

# FOOD

taglich durchgehend von 11.30 bis 22.00 uhr  
(sonntags ab 15.00 uhr)

# BRUNCH

**jeden sonntag**

brunch von 10.00 bis 15.00 uhr

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## À DISCRETION

grosse brotschale mit butter & konfi  
aufschnitt- & käseplatte  
rauchlachs  
birchermüesli  
eierspeise nach wahl  
açai bowl  
pancakes  
und vieles mehr

wasser mit /ohne  
orangensaft  
kaffee  
tee

**inklusiv, ebenfalls à discretion  
& alkoholfrei**  
rooftop's classic mocktails

**69.-**

**inklusiv & ebenfalls à discretion**  
miraval rosé  
angelina jolie, brad pitt & marc perrin  
côtes de provence (f)

**69.-**

**inklusiv & ebenfalls à discretion**  
fischer's fritz cuvée alexandre 1<sup>er</sup> cru  
soutiran, champagne (f)

**79.-**

# SNACKS

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## SPICY-EDAMAME

v, g, l

**10.-**



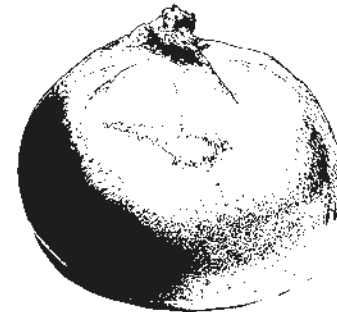
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## BURRATA

mit ofen-roast-randen,  
avocado, tomaten,  
orangen, crunchy nüssen,  
olivenöl und balsamico

v, g

**21.-**



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## BABA GANOUSH

mit pita-brot

v

**15.-**

v = vegetarisch  
g = glutenfrei  
l = laktosefrei

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## SÜSSKARTOFFEL FRIES

an jalapeño-joghurt  
und granatapfel

v, g

15.-



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## SALANOVA SALAT

mit ovali-ziegen-käse,  
granatapfel und  
dukkah-joghurt-sauce

v, g

19.-

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## SPICY MISO AUBERGINE

mit sesam, frühlings-  
zwiebel und granatapfel

v, l

14.-

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## HUMMUS

mit hausgemachtem  
naan brot

v

15.-

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## VEGAN TARTAR

mit okara, aubergine  
und pita-brot

v, l

16.-



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## CRISPY SWISS MADE LOSTALLO LACHS-SUSHI

mit soja-mayo, ginger, wasabi

l

22.-



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## PORTION NAAN- ODER PITA-BROT

v

6.-



v = vegetarisch  
g = glutenfrei  
l = laktosefrei

# MAINS

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## BAO BUNS

mit smokey pulled  
swiss beef

24.-



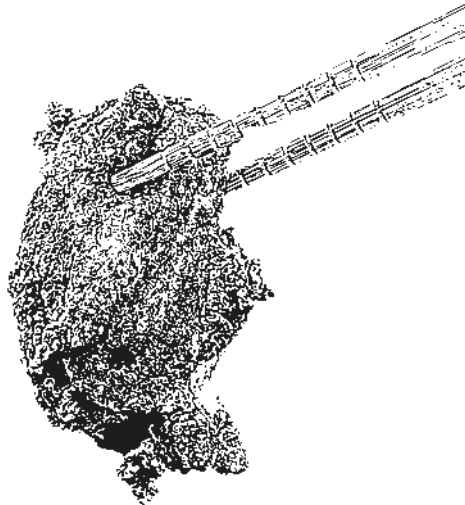
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## CRISPY SWISS CHICKEN KARAAGE FINGERS

mit chipotle-mayo

|

24.-



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## VEGAN CAESAR-SALAT

mit planted chicken,  
lattich, tomaten,  
croûtons und vegan-  
french-sauce

v, l

26.-

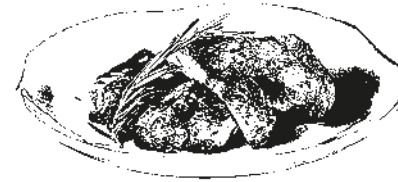
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## SPARERIBS

vom schwein mit asia-bbq

|

25.-



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## SUPER-BOWL-SALAT

mit lattich, bohnen, broccoli, tomaten,  
radieschen, avocado, gurke, rettich, mango,  
quinoa, hüttenkäse an ume-dressing

