

## ROOM SERVICE MENU

## BREAKFAST

WE ARE PLEASED TO OFFER YOU OUR BREAKFAST 24 HOURS A DAY.

PLEASE CONTACT ROOM SERVICE TO PLACE AN ORDER.

ZURICH BREAKFAST .....PER PERSON CHF 39

Fresh orange juice  
Choice of hot beverage  
Birchermuesli  
Swiss cheese and cold cuts plate  
Bakery basket  
Butter, jam and honey

SWISS FARMER'S BREAKFAST .....PER PERSON CHF 47

Fresh orange juice  
Choice of hot beverage  
Birchermuesli  
Swiss cheese and cold cuts plate  
Bakery basket  
Butter, jam and honey  
2 eggs prepared in the style of your choice  
*Served with:* Farmer's roesti, bacon, chicken sausages, sauteed mushrooms, roasted tomato

HEALTHY BREAKFAST .....PER PERSON CHF 47

1 glass of vegetable or fruit juice  
½ smoothie of your choice  
1 green tea  
2 fruit rolls with a selection of cream cheese  
Scrambled eggs with sun-dried tomatoes  
Fresh vegetables and guacamole

ALL PRICES ARE INCLUSIVE OF 8% VAT

## À LA CARTE BREAKFAST

### BEVERAGES

Fresh orange juice .....	CHF	9
Fresh grapefruit juice .....	CHF	9
Fresh mixed fruit juice .....	CHF	9
Fresh apple juice .....	CHF	9
Fresh carrot juice .....	CHF	9
Coffee .....	CHF	6
Decaffeinated coffee .....	CHF	6
Espresso .....	CHF	6
Double espresso .....	CHF	7
Cappuccino .....	CHF	8
Café au lait .....	CHF	8
Latte Macchiato .....	CHF	8
English Breakfast tea .....	CHF	8
Earl Grey tea .....	CHF	8
Darjeeling tea .....	CHF	8
Decaffeinated tea .....	CHF	8
Chamomile tea .....	CHF	8
Mint tea .....	CHF	8
Green tea .....	CHF	8
Chocolate .....	CHF	8

**WITH:** hot or cold full-fat milk, low-fat milk, non-fat milk, soy milk, lactose-free milk, cream or lemon

### YOGHURTS

Plain low-fat yoghurt .....	CHF	5
Chocolate yoghurt .....	CHF	5
Raspberry yoghurt / banana yoghurt .....	CHF	5
Apricot yoghurt / cherry yoghurt .....	CHF	5

### FRUIT

Freshly cut seasonal fruit .....	CHF	13
----------------------------------	-----	----

ALL PRICES ARE INCLUSIVE OF 8% VAT

### CEREALS

Birchermuesli .....	CHF	9
Corn Flakes .....	CHF	7
Swiss Muesli classic .....	CHF	7
Berries crunch .....	CHF	7
Spelt-oats Muesli .....	CHF	7
Chocolate Muesli .....	CHF	7

**WITH:** hot or cold full-fat milk, low-fat milk, non-fat milk, soy milk or lactose-free milk

### BREAD

Bakery basket .....	CHF	12
Whole-wheat toast .....	CHF	7
White toast .....	CHF	7
Danish .....	CHF	6
Croissants .....	CHF	6

**SERVED WITH:** butter, jam and honey

### EGGS

Sunny side up fried eggs .....	CHF	21
Scrambled eggs .....	CHF	21
Scrambled egg whites .....	CHF	21
Boiled eggs .....	CHF	21
Omelet .....	CHF	21
Egg white omelet .....	CHF	21

**SERVED WITH:** farmer's roesti, bacon, chicken sausages, sautéed mushrooms, roasted tomato

### BREAKFAST DISHES

Smoked salmon .....	CHF	21
Assorted cold cuts .....	CHF	23
Selection of Swiss cheese .....	CHF	23
Pancakes with fruit compote .....	CHF	17
Waffles with fruit compote .....	CHF	17
French toast with maple syrup .....	CHF	17

ALL PRICES ARE INCLUSIVE OF 8% VAT

## HEALTHY LIVING

To enhance your healthy lifestyle, Park Hyatt hotels have teamed up with renowned Brazilian nutritionist Patricia Teixeira to provide you with a quick and healthy option of a balanced diet with these smoothies and fruit juices.

