

# CLOUDS

Bistro

## Starters

∅ Zurich White Wine Soup Herb Oil	16
∅ Celery Apple Soup	16
∅ Seasonal Salad Grapes, Belper Knolle Cheese, Roasted Seeds	14
∅ Avocado Vinaigrette Shallots, Fresh Herbs, Lime	18
Caesar Salad Chicken, Bacon, Parmesan	26
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

∅ Strozzapreti with sautéed 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
Veal Roast, mushroom Sauce Butter Spaetzle	39

## Fish

Battered perch Chive potatoes, tartar sauce	34
Scottish 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: Scotland

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, November 2024

# CLOUDS

Bistro

## 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
--------------------------------	-----

## 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
--------------------------------------	-----

## 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
Fanta, Coca-Cola, Coca Cola zero		(33 cl) 6.5
Rhubarb-Blueberry-spritzer		(33 cl) 7
El Tony Mate		(33 cl) 7

Prices in CHF incl. VAT / November 2024