v

23.-

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## HAUSGEMACHTE RICOTTA-GNOCCHI

mit farmers-tomaten und salbei

v

17.-

v = vegetarisch  
g = glutenfrei  
l = laktosefrei

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## PAD THAI

mit reismudeln, ei,  
chinakohl, lauch,  
karotten, sojasprossen,  
limette und erdnuss  
an tamarinden-  
soja-sauce

v, l

**26.-**



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## CRISPY-DUCK-SALAT

|

als lunch

**21.- 32.-**

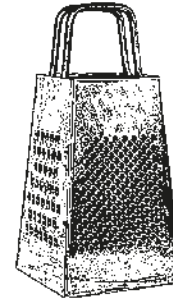
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## TAN TAN RAMEN NUDELSUPPE

mit swiss-rinderhack, schweinebrühe, mustard-green,  
chili, sesam, sojasprossen und soft-egg

|

**29.-**



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## JASMINREIS

v, g, l

**7.-**

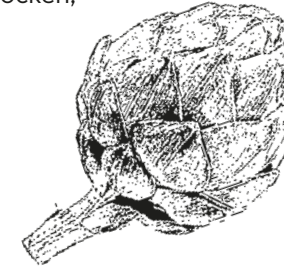
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## ARTISCHOCKEN- RAVIOLI

mit oliven, tomaten, artischocken,  
grano und olivenöl

v

**24.-**



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## PANENG CURRY

mit swiss chicken schenkel steak und jasminreis

|

als lunch

**18.- 27.-**

v = vegetarisch  
g = glutenfrei  
l = laktosefrei

# DUMPLINGS

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## TEIGTASCHE

ente  
4 stück

|

**24.-**

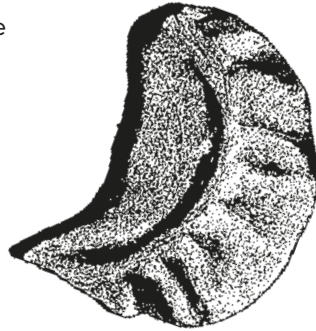
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## GYOZA

gedämpfte-gebratene  
schweine teigtaschen  
mit süss-sauer-sauce  
4 stück

|

**22.-**



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## MANTOU

kalbs teigtaschen an  
gelberbsen-daal mit  
zitronen-joghurt  
4 stück

**24.-**

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## RINDS GAO

rind  
und shiitake  
4 stück

|

**20.-**

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## GYOZA

gedämpfte-gebratene  
züriseefisch  
teigtaschen mit trüffelbutter  
4 stück

**22.-**

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## VEGAN TIBET BREW BEE MOMO

plant-based-brewbee  
4 stück

vegan, |

**18.-**



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## VEGAN GAO

gemüse  
4 stück

vegan, |

**17.-**

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## SIUMAI

krevetten  
und krabbe  
4 stück

|

**22.-**

# SWEETS

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## DESSERTVARIATION

kuchen	9.-
cheesecake	11.-

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## GLACE VOM SCHLATTGUT IN HERRLIBERG

vanille bourbon, schokolade, sauerrahm, mokka,  
erdbeer-joghurt, aprikosen-sorbet

v

**6.-**

v = vegetarisch  
g = glutenfrei  
l = laktosefrei

# MENU

## TAVOLATA

ab 2 personen

### menu 50.- pro person

hummus mit hausgemachtem naan brot

burrata mit ofen-randen, avocado, tomaten,  
orangen, crunchy nüssen, olivenöl und balsamico

grosser dumpling korb / crispy-duck-salat

spicy miso aubergine mit sesam, frühlingzwiebeln  
und granatapfel

paneng curry mit swiss chicken schenkel steak  
und jasminreis

### menu 75.- pro person

baba ganoush mit pitabrot / spicy edamame

salanova salat mit ovali ziegenkäse, granatapfel  
und dukkah-joghurt

grosser dumpling korb / crispy-duck-salat

crispy swiss chicken karaage fingers mit chipotle-  
mayo / süsskartoffel fries an jalapeño-joghurt

pad thai mit reismudeln, ei, chinakohl, lauch,  
karotten, sojasprossen, limette, erdnuss und  
tamarinden-soja-sauce