With her background in Physiology and Sports Biochemistry Ms. Teixeira has counseled and prescribed personalized diets for well-known international sport figures.

For the Park Hyatt Hotels she created a choice of wellness drinks to target everything from a compromised immune system to jet lag.

### CARE SMOOTHIE 0.5L .....CHF 24

Fresh raspberries, peaches, strawberries, Aloe Vera, soya milk, almonds

*Raspberries are an extensive spring of antioxidants. Peaches offer protection from certain kinds of cancer and strengthen the eyes. Aloe Vera supports digestion and heals sores*

### BALANCE SMOOTHIE 0.5L .....CHF 14

Bananas, orange juice, young spinach, cocoa powder, soya milk, almonds

*Banana is rich in the important electrolyte potassium. A diet rich in potassium seems to have a blood pressure lowering effect. Banana is also rich in the water soluble fiber pectins and acts to sooth the gastrointestinal tract. Pectins have a cholesterol lowering effect, too.*

### GOOD ENERGY JUICE 0.5L .....CHF 14

Beetroot, baby spinach, carrots, red apples, chopped dill

*This juice is rich in healthy vegetables and helps to balance your blood sugar, gives you great energy and enhances your mood. Spinach helps detoxify hormones and beetroot supports digestion, which is important for absorbing nutrients.*

### DIGESTION JUICE 0.5L .....CHF 14

Kiwi, green apples, grapes, pineapple

*Kiwi and pineapple contain enzymes that will support digestion of food. The fibers from the apple will make your food travel slower through the digestive tract and therefore enhance the absorption of important nutrients.*

### ANTI JETLAG JUICE 0.5L .....CHF 14

Kale, carrots, apples, pumpkin seeds

*Kale supplies phytonutrients for effective hormone detoxification and provides a relaxing feeling. The carrots and apples provide balanced blood sugar levels for a good night's sleep. Pumpkin seeds are rich in the amino acid tryptophan, which is a precursor to melatonin, the body's sleep hormone.*

ALL PRICES ARE INCLUSIVE OF 8% VAT

## DAYTIME MENU (11:00AM – 11:00PM)

### STARTERS

Lamb's lettuce, fried bacon, soft poached egg, balsamic vinaigrette*	CHF	20
Swiss air-dried meat, sausages, pickles	CHF	34
Selection of Swiss cheese, fig mustard, grapes, pumpernickel	CHF	34
Beef Tatar (180g), condiments	CHF	46
Zwyer Caviar*** (125g), blinis, condiments	CHF	750

### SOUPS

Asparagus cream soup, smoked salmon	CHF	14
Rocket salad soup, oven dried tomatoes	CHF	13
Beef broth, vegetables, flaedli	CHF	13

### SANDWICHES

Beef or cheeseburger, bacon, French fries or mixed lettuce	CHF	32
Club sandwich, French fries, or mixed lettuce**	CHF	32
Steak sandwich, French fries or mixed lettuce	CHF	39

Baguette, ciabatta, multi grain bread, multi grain bagel		
with tomato, mozzarella, pesto	CHF	28
with roast beef, cucumber salsa	CHF	28
with smoked salmon, honey mustard sauce	CHF	28
with Tête de Moine cheese, grape salsa	CHF	28

*Optionally with butter, cream cheese, Rémooulade, Pommery mustard mayonnaise  
Served with French fries or mixed lettuce*

### ORIGIN OF MEATS

CH: Veal / CAN & CH: Beef / BR & CH: Chicken

\* This dish can be prepared gluten-free.

\*\* May have been produced with microbiological and hormonal catalysers

\*\*\* Wild cultivated caviar from Siberian sturgeon: the ecologically responsible production of caviar is an excellent alternative to wild caviar. Produced with pure glacier water from the Patagonian Andes and the finest Flor de Sal from Portugal.

