

CLOUDS

Bistro

Salads & Soups

Cucumber salad with yogurt and dill	14
Sausage and cheese salad riche	16 / 22
Quinoa salad Marrakech with cucumber, pomegranate, crème fraîche and Ras el Hanout	15 / 26
Caesar Salad with chicken, bacon and parmesan	24
Gazpacho chilled Spanish vegetable soup	12
Avocado Vinaigrette with shallots and chives	22

Sandwiches & Burger

CLOUDS Club Sandwich with focaccia, egg, chicken, cheddar cheese, bacon crème fraîche and CLOUDS fries	28
CLOUDS VEGI Club Sandwich with focaccia, Avocado, grilled vegetables, egg crème fraîche and CLOUDS fries	26
CLOUDS Beefburger with raw ham with cheese, truffle mayo, bacon, shallots and CLOUDS fries	35
Croque Monsieur / Madame Toast ham and cheese / with fried egg	12 / 14

Homemade Pasta

Spaghetti Arrabiata with shaved Belper Knolle cheese	21
Penne with diced beef fillet on grainy mustard sauce, zucchini and basil	36
Minced beef with "Hörnli" pasta served with homemade apple puree	25

Salad Special

Greek salad with Feta cheese, pepper and olives	18
Garden lettuce with raspberry dressing with arugula, avocado, cranberries and pine nuts	18
Burrata with cherry tomatoes and basil	22
Carrot salad with ginger	18
additionally shrimp or chicken	6

Meat

Zurich sliced veal zurich style with crispy hash browns	45
Entrecôte 220gr Café de Paris with ratatouille and roasted potatoes	38

Fish

Salmon filet with creamy leek and boiled potatoes	39
Shrimp skewer with Basmati rice and Asian vegetables	39

Classics

Classic tarte flambée with onions, bacon and sour cream	17
VEGI tarte flambée with arugula, tomatoes and parmesan	17
CLOUDS tarte flambée with onions, Black Forest ham and truffle oil	25
Classic beef tartare with brioche toast and whisky	24 / 39
Bistro platters <small>small</small>	24
San Daniele cured ham (Italy), salami (Italy), bresaola (Italy), coppa (Italy) and antipasti	medium 32 large 45
Antipasti olives, artichokes, sundried tomatoes, cherry pepper poppers	bowl 7

Dessert

New York Cheesecake with berries compote	13
Lukewarm chocolate cake with homemade sour cream ice cream	13
Crema Catalana	13
CLOUDS Ice Coffee with Rum	13 15

We only serve Swiss free-range eggs
Pork: Switzerland, Beef: Switzerland / Australia / Ireland
Chicken: Switzerland / Hungary
Veal: Switzerland, Netherlands

Open every day
Our kitchen team is ready to delight you from:
SUN-THU 11.30-22.00 and FRI-SAT 11.30-23.00
Prices in CHF incl. VAT, April 2017

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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 José Bento, Viognier (Portugal)	14	95
José Pariente Verdejo (Spain)	9	62

Rosé

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

Red Wine

	10 cl	75 cl
Il Giubileo Terreni alla Maggio, Merlot (CH)	12	83
Blauer Zweigelt Rudolf Rabl (Austria)	10	69
Sileno Ferruccio Deiana, Cannonau (Italy)	12	83
Amphora Herdade da Pimenta, Alicante (PRT)	11	76
Coleccion Candrian Mas Bugi (Spain)	11	76
Cuvée Spéciale Don Martin, Malbec (ARG)	13	90

Beer

	25 cl	40 cl
Heineken (open)	6	9
Ittinger Klosterbräu (open)	6	9
Erdinger Weissbier (50 cl)		9.5
Chopfab (33 cl)		8
Goldküstenbräu (33 cl)		8.5
Corona (33 cl)		8.5
Calanda Senza (33 cl, alcohol-free)		7

Seasonal Beer

Eichhof Retro (33 cl)	8
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Cocktails

Black swan Black vodka, cherry, lemon	20
Crush special Rum, kumquat, passion fruit	23
Flora Dora Hendricks, raspberry, ginger beer	21
Hola mi Querida Tequila, Orange curacao, agave sirup, tonic, orange juice	20
Joey will still love you tomorrow Vanilla vodka, pineapple, maraschino	21

Our recommendation

Gin meets sage CLOUDS Gin, Martini Ambrato, sage, cucumber	23
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Alcohol-free Cocktails

Ginger Twist kumquat, passion fruit, Ginger Beer	15
Raspberry-Thyme Punch raspberry & pineapple	14
Cloudy view ginger, mango, cocotara	14

Soft Drinks

	50 cl	75 cl
San Pellegrino	6.8	9.8
Aqua Panna	6.8	9.8
CLOUDS water (per 10 cl)		1
Rhubarb spritzer (33 cl)		6.5
San Pellegrino Chinotto (20 cl)		7

Homemade

Iced tea (flip top bottle)	50 cl	8.5
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