# EXKLUSIVES FLYING DINNER

ab 40 personen

menu 110.-

spicy edamame

vegan tartar mit okara, aubergine und  
pita-brot / baba ganoush mit pita-brot

hummus mit hausgemachtem naan-brot

kleine super bowl / kleiner burrata

crispy-duck-salat / vegan planted chicken  
caesar-salat

kleine dumpling körbe

süßkartoffel fries an jalapeño-joghurt

spicy miso aubergine / crispy swiss made  
lostallo lachs-sushi

crispy chicken karaage mit chipotle-mayo /  
spareribs vom schwein mit asia-bbq

artischocken-ravioli mit oliven, tomaten, artischocken,  
grano und olivenöl

paneng curry mit swiss chicken schenkel steak,  
jasminreis

cheesecake, brownies und frischen fruchten

## DEKLARATION

ente: ungar  
schwein (spareribs): schweiz  
brot & backwaren: schweiz

### **dumplings:**

rind / kalb: schweiz  
ente: italien  
schwein: frankreich  
fisch: schweiz  
krevetten / krabbe: spanien



alle preise in schweizer franken, inkl. mwst.

bei allergien und unverträglichkeiten fragen sie unseren service nach der allergen-übersicht.

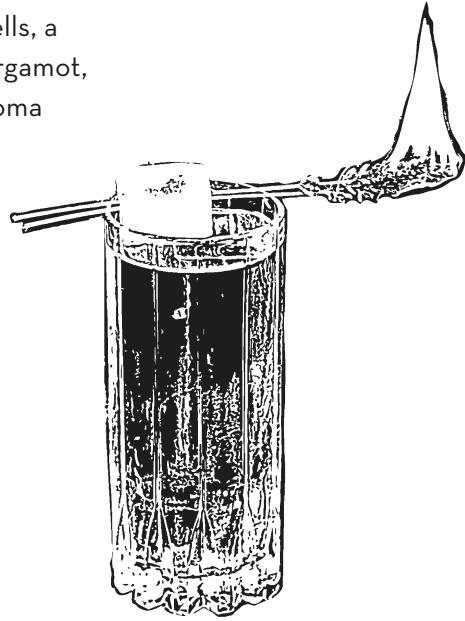
# DRINKS

## LATE BLOOMER

in fields of lavender, where fragrance dwells, a companion emerges, with tales to tell, bergamot, a citrus treasure so rare, with zest and aroma that fills the air.

gin  
midi aperitif red  
lavender lemonade

21.-



## GUARDIANS OF THE GALAXY

sip by sip, the universe unfolds, celestial flavors, a story it molds. tequila's courage, a journey untold, blue glitter dances, mysteries unfold.

patron silver tequila  
lucid juice lime  
eclectic galaxy liqueur  
rose lemonade

25.-

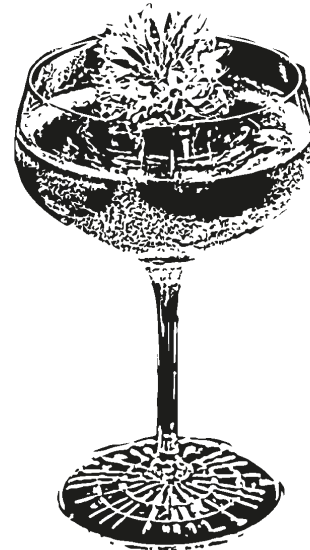


## WITH EVERY SIP

with each bite, a burst of summer's embrace, a symphony of flavors, a delightful chase, the sunset and peach, a celestial pair, creating memories beyond compare.

midi aperitif sunset  
italien red bitter  
lucid juice tangerine  
rich peach sirup  
sloe tonic

20.-

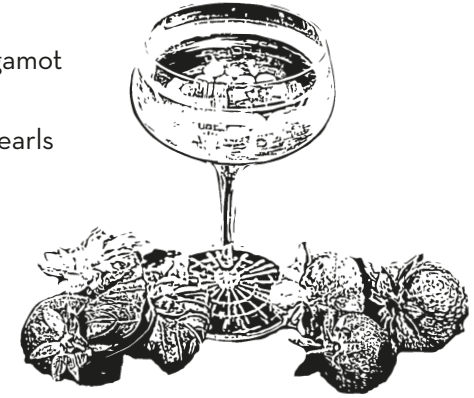


## UPSIDE DOWN BASIL SMASH

in a garden of flavors, where taste buds delight, a union is formed, a symphony in sight, strawberries and basil, a match made so sweet, a culinary dance that's truly a treat.

