

# CLOUDS

Bistro

Butter, lye or whole grain croissant	1.8
Pain au chocolat	1.9
Chocolate or blueberry muffin	4.5
Pinky donuts	2.7
Butter, honey and homemade jam	4.5
Yoghurt with fresh seasonal fruits	9
Fruit salad	9
Platter of cured meats	18
Selection of cheeses «maison» choice of cheeses with various chutneys	18

## Specials

House smoked salmon with horseradish foam, capers and toast	18
CLOUDS Bircher muesli with fruits and berries	9
Eggs «Florentine» two poached eggs on toast with spinach	14
Eggs «Bénédict» two poached eggs on toast with ham and Hollandaise sauce	16
Fried eggs (two eggs)	10
Scrambled eggs or omelette (two eggs) with tomatoes, cheese or fresh herbs	12 + 1
with bacon or ham	+ 2
with smoked salmon	+ 2
Crêpes two crêpes with berries, apple sauce, cinnamon sugar, cream cheese or mushrooms	10

## Breakfast:

MON-FR 09.00-11.00 SAT-SUN 10.00-14.00

### Continental Breakfast

CHF 18

Bread basket  
(butter and whole grain croissants, baguette,  
homemade bread)

Butter, honey and homemade jam

Bircher muesli or yoghurt with fruits

1 hot drink of your choice

### American Breakfast

CHF 29

Bread basket  
(butter and whole grain croissants, baguette,  
homemade bread)

Butter, honey and homemade jam

Bircher muesli or yoghurt with fruits

A scrambled, fried egg or omelette  
with two supplements

2 dl freshly squeezed orange juice

1 hot drink of your choice

### French Breakfast

CHF 39

Bread basket  
(butter and whole grain croissants, baguette,  
homemade bread)

Butter, honey and homemade jam

Bircher muesli or yoghurt with fruits

An egg dish of your choice

Plate of country ham and cheese

1 dl Bollinger Brut

2 dl freshly squeezed orange juice

1 hot drink of your choice

We only serve Swiss free-range eggs  
Pork: Switzerland  
Beef: Switzerland / Italy

Open every day  
Prices in CHF incl. VAT, April 2017

# CLOUDS

Bistro

## Champagne & Prosecco

	10 cl	75 cl	150 cl
Bollinger Special   Cuvée	18	105	205
Bollinger   Rosé Brut	19	130	
Laurent-Perrier   Brut		98	185
Laurent-Perrier   Rosé		150	285
Laurent-Perrier   Millésimé   2006		154	
Laurent-Perrier   Grand Siècle		215	
Perrier Jouët   Belle Epoque   2006		235	425
Krug   Grande Cuvée Brut		290	480
Dom Pérignon   2006		250	460
Louis Roederer   Cristal   2006		245	
Taittinger   Brut Réserve		125	
Armand de Brignac		350	
Prosecco Asolo	12	69	125

## White Wine

	10 cl	75 cl
Ronco Bain   G.Brivio, Sauvignon blanc (CH)	11	76
Käferberg   Rudolf Rabl, Grüner Veltliner (AT)	11	76
Schiefer   Villa Bucher, Riesling (Germany)	10	69
Pinot Grigio   Peter Zemmer (Italy)	10	69
Madrigal Viognier   José Bento (Portugal)	14	95
José Pariente   Verdejo (Spain)	9	62

## Rosé

	10 cl	75 cl
Domaines Ott   Château de Selle (France) Cabernet Sauvignon, Syrah, Grenache, Cinsault	12	85

## Red Wine

	10 cl	75 cl
Il Giubileo   Terreni alla Maggia, Merlot (CH)	12	83
Blauer Zweigelt   Rudolp Rabl (Austria)	10	69
Sileno   Ferrucia Deiana, Cannonau (Italy)	12	83
Amphora   Herdade da Pimenta, Alicante (PO)	11	76
Coleccion Candrian   Mas Bugi (Spain)	11	76
Cuvée Special   Don Martin (Argentina)	13	90

## Juices

	20 cl
Orange juice (freshly squeezed)	8
Booster of the week (freshly squeezed)	8
Pineapple juice	6.5
Tomato juice	6.5
Cranberry juice	6.5

## Coffee & Tea

	cup
Espresso or ristretto	5
Espresso macchiato	6
Espresso doppio	6.5
Coffee	5.5
Milky coffee	6.5
Cappuccino	6.5
Latte macchiato	6.5
Ovomaltine (hot / cold)	6
Chocolat (hot / cold)	6
Chocolat mélange	6.5
L'art du thé Darjeeling, Earl Grey, Chai, Jasmin, Gunpowder, Rooibos, Verveine, fruit tea, chamomile, Peppermint (fresh)	6.5

## Alcohol-free Cocktails

Raspberry-Thyme Punch   Raspberry & pineapple	14
Ginger Twist   Kumquat, passion fruit & ginger beer	15
Cloudy View   Ginger, mango & cocotara	14
Virgin Mary	12

## Homemade

	50 cl
Iced tea (flip top bottle)	8.5