ALL PRICES ARE INCLUSIVE OF 8% VAT

#### MAIN COURSES

Asparagus risotto, pan-fried trout*	CHF	45
Grilled veal sausage, onion sauce, potato roesti	CHF	26
Veal saltimbocca, asparagus, fried rosemary potatoes*	CHF	49
Poached Loch Fyne salmon, green asparagus, basmati rice, lemon butter sauce	CHF	37
Corn-fed chicken, filled with tomato ricotta, spring vegetables, gnocchi	CHF	33
Grilled Heritage Angus beef tenderloin (180g), asparagus tomato ragout, potatoes	CHF	65

#### SALAD AS MAIN COURSE

Romana lettuce, croutons, roasted bacon, shaved parmesan, parmesan dressing	CHF	28
Lamb's lettuce, glazed chicken liver, caramelized apples	CHF	32
Mixed asparagus salad, morels, Scottish Kinglas salmon, sour cream dressing	CHF	52
Sausage and cheese salad, chive vinaigrette	CHF	31
Rocket salad, grilled avocado, Parma ham, avocado yoghurt dressing	CHF	38
Mixed lettuce, pan-fried perch fillet, Rémoulade sauce	CHF	38
Warm potato asparagus salad, braised veal cheeks, bacon dressing	CHF	48
Butterhead lettuce, arctic prawns, cocktail dressing	CHF	46

#### DESSERTS

Rhubarb-raspberry pudding, vanilla ice-cream	CHF	13
Willisauer Ringli cake, custard cream	CHF	13
Strawberry mille feuille	CHF	13
Warm chocolate cake, pistachio ice-cream, Gruyère cream	CHF	13
Freshly cut seasonal fruit	CHF	13
Tart of the day with ice-cream	CHF	13

#### ORIGIN OF MEAT

CH: Veal / CAN & CH: Beef / BR & CH: Chicken

\* This dish can be prepared gluten-free.

## LATE NIGHT MENU (11:00PM – 06:00AM)

Beef broth, vegetables, flaedli .....	CHF	13
Lamb's lettuce, fried bacon, soft poached egg, Balsamico vinaigrette* .....	CHF	20
Grilled veal sausage, onion sauce, potato roesti .....	CHF	26
Swiss air dried meat, sausages, pickles .....	CHF	34
Selection of Swiss cheese, fig mustard, grapes, pumpernickel .....	CHF	34
Beefburger or cheeseburger, bacon, French fries, or mixed lettuce .....	CHF	32
Club sandwich, French fries or mixed lettuce** .....	CHF	32
Steak sandwich, French fries or mixed lettuce .....	CHF	39
Baguette, ciabatta, multi grain bread, multi grain bagel		
with tomato, mozzarella, pesto .....	CHF	28
with roast beef, cucumber salsa .....	CHF	28
with smoked salmon, honey mustard sauce .....	CHF	28
with Tête de Moine cheese, grape salsa .....	CHF	28

*Optionally with butter, cream cheese, Rémooulade, Pommery mustard mayonnaise  
Served with French fries or mixed lettuce*

## DESSERTS

Freshly cut seasonal fruit .....	CHF	13
Tart of the day with ice-cream .....	CHF	13

## ORIGIN OF MEAT

CH: Veal / CAN & CH: Beef / BR & CH: Chicken

\* This dish can be prepared gluten-free.

\*\* May have been produced with microbiological and hormonal catalysers

## PARKHUUS

AVAILABLE MONDAY - FRIDAY 11:30AM - 2:30PM / 6:00PM - 11:00PM

SATURDAY 6:00PM - 11:00PM, SUNDAY CLOSED

### LETTUCE

A Romaine lettuce, bacon, brioche croutons, Reggiano parmesan garlic dressing\* ..... CHF 18

### SOUP

A White asparagus cream soup, salmon, pickled, romaine lettuce, asparagus ..... CHF 19