gin  
lucid juice bergamot  
strawberry  
basil cocktail pearls

21.-



## TALES OF PASSIFLORA

passionflower, they call you with love, a name that fits like a velvet glove, with petals like stars in the midnight sky, and a fragrance that makes the soul fly.

koskenkorva raspberry & pine vodka  
lucid juice lime  
passiflora passionfruit liqueur

21.-



## DANCING ON THE ROOFTOP

in orchards of delight, where fruits abound,  
banana and grapefruit, a pair so renowned, one  
with a curve, the other with a tang, a dance of  
flavors, a harmonious clang.

rhubarbe liqueur  
banana liqueur  
orange liqueur  
grapefruit  
ginger sirup  
prosecco

19.-



## MANEKI-NEKO

together they dance, a captivating pair, whisky's  
warmth, lemongrass's flair. in the glass, they interwine  
and unite, a symphony of flavours, a sensorial delight.

stork club rosé-rye aperitif  
eclectic lemongrass liqueur  
lucid juice lemon  
yuzu sake  
tonic water

20.-



## WILLY TONKA

in a cup of enchantment, they meld und unite, coffee  
and rum, a duet of delight. a sip of indulgence, a  
journey profound, a moment of bliss, where pleasure  
is found.

ron colon coffee rum  
lucid juice lime  
eclectic tonka bean liqueur  
angosutura

22.-



## BITTER-SWEET MEDLEY

with every sip, a dance on the tongue,  
strawberry's sweetness, and sloe berry's song.  
a medley of sensations, a fruity delight,  
a symphony of flavours, harmonized just right.

sloe gin  
ron colon salvadoreño  
rhubarbe liqueur  
eclectic strawberry sirup  
tonic water  
strawberry cocktail pearls

22.-





## BELLA DONNA

in a garden of wonders, where nature's charms reside, pandan leaves and elderflowers, side by side. one with fragrance, the other with grace, a symphony of flavours, an aromatic embrace.

bombay citron pressé  
eclectic saigon cordial  
elderflower liqueur  
prosecco

**20.-**

## REVERSED CLOVER CLUB

in a realm of flavors, where taste buds convene, matcha tea and strawberry, a vibrant scene, one with earthy notes, the other with sweet delight, a fusion of tastes, a symphony in flight.

gin  
dry vermouth  
lucid juice lemon  
strawberry  
raspberry espuma

**20.-**



## TUTTI FRUTTI SLUSH

in realm of sweetness, where flavors entwine, mango and vanilla, a match so divine, one with tropical allure, the other with cream, a fusion of tastes, a delectable dream.

cachaça  
passionfruit  
mango  
lime  
vanilla

**20.-**

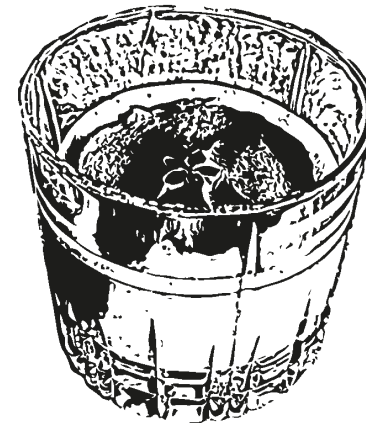


## OH APPLE DEAR

in a garden of flavour, where sweetness takes flight, apple and elderflower, a pairing so bright, one with charm, the other with grace, a fusion of taste, a delightful embrace.

pisco  
elderflower liqueur  
apple  
gomme sirup

**19.-**



# BRAND AMBASSADOR'S CHOICE

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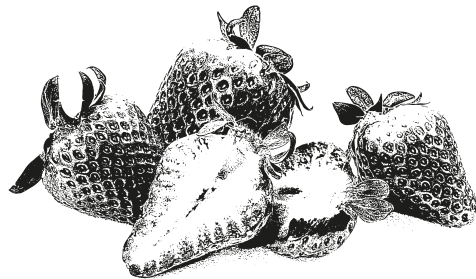
## THE BITTER SWEET

with fragrant whispers and spirited cheer, this concoction enchants, casting away all fear. a masterpiece of taste, for legends to be told.

