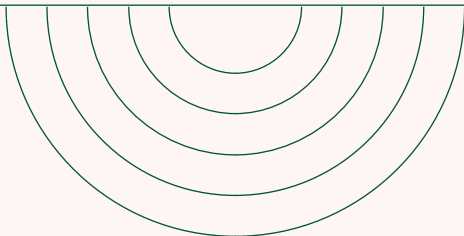
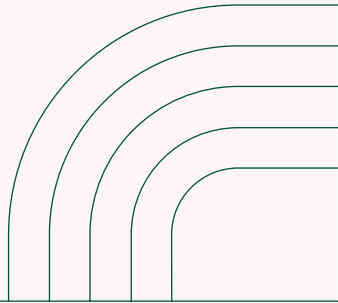


BRASSERIE
SUD





DA CAPO BAR

PAGE 3

MENU

PAGE 12

DA CAPO BAR

Gemixt, gerührt, geschüttelt, geproestet. Legendärer Geheimtipp für die Einen. Faszinierende Neuentdeckung für die Anderen. Ein Kleinod mitten im Geschehen. Raffinierte Kulinarik. Ansteckende Lebensfreude.

DRINKS

DA CAPO CLASSICS

Boulevardier	Bourbon, roter Wermut & Bitter	18.–
Sazerac	Rye Whisky, Absinth & Angostura	19.–
Vesper Martini	Gin, Wodka & weisser Wermut	19.–
Prince of Wales	Cognac, Triple Sec, Masala Angostura & Champagner	19.–
Whisky Sour	Bourbon, Zitrone & Zucker	18.–
French 75	Champagner, Gin & Zitrone	21.–
Kir Royal	Champagner & Crème de Cassis	21.–
Espresso Martini	Wodka & Kaffeeликör	18.–

DA CAPO NEW STYLE

Special Adonis	Sherry, Noccino & roter Wermut	18.–
Clementine Boulevardier	Bourbon, weisser Wermut & Mandarine	19.–
Blueberry Cosmo	Wodka, Thymian & Heidelbeere	18.–
Tipsy Prune	Wodka, Kaffee, Zwetschge & Zimt	18.–
Pumpkin Spice	Wodka, Kaffee, Rahm & Pumpkin Spice	18.–
Manhattan's Chestnut	Rye Whisky, Marroni & roter Wermut	19.–
Bouillabaisse Negroni	Gin, Safran, Tomate & roter Wermut	20.–
Fresh 'n' Fennel	Fenchelgeist, Grapefruit & Quitte	18.–

SPRITZ

Smoky Honey Spritz	Smoky Whisky, Honig, Zitrone & Ingwer	17.–
Vermouth Spritz	Weisser Wermut, Tonic & Zitrone	17.–
Apple–Tonka Spritz	Vieille Pomme, Tonkabohne Ingwer & Kakao	17.–

NONNIES

NoGroni	Tanqueray 0,0 %, Bitter 0,0 % & roter Wermut 0,0 %	15.–
Alpine Spritz	Ingwer, Quitte, Honig & Tonic	14.–

SOFT'S

WASSER

Wasser	1 L	mit ohne	5.–
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MADE IN SWITZERLAND

Cold Brew Mate	3.3 dl	Lori's Mate	7.–
INGWR Limonade	3 dl	Sama Sama	6.–

HAUSGEMACHT

Eistee	3 dl		6.–
Cola	3 dl	von der Eberraute	6.50
Orangen Limonade	3 dl		6.–
Apfelschorle	3 dl		6.–

FRISCH GEPRESST

Orangensaft	3 dl		9.50
Grapefruit	3 dl		9.50
Power Booster	3 dl		9.50

BIER

AUS DER FLASCHE

Adler Bräu Panix Perle	2.9 dl	5.2 %	6.50
Adler Bräu Fridolin Kundert	2.9 dl	5.0 %	7.50
Adler Bräu	2.9 dl	Saisonbier	7.50
Lola Bier Alkoholfrei	3.3 dl	Lager	7.50

SNACKS

APÉRO

Rauchmandeln	Rosmarin	9.–
Kartoffel Chips	Joghurt, Kaffir Limette & Furikake	14.–
Jahgangs Sardine	Sauerteigbrot, Kräuter Butter & Zwiebel	16.–
Milchbrötchen	Kochschinken, Trüffel Crème, Comté	12.–
Rindfleisch Krokette	Meaux Senf & Schnittlauch	12.–
Kaviari Paris x Brasserie Süd	Blini, Eigelb Crème & Kristal Kaviar 30 g	75.–

SPIRITUOSEN

GIN

Gin Mare	4 cl	42.7 %	17.–
Hendrick's	4 cl	41.4 %	14.–
Sipsmith London Dry	4 cl	41.6 %	16.–
Sipsmith VJOP	4 cl	57.7 %	22.–
Tanqueray Ten	4 cl	47.3 %	15.–
Beefeater LD	4 cl	40 %	13.–
Monkey 47	4 cl	47 %	16.–
Deux Frères	4 cl	43 %	17.–
Matte Sloe	4 cl	28 %	13.–
Saffron Gin	4 cl	40 %	17.–

