

# 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	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

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 / Australia / Ireland

Regarding allergies and intolerances please contact  
our staff.

Open every day

Prices in CHF incl. 7,7 % VAT, December 2018

# CLOUDS

Bistro

## Champagne & Prosecco

	10 cl	75 cl	150 cl
Bollinger Special   Cuvée	18	105	205
Bollinger   Rosé Brut	19	130	
Bollinger   La Grande Année 2007 Brut	180		
Bollinger   La Grande Année 2005 Brut	220		
Laurent-Perrier   Rosé	150	285	
Laurent-Perrier   Grand Siècle	215		
Perrier Jouët   Belle Epoque	235	425	
Krug   Grande Cuvée Brut	290	480	
Dom Pérignon   Blanc 2009	250	460	
Louis Roederer   Cristal 2009	245		
Taittinger   Brut Réserve	125		
Prosecco Bisol   Crede brut	13	69	125

## White Wine

	10 cl	75 cl
Yvorne Trechène   D'Yvorne   Chasselas (CH)	10	69
Riesling SL   Schloss Lieser   Riesling (GER)	10	69
Lugana DOC   Tommasi Viticoltori   Lugana (IT)	9	63
Ch. Thieuley   Sémillon, Sauvignon Blanc (FR)	11	74
Chablis AC   Lamblin & Fils, Vieille Vignes (FR)	14	97
Valobera Caudalia   Viura, Tempranillo blanc (ES)	13	86

## Rosé

	10 cl	75 cl
Domaines Ott   Château de Selle (FR) Cabernet Sauvignon, Syrah, Grenache, Cinsault	13	85

## Red Wine

	10 cl	75 cl
Montibeux   Rouvinez Cornalin (CH)	13	89
Barbera D'Alba   Cascina Luisin   Barbera (IT)	12	83
Mas Bugí   Coleccion Candrian   Garnacha (ES)	11	76
Roda   Bodegas Roda   Tempranillo (ES)	14	97
La Consulta Select   Malbec, CS (ARG)	12	78
Silver Hammer   Maxwell   Shiraz (AUS)	12	79

## 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

Bitter Bubble   Grapefruit, bitter lemon, mango	15
Fruit Infusion   Fruit tea, peach, rose, lemon	15
Passionfruit Ipanema   Ginger ale, lime	15

## Homemade

	50 cl
Iced tea (flip top bottle)	8.5