nudus fragum naked strawberry gin  
select aperitivo  
amaro montenegro  
select aperitivo popping cocktail pearls

21.-

**günther strobl**  
brand ambassador  
haecky import ag



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## GIFT OF THE OCEAN

in a cocktail shaker, the alchemy begins. an orchestra of flavors, where magic transcends. the dance of ingredients, a harmonious blend, a libation of dreams, where memories ascend.

bombay gin premier cru  
noilly prat original dry  
eclectic orange liqueur  
seaweed foam

21.-

**hasan sivrikaya**  
trade ambassador  
bacardi martini patron int.



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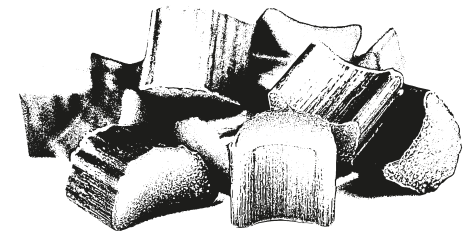
## BLUE SWIFT

in this poetic potion, the ingredients unite, crafting sensation, a true deligt. martell blue swift, raspberry eau di vie, rhubarbe and lime, a symphony set free.

martell blue swift  
raspberry eau de vie  
rhubarb  
lucid juice lime

25.-

**taweechai frick**  
brand ambassador  
prestige pernod ricard



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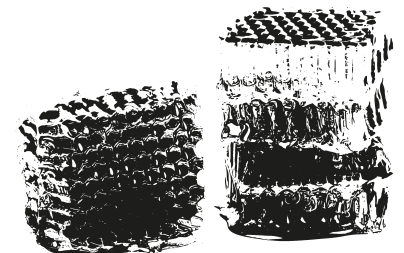
## HONEYDEW ILLUSION

a clandestine concoction, a potion of intrigue, blind tiger's allure, where whispers besiege. with raspbee's sweetness and chili's dang heat, the elixir awakens senses, an experience complete.

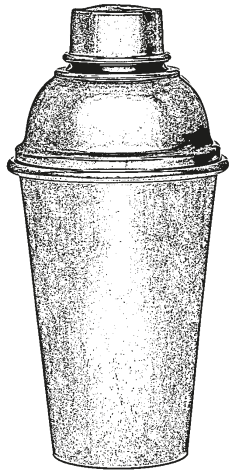
blind tiger imperial secret gin  
whispering raspbee honey raspberry liqueur  
eclectic chili spice liqueur  
lucid juice lemon

25.-

**joey timman**  
brand ambassador  
north & south



# ... ROOFTOP CLASSICS



## SUNDOWNER

italicus  
suze  
carpano dry  
grapefruit  
rhubarbe bitters  
prosecco

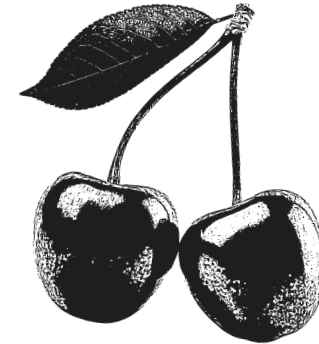
19.-



## BALSAMIC FIZZ

sour cherry shrub  
balsamic vinegar  
ginger beer

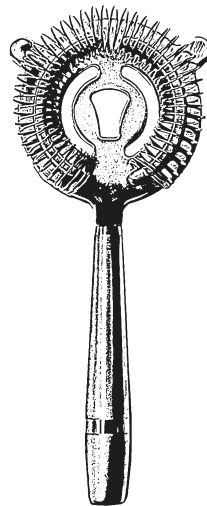
16.-



## HEINO

green apple  
yuzu  
lemon  
champagne  
soda

19.-



## NO HEINO

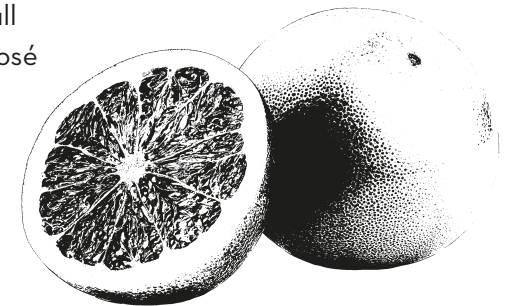
green apple  
yuzu  
lemon  
ginger beer  
soda

16.-

## FAKE CAMPARI TONIC

bitter syrup  
grapefruit  
kolonne null  
sparkling rosé

16.-



# NON ALCOHOLIC CREATIONS

if i drink alcohol, i am alcoholic.  
but if i drink fanta, does that make me fantastic?

