

CLOUDS

Bistro

Salads & Soups

Lamb's lettuce with figs and rosemary honey dressing	14
Quinoa salad with pomegranate, feta & arugula	15 / 26
Caesar Salad with chicken, bacon and parmesan	24
Creamy potato soup served with crispy bacon	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 & Risotto

Pumpkin risotto with sour cream and basil	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

Sandwich Special

Steak Sandwich in rosemary focaccia with Chimi Churri and Portobello mushrooms	26
Omoso Pastrami Sandwich in rosemary focaccia with pickled vegetables and pommery mustard	26
Caprese Sandwich in orange focaccia with cherry tomatoes, buffalo mozzarella and basil	24
Vitello tonnato Sandwich in orange focaccia with capers and fresh tuna	26

we serve CLOUDS fries with all of the sandwiches

Meat

Sliced veal Zurich style with crispy hash browns	45
CLOUDS Chili-Bratwurst with saffron risotto and jus	38

Fish

Char filet on tomato and olive butter with potato cubes and spinach	39
Spaghetti with shrimps served with tomatoes and basil	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 24 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
Vermicelles with meringue	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, September 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	
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 (FR)	10	69
Sauvignon blanc, Sémillon, Muscadelle		

Rosé

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

Red Wine

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

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

Mr. Grey Tanqueray, Earl Grey, lime, orange juice	21
Sloe Negroni Sipsmith Sloe Gin, Campari	23
Mai Tai Classic Plantation, lime, almond	23
Smokey Word Mezcal, Chartreuse, Maraschino	23
Pepper Fizz Hendricks, rose, pepper & soda	21

Our recommendation

Hazelnut sour Frangelico, orange juice, egg white	19
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Alcohol-free Cocktails

Ipanema Passion Passionfruit juice, cane sugar, ginger ale & lime	14
Fruit Infusion fruit tea, peach, rose, lemon	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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