



Boutique Hotel
HotellerieSuisse

Welcome

In 2019 we discovered the beautiful Eggberge and fell in love with this characterful old building. We decided to breathe some love into the berggasthaus which first opened in 1953. Step by step, over the last 7 years (during the off-seasons), we have enthusiastically rejuvenated it into what you experience today.

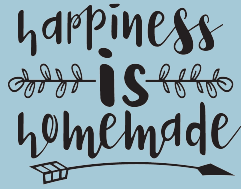
Inspired by English gastro pubs, we want to create a refuge for our guests and bring the aroma of homemade fusion cuisine to the Uri mountains. Our menu combines our roots with our feelings, experiences and our home on the Eggbergen.

We hope you enjoy your stay with us and our team

Gaby (the Swiss one) & Andy (the English one)

Have you seen our cosy hotel rooms?
(...if you're already staying with us, we wish you a lovely relaxing time!)



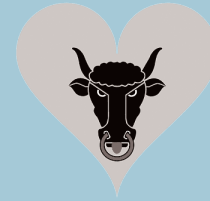


What we've created by ourselves in the kitchen, we produce ourselves

The burgers, sausages, soups, salad dressings, dips, salads, ravioli, vegetables, sauces, pies, marinades, nuggets, pesto, brownies, crème brûlée, cakes...

With us you can enjoy homemade and delicious food...

...be it with meat, vegetarian, vegan, or without allergens.



Products, if possible, from local suppliers

That's why we source high-quality products from the area around our mountain, and if we need something that isn't available here, we first source it from central Switzerland.

Old house, renovated with new technology:

Energy efficiency for comfort and coziness. Minergi standards, triple glazing, hot water & heating by solar and heat pumps, a modern kitchen that saves water and electricity and we prepare delicious food directly with solar energy!

We serve pure Eggberge spring water, straight from the mountain!



We plan well and actively work to reduce food waste and rubbish.



CLASSICS

PROSSECCO 1dl	8.-
MARTINI BIANCO	8.5
CYNAR	8.5
CAMPARI ORANGE/SODA	8.5
APEROL SPRITZ or HUGO	11.-
HUGO ALKOHOLFREI	8.-
SANBITTER	6.-

GIN & TONIC

GIN THE MOOD...

BROCKMANS Premium Gin London	14.-
WARNERS Rhubarb oder Honeybee Harrington	16.-
GIN 27 Appenzell CH	15.-
BOMBAY SAPHIRE London	12.-
GUNPOWDER Irish Drumshanbo	15.-
GUNPODWER Sardinien Citrus Irish	15.-
MONKEY 47 Schwarzwald	14.-
MALFY Grapefruit oder Con Limone Italien	14.-
WILDHORN Alpine Gin Alpine Kräuter Wallis CH	16.-
LUMBERJACK'S Fichtennadel Ahornsirup Basel CH	16.-
MARE I Spanien	14.-
ILLUSIONIST München	14.-
TANQUERRY Orange London	12.-

ALCOHOL FREE

G'NUINE ZERO Cucumber Lemongrass	10.5
LYRE'S Pink London Spirit, Zero	10.5

A

PÉRO & COCKTAILS

LUMUMBA

Hot chocolate with rum and whipped cream 9.-

HOMEMADE MULLEDWINE 8.-

RASPBERRY RICKEY

A recipe from the late 19th century -

The predecessor of the Gin & Tonic

Fresh raspberries and lime | Gin

Chambord (Raspberry Liquor) | Soda 16.-

GINGER SPICE HIGHBALL (Alcohol-free)

Seedlip Spice 94 | Ginger Ale | Lime & Mint | 12.-

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APÉRO SNACKS 2, 5, 6, 10, 11

Caramelised nuts | Marinated olives | Breadsticks
Olive bread | Sea salt flakes & olive oil 12.-

BREAKFAST 08:00-11:00

BUTTER CROISSANT 🌱 1, 2, 3, 11 1.9

NUT CROISSANT 🌱 2, 3, 5 4.-

SANDWICHES 1, 2 6.-

Freshly prepared, Salami | or cheese | or ham

SMALL MOUNTAIN-BREAKFAST for 1 person 18.-

House-bread | Croissant | Local Jams | Butter | 1 piece of Urner alpc cheese | Local farmers ham

1 Tea or Coffee | 2dl Orange juice

SOMETHING SWEET WITH YOUR COFFEE?