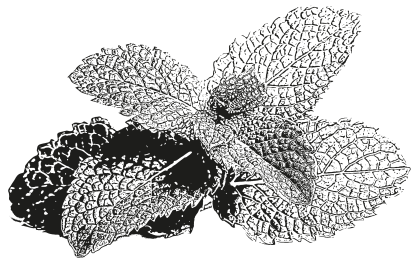
# BOOZES ON THE ROOFTOP

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## NO-MO-JI-TO

sugar syrup  
lime  
mint  
soda

**16.-**



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## NO NEGRONI

alcohol free gin  
divino bianco  
divino rosso

**16.-**

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## AMARETTO% SOUR

amaretto alternative  
lemon juice  
sugar syrup

**16.-**



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## GIN

	<b>%vol</b>	<b>5cl</b>
••• rooftop gin	41.5	16.-
beefeater	40.0	12.-
blind tiger imperial secrets	45.0	18.-
bombay sapphire murcian lemon	47.0	15.-
deux frères	42.5	17.-
flower bouquet gin	41.3	17.-
hendricks gin	41.4	14.-
hendricks flora adora	43.4	15.-
jīnzu gin	41.3	14.-
kyrö pink gin	38.2	15.-
monkey 47	47.0	17.-
nikka coffey gin	47.0	16.-
roku gin the japanese craft	43.0	14.-
sipsmith sloe gin	29.0	15.-
tanqueray sevilla orange	41.3	14.-
the gardener	42.0	15.-
ukiyo japanese blossom	40.0	18.-
yu gin	43.0	15.-
saigon baigur gin	43.0	17.-



## SAKE

	<b>% vol</b>	<b>1 dl</b>
hakutsuru yamada-ho	15.5	16.-
ile four junmai daiginjo	16.0	15.-
ile four sparkling sake limited edition	16.0	14.-
ile four yuzu sake	10.5	13.-

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## RUM

	<b>% vol</b>	<b>5 cl</b>
bacardi facundo eximo	40.0	26.-
brugal añejo	40.0	13.-
ceylon arrack	40.0	16.-
dilomatico seleccion	43.0	24.-
don papa baroko	40.0	16.-
havana club añejo 7	40.0	14.-
havana union	40.0	79.-
kirk and sweeney gran reserva	40.0	21.-
la hechicera	40.0	17.-
mekhong	35.0	13.-
plantation rum island of fiji	40.0	16.-
ron colon	40.5	15.-
ron colon coffee	40.5	16.-
trois rivieres cuvée l'ocean	43.0	13.-
zacapa xo	40.0	38.-

## WHISKY

	<b>% vol</b>	<b>5 cl</b>
akashi single malt	46.0	32.-
chivas regal mizunara	40.0	25.-
four roses single barrel	50.0	16.-
glenfiddich projekt xx	47.0	18.-
jack daniels single barrel	45.0	17.-
johnnie walker blue label	40.0	69.-
monkey shoulder triple malt	40.0	13.-
nikka coffey malt	45.0	18.-
nikka from the barrel	51.4	17.-
sazerac rye 6 yo	45.0	22.-
stork club rye	45.0	15.-
stork club rosé-rye aperitif	18.0	13.-
the nikka 12 yo	43.0	47.-

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## VODKA

	<b>% vol</b>	<b>5 cl</b>
absolut elyx	42.3	21.-
koskenkorva	40.0	13.-

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## TEQUILA & MEZCAL

	<b>% vol</b>	<b>5 cl</b>
grand mezcal la escondida	40.0	16.-
mezcal amores joven espadin	41.0	15.-
patron reposado	40.0	17.-
patron tequila silver	40.0	16.-

## PISCO & CACHAÇA

	<b>% vol</b>	<b>5 cl</b>
capucana cachaça	42.0	16.-
germana cachaça da palha 2yo	43.0	15.-
pisco barsol quebranta	41.3	13.-
pisco ocucaje quebranta	42.5	14.-

