



DRINK LIST WINTER 2023



For an aperitif or after dinner, we offer an excellent cocktail menu, including innovative proposals and great classics with a twist.

Make yourself comfortable in our cosy bar area with a vintage atmosphere, long backlit counter and richly-stocked bottle rack with many niche labels of vodka, rum, whiskey and spiced gin.

The list is constantly evolving, cocktails not mentioned will be prepared on request.

We prepare most of our spirits using a rotavapor.

GABBANI
ZÜRICH





PRE-DINNER

JAPANESE SPRING

CHF 19.-

Lime juice, tonka bean tincture, spicy syrup, tempus fugit violet liqueur,
Ki No Bai plum liqueur, Satoko Dayame Lychee Shochu

Limettensaft, Tonkabohnentinktur, würziger Sirup, Tempus Fugit Veilchenlikör,
Ki No Bai Pflaumenlikör, Satoko Dayame Lychee Shochu

Succo di lime, tintura di fava tonka, sciroppo spicy, tempus fugit liquore alla violetta ,
Ki No Bai liquore alla prugna, Satoko Shochu Dayame al Litchi

MALANDRINO

CHF 17.-

Lime juice, Pilla Aperitivo Select, tangerine soda

Limettensaft, Pilla Aperitivo Select, Mandarin Soda

Succo di lime, Pilla Aperitivo Select, Soda al mandarino

CRAZY

CHF 17.-

Fake lime, Del Professore Bitter, Belsazar vermouth rosé, red beet flavored tonic

Fake lime, Del Professors Bitter, Belsazar Rosé-Wermut, Tonic aromatisiert mit roter Bete

Fake lime, Bitter del Professore, Belsazar vermouth rosé, tonica aromatizzata alla rapa rossa

ORIENTAL RED MARY

CHF 18.-

Umeboshi tincture, lime juice, grape tomato juice, Worcestershire sauce,
Partisan vodkas selection infused and redistilled with the Rotavapor

Umeboshi Tinktur, Limettensaft, Datteltomaten Saft, Worcestershire-Sauce,
Partisan Wodkas Selektion im Rotavapor infundiert und destilliert

Tintura di umeboshi, succo di lime, succo di datterino rosso, Worcestershire sauce,
selezione delle Partisan vodke infuse e ridistillate con l'evaporatore rotante

BARBARITO

CHF 17.-

Campari bitter infused with maracuja, raspberry, red pepper, sugar, Partisan vodka

Campari Bitter infundiert mit Maracuja , Himbeere, roter Paprika, Zucker, Partisan Wodka

Campari bitter infuso con maracuja, lampone, peperone rosso, zucchero, vodka Partisan





THE BEST CUP

MR. GIBSON

CHF 17.-

Belsazar dry vermouth, Partisan vodka infused
with red Tropea onion and Jamaica pimento

Trockener Belsazar Wermut, mit Partisan Wodka infundiert
mit roten Tropea Zwiebeln und Jamaika Piment

Belsazar vermouth dry, Partisan vodka infusa
alla cipolla rossa di Tropea e pimento giamaicano

OLIVASTRO

CHF 17.-

Fake lime, wasabi syrup,
Partisan vodka infused with olive brine

Fake Lime, Wasabi Sirup,
Partisan Wodka infundiert mit Olivenlake

Fake lime, sciroppo di wasabi,
Partisan vodka infusa alla salamoia di olive

RASPBERRY MARTINI

CHF 17.-

Belsazar Rosé Vermouth,
Beefeater gin infused with raspberries

Belsazar Rosé Wermut,
Beefeater Gin infundiert mit Himbeeren

Belsazar Vermouth rosé,
Beefeater gin infuso con i lamponi





SPARKLING

LAMPONCINO

CHF 17.-

Ticino merlot wine fermented with raspberries and basil

Merlot Tessiner Wein fermentiert mit Himbeeren und Basilikum

Vino merlot del Ticino fermentato con lamponi e basilico

FRENCH VIOLET

CHF 17.-

Fake lime, agave cardamom syrup, Bitter Truth violet liqueur,
Beefeater gin infused with verbena, champagne top, elderflower fragrance

Fake lime, Kardamom-Agavensirup, Bitter Truth Veilchenlikör,
Beefeater Gin mit Verbena Infusion, Champagner-Top, Holunderblütenlduft

Fake lime, sciroppo di agave al cardamomo, Bitter Truth liquore alla violetta,
Beefeater gin infuso alla verbena, top di champagne, aria al profumo di sambuco,

IKOBANI

CHF 18.-

Bergamot juice, matcha green tea syrup,
Italicus Rosolio di Bergamotto liqueur, Kubota sake, Champagne

Bergamottensaft, Matcha Grüntee Sirup,
Italicus Rosolio di Bergamotto Likör, Kubota Sake, Champagner

Succo di bergamotto, sciroppo di té verde matcha,
rosolio di bergamotto Italicus, sake Kubota, Champagne