### CRUSTACEAN

A Arctic prawns, iceberg lettuce, cocktail dressing\* ..... CHF 26

King prawns, pan-fried, asparagus, lamb's lettuce, salsa verde ..... CHF 29/54

### SALTWATER FISH

Salmon on cedar wood, roasted rare, horseradish cream\* ..... CHF 43

Monkfish, grilled, Parma ham, egg, poached, tomato salsa ..... CHF 47

Market fish ..... daily price

### POULTRY

Whole baby chicken, wood-roasted\* ..... CHF 38

### VEAL

Chop, wood-roasted\* ..... CHF 64

### PORK

A Parma ham, melon, marinated, rocket salad, sesame vinaigrette ..... CHF 23

### LAMB

Rack, grilled, tomatoes, confit, mint pesto ..... CHF 55

### BEEF

Short rib, braised, grilled, bourbon barbecue sauce ..... CHF 49

Heritage Angus rib eye, grilled, 300g\* ..... CHF 67

Wagyu tenderloin\*\* grilled, 200g ..... CHF 150

### BISON

Sirloin, maple syrup-honey marinated, grilled, 200g ..... CHF 55

### SIDE ORDERS

Spinach, sautéed, garlic, pine seeds, parmesan\* ..... CHF 8

Turnip, cooked, tarragon, butter sauce ..... CHF 8

Bell pepper, eggplant, zucchini, grilled, parmesan ..... CHF 10

Mushrooms, mixed, wood-roasted ..... CHF 10

New potatoes, wood-roasted, bacon, tomatoes, onions ..... CHF 8

**WARM SAUCES:** mustard cream sauce / red wine / morel cream

**COLD SAUCES:** chimichurri\* / tomato salsa / pepper butter\* / Café de Paris butter

A: Appetizer

\* This dish can be prepared gluten-free.

\*\* May have been produced with microbiological and hormonal catalysers

ALL PRICES ARE INCLUSIVE OF 8% VAT

## SPARKLING WINE AND CHAMPAGNE

Bollinger Special Cuvée Brut.....	CHF 150
Bollinger Rosé .....	CHF 220
Krug Grande Cuvée .....	CHF 510
Krug Vintage 1998.....	CHF 750
Krug Rosé .....	CHF 850
Laurent Perrier Brut 0.375L .....	CHF 62
Laurent Perrier Brut .....	CHF 105
Laurent Perrier Cuvée Rosé Brut.....	CHF 140
Laurent Perrier Grand Siècle.....	CHF 325
Moët & Chandon Brut Imperial .....	CHF 130
Moët & Chandon Grand Vintage 1990 .....	CHF 760
Dom Perignon .....	CHF 315
Dom Perignon Oenotheque 1993.....	CHF 880
Dom Perignon Rosé .....	CHF 890
Roederer Cristal .....	CHF 530
Roederer Cristal Rosé .....	CHF 1250
"R" de Ruinart Brut.....	CHF 145
Ruinart Rosé.....	CHF 190
Ruinart Blanc de Blancs.....	CHF 190
Taittinger Comtes de Champagne.....	CHF 340
Taittinger Comtes de Champagne Rosé.....	CHF 730
Veuve Clicquot Brut .....	CHF 145
Veuve Clicquot Vintage.....	CHF 190
La Grande Dame .....	CHF 360
Prosecco Venegazzù Brut del Montello DOC.....	CHF 66
Franciacorta Bellavista Brut.....	CHF 115
Ca'del Bosco Cuvée Annamaria Clementi .....	CHF 310

*Bitte fragen Sie unseren Mitarbeiter nach der Offenweinauswahl des Monats, sowie nach der kompletten Weinkarte.*

*Please do not hesitate to ask our order taker for this month's wine by the glass selection and our more extensive wine list.*

ALLE PREISE SIND INKLUSIVE 8% MWST

ALL PRICES ARE INCLUSIVE OF 8% VAT

## WHITE WINE

Pinot Gris, Weingut Erich Meier, Kanton Zurich, Switzerland .....	CHF	74
Aigle les Murailles, Henri Badoux, Vaud, Switzerland .....	CHF	78
Fechy "Le Brez", Raymond Paccot, Vaud, Switzerland .....	CHF	62
Fendant Vétroz Grand Cru, Jean-René Germanier, Valais, Switzerland .....	CHF	58
Petit Arvine, Charles Bonvin Fils, Valais, Switzerland, 0.375 L.....	CHF	48
Maienfelder Sauvignon Blanc, Cottinelli, Grisons, Switzerland.....	CHF	72
Chardonnay Churer Rheintal, Thomas Mattmann, Grisons, Switzerland.....	CHF	90
Bianco Rovere DOC, Guido Brivio, Ticino, Switzerland, 0.375 L .....	CHF	58
Sauvignon Blanc Hochgrasnitzberg, Erich & Walter Polz, Steiermark, Austria, 0.375L.....	CHF	68
Sancerre Comte Lafond AC, Baron de Ladoucette, Loire, France.....	CHF	84
Chablis 1er Cru AC "Les Vaillons", Domaine Billaud-Simon, Burgundy, France.....	CHF	110
Meursault AOC "Les Grands Charrons", Michel Bouzereau, Burgundy, France .....	CHF	110
Puligny-Montrachet, Domaine Leflaive, Burgundy, France .....	CHF	180
Pouilly-Fuissé AC, Louis Latour, Burgundy, France.....	CHF	90
Clos des Papes, Châteauneuf-du-Pape Blanc, Rhône, France .....	CHF	130
Pinot Grigio, Cantina Colterenzio, Trentino, Italy .....	CHF	66
Sauvignon Maciete Fumé, Gini, Veneto, Italy .....	CHF	86
Gavi di Gavi Rolona, Castellari Bergaglio, Piedmont, Italy .....	CHF	60
Chardonnay "Gaia & Rey", Angelo Gaia, Piedmont, Italy .....	CHF	560
Fontanelle Chardonnay, Castello Banfi, Tuscany, Italy .....	CHF	66
Terre di Tufi, Teruzzi & Puthod, Tuscany, Italy .....	CHF	68
Cervaro della Sala, Antinori, Umbria, Italy .....	CHF	135
Nora da Neve, Bodegas Nora, Rias Baixas, Spain .....	CHF	120
Verdejo José Pariente DO, Viña dos Victorias, Rueda, Spain .....	CHF	62
Chardonnay, Robert Mondavi, Napa Valley, USA .....	CHF	78
Red Shoulder Ranch Chardonnay, Shafer, Napa Valley, USA .....	CHF	155
Sauvignon Blanc, Life from Stone, Springfield Estate, Stellenbosch, South Africa.....	CHF	78
Chenin Blanc, Coriole Vineyards, McLaren Vale, Australia .....	CHF	50
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand .....	CHF	105

