

HIDE & SEEK

RESTAURANT AND BAR
ZÜRICH

Gesucht, gefunden.

Look no further.

Bar

Drink and Food



Part of Giardino Hotel Group

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Wein

Das Erlesene

Wine – The selected

Weisswein *White wine*

	10 cl	75 cl		
Sauvignon blanc 2015 <i>Weingut Clerc Bamert Zürich– Schweiz</i>	12	80	Champagne Blanc de blancs <i>Perrier Jouët Champagne – Frankreich</i>	27 180
Riesling kabinettt trocken 2016 <i>Koehler Ruprecht Pfalz – Deutschland</i>	10	70	Champagne Brut Blason Rosé <i>Perrier Jouët Champagne – Frankreich</i>	22 155

Schaumweine *Sparkling wine*

Rotwein *Red wine*

Roséwein *Rose wine***10 cl** **75 cl**

Whispering Angel 2016
Les Caves du Château d'Esclans
Provence – Frankreich

11 75

Touriga Nacional "30 Years Tawny Port" 30 -
Taylor Fladgate
Porto – Portugal

Codega, Malvasia, Fina, Rabigato,
Viosinho "Fine White Port" 8 -
W & J Graham's
Porto – Portugal

Süsswein *Dessert wine***5 cl** **37.5cl**

Riesling Auslese 2015
Koehler-Ruprecht
Pfalz – Deutschland

16 75

Pedro Ximenez, Jerez-Xeres-Sherry 12 -
Emilio Lustau, „San Emilio Solera
Reserva“
Andalusien – Spanien

Touriga Nacional "L B V" 2005
Fonseca
Porto – Portugal

14 -

Palomino, „Tio Pepe Fino“ Jerez-Xeres-
Sherry 8 -
González Byass
Andalusien – Spanien

Touriga Nacional "10 Years Old Tawny "
Taylor Fladgate
Porto – Portugal

12 -

Bier

Das Essentielle

Beer – The essential

Flaschenbier *Bottle beer*

33 cl 50 cl

Alkoholfrei *Non alcoholic*

33 cl

Chopfab Draft

7

Chopfab Bleifrei Pale Ale

7

Appenzeller Quöllfrisch Bügel

7

Heineken

7

Corona

7

Augustiner Edelstoff

9

Erdinger

9

Affligem Blond

7

Affligem Double

7

Ittinger Amber

7

Lagunitas IPA

7

Crafty-Cidre Artisanal Suisse

7

Apéro
Der Anfang

Aperitiv – The start

Zurich Cup <i>Zurich Cup</i>	18	Saartini <i>Saartini</i>	21
Bloom Gin – Apfelsaft – Limettensaft – Zuckersirup - Champagner <i>Bloom Gin – apple juice– lime juice– sugar sirup - champagne</i>		Ferdinand’s Dry Saar Gin – Ferdinand’s Dry Saar Drymouth <i>Ferdinand’s Dry Saar Gin – Ferdinand’s Dry Saar Vermouth</i>	
The Long Hello <i>The Long Hello</i>	21	Prince of Wales <i>Prince of Wales</i>	22
Calvados – Holunderblütenlikör – Champagner – Muskatnuss <i>Calvados – elderflower liqueur – champagne – nutmeg</i>		Michter’s Rye – Maraschino – Zuckersirup – Champagner - Bitters <i>Michter’s Rye – Maraschino – sugar sirup – champagne - bitters</i>	
Summer Stays <i>Summer Stays</i>	19		
Sipsmith Sloe Gin – Ginger Ale – Chililikör – Limettensaft – Rosmarin <i>Sipsmith Sloe Gin – Ginger Ale – chili liqueur – lime juice – rosmarj</i>			

Das Besondere

Atlantis Cocktail – The special

Hublot 107 *Hublot 107*

Beefeater Gin – Orangensaft – Zitronensaft – hausgemachter Thymian-Zitronenmelisse-Zuckersirup