FRUIT PIE (*please ask for today's fruit type*) 🌱 1, 2, 3, 5 without whipped cream 6.-

with whipped cream 7.5

BANANA-REDCURRANT CAKE 🌱 2, 4, 5, 6 6.-

CHOCOLATE-BROWNIE with raspberry and walnut 🌱 1, 3, 6 8.-

Fresh baked goods are available until they sell out, as we bake them fresh daily. If you know you're coming, please call us in advance—we'll be happy to reserve something delicious for you.

Share your experience



BRUNCH

ONLY WITH PRE-ORDER | EVERY DAY POSSIBLE | 09:00-12:00

Energy for the whole day, a small buffet served on your table | minimum 2 people

ANDY'S BRUNCH

Rösti (like a hash brown) with poached egg, bacon and homemade sausage
Cured ham | Salami | Alpine cheese | Bread | Croissants | Jam | fruits | 1dl orange juice
1 warm drink

39.-

GABY'S BRUNCH

Toasted wholegrain baguette bread, with smoked salmon, avocado & poached egg
Cured ham | Salami | Alpine cheese | Bread | croissants | Jam | Fruits | 1dl orange juice
1 warm drink

39.-



Bigger group?
*from ca. 10 people
we offer a full buffet,
please ask.*

BRUNCH EVENTS:

*Join us for one of our
mountain brunch events:*

*Info here:
or ask us*



MAIN MENU 11:00-15:30 & 17:30-19:45

SOUPS

DAILY SOUP | Freshly prepared & always tasty | served with bread 10.5

Normally vegan, but please ask us 🌱

'BÜNDNER' BARLEY SOUP 1b, 2, 8 with dry-cured beef 11.5

our homemade Swiss classic, a creamy vegetable and barley soup | Bread without meat 🌱 9.5

MEAT & CHEESE

ALP CHEESE 🌱 1, 9 | Uri Alpine Cheese (150g) | Pickles & Pickled Onions | Fig mustard | Bread 15.-

'EGGÄ' MEAT PLATTER | Perfect for two people sharing 29.5

4 different regional meats finely sliced approx. 120g | Pickled onions and gurkins | Bread

EXTRA ALP CHEESE? 🌱 1 | A small portion of Uri Alpcheese ca. 50g 6.-

🌱 = Vegetarian 🌱* = Vegetarian but vegan on request 🌱 = Vegan

ALLERGY? INTOLERANCE? SPECIAL WISH? Please ask and inform us before ordering

Origins: Meat: CH | Cheese: CH | Fish: N-Atlantic#27 MSC

STARTERS & SALADS

HOUSE SALAD 🌱* 1b,8, N* | Seasonal green leaf salad, veg & fruit | Parmesan shavings 10.5
Toasted nuts & seeds | Baby salad shoots | Bread *(For vegans, please ask without parmesan & celery)*

SMOKED SALMON & AVOCADO SALAD 1b,2,8, N* | Served on toasted ciabatta 15.-
Watercress | Cucumber ribbons | Toasted nuts & seeds | Citrus vinaigrette

CREAMY GARLIC MUSHROOMS 🌱 1,2b,10 | Baked with a Gruyère cheese topping | Bread 13.-

THE SALAD BOWLS 1b,8, N*

A feast of seasonal leaf salad, vegetables & fruit | Spring onions | Pomegranate seeds
Parmesan flakes | Toasted nuts & seeds | Baby salad shoots

- **WITH GRILLED CHICKEN BREAST & fried bacon** (ca 150g) 23.-

- **WITH BEETROOT FALAFEL** 🌱* +2, N *(For vegans, please ask without parmesan & celery)* 21.-
baked chickpea & beetroot balls (5 pieces), served with a red pepper hummus

EXTRE OLIVE-ROSEMARY BREAD 🌱 2, 11 4.-

Choose from our
homemade dressings:

