

# TIKI

## *Aitutaki*

Rhum, Bénédictine, Jus de Citron Vert, Jus d'Ananas, Jus de Cranberry, Sirop d'Amande

## *Aloha*

Rhum, Pernod, Angostura bitter, Grenadine, Jus de Citron Vert, Jus de Pamplemousse, Cannelle

## *Beacheomers Gold*

Rhum, Angostura bitter, Jus de Citron Vert, Jus de la Passion, Miel

## *Donn Beach*

Rhum, Cointreau, Pernod, Angostura bitter, Grenadine, Jus de Citron Vert, Jus de Pamplemousse, Sirop d'Amande

## *Ram Runner*

Rhum, Liqueur de Banane, Liqueur de Mûres, Jus d'Orange, Jus de Pamplemousse, Grenadine

## *Tiki Care*

Rhum, Maraschino, Jus de fruit de la Passion, Jus de Pomme, Jus d'Orange, Jus de Melon

## *Tiki Tak*

Rhum, Jus de Mango, Jus de Melon d'eau, Jus de Fraises, Sirop de Coco, Ginger Beer

## *Zombie*

Rhum, Abricot Brandy, Jus de Citron Vert, Jus d'Ananas

**CHF 30.00**

# *Cocktails Aperitif*

## *Negroni*

Gin, Campari, Vermouth rouge

## *Negroni Sbaigliato*

Campari, Vermouth rouge, Prosecco

## *Old Fashioned*

Whiskey, Angostura bitter, Sucre, Soda

## *My way*

Vodka, Vermouth dry, Lychee Liqueur

Campari, Jus de Pamplemousse

## *That's Life*

Rhum, Orange bitter, Williamine,

Jus de Cranberry

## *Nachspiel*

Vodka, Cointreau ,Kirsch, Jus de Pamplemousse

## *Melting Snow*

Sake, Grand Marnier, Sirop de Grenadine

Jus de Citron

## *Olden Spritz*

Aperol, Campari, St. Germain, Prosecco, Soda

**CHF 28.00**

# *All Day Cocktails*

## *Aviation*

Gin, Maraschino, Jus de Citron, Crème de Violette

## *Roma Ron Rhum*

Rhum, Sucre, Champagne,  
Grand Marnier, Menthe

## *Clover Club*

Gin, Sirop de Framboise, Jus de Citron

## *Corpse Reviver*

Gin, Absinthe, Lillet blanc, Cointreau, Jus de Citron

## *Sidecar*

Cognac, Triple Sec, Jus de Citron

## *Tuxedo*

Old Tom Gin, Vermouth dry, Maraschino,  
Absinthe

## *Margarita*

Tequila, Cointreau, Jus de Citron Vert

## *Cosmopolitan*

Vodka, Cointreau, Jus de Citron Vert,  
Jus de Cranberry

## *Yellow Bird*

Rhum, Galliano, Triple Sec, Jus de Citron Vert

**CHF 28.00**

# *Champagnes, Vins et Prosecco par dl*

## *Champagnes*

Flût Champagne Brut	24.00
Flût Champagne Rosè	28.00
Prosecco le Manzane Extra Dry	12.00

## *Vins Blancs*

Proposition Blanc	14.00
Aigle "Les Murailles", Henry Badoux	12.00
Falanghina Svelato, Terre Stregate	10.00
Chablis Vieilles Vignes, Chablisienne	16.00

## *Vin Rosé*

Whispering Angel, Château d'Esclans	15.00
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## *Vins Rouges*

Pinot noir, Henri Valloton	16.00
Barbaresco-Prunotto	19.00
Barbera C'a di Pian, La Spinetta	17.00
Colle Massari Riserva Motecucco	13.00
Morellino di Scansano, Podere 414	15.00
Château Villa Bel Air, Grave	18.00
Colome Estate Malbec, Hess Winery	15.00

## *Long drinks*

Campari Orange	20.00
Cynar Orange	20.00
Vodka Orange	
Vodka Bitter Lemon	
Vodka Jus de Pomme	
Vodka Tonic	
Vodka Cranberry	
Gin Tonic	
Gin Bitter Lemon	
Gin Cola	
Whiskey Cola	
Rhum Cola	