WODKA

Ketel One	4 cl	40 %	13.–
Koskenkorva	4 cl	40 %	12.–
Beluga	4 cl	40 %	19.–
Douglas Fir	4 cl	41 %	16.–

BOURBON | RYE

Four Roses	4 cl	45 %	15.–
Bulleit Rye	4 cl	45 %	16.–

SINGLE MALT

Laphroaig 10yo	4 cl	40 %	19.–
Oban 14yo	4 cl	43 %	21.–
Talisker 10yo	4 cl	45.8 %	16.–
Lagavulin 8yo	4 cl	48 %	21.–
Glenfiddich Single Malt 12yo	4 cl	40 %	14.–
The Macallan Old Triple Cask Matured 12yo	4 cl	40 %	21.–
Highland Park Single Malt 12yo	4 cl	40 %	15.–
Tullamore D.E.W. Whiskey	4 cl	40 %	13.–

BLENDED MALT

Monkey Shoulder	4 cl	40 %	15.–
Monkey Shoulder Smokey Monkey	4 cl	40 %	17.–

WHISKY

Yellow Spot	4 cl	46 %	26.–
Suntory Hibiki Harmony Master's Select	4 cl	43 %	35.–

RUM AGED

Ron Abuelo 7y	4 cl	40 %	17.–
Diplomatico Mantuano	4 cl	40 %	18.–
Zacapa 23	4 cl	40 %	19.–
Havana 7	4 cl	40 %	15.–

RUM WEISS

Havana 3	4 cl	40 %	13.–
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TEQUILA

Don Julio Reposado	4 cl	38 %	19.–
Altos Plata	4 cl	38 %	16.–
Altos Reposado	4 cl	38 %	17.–

MEZCAL

Casamigos Mezcal Joven	4 cl	40 %	21.–
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PISCO

Tacama Demonio de los Andes	4 cl	40 %	12.–
Bulleit Rye	4 cl	45 %	16.–

WERMUT

Carpano Dry	4 cl	18 %	10.–
Carpano Bitter	4 cl	25 %	10.–
Carpano Bianco	4 cl	15 %	10.–
Carpano Rosso	4 cl	16 %	10.–
Lillet	4 cl	17 %	10.–

SHERRY

G.Byass Alfonso Oloroso	5 cl	18 %	10.–
Lustau PX San Emilio 12y	5 cl	17 %	13.–

PORTWEIN

Graham's Port Fine White	5 cl	19 %	14.–
Graham's Port Tawny 20y	5 cl	20 %	21.–
Graham's Port Reserve	5 cl	20 %	15.–

COGNAC

Camus VS	2 cl	40 %	13.–
Martell VS	2 cl	40 %	14.–
Martell XO	2 cl	40 %	35.–

LIKÖR

Disaronna Amaretto	4 cl	28 %	12.–
Kahlua	4 cl	16 %	11.–
Erismann Züri Whiskey Cream	4 cl	28 %	12.–

SCHNAPS

Erismann Vieille Poire Williams	2 cl	41 %	9.–
Erismann Vieille Prune	2 cl	41 %	8.–
Orator Himbeergeist	2 cl	40 %	13.–
Matter Vieille Pomme Grande Reserve	2 cl	43 %	17.–
Nonino Chardonnay Barrique	2 cl	41 %	9.–

BITTER

Freimeister Amaro	4 cl	28 %	15.–
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BRASSERIE SÜD

APÉRO

Smoked Almonds 🍴	9.–
Potato Chips 🍴 Yogurt, Kaffir Lime & Furikake	14.–
Vintage Sardines from Bretagne Sourdough Bread, Herb Butter & Pickled Onions	16.–
Milk Bread Ham, Gruyère & Truffle Cream	12.–
Beef Croquette Meaux Mustard & Chives	12.–
Kaviari Paris x Brasserie Süd Blini, Egg Yolk Cream & Kristal Caviar 30 g	75.–

BREAD

Sourdough Bread made by Collective Bakery Salted Alpine Butter	6.–
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STARTERS

Vichyssoise 🍴 Crème Fraîche, Croûtons & Leek Oil	16.–
Chicken Caesar Salad Pork Belly, Parmesan & Pine Nuts	29.– 36.–
Brasserie Süd Salad 🍴 Cherry Tomatoes, Sunflower Seeds & Mustard Dressing	18.–
Stracciatella di Burrata 🍴 Radicchio, Walnuts & Orange Dressing	28.–
Beef Tartar «Classic» Chopped Egg, Shallots & Butter Brioche	31.–
Snow Crab Cocktail Tomato Jam, Avocado & Butter Brioche	29.50
Tuna «Niçoise» Taggiasca Olives, Edamame & Tomato Essence	32.–