Beefeater Gin – orange juice – lemon juice – homemade thyme and lemonbalm sirup

16

The Derby Shandy *The Derby Shandy*

Michter's Rye – IPA Bier – Zuckersirup – frische Minze – Bitters

Michter's Rye – IPA beer – sugar sirup – fesh mint – bitters

18

Tripple G Sour *Tripple G Sour*

Tanqueray No 10 Gin – Grüner Tee – Ingwer – Limettensaft – Zuckersirup – Eiweiss – Bitters

Tanqueray No 10 Gin – green tea – ginger– lime juice – sugar sirup – egg white – bitters

16

The After Eight *The After Eight*

Absolut Vodka – Creme de Cacao – Creme de Menthe – Chocolate Bitters

Absolut Vodka – Creme de Cacao – Creme de Menthe – chocolate bitters

16

Puesta del Sol *Puesta del Sol*

Diplomatico Reserva Rum – Antica Formular – Fallernum – Limettensaft – Ananas – Bitters
Diplomatico Reserva Rum – Antica Formular – Fallernum – lime juice – pineapple – bitters

18

Liquid Cocaine *Liquid Cocaine*

Absolut Vodka – Galliano Vanilla – Espresso – Zuckersirup

Absolut Vodka – Galliano Vanilla – Espresso – sugar sirup

18

Blueberry Old Fashioned

Blueberry Old Fashioned

Michter's Bourbon – Blaubeeren – Ahornsirup – Bitters

Michter's Bourbon – blueberries– maple sirup – bitters

19

Ahumado Piña *Ahumado Piña*

San Cosme Mezcal – Cynar – Orange Curacao – Zitronensaft

San Cosme Mezcal – Cynar – orange curacao – lemon juice

18

Cocktail-Klassiker
Das Bewährte

Cocktail Classics – The established

Continental Sour <i>Continental Sour</i>	18	Sazerac <i>Sazerac</i>	20
Maker's Mark – Zitronensaft – Zuckersirup – Angostura Bitter – Portwein – Eiweiss <i>Maker's Mark – lemon juice – sugar syrup – Angostura Bitter – Port wine – egg white</i>		Michter's Rye – Absinth – Zuckersirup – Peychaud Bitters <i>Michter's Rye – Absinth – sugar sirup – Peychaud Bitters</i>	
Atlantis Dark & Stormy <i>Atlantis Dark & Stormy</i>	18	Martinez <i>Martinez</i>	21
Gosling Rum – Limettensaft – Orangensaft – Angostura Bitter – Ginger Beer <i>Gosling Rum – lime juice – orange juice – Angostura Bitter – ginger beer</i>		Old Tom Gin – Antica Formula – Maraschino – Bookers Bitter <i>Ransom Old Tom Gin – Antica Formula – Maraschino – Bookers Bitter</i>	
Ti Punch <i>Ti Punch</i>	18	Corpse Revivre No 2 <i>Corpse Reviver No 2</i>	16
Trois Rivieres Rhum Agricole – Limettensaft – Rohrzucker - Bitters Trois Rivieres Rhum Agricole – lime juice – sugar cane – bitters		Beefeater Gin – Lillet Blanc – Cointreau – Zitronensaft – Absinthe <i>Beefeater Gin – Lillet Blanc – Cointreau – lemon juice – absinthe</i>	
The El Camino <i>The El Camino</i>	18		
Michter's Rye – San Cosme Mezcal – Dom Benedictine <i>Michter's Rye – San Cosme Mezcal – Dom Benedictine</i>			

Giardino Spezial
Das Stilvolle

Giardino Special – The stylish

Giardino Spritz *Giardino Spritz*

Vermouth Matter Bianco – Gran Classico –
Prosecco – Soda

*Vermouth Matter Bianco – Gran Classico –
Prosecco – soda*

14

Mountain Spritz *Mountain Spritz*

Crème de Cassis – Cynar – Thymian – Prosecco
– Soda

*Crème de Cassis – Cynar – thyme – Prosecco –
soda*

16

Giardino's Favorite Negroni

Giardino's Favourite Negroni

18

Beefeater Gin – Antica Formula – Gran Classico

Beefeater Gin – Antica Formula – Gran Classico

Mocktails (ohne Alkohol)