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## VERMOUTH

	<b>% vol</b>	<b>5 cl</b>
carpano vermouth bianco	15.0	11.-
la quintinye royal blanc	16.0	12.-
mancino sakura vermouth	18.0	13.-
antica formula	16.5	9.-
la quintinye royal rouge	16.5	12.-

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## BITTER

	<b>% vol</b>	<b>5 cl</b>
byrrh grand quinquina	18.0	12.-
carpano botanic bitter	25.0	12.-
suze enzian bitter	20.0	11.-

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## PORTWINE

	<b>% vol</b>	<b>5 cl</b>
graham's white blend no5	19.0	12.-
graham's port 20yo tawny	20.0	16.-

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## SHOTS

	<b>% vol</b>	<b>5 cl</b>
tannenschnaps	26.0	11.-
jägermeister manifest	25.0	11.-

## BUBBLES

	<b>1 dl</b>	<b>7,5 dl</b>
fischer's fritz	13.50	94.-
cuvée alexandre 1er cru soutiran, champagne (f) frisch - fröhlich - sprudelt		
ruinart blanc de blancs soutiran, champagne (f) klassiker - hefe - erfrischend		175.-
prosecco millesimato furlan, valdobbiadene (i) einfach - fruchtig - cheers	9.50	66.-
prosecco rosé furlan, valdobbiadene (i) erdbeeren - rose - fancy	10.-	70.-

## VINIFIED

### white

restaurant pumpstation  
riesling-sylvaner 59.-  
turmgut erlenbach, zürich (ch)  
frisch - locker - lokal

heida 69.-  
st. jodern kellerei, wallis (ch)  
sonne - floral - geniessen

caractère grüner veltliner 58.-  
weszeli, kamptal (a)  
säure - peffer zum apéro

sauvignon blanc 55.-  
vini di lorentzi, friaul (i)  
warm - frucht - lecker

verdejo 52.-  
sympathy for the devil  
wines n'roses viticultores (e)  
leicht - easy - going

nivarius 60.-  
tempranillo blanco  
bodegas nivarius (e)  
salzig - mineralisch - meeresbriese

### rosé

miraval 69.-  
angelina jolie, brad pitt & marc perrin  
côtes de provence (f)  
brand - sonne - strand

dolce & gabbana rosa sicilia 84.-  
donnafugata, sizilien (i)  
cool - geniessen - italien

## KOLONNE NULL ALKOHOLFREIER WEIN

	1dl	7,5dl
prickelnd rosé	10.-	70.-
alkoholfreier schaumwein		
neu - frech - anstossen		

riesling 62.-  
alkoholfreier wein  
locker - lecker - essen

## red

pinot noir 58.-  
turmgut erlenbach, zürich (ch)  
nett - easy - leicht

amarone 89.-  
le calendre, veneto (i)  
heavy - zum ausklingen

tempranillo crianza 66.-  
bodegas trus, ribera del duero (e)  
frucht - sonne - elegant

tempranillo reserva 84.-  
bodegas trus, ribera del duero (e)  
dunkel - schwer - stark

sangiovese & cabernet sauvignon 64.-  
treggiaia, villa bibbiani (i)  
rund - spannend - fein

sangiovese 85.-  
pulliano, villa bibbiani (i)  
top - elegant - klassiker

## NON-ALCOHOLIC BEVERAGES

**water** 3dl 5dl 1l  
wasser mit kohlendioxid 4.50 5.50 9.50  
wasser ohne kohlendioxid 4.50 5.50 9.50

**softs & limos** 2.75dl 3dl 5dl  
coca-cola 6.-  
coca-cola zero 6.-  
urban lemonade yuzu lime 7.50  
fentiments rose lemonade 7.50  
kombucha 7.- 9.50

**fillers** 2dl  
three cents  
tonic water, cherry soda, 5.- 6.50  
lemon tonic, pink grapefruit soda,  
ginger beer, dry tonic

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## BEER

einsiedler lager / panaché 3dl 6.-  
einsiedler lager / panaché 5dl 9.-  
einsiedler weizenbier 5dl 9.-  
einsiedler (alkoholfrei) 3,3dl 6.50

## HOT STUFF

americano	6.-
espresso	5.-
espresso macchiato	5.50
doppio	6.-
cappuccino	6.50
latte macchiato	7.-
tee schwarzenbach	6.-
fresh ginger tea	7.-
fresh mint tea	7.-