

COCKTAILS

SIGNATURE DRINKS

Lillet Hibiskus Lillet rose, Hibiskus Tonic, berries, mint	18
Pimms Cup No 1 Pimms, Ginger Ale, berries, cucumber, mint	18
Raspberry Daiquiri Rum, lime, raspberries, mint	20
Eden Summer Fizz Vodka, lemon, basil, watermelon	20
Eden Spritz Antica Formula, Champagne, lemon	22
El Sueno Pisco, lime, coconut, passionfruit	20

CHAMPAGNE & ROSÉ

CHAMPAGNE

Michel Reybier "Brut Premier Cru", Champagne AOC	23
Jeeper, Grand Rosé Brut, Champagne AOC	23
Ruinart Brut Blanc de Blancs, Champagne AOC	30

ROSÉ WINE

Whispering Angel, Caves d'Escland, Côtes de Provence, France	12
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AFTERNOON SNACKS

2 pm — 5 pm

CRISPY MAGURO

Cremig-würziges Tatar vom Thunfisch — Sesam, Jalapeño, 30 Frühlingszwiebel, gebratener Reis	
Creamy spicy tuna tartar — sesame, jalapeño, spring onion, fried rice	

CRISPY SHAKE

Cremig-würziges Tatar vom Lachs — Tobiko, Sesam, 30 Jalapeño, gebratener Reis	
Creamy spicy salmon tartar — tobiko, sesame, jalapeño, fried rice	

SUZUKI CEVICHE

Ceviche vom Wolfsbarsch — schwarzer Trüffel, 35 Sojasauce, Limette	
Seabass ceviche — truffle, soy sauce, lime	

KAPPA WAKAME ^{VG}

Meeresalgen Salat — Sesam, Gurke 16	
Seaweed salad — sesame, cucumber	

V vegetarisch
vegetarian

VG vegan
vegan

Bitte informieren Sie uns über allfällige Allergien.
Unsere Preise sind in CHF, MWST & Service inkludiert.
Kindly inform us of any food allergies.
Net prices in CHF, VAT and service included.