

CLOUDS

Bistro

Starters

🌿 Butternut Squash Soup Pumpkin Seeds, Oil	16
🌿 Seasonal Salad Grapes, Belper Knolle Cheese, Roasted Seeds	14
🌿 Avocado Vinaigrette Shallots, Fresh Herbs, Lime	18
Caesar Salad Chicken, Bacon, Parmesan	26
🌿 Hokkaido Salad Sesame Dressing, Oranges, Spinach	15
Swiss Black Angus Beef Tartare Quail Egg, Brioche Toast Main course is served with fries	28/39

CLOUDS Sandwichs & Burgers

Club sandwich Egg, chicken, cheddar cheese, bacon, sour cream, Fries	30
Smash Burger Beef Patty, CLOUDS Sauce, Cheddar, Crispy Onions, fries	36
🌿 Garden burger (vegan) BBQ sauce, avocado, coleslaw, Fries	34
Croque monsieur / madame Ham and cheese toast / with fried egg	16/19

Seasonal

NY Pastrami Burger Smoked Beef Brisket, Sauerkraut, Cheddar, "Carolina Mustard Sauce", Fries	34
Crispy Chicken Burger Chili Mayonnaise, Coleslaw, Crispy Onions, Fries	34

Pasta & Risotto

🌿 Strozzapreti with fresh mushrooms Sherry, fresh herbs	35
Homemade veal ravioli Sage butter, spinach	36

Meat

Zurich-Style sliced veal Creamy mushroom sauce, crispy buttered potato Rösti	44
Beef Penang Curry Jasmine Rice, Cilantro	34
Venison Stew Butter Spaetzle, Red Cabbage, Chestnuts	39

Fish

Battered perch Chive potatoes, tartar sauce	34
Faroe Islands Salmon Chive Potatoes, Young Spinach, Beurre Blanc	42
Moules marinière et frites 500g White wine stock	39

Classics

Alsace-style tarte flambée Onions, bacon, sour cream	19
Romande tarte flambée Saucisson vaudois, sauerkraut, Crème Fraîche	19
🌿 Ticino tarte flambée Grilled vegetables, arugula, Crème Fraîche	19
Tuscany aperitif platter Parma ham, Parmesan, olive, tomato and artichoke cream, homemade focaccia	36
🌿 Urban garden platter Olive, tomato and artichoke cream, homemade focaccia, baby vegetables	28

Dessert

Homemade chocolate mousse	14
Tarte fine aux pommes Vanilla ice cream	16
Lemon cheesecake Plum compote	15
Homemade ice cream and sorbet scoop Flavour of the day	5.5
with whipped cream	2
CLOUDS iced coffee	15
Macarons	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, OCTOBER 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
Petit Arvine	11	74
Caves Orsat AOC Valais Petite Arvine (CH)		
Riesling	12	79
Kaufmann Rheingau Riesling (DE)		
Grüner Veltliner, Goldene Ida	11	72
Candrian Wine Collection GV (AT)		
Inopia blanc	15	105
Rotem & Mounir Saouma Rhôneal Roussanne, Marsanne, Clairette, Viognier (FR)		
Maison Lafleur	10	65
Collection Privée Candrian Languedoc Chardonnay (FR)		

Rosé wine

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

Red wine

	10 cl	75 cl
Fläscher Pinot Noir	14	98
Daniel & Monika Marugg Grisons Pinot Noir (CH)		
Château Dutruch Grand Poujeaux	13	89
Collection Privée Candrian Moulis Bordeaux Cabernet Sauvignon, Merlot, Petit Verdot (FR)		
Mas Agnes	11	76
Coleccion Privada Candrian Priorat Garnacha, Cariñena (ES)		
Achaval Malbec	12	84
Achaval Ferrer Mendoza Malbec (ARG)		
Mc Manis	14	98
Mc Manis Family California Cabernet Sauvignon (US)		

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 Goldsprint (33cl)	8.5
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Cocktails

Cranberry Spritz Aperol, cranberry, prosecco, soda	16
Hugo Royal Elderberry, prosecco, butterfly tea	16
Caribbean Spice Rum, cinnamon-spicy syrup, pineapple, cranberry	21
Passion Breeze Vodka, lime, passion fruit, vanilla	21
Sour Vodka, gin, amaretto, whiskey, pisco, amaro	21
Mule Moscow, London, amaro	21

CLOUDS recommends

Clouds Mountain Gold	21
CLOUDS Gin N.11	
Sea Buckthorn, Italicus, Mountain Honey, Penja Pepper	

Non-alcoholic cocktails

Dolce Spritz Rebels orange spritz, raspberry & rhubarb tonic	16
Amaretto 0,0% Rebels Amaretto, lemon, sugar, egg white	18
Ginger Paradise Pineapple, Ginger, Lime	15
Tropical Harmony Watermelon, Lemon, Passion Fruit, Mango	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
El Tony Mate		(33 cl) 7
Chinotto		(20 cl) 7

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