

# CLOUDS

Bistro

## Starter

|  |       |
|--|-------|
| Zurich white wine soup<br>Smoked salmon strips                                 | 18    |
| Lamb's lettuce with house dressing<br>Egg, bacon, croutons                     | 17    |
| ☞ Avocado with vinaigrette<br>Shallots, fresh herbs, lime                      | 18    |
| Caesar salad<br>Chicken, bacon, Parmesan                                       | 26    |
| Swiss beef tartare<br>Brioche toast<br>Main course is served with French fries | 28/39 |

## CLOUDS Salad bowl

|   |    |
|---|----|
| ☞ Salad bowl with seasonal salad<br>mixed seasonal salad, pumpkin, hummus,<br>avocado, crunchy crudités | 24 |
| <b>Add-ons:</b>   |    |
| Pan-seared prawns   | 12 |
| Crispy perch bites  | 11 |
| Crispy chicken  | 12 |
| ☞ Falafel   | 9  |

## CLOUDS Sandwich & Burger

|  |    |
|--|----|
| Club sandwich<br>Egg, chicken, cheddar cheese, bacon,<br>sour cream, French fries        | 32 |
| Smash Burger<br>Beef patty, Clouds sauce, grilled cheese,<br>crispy onions, French fries | 37 |
| ☞ Garden Burger (vegan)<br>BBQ sauce, avocado, coleslaw, French fries                    | 34 |

## Seasonal

|  |    |
|--|----|
| Wiener schnitzel<br>Lingonberries, potato-cucumber salad | 48 |
|--|----|

## Homemade pasta

|  |    |
|--|----|
| ☞ Penne with morel cream sauce<br>Shaved Parmesan  | 36 |
| Homemade ravioli<br>With veal, sage butter, leaf spinach<br>oder<br>☞ With ratatouille, leaf spinach, Grana Padano | 36 |

## Meat

|  |    |
|--|----|
| Zurich-style sliced veal<br>Creamy mushroom sauce, crispy butter rösti | 48 |
| Beef Penang curry<br>Jasmine rice, coriander                           | 36 |

## Fish

|  |    |
|--|----|
| Crispy perch bites<br>Chive potatoes, leaf spinach, tartar sauce     | 34 |
| Black Tiger prawns in Café de Paris sauce<br>Potato-vegetable medley | 44 |
| Pan-seared salmon fillet<br>Celery-potato purée                      | 45 |

## Classics

|   |    |
|---|----|
| Alsatian tarte flambée<br>Onions, bacon, sour cream   | 21 |
| ☞ Ticino tarte flambée<br>Grilled vegetables, arugula, crème fraîche  | 19 |
| Toscana apéro platter<br>Parma raw ham, Grana Padano, olive, tomato<br>& artichoke cream, homemade focaccia | 36 |
| ☞ Urban Garden platter<br>Olive, tomato & artichoke cream,<br>homemade focaccia, young vegetables           | 28 |

## Dessert

|   |          |
|---|----------|
| Homemade chocolate mousse                                 | 14       |
| Tarte fine aux pommes<br>Vanilla ice cream                | 16       |
| Lemon cheesecake<br>Forest berry compote                  | 16       |
| Homemade ice cream and sorbet scoop<br>With whipped cream | 5.5<br>2 |
| CLOUDS iced coffee  | 15       |
| Macarons  | 8        |

# CLOUDS

Bistro

## Champagne & Prosecco

|                                      | 10 cl | 75 cl | 150 cl |
|--------------------------------------|-------|-------|--------|
| Laurent-Perrier La Cuvée             | 20    | 130   | 240    |
| Laurent-Perrier, Cuvée Rosé          |       | 160   | 350    |
| Laurent-Perrier, Blanc de Blancs     |       | 180   |        |
| Laurent-Perrier, Alexandra Rosé 2004 |       | 490   | 890    |
| Laurent-Perrier, Grand Siècle No 26  |       | 280   | 590    |
| Ruinart Blanc des Blancs Brut        |       | 180   |        |
| Perrier Jouët, Belle Epoque 2013     |       | 235   | 640    |
| Dom Pérignon, Blanc 2013             |       | 340   | 860    |
| Krug, Grande Cuvée Brut              |       | 380   | 880    |
| Louis Roederer, Cristal 2007/2008    |       | 320   | 1400   |
| Louis Roederer, Cristal Rosé 2013    |       | 680   |        |
| Taittinger, Brut Réserve             |       | 135   |        |
| Prosecco Bisol, Crede Brut           | 13    | 69    | 125    |
| Prosecco Jeio, Rosé Brut             | 13    | 72    |        |

