

IN ROOM DINING



MANDARIN ORIENTAL
SAVOY ZURICH

In Room Dining

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BREAKFAST

THE CONTINENTAL BREAKFAST



Säfte / Juice

Orangensaft, Ananassaft, Apfelsaft, Grapefruitsaft,
Karottensaft, Green-Juice-Smoothie, Guave-Maracuja-Mix,
Mandarine-Karotte-Guarana-Mix

Orange juice, pineapple juice, apple juice, grapefruit juice, carrot juice, green
juice smoothie, guava-passion fruit mix, mandarin-carrot-guarana mix

Auswahl an saisonalen Früchten

A choice of seasonal fruit

Schokoladen-Müsli / Beeren-Müsli / Granola / Kornflakes
chocolate-muesli / berry-muesli / granola / cornflakes

Pâtisserie Auswahl / A selection of breakfast pastries

Oder / Or

Auswahl an Brötchen mit Butter, Konfitüre und Honig
A selection of breads and rolls with butter, jam and honey

Ihre Wahl aus Kaffee, Tee oder heisser Schokolade

Your choice of coffee, tea or hot chocolate

CHF 35

AVAILABLE FROM 06:30 AM TO 12:00 PM
BREAKFAST

THE SAVOY BREAKFAST

Säfte / Juice

Orangensaft, Ananassaft, Apfelsaft, Grapefruitsaft,
Karottensaft, Green-Juice-Smoothie, Guave-Maracuja-Mix,
Mandarine-Karotte-Guarana-Mix

Orange juice, pineapple juice, apple juice, grapefruit juice, carrot juice, green
juice smoothie, guava-passion fruit mix, mandarin-carrot-guarana mix

Auswahl an saisonalen Früchten

A choice of seasonal fruit

Schokoladen-Müsli / Beeren-Müsli / Granola / Kornflakes

Chocolate-muesli / Berry-muesli / Granola / Cornflakes

Pâtisserie Auswahl / A selection of breakfast pastries

Oder / Or

Auswahl an Brötchen mit Butter, Konfitüre und Honig

A selection of breads and rolls with butter, jam and honey

Zwei Eier vom Bauernhof / Two farmhouse eggs

Gekocht, gebraten, gerührt oder pochiert,

mit Schinken, Speck oder Cipollata

Boiled, fried, scrambled or poached farm eggs

with ham, bacon or pork sausages

Oder / Or

Omelette

Ihre Auswahl an Kräutern, Käse, Champignons, Tomaten, geräuchertem Lachs
und/oder Schinken

Your choice of fresh herbs, cheese, mushrooms, tomatoes, smoked salmon
and/or ham

Ihre Wahl aus Kaffee, Tee oder heisser Schokolade

Your choice of coffee, tea or hot chocolate

CHF 50

POWER BREAKFAST

Säfte / Juice

Orangensaft, Ananassaft, Apfelsaft, Grapefruitsaft,
Karottensaft, Green-Juice-Smoothie, Guave-Maracuja-Mix,
Mandarine-Karotte-Guarana-Mix

Orange juice, pineapple juice, apple juice, grapefruit juice, carrot juice, green
juice smoothie, guava-passion fruit mix, mandarin carrot and guarana mix

Auswahl an saisonalen Früchten

A choice of seasonal fruit

Joghurt / Yogurt

Natur, Aprikose oder Erdbeer

Nature, apricot or strawberry

Acai Bowl

Açaí-Beeren mit Hafermilch, Banane, saisonalen Früchten und Müesli

Açaí berries with oat milk, banana, seasonal fruits, granola

Oder / Or

Rührtofu / Scrambled Tofu

Kurkuma, sonnengetrocknete Tomaten, Kräuter, Avocado

Curcuma, sundried tomatoes, herbs, avocado

Ihre Wahl aus Kaffee, Tee oder heisser Schokolade

Your choice of coffee, tea or hot chocolate

CHF 45

AVAILABLE FROM 06:30 AM TO 12:00 PM
BREAKFAST

À LA CARTE BREAKFAST

POWER BREAKFAST

THE VITAMIN BOOSTERS

Säfte / Juice

Orangensaft, Ananassaft, Apfelsaft, [Ⓟ]Grapefruitsaft,
Karottensaft, Green-Juice-Smoothie, Guave-Maracuja-Mix,
Mandarine-Karotte-Guarana-Mix