French-style 🌱



| Italian 🌱



| Honey-Mustard 🌱



WARM MAIN COURSES

SIGNATURE BURGERS

THE WHISKY BURGER 1b, 2b, 3b, 11 | Our homemade whisky burger from Swiss ribeye beef 30.-
Bacon | Cheddar cheese | Caramelised onions | Tomatoes | Homemade whisky sauce
Cocktail sauce | Chunky fries

THE CHICKEN BURGER 1b, 2b, 3b, 10, 11 | Grilled Swiss chicken breast in a lemon-chilli- 27.-
marinade | Raclette cheese | Salad | Celery-salad
Homemade Sweet chilli BBQ sauce | Cocktail sauce | Chunky frites

THE `ROPHAIEN` PIRI-PIRI BURGER 🌱* 2b | Our own tasty meatless burger with 26.-
Piri Piri-BBQ sauce | Tomatoes | Red onions | Cress | Chunky fries

THE PIES

Served with vegetables & roasted rosemary potatoes or chunky fries

BEEF 'N' ALE BEER PIE 1b, 2, 3b, 8, 10 | Slow-cooked beef in a dark sauce made from beer, 31.5
carrots, celery, mushrooms and onions. topped with a crispy puff pastry lid

MUSHROOM-MARRONI-SPINACH PIE 🌱 2, 6, 10 | Cooked in a rich red onion, Balsamic 29.5
and red wine sauce topped with a crispy puff pastry lid

OUR CLASSICS

THE FISCH 1b, 2b, 3b, 9 | Fish 'n' Chips | A little taste of England 27.-
Cod fillet fried in our special beer batter | Tartar sauce | Chunky fries

THE WIENERSCHNITZEL 1b, 2b, 3b, 9 | Swiss veal schnitzel, tender & hand-breaded (ca. 150g) 42.-
Vegetables | Cranberry sauce | Chunky fries

THE SAUSAGE 9 | an original juicy sausage | Brings back great memories for us, as we served it in our first restaurant together 13 years ago | Served with mustard

with fries	18.-
with salad	18.-
with bread	11.-

THE RÖSTI 1b | Crispy Eggä-Rösti (Similar to a hash brown, with crispy grated potato) 22.-
Onions | Raclette cheese | Bacon *For vegetarians we can replace the bacon with tomatoes fried egg + 2.-

ALPINE MACARONI-CHEESE 🌱 2b, 3b | Penne Pasta | Potato pieces | Creamy cheese sauce 21.-
Crispy onion | With apple sauce on the side

FONDUE

Normally available, but we appreciate a pre-order as we prepare it fresh.

CHEESE FONDUE (min 2 People) 🌱 1,10 27.-
Secret house mix, served with bread | 200g Cheese per person P/Person

Add boiled potatoes (per person) 3.-

CHILDREN (Don't worry, we didn't forget you!)

WIENERLI (a pair of hotdogs)

with bread 8.-
with chunky fries 12.-

HOMEMADE CHICKEN NUGGETS 2,3,8,9 | served with chunky fries

kids portion 12.-
large portion 18.-

ALPINE MACARONI-CHEESE 🌱 2b, 3b | Penne Pasta | Potato pieces
creamy cheese sauce | crispy onion | with apple sauce

12.-

*We are happy to prepare the whisky burger but without whisky sauce for children too.
(portion size for adults)*

EXTRA SIDES

BOWL OF CHUNKY FRIES 🌱

sidedish 6.-
portion 8.-

ROSEMARY ROAST POTATOES 🌱

5.5

BOWL OF GRILLED VEGETABLES 🌱 10

8.-

EXTRA SAUCE - PORTION (homemade salad sauce etc)

4.-

What activities are available in Eggberge? Get inspired by our own guide



DESSERTS ... MMMM ... OH GO ON !

