

CLOUDS

Bistro

Butter, lye or whole grain croissant	1.8
Pain au chocolat	1.9
Chocolate or blueberry muffin	4.5
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

Scrambled egg, 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, September 2017

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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		
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)	12	83
Schiefer Villa Bucher, Riesling (GE)	10	69
Pinot Grigio Peter Zemmer (IT)	11	76
Mar de Frades Rias Baixas, Albarinho (SP)	11	76
Mirambeau Entre-deux-Mers AOC (FR) Sauvignon blanc, Sémillon, Muscadelle	10	69

Rosé

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

Red Wine

	10 cl	75 cl
Il Giubileo Terreni alla Maggia, Merlot (CH)	13	90
Blauer Zweigelt Rudolf Rabl (AT)	10	69
Donna Olimpia Bolgheri (IT) Cabernet Sauvignon, Merlot Cabernet Franc, Petit Verdot	13	90
Altano Quinta da Ataíde, Touriga Nacional (PO)	12	83
Coleccion Candrian Mas Bugí (SP)	11	76
Colomé Bodega Colomé, Malbec (AR)	12	83

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, Fresh Peppermint	6.5

Alcohol-free Cocktails

Ipanema Passion Passionfruit, can sugar, ginger ale & lime	14
Fruit Infusion Fruit tea, peach, rose, lemon	14
Cloudy View Ginger, mango & cocotara	14

Homemade

	50 cl
Iced tea (flip top bottle)	8.5