Orange juice, pineapple juice, apple juice, grapefruit juice, carrot juice, green
juice smoothie, guava-passion fruit mix, mandarin carrot and guarana mix

CHF 10

FrISChe Früchte / Fresh fruits

Auswahl an saisonalen Früchten [Ⓟ]
A choice of seasonal fruit

CHF 15

Joghurt / Yogurt

Natur, Aprikose oder Erdbeere [Ⓟ]
Nature, apricot or strawberry

CHF 8

BÄCKEREI / BAKERY

Brotauswahl / Bread selection 🍞

Mit Butter, Honig und unserer Auswahl an Konfitüren
with butter, honey and a selection of jams

CHF 10

Glutenfreies Brot / Gluten-free bread 🍞

Mit Butter, Honig und Auswahl an Konfitüren
with butter, honey and selection of jams

CHF 9

Pâtisserie Auswahl / A selection of breakfast pastries 🍞

Mit Butter, Honig und Auswahl an Konfitüren
with butter, honey and selection of jams

CHF 10

Toast 🍞

Weiss- oder Vollkorntoast

Mit Butter, Honig und Auswahl an Konfitüren
White or whole wheat toast with butter, honey and selection of
jams

CHF 6

Gipfeli 🍞

Mit Butter, Honig und Auswahl an Konfitüren
Croissant with butter, honey and selection of jams

CHF 6

BREAKFAST
AVAILABLE FROM 06:30 AM TO 12:00 PM

MÜESLI & BOWLS

Müesli / Cereals

Schokoladen-Müesli / Beeren-Müesli / Granola / Kornflakes
Chocolate-muesli / Berry-muesli / Granola / Cornflakes

Mit Kuhmilch (voll- oder halbfett), Hafer- oder Sojamilch
with cow milk (whole or low fat), oat or soy milk

CHF 12

“Birchermüesli”

Das Schweizer Powerfrühstück mit Hafer, Rosinen,
Apfel und Yoghurt

The Swiss power breakfast with oats, raisins,
apple and yogurt

CHF 15

Açaí Bowl

Açaí-Beeren mit Hafermilch, Banane und saisonalen Früchten
Açaí berry with oat milk, banana and seasonal fruit

CHF 15

Chiasamen Pudding / Chia seed pudding

Mit Kokosnussmilch
with coconut milk

CHF 15

BREAKFAST FAVOURITES

Geräucherter Lachs / Smoked Salmon
CHF 26

Avocado Toast 
CHF 26

Fleischplättli / Selection of cold cuts
Auswahl an Charcuterie mit gepickeltem Gemüse
served with pickled vegetables
CHF 26

Käseplättli / Cheese platter 
Auswahl an Alpkäse mit Trauben und Nüssen
Cheese selection from the Alps with grapes and walnuts
CHF 26

Miso Suppe / Miso Soup   
CHF 11

Rice Congee   
Reis mit Schweinegehacktem,
Frühlingszwiebeln, Ingwer, pochiertes Ei
Rice with minced pork,
scallions, ginger, poached egg
CHF 15