**CHF 26.00**

## *Long Drink sans Alcool*

### *Olden Fruit Punch* Aux

fruits frais de saison

### *Cinderella*

Jus de Citron, Jus d'Orange, Jus de Pamplemousse, Sirop d'Amande

### *Body Fit*

Jus de Carotte, Jus de Celeri, Jus de Pomme, Jus de Pamplemousse

### *Mary's Smile*

Jus de Pomme, Jus de Carotte, Jus d'Orange, Jus de Gingembre

### *Healthliner*

Jus de Pomme, Jus de Cranberry, Jus de Fraise, Jus de Pêche, Sirop de Coco

**CHF 20.00**

## *Bières*

Feldschlösschen Hopfenperle		
Hopfenperle	30 cl	7.00
Hopfenperle	40 cl	10.00
Heineken	33 cl	10.00
Corona Extra	33 cl	10.00
Erdinger Weißbier	33 cl	10.00
Guinness	33 cl	10.00
Feldschlösschen (Sans Alcool)	33 cl	8.00

## *Aperitif* – 4 cl

Martini Blanc, Rouge, Dry	10° - 29°	12.00
Punt e Mes, Nolly Prat, Dubonnet, Aperol, Appenzeller, Campari, Cynar, Suze		
Pastis 51, Pernot, Ricard	40° - 45°	12.00
Carpano Antica Formula	16.5°	16.00

## *Sherry et Porto* – 4 cl

Sherry Dry Tio Pepe, Medium Dry	16°	12.00
Porto Fine Tawny Grahm's	19°	14.00
Taylors 10 Years Old Tawny Port	20°	16.00
Quinta do Noval 1995 Bt. 0,375	20.5°	210.00
Fonseca Vintage Port 1970 Bt. 0,75	20.5°	1510.00

## *Boissons sans Alcool*

Coca Cola, Coca Cola light	33 cl	8.00
Coca Cola Zero		
Jus de Fruits, Poire, Pêche, Ananas	20 cl	8.00
Schweppes Tonic, Bitter Lemon	20 cl	8.00
Ginger Ale		
Bitter San Pellegrino	20 cl	8.00
Sprite, Fanta, Rivella, Perrier	33 cl	8.00
Jus de Pomme		
S. Pellegrino, Panna, Evian, Valser Allegra, Passugger	50 cl	11.00
Tonic Fentimans	12.5 cl	10.00
Gingerbeer, Tonic Fever Tree	20 cl	10.00

## *Jus de Fruits Frais* - 20 cl

Orange, Mandarine (seulement en saison)	12.00
Pamplemousse, Citrone	12.00
Pomme	16.00
Carotte	16.00
Céleri	16.00
Ananas	20.00
Kiwi	20.00

## *Boissons Chaudes*

Café Espresso	6.00
Cappuccino	8.00
Latte Macchiato	8.00
Ovomaltine	8.00
Chocolat Suchard	8.00
Mocaccino	7.00
The Portion	10.00
Grog au Rhum	12.00
Café Fertig	8.50
Apfel Punch	8.50
Vin Chaude	8.50
Café Olden	14.00
Chocolat à l'Italienne	10.00

## *Grappe* – 4 cl

Futura - Marzadro	43°	28.00
Aromatica - Marzadro	43°	28.00
Solera - Marzadro	43°	28.00
Dic'Otto Lune, Bianca - Marzadro	41°	21.00
Espressioni Bianca - Marzadro	43°	26.00
Bocchino 18 y	40°	30.00
Moscato - Poli	40°	22.00
Torcolato - Poli	40°	24.00
Sassicaia - Poli, Bocchino Riserva, 21 y.	40°/43°	32.00
Elisi - Berta	43°	19.00
Roccanivo - Berta, Bocchino 12 y.	45°	30.00
Bric del Gaian - Berta, Bocchino 18 y.	45°	30.00
Tignanello - Antinori	42°	28.00
Ornellaia - Antinori	42°	28.00
Fragolino - Nonnino	45°	32.00
Picolit - Nonnino	50°	32.00
Bocchino Gran Riserva	43°	32.00

## *Digestivi* – 4 cl

5j YfbU	29°	18.00
F Ua UncH]	30°	18.00
A cbhYbY[ fc	23°	18.00
7\ fØhYf' ? ]bXgV\]	41°	18.00
Jägermeister	35°	18.00
Fernet Branca	40°	18.00
Branca Menta	37°	18.00
Underberg (2cl)	44°	14.00
Chartreuse vert	55°	20.00
Braulio Reserva	24.7°	18.00



## *Rhum/Tequila/Mezcal* – 4 cl

Bacardi Silver, Pampero Aniversario, Havana Club 7 Y	40°	18.00
Appleton Extra, Tiki Lovers Dark Rum	43°/57°	22.00
Zacapa Centenario XO	40°	32.00
Trois Rivière Agricole 8 Y, Diplomatico	46.7°/40°	26.00
Tequila Patron Silver	40°	26.00
Tequila Patron Reposado	40°	28.00
Jose Cuervo Reserva de la familia Don Julio 1942	38°	35.00
Don Julio	40°	18.00
Don Julio Real	40°	72.00
Mezcal Amores Joven 100% Espadin	37°	18.00

