

MENU

HOT BITES

PITA POCKET

Beef kefta, cucumber mint raita | 14.-
Mushroom no-meatball, satay sauce | 14.-

GUA BAO

Fried chicken, sweet and sour sauce | 16.-
Crispy tofu, kimchi and hoisin sauce | 15.-

TAKOYAKI

Prawn Takoyaki, Japanese mayonnaise,
otafuku sauce and bonito flakes | 14.-
Shiitakes Takoyaki, Japanese mayonnaise,
otafuku sauce and fried onions | 14.-

RIP 'N DIP

"Country" sweet potatoes, sriracha mayo | 8.-
Carrot, coral lentil and turmeric spread cream,
pita bites | 8.-

SWEETS

Soft chocolate, ginger and
salted caramel pie | 12.-
Raw yuzu hazelnut cheesecake | 12.-

Origin of our products:
Beef: Switzerland
Chicken: Switzerland
Prawn: Argentina
Trout: France

THERAPEUTIC WATER & JUICE

by glass 20 cl

Gnamakoudji | 7.-

Ginger paste, pineapple, lemon, apple juice, honey,
cucumber and mint

Bissap | 7.-

Hibiscus flower, brown sugar, orange zest, nutmeg
and green tea

The Green | 8.-

Avocado, spinach, dates, apple juice, cinnamon and
spirulina

MIXOLOGIST'S COCKTAILS

by glass 13 cl | by bottle 70 cl

Latin Martini | 16.- | 65.-

HTK gin, lemon juice, açai liqueur, rooibos tea,
orange peel and rosemary syrup

Cosmo tea | 16.- | 65.-

Stolichnaya vodka basil infused, lemon juice,
Cointreau, hibiscus flower green tea and kumquat
syrup

Coriander Martini | 16.- | 65.-

HTK gin coriander infused, lemon juice, cucumber,
apple and elderflower syrup

Pisco Sour | 16.-

Pisco Humani, lime juice and cane
sugar syrup

Pisco passion | 16.-

Pisco Humani, passion fruit juice
and cane sugar syrup

Please let us know if you have any allergies or dietary requirements.
Some of our dishes may contain allergens.
CHF – Service charge and 7.7% VAT included.