BREAKFAST
AVAILABLE FROM 06:30 AM TO 12:00 PM

EIERSPEISEN / EGG DISHES

Zwei Hofeier / Two farm house eggs ☼

Gekocht, gebraten, gerührt oder pochiert

Mit Schinken, Speck oder Cipollata

boiled, fried, scrambled or poached

with your choice of ham, bacon or pork sausages

CHF 15

Omelette ☼

Mit Kräutern, Käse, Pilzen, Tomaten, Frühlingszwiebeln,

geräuchertem Lachs und/oder Schinken

with fresh herbs, cheese, mushrooms, tomatoes, scallions,

smoked salmon and/or ham

CHF 15

Benedict

Pochierte Eier, Englischer Muffin,

Schinken, Sauce Hollandaise

poached eggs, English muffin,

cooked ham, sauce hollandaise

CHF 30

Florentine

Pochierte Eier, Englischer Muffin,

Räucherlachs, sautierter Spinat, Béchamelsauce

poached egg, English muffin,

smoked salmon, sautéed spinach, sauce Béchamel

CHF 30

Rührtofu / Scrambled tofu ☼☼

Mit Kurkuma, getrockneten Tomaten, Kräutern und Avocado

with curcuma, sundried tomatoes, herbs and avocado

CHF 17

SÜSSSPEISEN / SWEETS

Amerikanische Pfannkuchen

American pancake stack

Mit Butter und Ahornsirup
with butter and maple syrup

CHF 15

Mit Speck / add bacon
+CHF 8

Waffel / Waffle

Mit Schlagrahm
with whipped cream

CHF 20

French Toast

Mit Schlagrahm
with whipped cream

CHF 15

BREAKFAST
AVAILABLE FROM 06:30 AM TO 12:00 PM

ALL DAY DINING

SALATE / SALADS

BURRATA SALAD

Confierte Tomaten, Rucola and Maldelpesto
Confit tomatoes, rocket and almond pesto
CHF 28

POKE BOWL

Sushi-Reis mit Geräuchertem Tofu, Edamame, Avocado, Mango, Gurke
und Frühlingszwiebel
Sushi rice, smoked tofu, edamame, avocado,
mango, cucumber, spring onion
CHF 24

CAESAR SALAD

Romanasalat, Knoblauch-Croûtons, Sardellen,
Parmigiano Reggiano, Caesar Dressing
Romain lettuce, garlic croûtons, anchovies,
Parmigiano Reggiano, Caesar dressing
CHF 25

Gegrillte Poulet / Grilled chicken breast
+CHF 12

Gegrillte Garnelen / Grilled tiger prawns
+CHF 21

SAVOY WINTER SALAD

Endivie mit Orange, Haselnüssen, Ziegenkäse und Mandarinen-Dressing
Endive, orange, hazelnuts, goat cheese, tangerine dressing
CHF 24

ALL DAY DINING
AVAILABLE FROM 12:00 TO 11:00 PM

VORSPEISEN / STARTERS

N25 CAVIAR

Mit klassischen Beilagen und Blinis
with classic condiments and blinis

30g – CHF 95

125g – CHF 350

SWISS APERITIF PLATTER

Schweizer Aufschnitt von der Metzgerei Hatecke,
Käse aus der Alpenregion, Cornichon, Brot

Selection of Swiss premium cold cuts from the Hatecke butchery,
artisanal cheeses from the Alpine region, pickles, bread

CHF 28

TRUFFLE BEEF TARTARE

Trüffel, Parmigiano Reggiano, Geräuchertes Eigelb, Brioche-Toast

Tuffle, Parmigiano Reggiano, Smoked Egg Yolk, Brioche Toast

CHF 42

add

N25 CAVIAR

10g – CHF 31

SUPPEN / SOUPS

PUMPKIN SOUP



Kürbis mit Ingwerschaum
Pumpkin with ginger foam

CHF 16

ONION SOUP



Zwiebelsuppe gratiniert mit Gruyère
Onion soup gratinated with Gruyère

CHF 18

TEIGWAREN / PASTA

TAGLIATELLE



Tagliatelle mit Butter und Schwarzem Trüffel
Tagliatelle with butter and black truffle

CHF 28

PASTA

Bolognese-, Tomaten-, Pesto oder Carbonara-Sauce mit
Spaghetti oder Penne

Bolognese, Tomato, Pesto or Carbonara with
Spaghetti or Penne

CHF 25

ALL DAY DINING
AVAILABLE FROM 12:00 TO 11:00 PM

BURGER & SANDWICHES

ANGUS CHEESEBURGER

Gruyère, karamellierte Zwiebeln, Salat, Mayonnaise, Pommes Frites
Gruyère, caramelized onions, lettuce, mayo and French fries

