

Our Wine Selection

White Wines

1dl

Vinzel Grand Cru, Château de Vinzel, La Côte, 2024	8.-
Bandol Blanc, La Font des Pères, 2021	9.-
Bourgogne Chardonnay, Joseph Drouhin, 2023	10.-
Jurançon Les Grains des Copains, Camin Larredya 2023 (Sucré)	12.-

Rosé Wines

Bandol Rosé, Domaine de la Font des Pères, 2024	8.-
Whispering Angel, Caves d'Esclans, Côte de Provence, 2025	11.-

Red Wines

Dame Noire (Pinot Noir & Gamay), Domaine des Balisiers, 2021	9.-
Château l'Isle Fort, Bordeaux, 2018	9.-

Champagne & Prosecco

Planet Caviar Brut Grand Cru	16.-
Prosecco Bio, Pizzolato, Italie	9.-

Our Cigars

A.Fuente Hemingway Short Story

Woody and earthy notes, perfectly balanced.	●●○○○ 16.-
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A.Fuente Don Carlos N°4

Cedar, sweet spices, and a slight sweetness.	●●○○○ 20.-
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Calibre 52

Spicy, floral, and lightly peppery notes.	●●●○○ 19.-
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A.Fuente Don Carlos Double Robusto

Notes of leather, cedar, and sweet spices.	●●●○○ 26.-
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Roméo Y Julieta Wide Churchill

Notes of cedar, citrus, and coffee.	●●●●○ 35.-
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H.Upmann Half Corona

Pepper, wood, and earthy nuances.	●●●●○ 14.-
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Planet Caviar

OUR BAR MENU



Prices in swiss francs. Taxes and service included.

Our Cocktails

Spritz (Apérol or Campari / Yuzu)	
Prosecco	14.- / 18.-
Spritz (Apérol or Campari / Yuzu)	
Champagne	18.- / 22.-
Rossini	
Prosecco, Strawberry purée	12.-
Yuzu Saké Tonic	
Yuzu Heiwa Saké, Tonic	16.-
Hugo	
Elderflower liqueur, Prosecco, Mint	16.-
Negroni	
Gin, Campari, Red Vermouth	18.-
Mojito (Mint or Strawberry)	
White Rum, Mint, Lime, Cane Sugar, Sparkling Water, Strawberry Purée	18.-
Margarita	
White Tequila, Cointreau, Lime Juice, Salt	18.-
Last Word	
Green Chartreuse, Gin, Maraschino, Lime Juice	18.-
Bloody Mary	
Vodka, Tomato Juice, Worcestershire, Lemon Juice, Spices	18.-
Beluga 1900	
Beluga Noble, Ruby Port, Sugar Syrup, Lemon Juice	20.-

Our Mocktails

Virgin Spritz	
Aperiniets Bitter, Arjolle Blanc de Blancs 0%	14.-
Virgin Mojito (Mint or Strawberry)	
Sparkling Water, Mint, Lime, Cane Sugar, Strawberry Purée	14.-

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Our Sharing Selection

Rillettes	
Salmon-Citrus / Crab	18.- / 18.-
Tarama	
Plain / Salmon Roe Keta / Caviar	12.- / 18.- / 26.-
Salmon	
In-House Smoked Salmon	25.-
King Fillet In-House Smoked Salmon	36.-
Charcuterie	
Italian Truffle Salami (50 gr)	12.-
Iberico Jabugo Ham 5 Jotas Sanchez Romero (70 gr)	44.-
Viennoiseries — Available on Saturdays only	
Croissant	2.50
Brioche	3.-

The Aperitif Moment

From 5 PM, Monday to Friday

One bottle of wine ordered

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One complimentary aperitif platter

House Platter

Chef's Tasting Trio

21.- (½ Platter 11.-)

Prices in swiss francs. Taxes and service included.