ginger Sirup, Apple Cider
Vinegar, Lime Juice
15

Passionate Kiss

Orange-Passion Fruit Juice,
Lime Juice, Mint, Soda
15

Crimson Spritz

Cranberry Juice
Ginger Sirup, Lime Juice
Soda Water
15

BANK CLASSICS

Old Cuban

Rum, Lime Juice, Mint,
Angostura Bitters, Prosecco
18

Aviation

Gin, Lemon Juice,
Luxardo Maraschino,
Violet Liqueur
18

Gin Bramble

Gin, Lemon Juice, Sugar
Syrup, Crème de Mûre
18

Charlie Chaplin

Hayman's Sloe Gin, Lime
Juice, Apricot Liqueur
18

Amaretto Sour

Amaretto, Lemon Juice,
Egg White
16

Old Fashioned

Bourbon Whisky,
Sugar, Angostura Bitters
16

Vesper Martini

Gin, Vodka,
Lillet Blanc
18

Negroni

Gin, Campari, Vermouth
Rosso
16

White Negroni

Gin, Suze,
White Vermouth
17

Pisco Sour

Barsol Pisco, Lime Juice,
Egg White
18

Basil Smash

Gin, Lemon Juice,
Basil
18

Pouring Spirits:

Malfy Gin

Absolut Vodka

Havana Club 3 Años

Four Roses Bourbon



SPIRITS



VODKA

Absolut 40°
4 cl 12

Absolut Elyx 42.3°
4 cl 16

Belvedere 40°
4 cl 15

Grey Goose 40°
4 cl 15

GIN

Beefeater 40°
4 cl 12

Malfy 41°
4 cl 14

Malfy Limone 41°
4 cl 15

Malfy Rose 41°
4 cl 15

Monkey 47 47°
4 cl 15

Hendrick's 41.4°
4 cl 15

Turicum 41.5°
4 cl 16

Brockmans 40°
4 cl 16

RUM

Havana Club 3 Años 40°
4 cl 13

Havana Club 7 Años 40°
4 cl 14

**Diplomatico Reserva
Exclusiva** 40°
4 cl 14

Zacapa 23 Years 40°
4 cl 16

ADDITIONAL

Zusatz Soda
2

Zusatz Softgetränk
3.5

TEQUILA

Olmecca Blanco 38°
4 cl 11

Olmecca Reposado 35°
4 cl 12

Don Julio Blanco 38°
4 cl 15





WHISKY & WHISKEY

BLEND ED WHISKY

Chivas Regal

12 Years · 40°

4 cl 12

SCOTTISH SINGLE MALT

Glenkinchie

Lowland · 12 Years · 43°

4 cl 15

Aberfeldy

Highland · 16 years · 40°

4 cl 15

Glenlivet

Speyside · 15 years · 43°

4 cl 16

Chapter 7

Island Batch No. 1 · 49°

4 cl 17

Scapa Skiren

Islands · 40°

4 cl 17

WHISK(E)Y AROUND THE WORLD

Jameson

Ireland · 40°

4 cl 12

Four Roses Bourbon

USA · 40°

4 cl 13

Bulleit Rye

USA · 45°

4 cl 14

43 – Swiss Mountain

Switzerland · Single Malt
40°

4 cl 16

Nikka From The Barrel

Japan · Single Malt 51.4°

4 cl 18



LIQUEUR, COGNAC & GRAPPA



BITTER, HERBAL & VERMOUTH

Campari 25°
4 cl 7

Ramazzotti Amaro 30°
4 cl 7

Cynar 16.5°
4 cl 7

Vermouth 16°
bianco / rosso
4 cl 7

Fernet-Branca 39°
4 cl 8

Averna 29°
4 cl 8

Braulio 21°
4 cl 8

Granclassico 28°
4 cl 9

ANISEED LIQUEUR

Pastis 51 45°
4 cl 8

COGNAC

Rémy Martin VSOP 40°
2 cl 9

LIQUEUR

Ramazzotti Crema 17°
4 cl 9

Amaretto Disaronno 28°
4 cl 9

Kahlúa 20°
4 cl 9

Chartreuse Jaune 40°
4 cl 10

Chartreuse Verte 55°
4 cl 11

GRAPPA

Il Moscato
Nonino, Friuli · 43°
2 cl 9

Oro – Bindella
Tenuta Vallocaia,
Toscana · 43°
2 cl 11

SHOTS

Hierbas Mari
Mayans 26°
2 cl 6

Ingwerer 24°
2 cl 6





CHEERS!



