






# BAR MENU

enja

# SNACKS

<b>Sablé</b>		<b>8</b>
Home-made lemon and thyme sablés		
<b>Olives</b>	 	<b>9</b>
Grilled black and green olives		
<b>Soya bean tartare</b>	  *	<b>23</b>
Tartare made from soybean with radishes and caperberries		
<b>Beef tartare</b>	 *	<b>28</b>
Beef tartare with winter & spring radishes and caperberries		

All prices are in Swiss francs and include tax.



The recipe for this dish does not include any animal-derived ingredients (vegan). However, the possibility of accidental cross-contamination cannot be fully excluded.



The recipe for this dish does not include any gluten-containing ingredients. However, the possibility of accidental cross-contamination cannot be fully excluded.

Gluten-free bread available on request.

Our team will be happy to advise you on allergens and intolerances, or you can scan this QR code for a list of allergens.



# ALCOHOL-FREE

<b>GERMANY</b>	<b>10 cl</b>	<b>75 cl</b>
<b>Sparkling rosé, Edition Wasem 2020</b>	<b>7</b>	<b>49</b>
<i>Kolonne Null, Berlin</i>		
Portugieser, Silvaner		
<b>Riesling, white wine</b>	<b>6</b>	<b>43</b>
<i>Kolonne Null, Berlin</i>		
Riesling		

# CHAMPAGNE / SPARKLING WINE

<b>FRANCE</b>		
<b>Champagne Perrier et Jouët Grand brut AOC</b>	<b>17</b>	<b>96</b>
<i>Maison Perrier et Jouët, Epernay</i>		
Pinot Noir, Pinot Meunier, Chardonnay		
<b>ITALY</b>		
<b>SO Sparkling Prosecco Il Colle brut DOC</b>	<b>9.5</b>	<b>66</b>
<i>Sara Ceschin, Azienda Il Colle, Valdobbiadene</i>		
Glera		
<b>Prosecco Il Colle Rosé Extra Dry DOC</b>	<b>10.5</b>	<b>75</b>
<i>Sara Ceschin, Azienda Il Colle, Valdobbiadene</i>		
Glera, Pinot Noir		

# WHITE WINE

<b>SWITZERLAND</b>	<b>10 cl</b>	<b>75 cl</b>
<b>Räuschling Stadt Zürich AOC Zürichsee</b>	<b>7</b>	<b>48</b>
<i>Karin Schär, Rebberg Chillesteig</i>		
Räuschling		
<b>Müller-Thurgau AOC Zürich</b>	<b>7</b>	<b>48</b>
<i>Weingut Besson-Strasser, Uhwiesen</i>		
Riesling-Silvaner (Müller-Thurgau)		
<b>SO White Cuvée AOC</b>	<b>6.5</b>	<b>45</b>
<i>Schloss Salenegg, Maienfeld</i>		
Chardonnay, Riesling-Silvaner, Blanc de Noir		
<b>Coò DOC</b>	<b>10</b>	<b>69</b>
<i>Myra &amp; Christian Zündel, Beride</i>		
Chardonnay		
<b>ITALY</b>		
<b>Il Bianco IGT</b>	<b>8</b>	<b>52</b>
<i>Barbara Widmer, Radda in Chianti</i>		
Sauvignon Blanc, Viognier		
<b>SPAIN</b>		
<b>Menade VdT</b>	<b>8</b>	<b>52</b>
<i>Bodegas Menade, Rueda</i>		
Sauvignon Blanc		

# ROSÉ WINE

## GERMANY

### **Rosamunde dry VDP, estate wine**

*Weingut am Stein, Würzburg*

Pinot Noir, Pinotin, Merlot

10 cl 75 cl

7.5 51

## ITALY

### **Brancaia ROSE IGT**

*Barbara Widmer, Brancaia winery,*

*Radda in Chianti*

Merlot

8 56

# RED WINE

## SWITZERLAND

### **Blauer Zweigelt AOC**

*Weingut Besson-Strasser*

Zweigelt

68

### **SO Red Cuvée Rouge AOC**

*Les Frères Dutruy, Founex*

Gamay, Galotta

7.5 52

## ITALY

### **Brancaia Riserva, Chianti Classico DOCG**

*Barbara Widmer, Tenuta Brancaia,*

*Radda in Chianti*

Merlot

12 85

<b>ITALY</b>	<b>10 cl</b>	<b>75 cl</b>
<b>Rosso di Montalcino DOC</b>	<b>10.5</b>	<b>73</b>
<i>Natalie Oliveros, La Fiorita, Montalcino</i>		
Sangiovese		
<b>No 2 Brancaia IGT</b>	<b>11</b>	<b>72</b>
<i>Barbara Widmer, Brancaia in Maremma</i>		
Cabernet Sauvignon		
<b>Simposio Riserva Brindisi Rosso DOC</b>	<b>8</b>	<b>56</b>
<i>Cantine Risveglio, Brindisi</i>		
Malvasia Nera, Negroamaro		
<b>SPAIN</b>		
<b>Finca Azaya Premium DO</b>	<b>11</b>	<b>75</b>
<i>Yolanda &amp; Carolina García Viadero,</i>		
<i>Finca Valduero</i>		
Tinta de Toro (Tempranillo)		
<b>Valduero Cosecha 2 Maderas D.O.</b>	<b>8.5</b>	<b>69</b>
<i>Yolanda &amp; Carolina García Viadero,</i>		
<i>Finca Valduero</i>		
Tinto Fino (Tempranillo)		