Das Unbeschwerte

Mocktails (without alcohol) – The easygoing

Fruit Infusion *Fruit Infusion*

14

Pfirsichpüree – Früchtetee – Rosensirup –
Zitronensaft – Minze
*Peach puree – fruit tea – rose sirup –
lemon juice – mint*

Ginger Treatment *Ginger treatment*

14

Kumquats – Blutorangensirup – Passionsfrucht –
Ginger Beer
*Kumquats – blood orange syrup – passion fruit –
ginger beer*

Fragola di Modena *Fragola di Modena*

14

Erdbeerpüree – Orangenmarmelade – Pfeffer –
Limette – Basilikum – Orangensaft –
Passionsfruchtsaft – Ginger Beer – Aceto
Balsamico
*Strawberry puree – orange marmalade –
pepper – lime – basil – orange juice –
passionfruit juice – ginger beer – balsamic
vinegar*

Hazelberry *Hazelberry*

14

Himbeeren – Ahornsirup – Cranberrysaft –
Passionsfruchtsaft – Haselnussöl
*Raspberries – maple syrup – cranberry juice –
passionfruit juice – hazelnut oil*

Drivers Lemonade *Drivers Lemonade*

14

Gurke – Süssmost – Holundersirup –
Thymian – Zitronensaft
*Cucumber – apple juice – elderflower syrup –
thyme – lemon juice*

Spirituosen
Das Vielfältige

Spirits – The manifold

Gin		4 cl	Wodka		4 cl
Beefeater	40.0 %	12	Absolut Vodka (Weizen / <i>wheat</i>)	40.0 %	10
Breil Pur London Dry Gin	45.0 %	16	Absolut Elyx Vodka (Weizen / <i>wheat</i>)	42.3 %	16
Geranium Gin	44.0 %	14	Belvedere Vodka (Roggen / <i>rye</i>)	40.0 %	16
Gin Mare	42.7 %	16	Cîroc Vodka (Traube / <i>grape</i>)	40.0 %	14
G'Vine Floraison Gin	40.0 %	16	Grey Goose Vodka (Weizen / <i>wheat</i>)	40.0 %	16
Haymans Distillers	40.0 %	14	Kaufmann Soft Private Collection Vintage	40.0 %	18
Hendrick's Gin	41.4 %	16	Vodka (Weizen / <i>wheat</i>)		
Jinzu Gin	41.3%	14	Xellent Vodka (Roggen / <i>rye</i>)	40.0 %	16
Monkey 47 Schwarzwald Dry	47.0 %	18	Tito's Vodka (Mais / Corn)	40.0 %	12
Oxley Gin	47.0 %	18			
Tanqueray No.10 Gin	47.3 %	14	Rum		4 cl
Turicum Gin	41.5 %	16	Appleton Estate 21, Jamaica	43.0 %	26
Williams & Humbert Botanic Ultra	45.0 %	16	Bacardi Carta Blanca, Dominican	40.0 %	10
Premium			Republic		
Sipsmith Sloe Gin	29.0 %	14	Diplomatico Reserva Exclusiva 12,	40.0 %	16
Bloom Gin	40.0 %	16	Venezuela		
Farmer's Gin	46.7 %	18	El Dorado Special Reserve 21, Guyana	43.0 %	26
Ferdinand's Dry Saar Gin	44.0 %	19	El Ron Prohibido 15	40.0 %	14
Gin Sul	43.0 %	19	Gosling's Black Seal 80 Proof, Bermudas	40.0 %	14
Ransom Old Tom Gin	44.0 %	19	Havana Club 3, Cuba	40.0 %	10
Nolet Dry Silver Gin	47.6 %	18	Havana Club 7, Cuba	40.0 %	14
			Havana Union, Cuba	40.0 %	42
			Plantation XO 20th, Barbados	40.0 %	18

Pyrat XO Reserve, Anguilla	40.0 %	16
Sailor Jerry, Virgin Islands	40.0 %	12
St. Nicholas Abbey 12, Barbados	40.0 %	32
Zacapa Centenario Sisstema Solera 23, Guatemala	40.0 %	16
Havana Club Tributo, Cuba	40.0 %	35
<i>Trois Rivieres 1999</i>	42.0 %	28
Ron Centenario	40.0 %	30

