

CLOUDS

Bistro

Salads & Soups

Lamb's lettuce with mushrooms and blueberry dressing	16
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, shallots and CLOUDS fries	35
Croque Monsieur / Madame Toast ham and cheese / with fried egg	12 / 14

Homemade Pasta & Risotto

Porcini risotto with shaved "Belperknolle" cheese	28
Penne with diced beef filet on grainy mustard sauce, zucchini and basil	36
Minced beef with "Hörnli" pasta served with homemade apple puree	25

Moules Special

Moules in lobster bisque served with CLOUDS fries or garlic bread	19 / 29
Moules in tomato broth served with CLOUDS fries or garlic bread	19 / 29
Moules marinière served with CLOUDS fries or garlic bread	19 / 29
Moules Curry served with potatoes and vegetables	19 / 29

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
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, November 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		154	
Laurent-Perrier Grand Siècle		215	
Perrier Jouët Belle Epoque		235	425
Krug Grande Cuvée Brut		290	480
Dom Pérignon		250	460
Louis Roederer Cristal		245	
Taittinger Brut Réserve		125	
Prosecco Bisol Crede brut	12	69	125

White Wine

	10 cl	75 cl
Pinot blanc Truttiker (CH)	11	76
Ronco Bain G. Brivio, Sauvignon blanc (CH)	11	76
Vogelsang Bründlmayer, Grüner Veltliner (AT)	12	84
Negro Angelo & Figli, Roero Arneis (IT)	10	69
Sancerre Jean M. Roger, Sauvignon blanc (FR)	12	84
Enate Vinedos Alto Aragon, Chardonnay (SP)	11	76

Rosé

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

Red Wine

	10 cl	75 cl
San Carlo Angelo Delea, Merlot (CH)	12	84
Pago de Carraovejas Finca y Bodega (SP) Tempranillo, Cabernet Sauvignon, Merlot	14	97
Mas Bugi Coleccion Candrian (SP)	11	76
La Massa Gianpaolo Motta (IT) Sangiovese, Cabernet Sauvignon, Merlot, Alicante	13	90
Cortes de Cima Aragonez, Syrah (PO)	10	69
Cuvée Spécial Vinas don Martin, Malbec (SP)	13	90

Beer

	25 cl	40 cl
Moretti (open)	6	9
Ittinger Klosterbräu (open)	6	9
Heineken Club bottle		8.5
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

Tannenzäpfle (33 cl)	8
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Cocktails

Mr. Grey Tanqueray, Earl Grey, lime, orange	21
Burn Baby Burn Rum, almond, passion fruit	23
Wolke 7 CLOUDS Gin, kirsch, lime, sugar syrup	23
Cinnamon Mule Cinnamon vodka, lime, ginger beer	19
Latin Lover Pisco, egg white, lime, pineapple	21

Our recommendation

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

Ipanema Passion Passion fruit juice, cane sugar, ginger ale, lime	14
Fruit Infusion fruit tea, peach, rose, lemon	14
Cloudy view ginger, mango, cocotara	14
Hot chocolate white chocolate, strawberry	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)	8.5
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