



glass
10 cl bottle
75 cl

RED WINE

Wine of day	5.50	29.50
Discover	10.50	52.50
Michel Lynch , Domaine Jean-Michel Cazes, Bordeaux 2016	6.50	32.50
Pizarras de Otero , Mencia, D.O. Bierzo 2017	6.50	32.50
Rigoleto , Collemassari, Famille Bertarelli, Toscane 2016	6.50	32.50
Pata Negra «Gran Reserva» , Bodega Jose Garcia, Tempranillo, fût de Chêne 2009	7.50	37.50
Gamay de Chouilly «Les Gravines» , Berthaudin 2015	7.50	37.50
Syrahvissante , Domaine Louis Chêze 2018	7.50	37.50
Bordeaux de Maucaillou , Château de Meaucaillou, Bordeaux Supérieur 2015	8.50	42.50
6ème Sens , Gérard Bertrand, Pays d'Oc 2016	8.50	42.50
Nero d'Avola IGT , Baglio Di Vincenzo, Sicile 2018	8.50	42.50
Grand Bateau de Beychevelle , Château Beychevelle, Bordeaux 2016	9.50	47.50
Duas Quintas Tinto , Ramos Pinto, Douro 2016	9.50	47.50
Gamaret , Domaine Les Perrières, Bernard Rochaix 2018*	9.50	47.50
Escudo Rojo , Cabernet Sauvignon, Baron Philippe de Rothschild, Maipo 2014	10.50	52.50
Terrazas Malbec , Altos del Plata, Mendoza 2016	10.50	52.50
La Chapelle de Potensac , 2e vin du Château Potensac, Médoc 2013	10.50	52.50
Pinot Noir , Domaine des Molards, Russin 2018	11.50	57.50
Tua Rita , Rosso dei Notri, Toscane 2017	11.50	57.50
Halos de Jupiter , Michel Gassier, Côtes du Rhône 2018	11.50	57.50
Château Vaudieu, Lirac , Plateau des Chênes, Famille Bréchet 2016	12.50	62.50
Marqués de Riscal «Reserva» , Rioja 2013	12.50	62.50
Langhe Nebbiolo , Perbacco, Vietti 2016	14.-	70.-
Santenay «Vieilles Vignes» , Justin Girardin 2016	14.50	72.50
Goulée by Cos d'Estournel , Château Cos d'Estournel, Cabernet Merlot, Médoc 2013	15.-	75.-

WHITE WINE

Tariquet , Ugni blanc, Côtes de Gascogne 2017	6.50	32.50
Chasselas , Domaine des Molards, Russin 2018	7.50	37.50
Chardonnay , Bouchard Finlayson 2017	8.50	42.50
Tokaji Furmint Bio Dry , Domaine Hetzölö	9.50	48.-
Les Premières Grives, Tariquet mœlleux , Gascogne 2018	10.50	52.50

ROSÉ WINE

Gris Blanc , Gérard Bertrand, Pays d'Oc 2018*	6.50	32.50
Château La Mascaronne 2020 , Côtes de Provence, Bio	12.50	62.50

CHAMPAGNE & SPARKLING

Moët & Chandon Brut Impérial mini (20 cl)	19.-	38.-
Moët & Chandon Brut Impérial		120.-
Jeeper Premium Grand Assemblage	16.-	98.-
Asolo Rissieri , Prosecco Superiore, Enrico Bresolin, Bio	9.50	47.50

ASK FOR OUR SELECTION OF GRANDS CRUS

*Other larger format available



SWISS LOCAL BEEF

WINE & BEEF SAUCE «CHEF'S SECRET»


Rib-eye steak, Wine & Beef sauce green salad, french fries and/or green beans

Half rib-eye steak (90 g)	26.50
Rib-eye steak (180 g)	43.-
Big rib-eye steak (270 g)	59.-

Rib-eye steak Bio, Wine & Beef sauce green salad, french fries and/or green beans

Half rib-eye steak Bio (90 g)	31.-
Rib-eye steak Bio (180 g)	47.-
Big rib-eye steak Bio (270 g)	64.-

Burger, Wine & Beef sauce, french fries

Classic Burger (110 g)	23.-
W&B Burger, rib-eye steak (90 g)	27.-
 W&B Burger, rib-eye steak Bio (90 g)	31.-

Beef tartare, french fries

Beef cut with the knife (120 g)	35.-
---------------------------------	------

Beef carpaccio, french fries

Thinly sliced beef (120 g)	30.-
----------------------------	------

SALADS & CHEESES

Big salade with french fries (eggs, cherry tomatoes, chicken)	26.-
Tataki tuna with salad (eggs, cherry tomatoes, green beans)	28.-
Vegetable broth and its supreme poultrye (winter)	22.-
Mozza di buffala with red, yellow, green tomatoes (summer)	22.-
Selection of swiss cheeses	14.-

<i>Extra sauce</i>	2.-
<i>Extra salad / fries / green beans</i>	5.-



Certified swiss Bio : Pasture raised and fed beef
Origin of chicken : Switzerland

Our prices are on CHF and TVA 7,7% included © Arthursgroup