Whisky / Whiskey

4 cl

Adberg Corryvreckan	57.1 %	24
Bowmore 12	40.0 %	16
Breaking & Entering Bourbon Whiskey	43.0 %	16
Chivas Regal 12	40.0 %	12
Clerc Bamert 8	40.0 %	24
Dalwhinnie 15	43.0 %	14
George Dickel No. 12	45.0 %	16
Glenfiddich 12	40.0 %	14
Glenmorangie The Nectar d'Or-Sauternes Cask Extra Matured 12	46.0 %	18
Jameson	40.0 %	12
Johnnie Walker Black Label 12	40.0 %	12
Lagavulin 16	43.0 %	18
Laphroaig 10	40.0 %	18
Maker's Mark 5	45.0 %	12
Nikka Taketsuru Pure Malt 12	43.0 %	18
Oban Distillers' Edition Double Matured	43.0 %	20
Montilla Fino Sherry Cask Wood Vintage 1999, 14		
Chivas Royal Salute	40.0 %	38
Talisker 57 North Flask	57.0 %	15

The Balvenie PortWood 21	47.6 %	38
The Macallan 1824 Ruby Series	43.0 %	38
1776 James E. Pepper Rye Whiskey	50.0 %	16
Michter's US*1 Straight Bourbon	42.4 %	18
Michter's US*1 Straight Rye	42.4 %	18
Michter's Single Barrel Bourbon 10	47.2 %	35
Octomore 7.4 Virgin Cask	61.7 %	39
Aberlour A'bunadh	60.7 %	22
The Glenlivet Nadurra First Fill	63.1 %	18
The Glenlivet French Oak 15	40.0 %	18
The Glenrothes 1992	44.3 %	42
Teeling Single Grain	46.0 %	18
Dalmore Cigar Malt	44.0 %	29
Edradour Caledonia 12	46.0 %	22
Johnnie Walker Blue Label	40.0 %	35
Springbank 18	46.0 %	35

Tequila

4 cl

Patron Reposado	40.0 %	16
Calle 23 Blanco	40.0 %	12
Don Fulano Silver	40.0 %	16
Don Fulano Reposado	40.0 %	18

Mezcal

4 cl

San Cosme, Joven	40 %	12
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Brandy

2 cl

Davidoff, XO, Cognac	40.0 %	22
Hennessy Fine de Cognac V.S.O.P.	40.0 %	10
Martell Cordon Bleu Grand Classic XO	40.0 %	20

Rémy Martin Louis XIII, Hors d'Age 40.0 % 150

Brandy

4 cl

Martell Cohiba

43.0 % 45

Obstbrände *Fruit spirits*

2 cl

Demonio de los Andes

40.0 % 15

Cachaça

4 cl

Ypioca Crystal

40.0 % 12

Apéro
Der Anfang

Aperitif – The beginning

Amaro

4 cl

Averna	29.0 %	8
Cynar	16.5 %	8
Fernet Branca	39.0 %	8
Ramazotti	30.0 %	8

Anise Liqueur

4 cl

Absinth Elixir	70.0 %	8
Pastis 51	45.0 %	8
Pernod Fils	68.0 %	8
Ricard Pastis de Marseille	45.0 %	8

Bitter

4 cl

Appenzeller	29.0 %	8
Campari	25.0 %	8
Tempus Fugit Spirits Gran Classico Bitter	28.0 %	8

Vermouth

4 cl

Carpano Antica Formula	16.5 %	9
Ferdinand's Dry Saar Vermouth	18.0 %	15
Lillet Blanc	17.0 %	8
Oliver Matter Bianco	18.0 %	9
Oliver Matter Dry	18.0 %	9
Oliver Matter Rosso	18.0 %	9