H O M E N E G R O N I

NEGRONI SPICY

CHF 18.-

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

Orangentinktur, Martinazzi Bitter, Carpano roter Wermut infundiert mit Sichuan Pfeffer, Cynar, Tequila Ocho infundiert mit gegrillter gelber Paprika

Tintura di arancia, Martinazzi Bitter, Carpano vermouth rosso infuso al pepe di Sichuan, Cynar, tequila Ocho infusa con peperone giallo grigliato

NEGRONI ESPRESSO

CHF 18.-

Orange tincture, coffee tincture, Bitter Campari, Carpano red vermouth Antica Formula, Malfy gin

Orangen Tinktur, Kaffee Tinktur, Campari Bitter, Carpano roter Wermut Antica Formula, Malfy Gin

Tintura di arancia, tintura al caffè, Campari bitter, Carpano vermouth rosso Antica Formula, Malfy gin

NEGRONI TONKA

CHF 18.-

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

Orangen Tinktur, Fava Tonka Tinktur, Tempus Fugit Bitter Gran Classico, Cocchi Rosso Wermut Originalrezept, Mozart Schokoladenlikör, Champagner

Tintura d'arancia, tintura di fava tonka, Tempus Fugit bitter Gran Classico, Cocchi storico vermouth rosso ricetta originale, Mozart liquore cioccolato fondente, champagne

NEGRONI RADICALE

CHF 18.-

Lime tincture, Tempus Fugit Bitter Gran Classico, Carpano red Vermouth, Beefeater gin infused with bacon and Indonesian pepper

Limettentinktur, Tempus Fugit Bitter Gran Classico, Carpano roter Wermut, Beefaeter Gin infundiert with Bacon und Indonesischem Pfeffer

Tintura di lime, Tempus Fugit bitter Gran Classico, Carpano vermouth rosso, Beefeater gin infuso al bacon, pepe indonesiano





NEGRONI SMOKED

CHF 18.-

Artichoke tincture, Bitter Campari, Noilly Prat dry vermouth,
Tequila Ocho Reposado with grilled yellow pepper flavour

Artischocken Tinktur, Bitter Campari, Noilly Prat trockener Wermut,
Tequila Ocho Reposado aromatisiert mit gegrillter gelber Paprika

Tintura al carciofo, bitter Campari, vermouth dry Noilly Prat,
tequila Ocho Reposado aromatizzata al peperone giallo grigliato

NEGRONI CHEESE

CHF 18.-

Bay leaf tincture, Del Professore Bitter, Cocchi vermouth amaro di Torino,
Beefeater gin infused with spicy gorgonzola

Lorbeer-Tinktur, Del Professore Bitter, Cocchi amaro di Torino Wermut,
Beefeater-Gin mit würzigem Gorgonzola infundiert

Tintura di alloro, Bitter del Professore, Cocchi vermouth amaro di Torino,
gin Beefeater infuso con gorgonzola piccante

NEGRONI WHITE

CHF 18.-

Infused with pineapple and clarified with soy milk washing- technique,
umeboshi tincture, Martinazzi Bitter Classic, Belsazar White Vermouth, Tanqueray Rangpur Gin

Mit Ananas infundiert und geklärt with Sojamilch Washing-Technique,
Umeboshi Tinktur, Martinazzi Bitter Classic, Belsazar weisser Wermut, Tanqueray Rangpur Gin

Infuso con ananas e chiarificato con la tecnica del milk-washing con latte di soia,
Tintura di umeboshi, Martinazzi Bitter Classic, Belsazar Vermouth bianco, Tanqueray Rangpur Gin

NEGRONI TRUFFLE

CHF 18.-

Bay leaf tincture, Del Professore bitter, Cocchi vermouth
amaro di Torino, Cambridge truffle gin, Beefeater gin

Lorbeer Tinktur, Del Professore Bitter, Cocchi Wermut Bitter di Torino,
Cambridge Trüffel Gin, Beefeater Gin

Tintura di alloro, bitter del Professore, Cocchi vermouth
amaro di Torino, Cambridge gin al tartufo, Beefeater gin





SPECIAL SUGGESTIONS

ZEN MULE

CHF 18.-

Lime juice, basil and ginger syrup, pink grapefruit juice,
The King ginger liqueur, Partisan vodka, elderberry flavored sake velvet

Limettensaft, Basilikum und Ingwersirup, Rosa Grapefruitsaft,
The King Ingwerlikör, Partisan Vodka, Sake Velvet mit Holunderaroma

Succo di lime, sciroppo di basilico e zenzero, succo di pompelmo rosa,
The King liquore al ginger, Partisan vodka, velluto di sake aromatizzato al sambuco

LET'S GO

CHF 17.-

Lime juice, matcha tea syrup, Berentzen sour apple, King's ginger liqueur,
Beefeater verbena infused gin

Limettensaft, Matcha Tee Sirup, Berentzen saurer Apfel, King's Ingwerlikör,
Beefeater Verbena infundierter Gin