CHF 45

VEGAN BURGER

Tomate, Salat, Gurke, Veganer Käse, Sriracha-Vegan-Mayonnaise,
Pommes Frites

Tomato, lettuce, cucumber, vegan cheese, sriracha vegan mayo, French
fries

CHF 42

CLUB SANDWICH

Huhn, Mayonnaise, Tomate, Salat, Spiegelei, Speck und Pommes Frites

Chicken, mayo, tomato, lettuce, fried egg, bacon, French fries

CHF 36

HAUPTSPEISEN / MAIN COURSES

ALPINE SALMON

Fenchel in Noilly Prat mit Dill-Beurre-Blanc
Fennel in Nolly Prat with dill beurre blanc

CHF 42

VEAL STEW "ZURICH STYLE"

Zürcher Kalbgeschnetzeltes, Rösti, Pilze
Veal stew "Zurich style" with mushrooms

CHF 48

BUTTERNUT PUMPKIN

Butternut-Kürbis, Haselnuss

Butternut pumpkin with hazelnut.

CHF 28

NASI GORENG

Basmati-Reis mit Gemüse und Spiegelei in Nasi-Goreng-Sauce
Basmati rice with vegetables and fried egg, Nasi Goreng sauce

CHF 28

FILET DE BOEUF

Rinderfilet mit Trüffel, Perigord-Jus, gerösteten Kartoffeln und Spinat
Beef Filet, truffle, perigord jus, roasted potatoes spinach

CHF 72

ALL DAY DINING
AVAILABLE FROM 12:00 TO 11:00 PM

SIDES

Vichy-Karotten  
Vichy carrots

Wilder Brokkoli   
Wild broccoli

Kartoffelpüree  
Potato puree

Gurkensalat mit Kirschtomaten   
Cucumber salad with cherry tomatoes

Grüner Salat   
Green salad

Pommes Frites  
French fries

Trüffel- Pommes Frites + CHF 4
Truffle French fries

CHF 9

DESSERTS

Sauerrahm-Crème Brûlée, Himbeeren  
Sour cream crème brûlée, raspberries
CHF 17

Profiteroles mit Schokoladen-Kaffee-Creme 
Profiteroles with chocolate coffee cream
CHF 15

Hausgemachte Glacé & sorbet   
Homemade ice cream & sorbet
CHF 6.5 pro Kugel / per scoop

KIDS MENU

Mini-Burger mit Salat, Tomate, Gurke, Gruyère und Pommes Frites
Mini burger with lettuce, tomato, cucumber, gruyère, and French
fries

CHF 18

Spaghetti mit Tomatensauce und Basilikum  
Spaghetti with Tomato Sauce and Basil

CHF 18

Chicken Nuggets mit Pommes Frites 
Chicken nuggets with French fries

CHF 18

Gegrillter Lachs (80 g) mit Karotten und Kartoffelpüree 
Grilled Salmon (80 g) with carrots and mashed potatoes

CHF 19

ALL DAY DINING
AVAILABLE FROM 12:00 TO 11:00 PM

OVERNIGHT SNACK

SWISS APERITIF PLATTER

Schweizer Aufschnitt von der Metzgerei Hatecke,
Käse aus der Alpenregion, Cornichon, Brot

Selection of Swiss premium cold cuts from the Hatecke butchery,
artisanal cheeses from the Alpine region, pickles, bread

CHF 32

CAESAR SALAD

Romanasalat, Knoblauch-Croûtons, Sardellen,
Parmigiano Reggiano, Caesar Dressing, Speck

Romain lettuce, garlic croûtons, anchovies,
Parmigiano Reggiano, Caesar dressing, bacon

CHF 25



BURRATA

Stracciatella di bufala, Tomaten,
Balsamico, Focaccia-Chips

Stracciatella di bufala, tomatoes,
balsamic vinegar, focaccia chips

CHF 28



TOMATENSUPPE

mit Schlagrahm und Croûtons

Tomato soup with cream and croûtons

CHF 18

SANDWICH

mit Schinken und Käse, dazu Pommes frites oder Salat

with ham and cheese, served with french fries or salad

CHF 22

PINSA 
mit Burrata, Tomaten und Basilikum
with burrata, tomatoes and basil
CHF 28