Digestifs

Das Vollendende

Digestif – The accomplished

Aged Aquavit

	2 cl	
Aalborg Jubilaeums	40.0 %	8
Linie Original	41.5 %	10

Armagnac

	2 cl	
Bas 15 Darroze	45.9 %	14

Brandy de Jerez

	2 cl	
Lepanto	36.0 %	12

Brandy de Jerez

	4 cl	
Lustau Solera Gran Reserva	40.0 %	18

Calvados

	2 cl	
Calvados Roger Groult 1964	40.0 %	38
Chateau du Breuil 15	40.0 %	14

Eau de Vie

	2 cl	
Clerc Bamert Berner Rosen	42.0 %	12
Fassbind Vieille Prune	40.0 %	10
Fassbind Williams	41.0 %	12
Gunzwiler Kirsch Teresa Barrique	40.0 %	12

Gunzwiler Vieille Apricots Barrique	40.0 %	12
Gunzwiler Vieille Prune Barrique	40.0 %	12
Gunzwiler Williams Barrique	40.0 %	12
Humbel Roter Williams	40.0 %	12
Kurt Angerer Marillenbrand	42.0 %	12
Rochelt Der Inntaler Vintage	50.0 %	34
Rochelt Muskattraube	48.0 %	30

Grappa

	2 cl	
Distillerie Berta Elisi, Grappa	43.0 %	12
Distillerie Berta Grappa di Amarone La Musa	40.0 %	10
Distillerie Berta Tre Soli Tre Vintage	43.0 %	18
Matteo Correggia Grappa di Barbera	45.0 %	12
Bricco Marun		
Nonino Il Moscato di Grappa	41.0 %	10
Monovitigno		

Liqueur

4 cl

Baileys Original	17.0 %	10
Cointreau	40.0 %	8
DOM Bénédictine	40.0 %	12
Disaronno Originale	28.0 %	10
Grand Marnier Cordon Rouge	40.0 %	8
Kahlua	20.0 %	8
Limoncello	32.0 %	8
Molinari Sambuca Liquore Classico	38.0 %	10
Patron XO Cafe	35.0 %	10

Kaltgetränke

Das Erfrischende

Softdrinks – The refreshing

Kaltgetränke *Softdrinks*

San Pellegrino	50 cl	7
Acqua Panna	50 cl	7
Evian	50 cl	7
Valser Classic / Silence	33 cl	5
Valser Classic / Silence	50 cl	7
Valser Classic / Silence	75 cl	9
Coca Cola	33 cl	6
Coca Cola Light / Zero	33 cl	6
Fanta Orange	33 cl	6
Sprite	33 cl	6
Rivella rot / blau / grün	33 cl	6
Gazosa Limone / Mandarino	35 cl	7
Fever Tree Tonic / Mediterranean	20 cl	7
Fever Tree Ginger Ale	20 cl	7
Fever Tree Ginger Beer	20 cl	7
Fever Tree Bitter Lemon	20 cl	7
Fever Tree Soda	20 cl	7
San Bitter / Crodino	10 cl	6
Red Bull	25 cl	8

Fruchtsäfte *Juices*

Frisch gepresster Orangensaft	20 cl	8
<i>Freshly squeezed orange juice</i>		
Frisch gepresster Grapefruitsaft	20 cl	8
<i>Freshly squeezed grapefruit juice</i>		
Tomatensaft Michel	20 cl	6
<i>Tomato juice Michel</i>		
Ananassaft Michel	20 cl	6
<i>Pineapple juice Michel</i>		
Pfirsichsaft Michel	20 cl	6
<i>Peach juice Michel</i>		
Apfelsaft Ramseier	30 cl	6
<i>Apple juice Ramseier</i>		
Apfelschorle Ramseier	33 cl	6
<i>Apple Schorle Ramseier</i>		
Cranberrysaft	20 cl	6
<i>Cranberry juice</i>		

Hausgemachtes
Das Liebevoll

Home made – The loving

Eistee *Ice tea*

Fruit Ice Tea *Fruit Ice Tea* 10
Früchtetee – Rosensirup – Pfirsichpüree
Fruit tea – rose sirup – peach puree

Roiboos Apple Tea *Roiboos Apple Tea* 10
Roiboostee – Kastaniensirup – Apfelsaft –
Grapefruitsaft – Zimt
*Roiboos tea – chestnut syrup – apple juice –
grapefruit juice – cinnamon*

