



MENU COCKTAILS

Our selection of cocktail creations will surprise you. We mix ingredients and spirits from all over the world and seek after the perfect harmony between flavor and taste. We will be pleased to guide you by choosing your drink which best suits your taste.

PRE DINNER

BARBARITO

Bitter Campari infused with passionsfruit, raspberry and red pepper, Partisan vodka
CHF 19.00

SAKURA ZEN

Spirulina alga Cordial, basil ginger syrup, pineapple extract, Farigoule liqueur with thyme, Partisan vodka, sake with Rosolio di Bergamotto aroma
CHF 19.00

GARDEN SMASH

Laurel tincture, seasoned orange Cordial, pink grapefruit juice, The King ginger liqueur, Cointreau, Tanqueray de Sevilla Gin
CHF 19.00

SUNSHINE

Sour solution, mango syrup, lemongrass syrup, Gold Milk and Maker's Mark Bourbon whiskey, grated dry egg yolk preserved in salt
CHF 19.00

SHUROO

Gin Citadelle, Falernum Cajun, lime juice
Falernum Cajun: lime, zest, ginger, star anise, green cardamom, Cajun mix, essential oil, almond extract, agave syrup
CHF 19.00

VANILLE ISLAND

Lime juice, passion fruit juice, spicy syrup, Chartreuse yellow, Rum Plantation 3 years with vanilla flavor
CHF 19.00

HOME NEGRONI

NEGRONI TONKA

Orange tincture, fava tonka tincture, Tempus Fugit bitter Gran Classico, Cocchi storico red vermouth original recipe, Mozart chocolate liquor, champagne
CHF 19.00

NEGRONI RADICALE

Lime tincture, Tempus Fugit Bitter Gran Classico, Carpano red Vermouth, Beefeater gin, Indonesian bacon pepper infusion
CHF 19.00

NEGRONI SPICY

Orange tincture, Martinazzi bitter, Carpano red vermouth infused with Sichuan pepper, Cynar, Ocho tequila infused with grilled yellow pepper
CHF 19.00

SPARKLING

MON AMOUR

Lime, raspberry shrub, Partisan vodka infused
with wild fennel and basil, champagne
CHF 19.00

FIZZI GIPSY

Sake, Tabel and Harissa syrup, fresh lime juice, Buid-up sparkling wine
CHF 19.00

BOUBLEWINE

Natural Ticino Merlot wine with fermented fruits
Fruit varies by season
CHF 19.00

MARTINI STATION

TEA MARTINI

Del Professore gin, white vermouth, Beefeater gin infused with green Fujiyama tea
CHF 18.00

DIRTY MARTINI

Noilly Prat dry vermouth, Partisan vodka infused with olive brine
CHF 18.00

BARRY MARTINI

Vermouth rosé Belsazar, Beefeater gin infused with red myrtle
CHF 18.00

MOCKTAIL

Free alcool

SUSPANCE

Lemon, yuzu juice, Yuzu-Top syrup, pink grapefruit soda
CHF 15.00

GREEN BASIL

Bergamot juice, ginger basil syrup and aromatic green Infusion
CHF 15.00

SANDOKAN

Lime, passion fruit juice, mango syrup, cumin, spicy black tea infusion
CHF 15.00

OUR INFUSED SPIRITS REDISTILLED WITH ROTARY EVAPORATOR

Beefeater Gin infused with verbena

Ocho Tequila Silver infused with grilled yellow pepper

Partisan vodka infused with basil and fennel.

Partisan vodka infused with red Tropea onions and Pimento Giamaica

Partisan vodka infused with horseradish and Habanero

Partisan Vodka infused with liquorice

THE USE OF THE ROTATING EVAPORATOR FOR COCKTAILS

The Rotavapor is a rotary evaporator that works under vacuum which allows to obtain the same result as a distillation done in an alembic, but works at lower evaporation temperatures. thanks to the use of the vacuum pump. Due to the pressure variation inside the machine, the boiling points of the solvents are significantly lowered, favoring the preservation of the most delicate flavors and essences, which would disappear using a more traditional evaporation process.

WHAT ARE THE ADVANTAGES OF THIS DEVICE?

Preserves all the aromas of the distilled raw material,
since the low temperature is maintaining the aroma. Low oxygen content inside the rotavapor leads to a lower oxidation of the distilled products.