

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
Soft boiled eggs (two eggs) with toasted baguette	10
Fried eggs (two eggs)	10
Scrambled eggs or omelette (two eggs) with tomatoes, cheese or fresh herbs	12
with bacon or ham	+ 1
with smoked salmon	+ 2
Crêpes	10
two crêpes with berries, apple sauce, cinnamon sugar, cream cheese or mushrooms	

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, November 2016

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	234	425	
Krug Grande Cuvée Brut	290	480	
Dom Pérignon 2004/06	250		
Louis Roederer Cristal 2006	245		
Taittinger Brut Réserve	125		
Armand de Brignac	350		
Prosecco Asolo	12	69	125

White Wine

	10 cl	75 cl
Räuschling Schwarzenbach (Switzerland)	10	69
Grüner Veltliner Rudolf Rabl (Austria)	10	69
Weissburgunder Josef Ehmoser (Austria)	11	76
Madrigal Viognier José Bento (Portugal)	14	95
Pinot Grigio Peter Zemmer (Italy)	10	69
Benedé Cattarato Camporeale (Italy)	11	76

Rosé

	10 cl	75 cl
Minuty Rosé Château de Minuty (France)	11	76

Red Wine

	10 cl	75 cl
Pinot Noir Hansruedi Adank (Switzerland)	12	83
Barbera d'Asti Passum Cascina Castlèt (Italy)	14	95
Syrah Monte d'Oiro Lybra (Portugal)	10	69
Cuvée Special Don Martin (Argentina)	13	90
Coleccion Candrian Mas Bugi (Spain)	11	76
5 Fincas Perelada (Spain)	11	76

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	14
Cucumber Mint Cooler	14
Drivers Lemonade	14
Virgin Mary	12

Homemade

Iced tea (flip top bottle)	50 cl
	8.5