CHOCOLATE-BROWNIE with raspberry and walnut	1, 3, 6	9.-
CRÈME BRÛLÉE mit einer Prise erfrischender Limette	1,3	9.5
APPLE CRUMBLE with warm apple and a crispy crumble Vanilla Icecream	1,2,4	11.-
CHEESECAKE <i>(please ask for flavour)</i>	1,2,3,N	9.-
FRUIT PIE <i>(please ask for todays fruit type)</i>	1, 2, 3, N	without whipped cream 6.- with whipped cream 7.5
BANANA-REDCURRANT CAKE 	2, N	6.-
ICE CREAMS: Chocolate, Vanilla, Cafe, Mango-Passionfruit sorbet	Per scoop	3.5
	Add whipped cream	+1.5

ALLERGY? INTOLERANCE? SPECIAL WISH? Please ask and inform us before ordering

We do our best to highlight allergens, but please note that during manufacturing or cooking methods traces of allergens can be present. It is important that you inform our staff **before** ordering regarding any possible allergies.

Please inform us about your nutritional requirements so that we can advise you further.

1= LACTOSE | 1B = LACTOSE FREE ON REQUEST
2= GLUTEN | 2B = GLUTEN FREE ON REQUEST
3= EGG | 3B = ON REQUEST WITHOUT EGG

N= Contains NUTS or traces of nuts

4:ALMOND

5:HAZELNUT

6:PECAN / WALLNUT / SEEDS / CHESTNUT/ PISTACHIO

7:PEANUT*

8= CELERY

9= MUSTARD

10= GARLIC

11= SESAME

7* - We use peanut oil for deep frying

The bread we usually serve is not gluten free

Please inform us about ingredients in our dishes that can cause allergies or intolerances

Employees are happy to assist on request

WHY vegan on request? Because we try to avoid food waste, we use as many ingredients as possible in as many dishes as possible, such as: E.g. mayonnaise or butter. We prefer using a Swiss quality product compared to imported products. Just let us know and we'll be happy to make sure that your dish is suitable for you.



= Vegetarian



= Vegetarian BUT vegan on request



= Vegan

All prices in CHF, including VAT.

Cash or card payment:

EC-Direct (debit card), Postcard, Visa, Mastercard

Prices and descriptions are subject to change

Gaby & Andy Brownrigg | Eggberge 2 | 6460 | Altdorf

www.berggasthaus-eggberge.ch | 041 870 28 66

DRINKS



SOFT DRINKS

	30cl	50cl	1.5lt
Coca-Cola	4.50	5.90	12.00
Rivella Red	4.50	5.90	12.00
Apple 'Schorley 'Möhl'	4.50	5.90	12.00
Knutwiler Water with/without CO2	4.50	5.90	12.00
Ice tea	4.50	5.90	12.00
Eggberge Springwater	2.50	3.50 (1lt)	5.00
Applejuice (20cl)	4.50	5.50	6.50 -

BEER

Eichhof Lager / 4.8% / 58cl	6.60
Eichhof Pony / 5.2% / 33cl	5.70
Eichhof nackte Welle/ Light / 4.8% / 33cl	5.70
Eichhof Hubertus/ Dark / 5.7% / 33cl	5.70
Eichhof Radler (Shandy) / 2% / 33cl	5.70
Eichhof Alcoholfree / 33cl	5.20
Birra Moretti L'Autentica / 4.6% / 33 cl	6.20
Erdinger Weissbier Light / 5.3% / 50cl	7.30
Erdinger Weissbier / Alcoholfree / 50cl	7.30
Eggbärgler Beer, Light/Dark (when available)	7.00

MOST / CIDER

Möhl Saft herb Clear / 50cl	6.60
Möhl Saft vom Cloudy / 50cl	6.60
Möhl Saft Alcoholfree / 50cl	6.60

SOFT DRINKS - Bottles

	50cl
Coca-Cola Zero	6,20
Knutwiler Water: Elderflower-Grape	6,20
Rivella Blue / Lemonade / Orangina	6,20
Fevertree Tonics (20cl)	6.20
Fevertree Bitter Lemon Ginger Ale (20cl)	6.00