*Bitte fragen Sie unseren Mitarbeiter nach der Offenweinauswahl des Monats, sowie nach der kompletten Weinkarte.*

*Please do not hesitate to ask our order taker for this month's wine by the glass selection and our more extensive wine list.*

ALLE PREISE SIND INKLUSIVE 8% MWST

ALL PRICES ARE INCLUSIVE OF 8% VAT

## RED WINE

Pinot Noir, Weingut Erich Meier, Kanton Zurich, Switzerland .....	CHF 96
Pinot Noir, Sprecher von Bernegg, Grisons, Switzerland .....	CHF 115
Cayas Syrah du Valais Réserve, Jean-René Germanier, Valais, Switzerland .....	CHF 110
Montagna Magica, Daniel Huber, Ticino, Switzerland .....	CHF 120
Les Pagodes de Cos, Château Cos d'Estournel, St-Estèphe, Bordeaux, France .....	CHF 130
Rauzan-Segla, Cru Classé (2ème), Margaux, Bordeaux, France .....	CHF 190
Château Ducru-Beaucaillou, Cru Classé (2ème), St-Julien, Bordeaux, France, 0.375L.....	CHF 125
Château Giscours, 3ème Cru Classé, Margaux, Bordeaux, France .....	CHF 230
Smith Haut Lafitte, Cru Classé de Graves, Pessac-Léognan, Bordeaux, France, 0.375L.....	CHF 76
Le Bon Pasteur, Appellation Pomerol Contrôlée, Pomerol, Bordeaux, France .....	CHF 230
Aloxe Corton, Domaine Tollot-Beaut, Burgundy, France .....	CHF 140
L'Enfant Perdu, Domaine des Enfants, Côte du Roussillon, France .....	CHF 90
Amarone Classico, Fratelli Tedeschi, Veneto, Italy .....	CHF 110
Barolo DOCG, Michele Chiarlo, Piedmont, Italy, 0.375L .....	CHF 58
Le Cave Barbera d'Asti DOC, Massimo Pastura, Piedmont, Italy .....	CHF 68
Brunello di Montalcino DOCG, Il Poggione, Tuscany, Italy, 0.375L .....	CHF 72
Chianti Classico DOCG, Castello dei Rampolla, Tuscany, Italy .....	CHF 80
Campaccio Riserva IGT, Terrabianca, Tuscany, Italy .....	CHF 140
Paleo Rosso DOC, Le Macchiole, Tuscany, Italy .....	CHF 190
Ceuso Rosso IGT, Azienda Ceuso, Sicily, Italy .....	CHF 105
Nocedal Reserva DOCa, Fuenmayor, Rioja, Spain .....	CHF 90
Lynus Crianza DO, Pagos del Infante, Ribera del Duero, Spain .....	CHF 98
Gran Elias Mora Toro DO, Bodegas Dos Victorias, Toro, Spain .....	CHF 140
Veran, Bodegas Biniagual, Mallorca, Spain .....	CHF 88
Zinfandel, Napa Cellars, Napa Valley, USA .....	CHF 90
Santa Cruz Mountains Estate, Ridge Vineyards, Napa Valley, USA .....	CHF 155
Merlot, Veenwouden, Paarl, South Africa .....	CHF 96
Fusion V, De Toren, Stellenbosch, South Africa, 0.375L .....	CHF 82