# COFFEE

## STOLL KAFFEE, ZÜRICH

Coffee	5
Espresso	5
Doppio	7
Cappuccino	6
Café au lait	6
Latte macchiato	6
Hot/cold chocolate	6
Hot/cold Ovomaltine	6
Hot/cold milk	5

# TEA

## ORGANIC PURE TEA

Aman Darjeeling	Per	7.5
James Earl Grey	serving	
Hayato Sencha (green tea)		
Yanzhou Pi Lo Chun (fruity green tea)		
Jinjin Mango Lu Dao (mango green tea)		
Mareile lime blossom		
Namira peppermint		
Claire verbena		
Bongani rooibos vanilla		
Annemarie red berries (fruit tea)		
Sarala Chai (black tea with spices)		
Fresh ginger tea		

# BEVERAGES

## WATER ON TAP

Zurich water, carbonated or still 50 cl **4.5**

## MINERAL WATER

St. Pellegrino, Evian 30 cl **6**

St. Pellegrino, Evian 50 cl **8**

## HOME-MADE ICED TEA

Seasonal Ice tea 30 cl **5**

## SOFT DRINKS ON TAP

30 cl **5**

50 cl **7**

Coca Cola, Coca Cola Zero, Sprite,  
Fusetea Lemon, Ramseier apple juice

## BOTTLED SOFT DRINKS

Esme pear, elderflower and ginger 27.5 cl **7**

Esme apple, raspberry and chilli 27.5 cl **7**

Esme blood orange, ehubarb 27.5 cl **7**

and gentian

Fanta, Rivella Red, Rivella Blue 33 cl **6**

Fever tonic, Fever ginger ale, 20 cl **6**

Fever ginger beer

Red Bull 25 cl **7**

## JUICES

Freshly squeezed orange juice 20 cl **7**

Michel orange juice, tomato juice, pink 20 cl **6**

grapefruit, Body Guard fruit juice,

pineapple juice



# BEER

## BOTTLED BEERS

Leermond	0.0 % vol.	33 cl	<b>6</b>
TurbinenBräu Start (wheat beer)	5.0 % vol.	33 cl	<b>7</b>

## BEER ON TAP

TurbinenBräu Goldsprint	5.2 % vol.	30 cl	<b>5.5</b>
TurbinenBräu Rekord	5.2 % vol.	30 cl	<b>6</b>

# ALCOHOL-FREE COCKTAILS

## **Passion 4 Ale** **8**

Mikks passion & lemon, mint,  
ginger ale

## **Drivers' Mule** **8**

Fluère, lime, cucumber, ginger beer

## **Yuzu Mix** **8**

Mikks yuzu & elderflower,  
tonic water

# SPRITZES

## **Limoncello Spritz** **12**

4 cl limoncello, soda, prosecco

## **Passion Spritz** **12**

4 cl passionfruit gin, soda, prosecco

## **Aperol Spritz** **12**

4 cl Aperol, soda, prosecco

# MIKKS

<b>Basil Smash</b>	<b>14</b>
4 cl gin, Mikks basil & lime	
<b>Asian Punch</b>	<b>14</b>
4 cl vodka, Mikks yuzu & elderflower	
<b>Do it with Passion</b>	<b>14</b>
4 cl rum, Mikks passion & lemon	
<b>Gin Gin Mule</b>	<b>14</b>
4 cl gin, Mikks ginger & mint, ginger beer	
<b>Rosemary Margarita</b>	<b>14</b>
4 cl tequila, Mikks lemon sour, rosemary	

# HIGHBALLS

## **Southside Ricky**

**15**

4 cl gin, lime juice, sugar syrup, mint,  
soda

## **Astral Plane**

**15**

4 cl white port, Suze, lemon juice,  
sugar syrup, soda

## **Winter Americano**

**15**

4 cl red vermouth, 3 cl Campari, 1 cl  
Suze, ginger liqueur, tonic water

## **Dark'n'Stormy**

**15**

4 cl rum, lime juice, Angostura bitters,  
ginger beer

## **Spider Highball**

**15**

4 cl whiskey, Angostura bitters,  
ginger ale

# CLASSICS

## **Old Fashioned**

16

6 cl bourbon, sugar cube,  
Angostura bitters

## **Gimlet**

16

5 cl gin, lime cordial

## **Negroni**

16

3 cl gin, 2 cl red vermouth,  
2 cl Campari

## **Mamie Taylor**

16

4 cl whiskey, lime juice, Angostura  
bitters, ginger beer

# SPIRITS

## GIN

Hendrick's	41.4 % vol.	4 cl	<b>10</b>
Cloudy Passion	40.0 % vol.	4 cl	<b>12</b>
Turicum	41.5 % vol.	4 cl	<b>12</b>
Deux Frères	43.0 % vol.	4 cl	<b>14</b>
Fibonacci n-1	42.0 % vol.	4 cl	<b>14</b>