WARM DRINKS

Coffee crème	4.70
Cappuccino, Milk Coffee, Latte Macchiato	5.50
Coffee mélange (With whipped cream)	5.70
Espresso	4.70
Rum- Apple- or Orange punch	4.70
Our Teas: Eisenkraut/Verbena, Fruit, Green, Rosehip, Ginger-Lemon, Chamomile, Herbal, Black, Peppermint, Linden Blossom	4.70

SPECIAL COFFEES (with alcohol)

Fruits / Herbs / Plums / Plum liqueur Light or Dark	6.00
Eggberge House coffee & whipped cream	8.70
Schümli-Pflümli or Baileys coffee	8.70

MILK DRINKS

Milk / 20cl	4.20
Ovomaltine or Chocolate / 20cl	4.90
Drinks with oatmilk charged an additional:	0.50

OPEN WINE - WHITE

CHARDONNAY / AOC

Genève Belle Filles

La Cave de Genève, GE, CH

In der Nase ein kraftvoller Duft mit den für diese Rebsorte typischen angenehmen Aromen von weissen Blüten und Zitrusfrüchten. Im Gaumen eine schöne Fülle und eine Ausgewogenheit zwischen Frische und Rundheit.

1dl	6.20
2dl	12.00
3dl	17.80
5dl	28.00

FÉCHY / AOC

Cave des Moines, La Côte, VD, CH

Das entwickelte Bouquet ist blumig und mit einem leichten Feuersteinton. Der erfrischende und rassige Auftakt besticht durch seine Pfirsichnoten. Der sortentypische Wein ist ausgewogen und hat einen anhaltenden Abgang

1dl	5.50
2dl	10.80
3dl	15.80
5dl	25.50

JOHANNISBERG DU VALAIS AOC

Cave Adamare, VS, CH

Der Johannisberg ist ein feiner, blumiger, edler Wein, der aus der Rebe des grünen Sylvaners entstammt. leicht süss. Ein typischer Aperowein.

1dl	7.00
2dl	13.60
3dl	19.80
5dl	33.00
7,5dl	45.00

OPEN WINE - RED

MERLOT / IGT Tisin Rosso

Gialdi SA, Mendrisio, TI, CH

Das Bouquet ist fruchtig und harmonisch.

Im Gaumen frisch, ausgewogen und von mittlerer Struktur. Ein einfacher solider

Trinkwein für den Alltag.

1dl	5.50
2dl	10.80
3dl	15.80
5dl	25.50

PRIMITIVO / Sal Amabile Patio / Italien

Das Bouquet verwöhnt mit reifen

Fruchtnoten, die von edlen Holzaromen

begleitet werden. Am Gaumen entfaltet

sich der Wein weitläufig, wunderbar ausgewogen und von eleganter Struktur.

1dl	6.50
2dl	12.80
3dl	18.80
5dl	28.50

PINOT NOIR AOC du Valais

Cave Adamare, VS, CH

Tief Rubinrot, manchmal von einem warmen Braunton durchstrahlt. Vollmundig, samtig, mit einem feinen an Bittermandeln erinnernden Aroma, körper- und alkoholreich.

Den Geschmack prägt eine fruchtige Säure.

1dl	6.70
2dl	13.20
3dl	19.50
5dl	32.00
7,5dl	44.00

OPEN WINE - ROSÉ

Œil-de-Perdrix Salgesch

Cave Adamare, VS, CH

Vollständig aus Pinot-Noir gelkeltertem

Trauben ist er lieblich, kräftig, rund und elegant

1dl	6.70
2dl	13.20
3dl	19.50
5dl	32.00

WINE - BOTTLES - WHITE

JOHANNISBERG DU VALAIS AOC Schweiz, Wallis / Cave Chez Violaine / 7.5dl / 45.-

Der Johannisberg ist ein feiner, blumiger, edler Wein, der aus der Rebe des grünen Sylvaners entstammt. leicht süss. Ein typischer Aperowein.

BIANCO DI MERLOT AOC TERRA ALTE Schweiz, Tessin / Feleciano Gialdi SA, TS / 7.5dl / 41.-

Sehr helles Zitronengelb. Zartfruchtige Finesse vermählt mit dem Duft weisser Pfirsiche, Williams Birne, delikaten Zitrus und floralen Nuancen. Frisch und fruchtig mit ungewöhnlich viel Schmelz und anhaltendem mineralischem Abgang. Ein interessanter Merlot Bianco.