## White wine

|   | 10 cl | 75 cl |
|---|-------|-------|
| Chiar di Luna Merlot bianco<br>Delea, Tessin, Merlot (CH)                           | 12    | 79    |
| Sancerre Florian Mollet<br>Florian Mollet, Loire, Sauvignon Blanc (FR)              | 13    | 89    |
| Maison Lafleur<br>Collection Privée Candrian, Languedoc, Chardonnay (FR)            | 10    | 65    |
| Grüner Veltliner Goldene Ida<br>Wine collection Candrian, Niederösterreich, GV (AT) | 11    | 72    |
| Ossian Verdejo<br>Vides y Vinos Ossian, Castilla y León, Verdejo (ES)               | 14    | 98    |

## Red wine

|  | 10 cl | 75 cl |
|--|-------|-------|
| Château Dutruch Grand Poujeaux<br>Collection Privée Candrian Moulis, Bordeaux, Cabernet Sauvignon, Merlot (FR) | 13    | 89    |
| Grassi Valpolicella<br>Roccolo Grassi, Venetien, Corvina Veronese, Corvinone, Rondinella (IT)                  | 14    | 98    |
| Mas Agnes<br>Coleccion Privada Candrian, Priorat, Garnacha, Cariñena (ES)                                      | 11    | 76    |
| McManis Cabernet Sauvignon Reserve<br>McManis Family Vineyards, Kalifornien, Cabernet Sauvignon (US)           | 13    | 89    |
| Pinot Noir Donatsch<br>Winery Donatsch, Graubünden, Pinot Noir (CH)  | 14    | 98    |

## Rosé wine

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

## Beer

|                               |             |             |
|-------------------------------|-------------|-------------|
| Moretti (open)                | (25 cl) 6.5 | (40 cl) 9.2 |
| Ittinger Klosterbräu (open)   | (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 | 8.5 |
|-------------------------|-----|

## Cocktails

|   |    |
|---|----|
| Clouds Collins   Gin, kaffir lime, grapefruit, lime   | 21 |
| Golden Hour   honey whiskey, amaretto, lime, mandarin | 21 |
| Passion Caipirinha   cachaça, passion fruit, lime     | 21 |
| Sour   vodka, gin, amaretto, whiskey, pisco, amaro    | 21 |
| Mule   Moscow, London, amaro                          | 21 |

## CLOUDS recommends

|   |    |
|---|----|
| Clouds Zurich Edition<br>Clouds Gin N.12<br>Spelt-honey syrup, lemon, rose lemonade | 21 |
|---|----|

## Non-Alcoholic Cocktails

|   |    |
|---|----|
| Dolce Spritz<br>Rebels Orange Spritz, raspberry & rhubarb tonic | 16 |
| Amaretto 0.0%<br>Rebels Amaretto, lemon, sugar, egg white       | 17 |
| Midnight Ruby<br>Rebels Dark Spice, mint, raspberry             | 17 |
| Green Garden<br>Rebels Botanical Gin, cucumber, basil, soda     | 17 |
| Into the Jungle<br>Passion fruit, pineapple, vanilla, ginger    | 16 |

## Mineral

|                              |             |               |
|------------------------------|-------------|---------------|
| San Pellegrino               | (50 cl) 6.9 | (75 cl) 9.9   |
| Aqua Panna                   | (50 cl) 6.9 | (75 cl) 9.9   |
| CLOUDS Züri-Wasser           |             | (pro 10 cl) 1 |
| Fanta                        |             | (33 cl) 6.5   |
| Coca-Cola / Coca Cola zero   |             | (33 cl) 6.5   |
| Rhabarber-Heidelbeer-Schorle |             | (33 cl) 7     |
| El Tony Mate                 |             | (33 cl) 7     |
| Chinotto                     |             | (20 cl) 7     |

## Homemade

|                                       |     |
|---------------------------------------|-----|
| Iced tea in a swing-top bottle (50cl) | 8.5 |
|---------------------------------------|-----|