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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

El Tony Mate
33cl **6.5**

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

Gassosa
35,5cl **6.5**

Aranciata
35,5cl **6.5**

Rivella rot, blau
30cl **5.5**

Rosada Limonade
33cl **6.5**

Chinotto Lurisia
27,5cl **6**

Red Bull
25cl **6.5**

Thomas Henry
Tonic, Spicy Ginger,
Bitter Lemon, Ginger Ale
20cl **5.5**

Sanbittèr
10cl **5.5**

BANK WATER

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

HOME-MADE

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

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

JUICES

Orangensaft
frisch gepresst
20cl **6.5**

Cranberrysaft
30cl **5**

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

Apfelsaft
30cl **5**

BEER DRAFT

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

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

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

BEER & CIDER BOTTLED

Erdinger Weissbier
50cl **9**

Moretti
33cl **6.5**

Moretti Zero
alkoholfrei
33cl **6.5**

Lagunitas IPA
35.5cl **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
Prosecco brut doc	Glera, etc. – Casa Canevel, Veneto	9.5	64
Prosecco Rosé doc	Pinot nero, etc. – Casa Canevel, Veneto	9.5	64
Hoppa sparkling 0%	Cabernet blanc– Weinschwestern, Deutschland		61
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
Pinot grigio	Pinot grigio – Torre Rosazza, Friuli	8.5	56
Più bianco	Grechetto, Trebbiano – Tenuta Vallocaia, Toscana	8.5	56
Monteoro	Vermentino – Sella & Mosca, Sardegna		55
Riesling feiner Herbert	Riesling – Dillmann, Rheingau	7.5	51
Chardonnay Morino	Chardonnay – Batasiolo, Piemonte	9	59
Lugana Riserva (bio)	Turbina – Selva Capuzza, Lombardia		64
Roero Arneis	Arneis – Bruno Giacosa, Piemonte		80
Sancerre	Sauvignon blanc – Comte Lafond Ladoucette, Loire		92



ROSÉ & RED

ROSÉ WINES

		10 cl	75 cl
Calafuria rosato	Negroamaro – Tormaresca, Puglia	8.5	56
		150 cl	112
Più rosato	Grenache, Sangiovese – Tenuta Vallocaia, Toscana	8.5	56

RED WINES

		10 cl	75 cl
Chât. Croix-Mouton	Merlot, etc. – Chât. Mouton, Bordeaux	9.5	62
Torcicoda	Primitivo – Tormaresca, Puglia	9	59
Malavoglia, Ripasso (bio)	Corvina, etc. – Ca' La Bionda, Veneto		62
Pinot Noir	Bechtel Weine, Eglisau Zürich	10	68
Locone	Cabernet Sauvignon – Tenuta Bocca di Lupo, Puglia	10	68
Corbec (bio)	Malbec, etc. – Masi Tupungato Argentina	11	72
Barrua	Carignano, etc. – Punica, Sardenga		76
Châtauneuf-du-Pape	Grenache, etc. – Cabrières, Côtes du Rhône		80
PSI	Tempranillo – Bodegas Alnardo, Ribera del Duero		88
Il Carbonnaione	Sangiovese di Lamole – Poggio Scalette, Toscana		91
Negromante	Cabernet franc – Castello di Cantone – Ticino		96
Rosso del Conte	Nero d'Avola, etc. – Tasca, Sicilia		106
Bricco dell'Uccellone	Barbera – Braida, Piemonte		120
Poggio alle Nane	Cabernets, etc. – Le Mortelle, Toscana		126

COCKTAILS



SIGNATURE COCKTAILS

EL Fuego

Mezcal infused with apple, plum and cardamon,
Apple Juice, Lime Juice, Ginger Beer

18

Bank Smash

Cucumber infused Malfy Gin,
Passion fruit Syrup, Lime Juice

18

Kirsch me

Cherry Liqueur, Martini Bianco,
Strawberry Puree, Lime Juice, Aqua faba

18

Grapefruit Garibaldi

Gin, Rosemary Syrup,
Grapefruit Tonic, Lime Juice

18

Gaias Gift

Vodka infused with walnut and cardamon,
Amaretto, Lime Juice, Ginger Ale

18

Lickquilla

Tequilla infused with pineapple and ginger,
Lime Juice, Pineapple Soda

18

Josefswiese

Vodka, St. Germain, Lime Juice,
Cucumber, Mint

18



SPRITZ

Aperol Spritz

Aperol, Prosecco, Soda

13

Campari Spritz

Campari, Prosecco, Soda

13





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

Golden Oasis Spritz

Clear Apple Juice,
Cinnamon-Clove Syrup,
Lime Juice, Tonic Water

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

Ramazotti 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

Gran classico 28°
4 cl 9

ANISEED LIQUEUR

Pastis 51 45°
4 cl 8

COGNAC

Rémy Martin VSOP 40°
2 cl 9

LIQUEUR

Ramazotti 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!