MAINS

Iberico Pork Chop Carrots, Braised Vegetables Cream & Chili	54.–
Black Angus Ribeye Steak Tomato Salad & Café de Paris Butter	65.–
Stuffed «Alpstein» Chicken Mashed Peas & Morrel Cream Sauce	39.–
Braised Veal Cheek Roasted Onion - Potato Purée & Pointed Pepper	56.–
Cod «Meunière» Lemon, Capers & Parsley	43.–
Paccheri Lobster Ragout, Fennel Sugo & Basil	42.–
Planted Stroganoff 🍴 Mushrooms & Crème Fraîche	32.–
Smoked Aubergine Steak 🍴 Gremolata, Veggie Jus & Herbs	31.–
Ravioli «Quatre Fromages» 🍴 Ricotta, Perigord Truffle & Verjus Beurre Blanc	27.– 38.–

SIDES 🍴

Risotto with Herbs	12.–
Bean Cassoulet	9.–
Butter «Spätzle»	8.–
French Fries	6.50
French Fries Rosemary & Parmesan	7.50
Truffle Mac'n Cheese	16.–
Side Salad Mustard Dressing & Herbs	8.50

DESSERTS

Cheese Selection Nut Bread & Quince Chutney	21.–
Dark Chocolate Mousse Raspberries, Cacao & Florentines	18.–
Pavlova Rhubarb, Eggnog Cream & Strawberry Sorbet	17.–
Affogato	9.–
Ice Cream Vanilla – Chocolate – Sour Cream – Pistachio Walnut – Strawberry Sorbet – Lemon Sorbet	per Scoop 5.–

Ask for our Dessert Trolley!

All Prices incl. 8.1 % VAT in CHF ||| 🍴 Vegetarian

DECLARATION OF ORIGIN Meat: Spain – Pork Chop ||| Switzerland – Beef, Chicken, Pork, Veal ||| Uruguay – Rib Eye
Fish: France – Sardine, Caviar ||| Northwest Atlantic – Snowcrab ||| Vietnam – Tuna ||| Canada – Lobster ||| Norway – Cod

For information concerning allergies or intolerances please ask our team.



APÉRO

Aperitivo Spritz Aperitivo, Sparkling Wine & Lemon	17.–
Negroni Carpano Botanic Bitter, Vermouth & Gin	18.–
Mimosa Champagne & Orangejuice	19.–
Garibaldi Carpano Botanic Bitter & Orangejuice	16.–

SPRITZ

Smoky Honey Spritz Smoky Whisky, Honey, Lemon & Ginger	17.–
Vermouth Spritz White Vermouth, Tonic & Lemon	17.–
Apple-Tonka Spritz Vieille Pomme, Tonka Bean, Ginger & Cocoa	17.–

DRINKS

Whisky Sour Bourbon, Lemon & Sugar	18.–
Sazerac Rye Whisky, Angostura, Absinthe & Sugar	19.–
Vesper Martini Gin, Vodka & white Vermouth	19.–
Old Fashioned Bourbon, Angostura & Sugar	19.–
Espresso Martini Vodka & Coffee Liqueur	18.–

BEER

Adler Bräu Panix Perle 3 dl On Tap 5.2 %	6.50
Adler Bräu Fridolin Kundert 2.9 dl Special Dark Beer 5.0 %	7.50
Adler Bräu Season Beer 2.9 dl Spring-, Summer- or Winterbeer	7.50
Lola Beer Non Alcoholic 3.3 dl Lager	7.50

NONNIES

NoGroni Tanqueray 0,0 %, Bitter 0,0 % &, Red Vermouth 0,0 %	15.–
Alpine Spritz Ginger, Quince, Honey & Tonic	14.–

WATER

Still Sparkling 1 L	5.–
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SOFTS

Loris Mate 3.3 dl	7.–
INGWR Lemonade, Sama Sama 3 dl	6.–

HOMEMADE

Ice Tea 3 dl	6.–
Cola 3 dl	6.50
Orange Limo 3 dl	6.–
Fizzy Applejuice 3 dl	6.–

FRESHLY PRESSED

Orangejuice 3 dl	9.50
Grapefruitjuice 3 dl	9.50
Power Booster 3 dl	9.50

COFFEE | TEA

Espresso	5.–
Espresso Macchiato	5.50
Doppio	7.–
Black Coffee	5.50
Cappuccino	6.50
Flat White	7.50
Café au Lait	7.50
Hot Chocolate – La Flor 70 %	7.50
Tea, loose – Schwarzenbach Selection	8.50

DIGESTIF

Brandy

Cognac, Martell VS 40 % 2 cl	14.–
Cognac, Martell XO 40 % 2 cl	35.–
Grappa, Nonino Chardonnay Barrique 41 % 2 cl	9.–
Port Wine, Graham's Port Tawny 20y 20 % 5 cl	21.–

Whiskey

Balvenie Double Wood 40 % 4 cl	18.–
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Schnaps

Erismann, Vieille Poire Williams 41 % 2 cl	9.–
Erismann, Vielle Prune 41 % 2 cl	8.–
Orator, Himbeergeist 40 % 2 cl	13.–

Bitter

Freimeister, Amaro 28 % 4 cl	15.–
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Liqueur

Erismann, Züri Whisky Cream 18 % 4 cl	15.–
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