Swiss Mountain Tea *Swiss Mountain Tea* 10
Frischer Minztee – Gurke – Holundersirup
Fresh mint tea – cucumber – elderflower syrup

Black Lemon Tea *Black Lemon Tea* 8
Schwarzer Tee – Zitrone
Black tea – lemon

Heissgetränke

Das Anregende

Hot beverages – The excitatory

Kaffee *Coffee*

Espresso	6
Ristretto	6
Kaffee Crème <i>Americano</i>	6
Doppelter Espresso <i>Doppio</i>	7
Cappuccino	7
Latte macchiato	7

Heisse oder kalte Schokolade <i>Hot or cold Chocolate</i>	6
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Heisse oder kalte Ovomaltine <i>Hot or cold Ovomaltine</i>	6
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Trinkschokolade <i>Drink chocolate</i>	8
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Tee *Tea*

Schwarzer Tee <i>Black tea</i>	
Darjeeling organic flush	8
Premium Earl Grey organic	8
English breakfast organic	8
Big Apple cigar Tea	8
Honeybush natur	8

Grüner Tee <i>Green tea</i>	
China Sencha Organic	8
China Jasmin	8
Weisser Tee Tara Cleansing / White tea	8

Früchte- und Kräutertee <i>Fruit and herbal infusions</i>	
Profumo del Giardino	8
Kamillenblüten natur / <i>Camomile</i>	8
Red Orange	8
Rooibos nature	8
Eisenkraut / <i>Vervein</i>	8
Nana Minze / <i>Peppermint</i>	8

Zigarren

Das Charaktervolle

Cigars – The characterful

Dominikanische Republik

Dominican Republic

Aging Room Bin No.1 Major	19
Camacho Barrel Aged Robusto	16
Davidoff 2000	16
Davidoff Entreacto	10
Davidoff Escurio Robusto	22
Davidoff Millennium Blend Robusto	24
Davidoff No.2	22
Davidoff Special T	28
Davidoff Yamasa Piramide	28
Davidoff Yamasa Robusto	25
Gurkha Cellar Reserve 15 Years Solara	21
Patoro Serie P Methusalem	20
Patoro Vuelta Abajo Salomones	62
Zino Platinum Shorty	15

Costa Rica

Costa Rica

Brun del Ré Premium Special Edition Supremo	20
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Honduras

Honduras

Camacho Criollo Robusto Tubos	12
Cavalier Diplomate	26
The Leaf by Oscar Corajo	20

Kuba

Cuba

Cohiba Siglo 1	15
Cohiba Siglo 6	39
H.Upmann Half Corona	7
Hoyo de Monterrey Epicure No.2	16
Montecristo Edmundo	17
Montecristo Open Master	16
Partagas Serie D4	16
Partagas Serie P2	18
Romeo Y Julieta Churchill	25
Romeo Y Julieta Piramides Anejados 2008	25
H. Upmann Magnum 56 Edición Limitada 2015	36

Nicaragua

Nicaragua

Bentley Churchill	23
Davidoff Nicaragua Box Pressed Robusto	19
Davidoff Nicaragua Box Pressed Toro	22
Davidoff Nicaragua Short Corona	14
Davidoff Nicaragua Toro	24
Pitbull Carlito	22
Pitbull Muchacha	23
Tatuaje Black Label Corona Gorda	22

Kleinigkeiten 11.00 – 22.00

Das Ergänzende

Snack 11 a.m. – 10p.m. – The additional

kleiner / grösser
smaller / larger



Arancini // Arancini

Gebackene Safran-Risotto Bällchen – Tomaten Marmelade
Fried saffron risotto balls – tomato jam

16 / –



Falafel // Falafel

Joghurt – Dill
Yoghurt – dill

14 / –



Atlantis Caesar Salat // Atlantis Caesar salad

Baby Lattich – Croûtons – Caesar Dressing
Baby lettuce – croutons – Caesar dressing