## *Gin Vodka* – 4 cl

Beefeater, Bombay Sapphire, Hayman's	40°	18.00
Tanqueray <sup>43.1°</sup> , Gordon's <sup>37.5°</sup> , Hendrick's <sup>41.4°</sup> ,		18.00
Tanqueray TEN <sup>47.3°</sup> , Mare <sup>42.7°</sup> , Bathtub <sup>43.3°</sup> ,		20.00
Generous <sup>44°</sup> , Jinzu <sup>45°</sup> , Monkey 47 <sup>47°</sup> ,		20.00
Nordes <sup>40°</sup> , Bocker's <sup>47°</sup> , Sul <sup>43°</sup> , Tarquin's <sup>42°</sup>		20.00
Mombasa <sup>41.5°</sup> , Iron Balls <sup>40°</sup> , Koval <sup>47°</sup> , Engine <sup>42°</sup>		20.00
Absolut, Moskovskaya, Russky Stand.	40°	18.00
Stolichnaya Elit, Grey Goose, Belvedere, Crystal Head	40°	22.00
Kaufmann Hard Selected, Beluga Gold	40°	26.00
Zzof, Caviar Vodka	39°	120.00

## *Liqueurs* – 4 cl

Limoncello, Manzanita	28°-30°	14.00
Amaretto, Bailey's, Cointreau, Drambuie, Midori, Chambord, Grand Marnier, Kahlúa	17°-40°	18.00
Frangelico, Southern Comfort, Bénédictine, Sambuca, Marie Brizard, Get 27, Galliano, Malibù, Tia Maria	17°-40°	18.00

## *Malt Whiskies* – 4 cl

Cardhu, Glenfiddich 12 Y, Glenmorangie Swiss Highland, Highland Park 12 Y, Oban 14 Y Knockando 1993, Laphoraig 10 Y J.W. Green Label, Lagavulin, Talisker, Dalwhinnie 15 Y	40°-46°	22.00
Swiss Ice Label	58.8°	35.00
Macallan 12 Y	43°/40°	25.00
Glenfarclas 25 Y	43°	26.00
Suntory Yamazaki Single Malt 12 Y	43°	40.00
Bowmore 15 Y Sherry Cask	43°	29.00
Glenrothes 1998	43°	32.00
Macallan 18 Y Fine Oak	43°	48.00

## *Blended Scotch Whiskies* – 4 cl

J & B, Famosse Grouse, Ballantines J.W. Red Label	40°	18.00
J.W. Black, Dimple 15 Y, Chivas Regal	40°	20.00
J.W. Blue Label, Chivas Royal Salute	40°	41.00
Hibiki 17y	43°	130.00

## *Irish, American et*

### *Canadian Whiskies* – 4 cl

Jameson, Tullamore Dew, Old Bushmill's 10 Y, Bushmills Black Bush	40°	18.00
Canadian Club, Four Roses, Jim Beam, Jack Daniel's	40°	18.00

## *Cognae* – 4 cl

Remy Martin, Courvasier VSOP	40°	22.00
Hine	40°	30.00
Remy Martin XO, Hennessy XO	40°	42.00
Hennessy Paradis Extra	40°	120.00
Remy Martin 250 Edition	40°	120.00
Remy Martin Louis XIII	40°	245.00
Hennessy Richard	40°	265.00
Davidoff XO	40°	36.00
Davidoff Extra	40°	75.00

## *Armagnac et Brandy* – 4 cl

Vieil Armagnac Sempé VSOP	40°	25.00
Lepanto, Metaxa	36°-38°	22.00
Laressingle Hors d'Age	40°	38.00
Bas Armagnac Laberdolive 1942		210.00
Bas Armagnac Laberdolive 1992	44°	71.00
Carlos Primero Pedro Domecq	45°	18.00

## *Eau de Vie et Calvados* – 4 cl

Kirsch, Pflümli, Enzian, Himbeergeist,	40°-43°	18.00
Williamine, Abricotine, Mirabelle, Quitte, Prune de Damas, Damassine		
Vieille Prune Morin Père & Fils VSOP	41°	18.00
Vieille Prune Coeur du Breuil	41°	28.00
Calvados Morin Père & Fils VSOP	40°	18.00
Calvados Morin Réserve du Patron	42°	28.00
Calvados Boulard Hors d'Age	40°	32.00
Etter 2005 / Dettling Wildkirsch Etter	42°	30.00
Vieille Poire "Barrique"	40°	26.00
Etter Vieille Prune "Barrique"	41°	26.00
Etter Vieille Pommes Royal " Barrique"	40°	26.00