PASTA ALLA BOLOGNESE
mit Rindfleisch in Rotwein geschmort
with beef braised in red wine
CHF 25

PASTA AL POMODORO  
mit Tomatensauce
with tomato sauce
CHF 23

PASTA AL PESTO 
mit Basilikum-Pinienkern-Pesto
with basil and pine nuts pesto
CHF 23

CLUB SANDWICH
mit Pommes frites oder Salat
with French fries or salad
CHF 38

VEGAN BURGER
mit Jalapeños und Süsskartoffel-Fries
with jalapeños and sweet potato fries
CHF 42

CHEESEBURGER
mit Pommes frites
with French fries
CHF 42

BEVERAGES

CHAMPAGNE

| | CL | CHF |
|----------------------------|----|-----|
| R de Ruinart Brut | | |
| <i>Maison Ruinart N.V.</i> | 10 | 24 |
| <i>Reims, France</i> | 75 | 168 |

| | | |
|----------------------------|----|-----|
| Ruinart Rosé | | |
| <i>Maison Ruinart N.V.</i> | 10 | 29 |
| <i>Reims, France</i> | 75 | 210 |

WEISSWEIN / WHITE WINE

| | CL | CHF |
|--------------------------------|----|-----|
| Pinot blanc de Zurich | | |
| <i>Mandarin Oriental Savoy</i> | 10 | 16 |
| <i>Zurich, Switzerland</i> | 75 | 82 |

| | | |
|------------------------|----|-----|
| Pouilly-Fumé | | |
| <i>J. de Villebois</i> | 10 | 18 |
| <i>Loire, France</i> | 75 | 108 |

| | | |
|--------------------------|----|----|
| Assyrtiko | | |
| <i>Argyros</i> | 10 | 16 |
| <i>Santorini, Greece</i> | 75 | 78 |

ROSÉWEIN / ROSÉ WINE

| | CL | CHF |
|--------------------------|----|-----|
| Whispering Angel | | |
| <i>Château D'Esclans</i> | 10 | 14 |
| <i>Provence, France</i> | 75 | 78 |

ROTWEIN / RED WINE

| | CL | CHF |
|--|----|-----|
| Cuvée Rouge de Zurich | | |
| <i>Mandarin Oriental Savoy</i> | 10 | 16 |
| <i>Zurich, Switzerland</i> | 75 | 82 |
| Bourgogne Rouge, Pinot Noir (Pinot Fin) | | |
| <i>Domaine Geantet Pansiot</i> | 10 | 24 |
| <i>Bourgogne, France</i> | 75 | 136 |
| Barolo | | |
| <i>Fratelli Giacosa</i> | 10 | 22 |
| <i>Piedmont, Italy</i> | 75 | 108 |

WASSER / WATER

| | CL | CHF |
|------------------|--------|--------|
| Valser Sparkling | 50 /75 | 8 / 12 |
| Valser Still | 50 /75 | 8 / 12 |

BIER / BEER

| <i>Flasche / bottle</i> | | CL | VOL % | CHF |
|----------------------------------|-----|------|-------|-----|
| Eichhof Lager | CH | 33 | 4.8 | 9 |
| Eichhof (<i>non-alcoholic</i>) | CH | 33 | 0.0 | 9 |
| Erdinger Urweisse | GER | 50 | 4.9 | 12 |
| Lagunitas IPA | USA | 35.5 | 6.2 | 12 |
| Pilgrim Waldbier | CH | 33 | 5.0 | 11 |
| Pilgrim Blond Ale | CH | 33 | 5.0 | 11 |
| Pilgrim Indian Pale Ale | CH | 33 | 5.5 | 11 |
| Pilgrim Abbey Triple Amber | CH | 37.5 | 9.5 | 18 |
| Pilgrim Abbey Triple Blonde | CH | 37.5 | 9.5 | 18 |