## VODKA

Absolut	40.0 % vol.	4 cl	<b>9</b>
Wild Alps	40.0 % vol.	4 cl	<b>12</b>
Beluga Noble	40.0 % vol.	4 cl	<b>13</b>

## RUM

Havana Club 3 Years	40.0 % vol.	4 cl	<b>10</b>
Havana Club 7 Years	40.0 % vol.	4 cl	<b>12</b>
Zacapa 23	40.0 % vol.	4 cl	<b>14</b>

## TEQUILA

José Cuervo Reposado			
Especial Tequila	38.0 % vol.	4 cl	<b>10</b>
Herradura Blanco	40.0 % vol.	4 cl	<b>12</b>

# SCOTCH & WHISKEY

## SINGLE MALTS

Talisker Storm	45.8 % vol.	4 cl	<b>14</b>
Lagavulin 8 Years			
Single Malt	48.0 % vol.	4 cl	<b>16</b>
Bowmore 15 Years	43.0 % vol.	4 cl	<b>18</b>

## AMERICAN WHISKEYS

Jim Beam	40.0 % vol.	4 cl	<b>10</b>
Makers Mark	45.0 % vol.	4 cl	<b>12</b>
Jack Daniels	40.0 % vol.	4 cl	<b>14</b>

## BLENDED SCOTCHES

Ballantine's Finest	40.0 % vol.	4 cl	<b>9</b>
Johnnie Walker Black 12 Years Label	40.0 % vol.	4 cl	<b>12</b>
Chivas Regal 12 Years	40.0 % vol.	4 cl	<b>14</b>

## IRISH WHISKEY

Redbreast 12 Years	40.0 % vol.	4 cl	<b>14</b>
--------------------	-------------	------	-----------

# SHERRY & PORT

Domecq dry fino	15.0 % vol.	5 cl	<b>9</b>
Graham's white port	19.0 % vol.	5 cl	<b>9</b>
Graham's Tawny 20 Years	20.0 % vol.	5 cl	<b>14</b>

# COGNAC & BRANDY

Lepanto P.X.	36.0 % vol.	2 cl	<b>10</b>
Rémy Martin VSOP	40.0 % vol.	2 cl	<b>12</b>
Courvoisier XO	40.0 % vol.	2 cl	<b>19</b>

## GRAPPA

Antinori Grappa Tignanello	42.0 % vol.	2 cl	<b>12</b>
Berta Tra Noi Amarone	42.0 % vol.	2 cl	<b>14</b>
Berta Tre Soli Tre	43.0 % vol.	2 cl	<b>16</b>

## FRUIT BRANDY

### HUMBEL, AARGAU REGION

Humbel Gravensteiner (red apple)	43.0 % vol.	2 cl	<b>10</b>
Humbel Schattenmorelle (sour cherry)	43.0 % vol.	2 cl	<b>10</b>
Humbel Kirsch	43.0 % vol.	3 cl	<b>11</b>

## VERMOUTH

Jsotta Bianco	17.0 % vol.	5 cl	<b>9</b>
Jsotta Rosso	17.0 % vol.	5 cl	<b>9</b>
Antica Formula	16.5 % vol.	5 cl	<b>9</b>

## LIQUEURS

Amaretto Isola Verde	28.0 % vol.	4 cl	<b>9</b>
Bailey's Irish Cream	17.0 % vol.	4 cl	<b>9</b>
Drambuie	40.0 % vol.	4 cl	<b>9</b>
Limoncello	30.0 % vol.	4 cl	<b>9</b>
Cointreau	40.0 % vol.	4 cl	<b>9</b>
Grand Marnier, Cordon Rouge	40.0 % vol.	4 cl	<b>9</b>
Sambuca Molinari Extra	40.0 % vol.	4 cl	<b>9</b>
St. Germain elderflower liqueur	20.0 % vol.	4 cl	<b>9</b>

## BITTERS & ANISEED

Aperol Bitter	11.0 % vol.	4 cl	<b>9</b>
Averna Amara	29.0 % vol.	4 cl	<b>9</b>
Campari Bitter	23.0 % vol.	4 cl	<b>9</b>
Fernet Branca	39.0 % vol.	4 cl	<b>9</b>

## SHOTS

Jägermeister	35.0 % vol.	4 cl	<b>5</b>
Berliner Luft	18.0 % vol.	4 cl	<b>5</b>
Berentzen Apple	18.0 % vol.	4 cl	<b>5</b>