# *Champagne cocktail's*

## *Olden Special*

Vodka, Crème de Cassis, Jus d'Orange,  
Jus de Fraise, Champagne

## *Bellini*

Jus de Pêche, Champagne

## *Rossini*

Jus de Fraise, Champagne

## *Canaletto*

Jus de Framboise, Champagne

## *Mimosa*

Jus d'Orange, Champagne

## *Champagne Cocktail*

Sucre, Angostura bitter, Grand Marnier, Champagne

## *Kir Royal*

Crème de Cassis, Champagne

## *Ginger Champagne*

Vodka, Gingembre, Orange bitter, Champagne

## *Lavender Champagne*

Sirop de Lavande, Champagne

## *Puccini*

Jus de Mandarine, Champagne

**CHF 28.00**

# *Cocktail Martini spécial*

## *Dirty Martini*

Vermouth dry, Vodka, Essence d'Olive

## *Apple Martini*

Vermouth dry, Vodka, Manzanita,  
Purée de Pomme

## *Ginger Martini*

Vodka, Purée de Gingembre, Orange Bitter  
Sirop de sucre

## *Vesper Martini*

Vodka, Gin, Lillet blanc

## *Passion Fruits Martini*

Vermouth dry, Vodka, purée fruit de la Passion

## *Cucumber Martini*

Vodka, Vermouth dry, purée de Concombre

## *Espresso Martini*

Vodka, Kahlúa, Espresso

## *Saketini*

Gin, Sake, Vermouth dry

## *Chocolate Martini*

Vodka, Creme de Cacao, Grand Marnier

**CHF 28.00**

# *Cocktail Digestif*

## *Alexander*

Cognac, Crème de Cacao brun, Crème fraîche

## *Apotheke*

Cognac, Fernet Branca, Crème de Menthe vert

## *Gstaad After Dark*

Canadian Club, Crème de Cacao,  
Crème de Café, Sirop Menthe, Crème Fraîche

## *Grasshopper*

Crème de Cacao blanc, Crème de  
Menthe vert, Crème fraîche

## *God Father*

Whiskey, Amaretto

## *Rusty Nail*

Scotch Whisky, Drambuie

## *Irish Coffee*

Whiskey, Sucre, Café, Crème fraîche

## *Sazerac*

Cognac, Peychaud bitter, Absinthe, Sucre

## *Stinger*

Brandy, Crème de Menthe blanche

**CHF 28.00**

# *Long drink Spécial*

## *Mai Tai*

Rhum blanc, Rhum brun, Orange Curaçao,  
Jus de Citron vert, Sirop d'Amandes

## *Machu Picchu*

Pisco, St. Germain, Angostura bitter,  
Jus de Pamplemousse

## *Mint Julep*

Bourbon Whiskey, Sucre, Menthe fraîche

## *Piña Colada*

Rhum, Crème de Coco, Jus d'Ananas

## *Pinte*

Vodka, Liqueur de Lychee, Aperol, Orange  
Curaçao, Jus d'Orange

## *Pimms*

Pimm's, Ginger Ale

## *Singapore Sling (Raffles)*

Gin, Cherry Hering, Bénédictine, Jus de  
Citron vert, Sirop d'Amandes, Jus d'Ananas

## *Sex on the beach*

Vodka, Peach liqueur, Jus d'Orange,  
Jus de Cranberry

## *Tucano*

Cachaça, Liqueur de Lychee, Passoa, Jus d'Orange,  
Jus de Pamplemousse

**CHF 28.00**

# *Sélection café et thé*

## *Celebrity Coffee™*

*is not just for Celebrities, but for everyone. Selecting a coffee is like deciding which wine to pick; you have hundreds of choices and probably only one that suits you. To know who produces and prepares the coffee greatly determines its quality and taste and may influence your choice.*

*Celebrity Coffee™ is grown on a Farm in Amparo, a couple of hours drive from Sao Paulo in Brazil. The coffee plants are handled by experts to produce a very superior bean quality. It is picked by hand, washed to discard impurities, then the beans are sun dried before being selected for roasting. The entire process is carried out on our farm under the eyes of a fastidious controller to insure a first rate product chosen just for you.*

## *Newby Teas*

*is part-owned by the N. Sethia Foundation, a UK-registered charity founded in which is heavily involved in projects including the support of education, medical research, disaster relief and hunger prevention. At Newby, quality is our number one priority. Using just the leaves of a single estate means standards can vary from year to year. That's why we select only the finest leaves from a variety of tea gardens, picked at their most tender. Our expert tasters in India sample thousands of harvests, with their recommendations sent to our founder and tea specialist, Mr Sethia. Only after he has personally tasted and approved each tea will it be ready to bear the Newby name.*