KAFFEE / COFFEE

| | CHF |
|-----------------|-----|
| Espresso | 8 |
| Ristretto | 8 |
| Americano | 8 |
| Café Creme | 9 |
| Espresso Doppio | 10 |
| Cappuccino | 10 |
| Flat White | 10 |
| Café Latte | 10 |
| Latte Macchiato | 10 |
| Matcha Latte | 12 |
| Irish Coffee | 18 |

SOFTDRINKS

| | CHF |
|--|-----|
| | 9 |
| Coca Cola Coca Cola Zero | |
| Sprite Fanta Orange | |
| Rivella Rot Züri Schorle | |
| Schweppes Original Tonic Water | |
| Three Cents Aegean Tonic | |
| SWISS MOUNTAIN SPRING | 9 |
| Classic Tonic Tonic Zero Bitter Lemon | |
| Ginger Ale Ginger Beer Soda Water | |
| Salted Pink Grapefruit Soda Red Berry Lemonade | |

FRESH DRINKS

| | CHF |
|------------------|-----|
| Homemade Ice Tea | 11 |
| Apple Juice | 10 |
| Orange Juice | 10 |
| Grapefruit Juice | 10 |
| Pinapple Juice | 10 |
| Carrot Juice | 10 |

SIROCCO BIO TEE / TEA

Sirocco Tea ist eine Schweizer Tee-Marke, die ausschließlich biologisch angebaute Zutaten verwendet, fair gehandelte Tees aus kontrollierten Anbaugebieten wie Indien, Sri Lanka und China unterstützt und umweltfreundliche Verpackungen aus Maisstärke einsetzt, um den ökologischen Fußabdruck zu minimieren.

Sirocco Tea is a Swiss tea brand that exclusively uses organically grown ingredients, supports fair-trade teas from certified regions such as India, Sri Lanka, and China and employs eco-friendly packaging made from cornstarch to minimize its environmental footprint.

CHF

WHITE, GREEN AND OOLONG TEA

10

| | |
|-----------------|--|
| White Peach | White tea enhanced with natural peach flavour |
| Japanese Sencha | Refreshing green tea with a strong and bright aroma |
| Green Jasmine | Gentle green tea with a hint of Jasmine |
| Jade Oolong | Balanced, vitalizing, green tea with a delicate floral character |

BLACK TEA

| | |
|----------------|---|
| Ceylon Sunrise | Invigorating black tea from Sri Lanka with full bodied flavour |
| Gentle Blue | Black tea from India with a fresh, citrusy bergamot flavor |
| Black Chai | A blend of choice black teas with exotic spices |
| Black Vanilla | Black tea from Colombia in harmony with Bourbon vanilla |
| Ceylon Decaf | Decaffeinated black tea from Sri Lanka; distinctive and full-bodied |

HERBAL AND FRUIT INFUSION

| | |
|-------------------------|---|
| Moroccan Mint | Genuine and pure Moroccan mint, aromatic and refreshing |
| Piz Palü | Enticing mountain herbs from the Swiss Alps, vitalizing |
| Verbena | Moroccan lemon verbena with a wonderfully refreshing taste |
| Camomile Orange Blossom | Mild camomile with delicate orange blossom and a calming effect |
| Ginger Lemon Dream | An invigoratingly sweet-spicy blend of lemongrass and ginger |
| Rooibos Tangerine | Rooibos tea from South Africa; caffeine free and fruity |
| Red Kiss | Tantalizing, tangy fruit blend from top-quality organic fruit |
| Wellness Tea Balance | An aromatic blend, soothing and mild |

CHOCOLATE

CHF

Schokolade (Hot / Cold)

12

WHISKEY

| | %VOL | CHF 4CL |
|-----------------------|-------------|--------------------|
| Glenfiddich 12 years | 43% | 14 |
| Chivas Regal 12 years | 40% | 14 |
| Jameson Black Barrel | 40% | 16 |
| Oban 14y | 40% | 18 |
| Woodford Reserve | 40% | 20 |

GIN

| | %VOL | 4CL |
|----------------|-------------|------------|
| Hendricks | 40% | 14 |
| Turicum | 41.5% | 16 |
| Monkey 47 | 47% | 18 |
| Gin Mare | 42.7% | 18 |
| Slipsmith VJOP | 40% | 20 |