18 / 24

- **mit Hühnchen // with chicken**

– / 31

- **mit Garnelen // with prawns**

24 / 35



Thai Style Salat // Thai style salad

Baby Lattich – Gurke – Papaya – Chilidressing
Baby lettuce – cucumber – papaya – chili dressing

16 / 24

- *Mit Rindfleischstreifen / with beef strips*

24 / 36

- *Mit Garnelen / with prawns*

23 / 34

Chili Garnelen Suppe // Chili prawn soup

Garnelenkroketten – Kefen – Frühlingszwiebeln
Prawn croquettes – sugar peas – spring onions

– / 19



Lachstatar // Salmon tatar

24 / 36

Citrus Salsa – Sepia – Tapioka

Citrus salsa – sepia – tapioca

Rindstatar // Beef tatar

24 / 36

Rettich – konfiertes Ei

Radish – confit egg



Pulpo // Octopus

26 / 38

Wilder Broccoli – Kokosnuss – Panaeng Curry

Wild broccoli – coconut – panaeng curry

Atlantis Club Sandwich // Atlantis Club Sandwich

– / 27

Auswahl von Weizen- oder Vollkorntoast // Choice of white or brown toast

Hähnchen – Spiegelei – Speck – Züri Frites

Chicken breast – fried egg – bacon – Züri fries

Pulled Pork Burger // Pulled pork burger

– / 26

Häsugeräucherte Schweineschulter – Apfel Gurke Coleslaw – BBQ-Sauce – Züri Frites

Home smoked pork shoulder – apple cucumber coleslaw – BBQ sauce – Züri fries

Atlantis Burger // Atlantis burger

– / 27

Rind – Greyerzer – Speck – Züri Frites

Beef – gruyere – bacon – Züri fries

**Schweizer Käseteller // *Swiss cheese plate***

– / 28

Fünf Sorten Käse – Chutney

Five different cheese – chutney**Vanille Crème brûlée // *Vanilla crème brûlée***

– / 14

Ananas-Confit – Kokos Sorbet

Pineapple-confit – coconut sorbet**Schokoladenmousse // *Chocolate mousse***

– / 14

Beerenkompott – Crispy Crumble

Berries compote – crispy crumble**Karamelköpfler // *Crème caramel***

– / 14

Zitrus- Passionsfrucht Ragout

Citrus- passion fruit ragout**Käsekuchen Tartelette // *Cheesecake tartlet***

– / 7

Hausgemacht – mit Himbeer-coulis

Homemade – with raspberry coulis**Tageskuchen // *Daily cake***

12 / –

Samstags und sonntags erhältlich

Saturday and Sunday available

Information

Das Hilfreiche

Information – The helpful

Der Anspruch

Persönliche Präferenzen, Unverträglichkeiten oder Allergien müssen im Hide & Seek nicht versteckt werden – sondern werden gern bei der Bestellung und anschliessender Zubereitung berücksichtigt

The expectation

At Hide & Seek we are happy to accommodate your personal preferences– intolerances and allergies – both when taking your order and preparing your meal.

Die Zeichen



vegetarisch



glutenfrei



vegan

The icons



vegetarian



gluten-free



vegan

Die Herkunft

Rind	CH, IRL
Kalb	CH
Schwein	CH, FR
Geflügel	CH, FR
Hirsch	CH, A
Zander	CH
Lachsforelle	CH
Heilbutt	Nordostatlantik FAO-Gebiet 27
Bio Garnelen	Nordostpazifik FAO-Gebiet 61
Pulpo	Nordostatlantik FAO-Gebiet 27

The origin

<i>Beef</i>	CH, IRL
<i>Veal</i>	CH
<i>Pork</i>	CH, FR
<i>Poultry</i>	CH, FR
<i>Venison</i>	CH, A
<i>Pick-perch</i>	CH
<i>Salmon trout</i>	CH
<i>Halibut</i>	North-east Atlantic FAO-region 27
<i>Organic Prawn</i>	North-east Pacific FAO-region 61
<i>Octopus</i>	North-east Atlantic FAO-region 27

Für Informationen zu Allergenen in den einzelnen Gerichten wenden Sie sich an unsere Mitarbeiter..

For information about allergenic in our dishes please ask our staff.