*Bitte fragen Sie unseren Mitarbeiter nach der Offenweinauswahl des Monats, sowie nach der kompletten Weinkarte.*

*Please do not hesitate to ask our order taker for this month's wine by the glass selection and our more extensive wine list.*

ALLE PREISE SIND INKLUSIVE 8% MWST

ALL PRICES ARE INCLUSIVE OF 8% VAT

SWEET WINE

Fortikus, Landolt Weine, Kanton Zurich, Switzerland, 0.375L .....	CHF	62
Johannisberg AOC, Saint Martin, Valais, Switzerland, 0.375L .....	CHF	56
Riesling Auslese 10 Juffer Sonnenuhr, Fritz Haag, Mosel-Saar-Ruwer, Germany .....	CHF	130
Riesling Eiswein, Hermann Dönnhoff , Nahe, Germany, 0.375L .....	CHF	220
Cuvée Beerenauslese, Alois Kracher, Burgenland, Austria, 0.375L .....	CHF	70
Tokaji 3 Puttonyos, Tokaj - Oremus, Tokaj, Ungary, 0.5L .....	CHF	80
Château Doisy-Védrières, Cru Classé (2ème), Barsac, France .....	CHF	105
Château Climens, Cru Classé (1er), Barsac, France, 0.375 L .....	CHF	140
Château d'Arche, Cru Classé (2ème), Sauternes, France, 0.375 L .....	CHF	84
Château Rieussec, Cru Classé (1er), Sauternes, France, 0.375 L .....	CHF	110
Château d'Yquem, Cru Classé (1er), Sauternes, France, 0.375L .....	CHF	540
Moscato d'Asti DOCG, La Trava, Piedmont, Italy .....	CHF	50
Ice Wine Reserve, Columbia Crest, Ray Einberger, Washington State, USA, 0.375L .....	CHF	96
Vin de Liza, Noble Harvest, Simonsig, John Malan, Stellenbosch, South Africa, 0.375L .....	CHF	86

*Please do not hesitate to ask our order taker for this month's wine by the glass selection and our more extensive wine list.*

ALL PRICES ARE INCLUSIVE OF 8% VAT

## BEER

Ittinger Klosterbräu, 0.33L .....	CHF	9
Pilsner Urquell, 0.33L .....	CHF	9
Heineken, 0.33L .....	CHF	9
Theresianer Vienna, 0.33L .....	CHF	9
Corona, 0.33L .....	CHF	9
Guinness Stout, 0.33L .....	CHF	9
Erdinger, 0.5L .....	CHF	10
Appenzeller Leermond, alkoholfrei / non-alcoholic, 0.33L .....	CHF	9

## NON-ALCOHOLIC BEVERAGES

Mineralgetränke / Soft drinks, 0.33L .....	CHF	7.5
Valser, Schweizer Mineralwasser / Swiss mineral water, 0.33L .....	CHF	7
Valser, Schweizer Mineralwasser / Swiss mineral water, 0.75L .....	CHF	12
San Pellegrino / Evian 0.5L .....	CHF	10
Hausgemachter Eistee / Homemade ice tea .....	CHF	8
Hausgemachte Limonade / Homemade lemonade .....	CHF	8
FrISChe Säfte / Freshly squeezed juices .....	CHF	9
Kaffee / Coffee .....	CHF	6
Koffeinfreier Kaffee / decaffeinated coffee .....	CHF	6
Espresso .....	CHF	6
Doppelter Espresso / Double espresso .....	CHF	7
Cappuccino / Café au lait .....	CHF	8
Milchkaffee / Latte Macchiato .....	CHF	8
Heisse Schokolade / Hot chocolate .....	CHF	8

## TEAS AND INFUSIONS

English Breakfast, Earl Grey, Darjeeling, koffeinfreier Tee, Oolong, Kamillentee, Pfefferminztee, Grüner Tee English Breakfast, Earl Grey, Darjeeling, decaffeinated tea, Oolong, Chamomile tea, Mint tea, Green tea .....	CHF	8
---	-----	---

ALL PRICES ARE INCLUSIVE OF 8% VAT