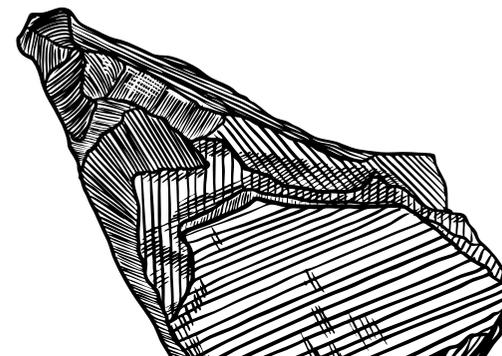


the rex
wood & fire
bar



Cervino Ryeder

Homemade Piemonte Hazelnut Cream//Rittenhouse Rye//
Campari//Peated Scotch//Smoked

Made with the 'Nocciola del Piemonte' (hazelnut from the Italian region Piedmont) and two very different whiskeys, this cocktail gives you the smoothness of a swiss nougat praline combined with the many great flavors that a whiskey can offer.

18

Hey Mr. Tangerine Man

Fresh Tangerine Juice//Rosemary Infused
Swiss Rum//Pomegranate//Smokey Rosemary

A refreshing and light cocktail, perfect for a sunny winter day. Caressing you with the autumnal taste of tangerine and making you long for spring with its rosemary freshness.

18

The last swiss word

Chartreuse//Röteli cherry//Gin//Honey//Lime

"The last word" originated in the 20s during the prohibition in detroit and can now be found with a new interpretation in our bar with a swiss touch. This drink is the perfect homage to its original from 100 years ago.

19

Coffee with a view

Studer old Barrel Rum//Zermatt Coffee//Swiss Coffee Liquer

Its the kind of drink you will remember. The nicely roasted coffee - the smooth and strong swiss Rum, sweet and bitter homemade swiss Chocolate - all together ending up to a perfect Drink!

21

Arve Maria

Local Stone Pine Schnaps//Natural Sugar//Bitters

The Arve (Stone Pine) is a beautiful tree you find mainly in the Alps.

Made from its pinecones this local Schnaps has an incredible and unique taste!

Who doesn't love the smell of fresh cut pine wood!

22

Just Beet it!

Beetroot//Mezcal//Chartreuse//Lemon

The earthy sweetness of Beetroot clashing with 130 Botanicals of Chartreuse and rounded off by the smooth smokiness of Mezcal, making for a colorful and warming winter cocktail.

18

Mountini

Deux Frères Gin//Swiss herbs infused sake//Bitters

The perfect match of swiss gin and japanese sake - a unique martini that shows off your classy side.

18

Snowmule

Bivrost Aquavit//Ginger Beer//Lime//Bitters

Everybody knows and loves a Moscow Mule! This riff on the classic is made with an incredible Aquavit from the snowy mountains of Norway. Distilled with clear glacier water and beautiful alpine botanicals it gives the cocktail an array of flavorful nuances.

20

Heu Sour

Heuschnaps//Lime//Nature based Sugar//Bitters//Smoked

Hay! Hay! Hay! Get out my way!
A not typical Sour. It's just more
Swiss with smoked Maple syrup and
a touch of chocolote and vanilla.

So simple. So good!

19

Tarantino

Tequila//Cognac//Cointreau//Lime//Bitters

Like a good old movie, this drink
catches you from the start till the
end. Enjoy the freshness of lime
and tequila while the smoothness
of the cognac surrounds you.
Cheers

19

Rex it

Swiss Apricot Schnaps//Deux Frères Gin//Apricot Nectar//
Apple-Cinnamon//Lime//Bitters

The apricot ice-cream with a kick!
Enjoy the delightfully fruity taste of
Swiss apricot while you dream of hot
summer days on the beach!

20

FIZZY G

Frakmont lucerne dry gin//Nature based
sugar//Cherry blossom//Eggwhite//Lime

Refreshing, timeless and at any
time the perfect drink to toast
with your loved ones.
The freshness of gin and cherry
blossom, the acidity of lime and
light creaminess of whole egg,
the sweetness of unprocessed
sugar makes the Fizzy G a taste
experience.

18

Classics

CHF

Amaretto sour

Amaretto/lemon/egg/bitters

17

Negroni

Gin/campari/red vermouth

17

Margarita

Orange liqueur/tequilla/lime

17

French 75

Gin/lemon/naturebased sugar/nature prosecco

18

Old fashioned

Whisky/naturebased sugar, bitters

18

Dry Martini

Gin and/or Vodka//Dry Vermouth

17

Dark 'n stormy

Rum/gingerbeer

18

wood & fire
bar

Mocktails

CHF

French O,5

Seedlip Grove 42//Lemon//Natural Sugar//
Lemonade

14

VirGin-Tonic

Seedlip Garden 108//Fever Tree Tonic Water

14

Apple Highball

Seedlip Garden 108//Apple Juice//Natural Sugar//
Lemon

14

Fizzy Free

Seedlip Grove 42//Natural Sugar//Egg//Lime//
Cherry Blossom

15

wood & fire
bar