VODKA

| | %VOL | 4CL |
|----------------------|-------------|------------|
| Koskenkorva Original | 40% | 14 |
| Grey Goose | 40% | 15 |
| Ketel One | 40% | 15 |
| Tito's | 40% | 16 |
| Beluga Classic | 40% | 16 |

RUM

| | %VOL | CHF |
|-----------------------|-------------|------------|
| Diplomatico Mantuano | 40% | 14 |
| Bacardi Carta Blanca | 40% | 15 |
| Havana Club Anejo 7y | 40% | 16 |
| Zacapa Centenario 23y | 40% | 20 |
| El Dorado 21y | 43% | 28 |

TEQUILA

| | %VOL | 4cL |
|--------------------|-------------|------------|
| Herradura Silver | 40% | 14 |
| Herradura Reposado | 40% | 15 |
| Herradura Anejo | 40% | 18 |
| Patron Anejo | 38% | 24 |
| Clase Azul Plata | 40% | 35 |

COGNAC

| | %VOL | 2cL |
|------------------|-------------|------------|
| Remy Martin VSOP | 43% | 13 |
| Hennessy XO | 40% | 30 |

Origin of Meat

| | |
|-------------------------|-------------|
| Beef | Switzerland |
| Veal | Switzerland |
| Pork | Switzerland |
| Corn-fed Chicken | France |
| Chicken (Mistkratzerli) | Switzerland |
| Wagyu Burger | Australia* |
| Beef Entrecôte | Australia* |

*Kann Antibiotika/Hormone enthalten.

*May contain antibiotics/hormones.

Origin of Fish

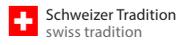
| | | |
|---------------|-------------|---|
| Smoked Salmon | Norway |  |
| Alpine Salmon | Switzerland |  |
| Mussels | France | |
| Caviar | Germany | |
| Scallops | Japan | |
| Gamba Rosso | Italy | |
| Tuna, Prawns | Vietnam | |

Nachhaltige Lieferkette/Sustainable Supply Chain

Sustainability on Your Plate: MSC and ASC Certified Fish

Unser Lieferant verwendet ausschließlich Fische, die mit dem MSC-Siegel für nachhaltige Fischerei und der ASC-Zertifizierung für verantwortungsvolle Aquakultur ausgezeichnet sind.

Our supplier exclusively provides fish certified with the MSC label for sustainable fishing and the ASC certification for responsible aquaculture.



Hochstrasser Kaffee

Hochstrasser Kaffee, geröstet in Luzern, vereint Schweizer Präzision mit hochwertigem Rohkaffee aus den besten Anbaubieten der Welt, darunter Süd- und Mittelamerika, Afrika und Asien, und überzeugt durch schonende Langzeitröstung im traditionellen Trommelröstverfahren.

Hochstrasser coffee, roasted in Lucerne, combines Swiss precision with premium raw coffee sourced from the finest growing regions worldwide, including South and Central America, Africa and Asia, delivering exceptional quality through gentle long-term roasting in the traditional drum roasting process.

Zum Schutz junger Fans / Concept of protecting young Fans

Der Ausschank von alkoholischen Getränken (Wein, Most und Bier) an Jugendliche unter 16 Jahren ist verboten.

Der Ausschank von Spirituosen an Jugendliche unter 18 Jahren ist verboten.

The serving of alcoholic beverages (wine, cider and beer) to young Fans under the age of 16 years is prohibited.

The serving of spirits to mid-age Fans under the age of 18 years is prohibited.

Allergene / Allergens:

Für Informationen betreffend Allergenen und Unverträglichkeiten wenden Sie sich bitte an unsere Servicemitarbeitenden.

For information concerning allergies or intolerances, please refer to our our service personnel.

Alle Preise in CHF inklusive 8.1% MwSt. Eine Servicegebühr von CHF 5 wird zu jeder Bestellung berechnet.

All prices are in CHF and include 8.1% VAT. A service charge of CHF 5 will be added to each order.