Succo di lime, sciroppo di tè matcha, Berentzen mela acida, King's liquore allo zenzero,
Beefeater gin infuso alla verbena

YELLOW SUBMARINE

CHF 18.-

Fake lime, green curry agave syrup, pineapple extract, yellow Chartreuse,
Plantation rum 3 years with vanilla flavour, albumen

Fake Lime, grüner Curry-Agavensirup, Ananasextrakt,
gelbe Chartreuse, Plantation Rum 3 Jahre Vanillearoma, Albumin

Fake lime, sciroppo di agave al curry verde, estratto di ananas, Chartreuse gialla,
Plantation rum 3 anni aromatizzato alla vaniglia, albumina

BAMBOLEIRA

CHF 19.-

Yuzu juice, passion fruit juice, mango cumin and passion fruit syrup,
De Kuyper Dry Orange, Bitter Truth Pimento liqueur, Cachaça Iguaçú

Yuzusaft, Passionsfruchtsaft, Mango-Kreuzkümmel-Passionsfruchtsirup,
De Kuyper Dry Orange, Bitter Truth Piment Likör, Cachaça Iguaçú

Succo di yuzu, succo di passion fruit, sciroppo di mango cumino
e passion fruit, De Kuyper Dry Orange, Bitter Truth al pimento, Cachaça Iguaçú





SPEEDY GONZALES

CHF 17.-

Lime juice, green curry agave syrup, Ancho Reyes chilly liqueur,
Ocho grilled yellow pepper infused tequila

Limettensaft, grüner Curry-Agavensirup, Ancho Reyes Chili Likör,
Ocho Tequila mit gegrillter gelber Paprika infundiert

Succo di lime, sciroppo di agave al curry verde, Ancho Reyes liquore al peperoncino,
tequila Ocho infusa al peperone giallo grigliato

BUNGEE JUMPING

CHF 18.-

Lime juice, wasabi syrup, yuzu juice, Cointreau, Mezcal Vida Del Maguey.

Limettensaft, Wasabi Sirup, Yuzu Saft, Cointreau, Mezcal Vida Del Maguey

Succo di lime, sciroppo di wasabi, succo di yuzu, Cointreau, Mezcal Vida Del Maguey

AFTER DINNER

TROPICAL FASHIONED

CHF 18.-

Soda, mango, cumin and passion fruit syrup, Bulleit 95 Rye Frontier Whiskey, black tea

Soda, Mango, Kreuzkümmel und Passionsfrucht Sirup, Bulleit 95 Rye Frontier Whiskey, Schwarzer Tee

Soda, sciroppo di mango, cumino e passion fruit, Bulleit 95 Rye Frontier Whiskey, tè nero

BARRY WHITE

CHF 18.-

Brandy Reduction, Tempus Fugit Creme de Menthe Glaciale,
Partisan Vodka infused with basil and wild fennel

Brandy Reduktion, Tempus Fugit Creme de Menthe Glaciale,
Partisan Wodka mit Basilikum und wildem Fenchel infundiert

Riduzione di Brandy, Tempus Fugit Creme de Menthe Glaciale,
Partisan vodka infusa al basilico e finocchietto selvatico

LAMU

CHF 18.-

Yuzu juice, passion fruit juice, passion fruit syrup, Bénédictine, Calvados Drouin

Yuzu Saft, Passionsfrucht Saft, Passionsfrucht Sirup, Bénédictine, Calvados Drouin

Succo di yuzu, succo di passion fruit, sciroppo di passion fruit, Bénédictine, Calvados Drouin





NO ALCOOL

MAKEBA

CHF 14.-

Passion fruit juice, pineapple juice,
mango-cumin-passion fruit syrup, tangerine soda

Passionsfruchtsaft, Ananassaft,
Mango-Kreuzkümmel-und Passionsfruchtsirup, Mandarin Soda

Succo passion, succo di ananas,
sciropo di mango cumino e passion fruit, soda al mandarino

DARK NIGHT

CHF 14.-

Lime juice, yuzu juice, spicy syrup,
flavored red beet tonic

Limettensaft, Yuzusaft, würziger Sirup,
Tonic Water aromatisiert mit roter Bete

Succo di lime, succo di yuzu, sciropo spicy,
tonica aromatizzata alla rapa rossa

NO-GRONI

CHF 15.-

Jsotta bitter no alcool, Jsotta red vermouth no alcool,
Seedlip Grove 42 non-alcoholic gin

Jsotta bitter no alcool, Jsotta roten Wermut no alcool ,
Seedlip Grove 42 Gin alkoholfreier Gin

Jsotta bitter no alcool, Jsotta vermouth rosso no alcol,
Seedlip Grove 42 Gin no alcool





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

This preparation preserves all the aromas of distilled raw materials, as they are maintained through the low temperature. The low oxygen content inside the rotavapor results in a lower oxidation of the distilled products.

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