

CLOUDS

Bistro

Starters

Asparagus cream soup with smoked salmon	16
∅ Spring leaf salad Radishes, toasted kernels, chives	14
∅ Avocado with vinaigrette Shallots, spring herbs	18
Caesar Salad Chicken, bacon, Parmesan cheese Prawns	26 29
∅ Burrata Datterini tomatoes, basil pesto	22/32
Black Angus Swiss beef tartare Quail egg, brioche toast The main course is served with Zuri Fries	27/38

CLOUDS Sandwichs & Burgers

Club sandwich Egg, chicken, cheddar cheese, bacon, sour cream, Zuri Fries	30
Swiss Angus beef burger BBQ sauce, Raclette cheese, truffle mayo, fried onions, Zuri Fries	36
∅ Garden burger (vegan) BBQ sauce, avocado, coleslaw, Zuri Fries	34
Croque monsieur / madame Ham and cheese toast / with fried egg	16/19

Pasta & Risotto

∅ Asparagus risotto fresh morels, shaved Parmesan cheese	34
Homemade veal ravioli Sage butter, spinach	36
∅ Penne Tomato sauce, Parmesan cheese, olives, artichokes	29

Saisonal

Vitello tonnato with onion and lemon confit, capers	34
Parma ham Burrata, asparagus, artichokes, olives	34

Meat

Zurich-Style sliced veal Creamy mushroom sauce, crispy buttered potato Rösti	44
Chicken Korma curry Jasmine rice, cilantro	34
Homemade veal meatloaf Morel sauce, mashed potatoes, asparagus	42

Fish

Battered perch Chive potatoes, tartar sauce	34
Fried Swiss salmon fillet Chive potatoes, asparagus, tomatoes, vegetables	42
Moules marinière et frites 500g White wine stock	39

Classics

Alsace-style tarte flambée Onions, bacon, sour cream	19
∅ Tuscan tarte flambée Rocket, tomatoes, Parmesan cheese	19
Tuscan aperitif platter Parma ham, Parmesan cheese, olive cream, tomato cream, artichoke cream, homemade Focaccia	36
∅ Urban garden platter Olive cream, tomato cream, artichoke cream, homemade Focaccia, baby vegetables	28

Dessert

Homemade chocolate mousse	14
Fresh strawberries, Gruyère cream Vanilla ice cream	16
Tarte fine aux pommes Vanilla ice cream	16
Lemon cheesecake fresh berries	15
Homemade ice cream and sorbet scoop Flavour of the day	5.5
with whipped cream	2
CLOUDS iced coffee	15
Macarons (3 pieces)	8

∅ = vegetarian

We only serve Swiss free-range eggs.

Pork: Italy

Beef: Switzerland / Ireland

Chicken: Switzerland / Hungary;

Veal: Switzerland

Jumbo prawns: Vietnam

Salmon: Switzerland

Perch: Faroe Islands, Iceland

Mussels: Ireland / Italy

If you have any allergies or intolerances, please speak to our service staff.

Prices in CHF incl. VAT, April 2024

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Champagne & Prosecco

	10 cl	75 cl	150 cl
Laurent-Perrier La Cuvée	20	130	240
Laurent-Perrier Cuvée Rosé	22	160	350
Laurent-Perrier Blanc de Blancs		180	
Laurent-Perrier Alexandra Rosé 2004		490	890
Laurent-Perrier Grand Siècle No 25		280	590
Perrier Jouët Belle Epoque 2013		235	640
Dom Pérignon Blanc 2012		340	860
Krug Grande Cuvée Brut		380	880
Louis Roederer Cristal 2007		320	
Louis Roederer Cristal Rosé 2013		680	
Taittinger Brut Réserve		125	
Prosecco Bisol Crede Brut	13	69	125
Prosecco Jeio Rosé Brut		72	

White wine

	10 cl	75 cl
Chiar di Luna Angelo Delea Ticino Merlot Bianco (CH)	11	74
Riesling Kaufmann Rheingau Riesling (DE)	12	79
Grüner Veltliner Mayer am Pfarrplatz Vienna Grüner Veltliner (AT)	11	72
Sancerre Brock Loire Sauvignon blanc (FR)	13	85
Maison Lafleur Collection Privée Candrian Languedoc Chardonnay (FR)	10	65

Rosé wine

	10 cl	75 cl	150 cl	300 cl
Domaines Ott Château de Selle Provence Grenache, Cinsault, Mourvèdre, Syrah (FR)	13	89	198	450
Domaines Ott Etoile Millesime Provence Grenache, Mouvedre (FR)		180		

Red wine

	10 cl	75 cl
Fläscher Pinot Noir Daniel & Monika Marugg Grisons Pinot Noir (CH)	14	89
Rosso di Montalcino Ridolfi Tuscany Sangiovese (IT)	12	79
Terre à Terre Gensac Sud-Ouest Malbec, Tannat (FR)	10	65
Mas Agnes Coleccion Privada Candrian Priorat Garnacha, Cariñena (ES)	11	76
Guayquil Huarpe Wines Mendoza Malbec, Cabernet Sauvignon (AR)	13	85

Beer

Moretti (draught)	(25 cl)	6.5	(40 cl)	9.2
Ittinger Klosterbräu (draught)	(25 cl)	6.5	(40 cl)	9.2
Heineken			(33 cl)	9
Erdinger Weissbier			(50 cl)	9.5
Corona			(35.5 cl)	9
Heineken 0.0 (non-alcoholic)			(33 cl)	7

Seasonal beer

Turbinenbräu Goldspritz (33cl)	8.5
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Cocktails

CLOUDS Spritz Rooibos, Aperol, prosecco, soda	16
Hugo Royal Elderberry, prosecco, butterfly tea	16
Passions Caipirinha Passion fruit, Cachaça, lime	21
CLOUDS Paloma CLOUDS gin, agave, grapefruit tonic	21
Sour Vodka, gin, amaretto, whiskey, pisco, amaro	21
Mule Moscow, London, amaro	21

CLOUDS recommends

Clouds Symphonie CLOUDS Gin N.10 Red berries, Earl Grey, balsamic vinegar	21
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Non-alcoholic cocktails

Dolce Spritz Rebels orange spritz, raspberry & rhubarb tonic	16
Amaretto 0,0% Rebels Amaretto, lemon, sugar, egg white	18
Blue Ocean Pineapple, blue curaçao syrup, coconut	15
Sunset Lover Passion fruit, orange, grenadine	15
Fruit Infusion fresh red berries, ginger, wild berry tonic	15

Homemade

Iced tea in a flip-top bottle (50cl)	8.5
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Mineral water

San Pellegrino	(50 cl)	6.9	(75 cl)	9.9
Aqua Panna	(50 cl)	6.9	(75 cl)	9.9
CLOUDS Zurich water			(pro 10 cl)	1
Rhubarb spritzer			(33 cl)	7
Chinotto			(20 cl)	7

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