EPESES CHASSELAS Schweiz, Waadt / La Crosse, Luc Massy / 7dl / 45.-

Dieser Wein von grosser Eleganz konjugiert in der Nase Noten von weissen Blüten, frischen Früchten und Gewürzen. Im Gaumen findet man Lebhaftigkeit und einen runden Körper, getragen von schöner Mineralität und einem Hauch gerösteten Mandeln. Das Ganze besticht durch ein schönes Gleichgewicht und viel Stil. Der perfekte Wein zum Aperitif.

SAUVIGNON BLANC Italien / Cosmas, Florian Brigl / 7.5dl / 4.-

Edler Wein von hellem strohgelb- im Geruch vielschichtig, elegant mit Noten von Stachelbeeren und Holunderblüten. Im Geschmack mit kerniger, trockener Struktur, mineralische, saftige Noten und angenehmer, frischer Säure.

BARON DE LEY Spanien / Weissler Rioja / 7.5dl / 39.-

Der Baron de Ley Blanco wird vorwiegend aus Viura-Trauben mit kleinem Verdejo-Anteil vinifiziert. Dieser Weisswein Klassiker aus der Region Rioja zeichnet sich durch ein vielschichtiges Aroma aus, dominiert von intensiven Fruchtnoten mit Anklängen von aromatischen Kräutern. Er ist ein frischer, wohl balancierter Wein für jede Gelegenheit.

WINE - BOTTLES - RED

PIACERE rouge / Schweiz, Waadt / Cave de Jolimont / 5dl / 33.-

In der Nase Aromen von reifen Früchten, roten Beeren und Holznoten. Auf dem Gaumen harmonisch, seidene Struktur mit leicht süßem Abgang. Assemblage von Gamaret, Garanoir und Gamay

CORNALIN AOC / Schweiz, Wallis / Cave Adamare / 5 dl 37.- / 7.5 dl 55.-

Der Wein ist von einem delikater-komplexen Bouquet, mit Nuancen von Veilchen, schwarzen Kirschen und einem perfekten Körper, der zwar in seiner Jugend etwas ungestüm wirkt, mit dem Alter jedoch eine unglaubliche Finesse entwickelt

VALPOLICELLA DOP RIPASSO / Italien / Giacomo Montresor / 7.5 dl / 49.-

In dem würzigen Bouquet Aromen von reifen, konzentrierten Pflaumen und Zwetschgen. Im Geschmack angenehm füllig mit guter Struktur, sanfter Säure, Intensität und einem langen Nachhall. Ein trendiger und interessanter Rotwein.

AMARONE DELLA VALPOLICELLA SANTA DOROTHEA / Italien / Santa Dorothea / 7.5dl / 67.-

In der Nase Noten von Zwetschgenkompott und Zimt. Im Geschmack kräftig und mit feinen Würznoten. Seidige Tannine begleiten den Wein bis ins Finale. Ein sehr zugänglicher Wein mit aromatischer Fülle und ausgeglichener Struktur.

RIOJA DOCa CRIANZA / Spanien / Alonso Lopez / 7,5 dl / 45.-

In der Nase komplexe Fruchtaromen mit eleganten Nuancen von Edelholz. Im Gaumen kräftiger Körper mit schöner Samtigkeit und angenehmen Abgang. Ein Crianza aus Rioja mit unschlagbarem Preis-/Genussverhältnis.

RIBERA DEL DUERO Crianza / Spanien / La Vegailla / 7,5 dl / 52.-

Ein intensives Rot mit purpurnen Nuancen erwartet Sie. Das Bouquet verwöhnt mit reifen Fruchtnoten, die von edlen Holzaromen begleitet werden. Am Gaumen entfaltet sich der Wein weitläufig, wunderbar ausgewogen und von eleganter Struktur.

OJA DE AGUA CUVÉE SPÉZIALE / Argentinien / Dieter Meier (CH) / 7.5dl / 55.-

Intensives und komplexes Bouquet nach würzigen, fruchtigen Aromen. Im Gaumen sehr füllig und mit eigenen ausdrucksvollen dunklen Fruchtnoten und zarten Röstaromen. Sehr viel Struktur und Weichheit lassen sehr viel Gaumenfreude aufkommen.

SCHNAPS (2cl)

Träster / Herbs / 45%	5.50
Plum Brandy / Pflümli / 45%	5.50
Cherry / 45%	5.50
Swiss Honey Herbs / 40%	6.00
Williams / 40%	6.00
Old Plum (Fam. Räss) / 34%	8.50
Yellow möstler (Fam. Räss)	8.50
Gravensteiner (Fam. Räss)	8.50
Baileys / 17% / 4cl	7.90
Röteli / 22% / 4cl	7.50

GRAPPA (2cl)

Paesanella Amarone / 41%	8.50
Paesanella Moscato / 41%Paesanella	7.50
Chardonnay / 41%	7.50
Aldobrandini Barolo / 43%	11.50
Aldobrandini Amarone / 43%	11.50
Aldobrandini Nebbiolo da Barolo / 43 %	12.90
Aldobrandini Brunello / 43%	12.90
Sibona Barolo / 40%	11.50
Sibona Tennessee Whiskey / 44%	12.90

COGNAC (2cl)

Bisquit V.S / 40%	9.50
Rémy Martin VSOP / 40%	11.00
Hennessy / 40%	11.00
Davidoff VSOP / 40%	12.90
Courvoisier VS / 40%	11.00
Baron Otard VSOP / 40%	12.00

SINGLE MALT WHISKY (2cl)

Take a tour of the whisky regions of Scotland

LOWLAND

Auchentoshan Three Wood 14 Jahre, 43%, 13.-

Sweet, smooth and sherry-forward with toffee and light oak.

Glengoyne 15 Jahre, 43%, 13.-

Honey, fruit and a clean, lightly spicy note.

SPEYSIDE

Glenfiddich 12 Jahre, 40%, 10.-

Light, fruity and fresh with pear, apple and vanilla.

Glendullan Singleton "Masters Art" Small Batch, 40%, 19.-

Soft fruit notes, light sweetness and a touch of vanilla.

Craigellachie 17 Jahre, 46%, 21.-

Waxy, fruity depth with a bold, characterful style.

Mortlach 20 Jahre "Cowie's Blue Seal", 43.4%, 26.-

Powerful, rich and full-bodied with deep sherry aromas.

HIGHLANDS

Oban 14 Jahre, 43%, 11.-

Full and balanced with dried fruit, sea air and gentle smoke.

The Ardmore "Legacy", 40%, 9.-

Light peat smoke with honey, grain and herbs.

ISLANDS

Highland Park 12 Jahre, 40%, 11.-

Honey-sweet, smooth and harmonious with delicate smoke.

Talisker Storm 12 Jahre, 45.8%, 14.-

Smoky and maritime with pepper, sea breeze and warmth.

ISLAY

Bowmore 12 Jahre, 46%, 13.-

Balanced smoke with honey, citrus and coastal character.

Lagavulin 16 Jahre, 43%, 12.-

Deep peat smoke, dark fruit and wonderfully smooth.

Lagavulin Distillers Edition 2000 16 Jahre, 43%, 15.-

Classic Lagavulin smoke enhanced by sweet PX-sherry notes.

Laphroaig 10 Jahre, 40%, 11.-

Spicy, deep smoke meets salty maritime notes.

Ardbeg 10 Jahre, 46%, 11.-

Bold, peaty and lemony – one of the most intense Islay whiskies.

SWISS (SÄNTIS MALT – APPENZELL)

Säntis Malt "Edition Säntis", 40%, 9.-

Malty, lightly sweet and smooth with a subtle wood note.

Säntis Malt "Golfer's Birdie Water", 46%, 13.-

Rich, malty and fruity with spicy oak.

Säntis Malt "Föhnsturm", 46%, 9.-

Strong and spicy, pronounced wood notes and a hint of smoke.

Relax



Cosy
Hotel Rooms



Unique

Events for you

