

# HIDE & SEEK

RESTAURANT AND BAR  
ZÜRICH

Gesucht, gefunden.

*Look no further.*



Part of Giardino Hotel Group

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# Wein Das Erlesene

*Wine – The selected*

## Weisswein *White wine*

**10 cl** **75 cl**

Sauvignon blanc 2017  
*Weingut Clerc Bamert*  
*Zürich – Schweiz*

13 80

Los Canonicos 2014  
*Dehesa de los Canónigos Crianza*  
*Ribera del Duero – Spanien* 13 85

Riesling trocken 2016  
*Weingut Künstler*  
*Rheingau – Deutschland*

10 70

Taymente 2017  
*Huarpe Wines*  
*Mendoza – Argentinien* 13 85

Chardonnay 2016  
*McManis Family vineyards*  
*Kalifornien – USA*

10 70

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

Chenin Blanc 2015  
*Cape of Good Hope*  
*Franschhoek Valley – Südafrika*

9 65

Whispering Angel 2017  
*Les Caves du Château d'Esclans*  
*Provence – Frankreich* 11 75

## Rotwein *Red wine*

Pinot noir „Bovel“ 2016  
*Weingut Marugg*  
*Graubünden – Schweiz*

12 80

Primitivo di Manduria 2013  
*“Cosimo Varvaglione”*  
*Apulien – Italien*

13 90

Eneo 2011  
*Azienda Montepeloso*  
*Toscana – Italien*

13 80

Schaumwein <i>Sparkling wine</i>	10 cl	75 cl	Süsswein <i>Dessert wine</i>	5 cl	37.5 cl
Prosecco "Very Extra Dry" <i>Le Vigne di Alice</i> <i>Venetien – Italien</i>	11	75	Riesling Auslese 2015 <i>Koehle r- Ruprecht</i> <i>Pfalz – Deutschland</i>	16	75
Champagne Grand Brut <i>Perrier Jouët</i> <i>Champagne – Frankreich</i>	19	115	Touriga Nacional "LBV" 2005 <i>Fonseca</i> <i>Porto – Portugal</i>	14	
Champagne Brut Blason Rosé <i>Perrier Jouët</i> <i>Champagne – Frankreich</i>	22	155	Touriga Nacional "10 Years Old Tawny" <i>Taylor Fladgate</i> <i>Porto – Portugal</i>	12	-
			Touriga Nacional "20 Years Old Tawny" <i>Taylor Fladgate</i> <i>Porto – Portugal</i>	24	-
			Touriga Nacional "30 Years Tawny Port" <i>Taylor Fladgate</i> <i>Porto – Portugal</i>	45	-
			Viosinho "Fine White Port" <i>W &amp; J Graham's</i> <i>Porto – Portugal</i>	8	-
			Emilio Lustau, „San Emilio Solera <i>Reserva</i> “ <i>Andalusien – Spanien</i>	12	-
			Gonzáles Byass, „Tio Pepe Fino“ <i>Andalusien – Spanien</i>	8	-

Bier  
Das Essentielle

*Beer – The essential*

Flaschenbier *Bottle beer*

**33 cl 50 cl**

Alkoholfrei *Non alcoholic*

**33 cl**

Chopfab	8
Appenzeller Quöllfrisch Bügel	8
Heineken	8
Corona	8
Augustiner Edelstoff	10
Erdinger	10
Affligem Blond	8
Affligem Double	8
Ittinger Amber	8
Lagunitas IPA	8
Crafty-Cidre Artisanal Suisse	8

Chopfab Bleifrei Pale Ale	8
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## Giardino Spezial Das Stilvolle

*Giardino Special – The stylish*

### **Giardino Spritz** *Giardino Spritz*

16

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

### **Giardino's Favorite Negroni**

18

#### *Giardino's Favourite Negroni*

Beefeater Gin – Antica Formula – Gran  
Classico  
*Beefeater Gin – Antica Formula – Gran*  
*Classico*

### **Mountain Spritz** *Mountain Spritz*

16

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

### **Bellini Spritz** *Bellini Spritz*

16

Prosecco – Pfirsichpüree – Pfirsichlikör  
*Prosecco – peach puree – peach liqueur*

### **Aperol Spritz** *Aperol Spritz*

16

Aperol – Prosecco – Soda  
*Aperol – Prosecco – soda*

### **Hugo** *Hugo*

16

Holundersirup – Prosecco – Minze – Limette  
*Elderflower syrup – Prosecco – mint – lime*

Atlantis Cocktail  
 Das Besondere

*Atlantis Cocktail – The special*

<b>Fassgereifter Negroni</b> <i>Barel aged Negroni</i>	22	<b>Black Forest</b> <i>Black Forest</i>	18
		Mozar Schokoladenlikör – Bailey's – Maker's	
<b>Fassgereifter Sazerac</b> <i>Barel aged Sazerac</i>	22	Mark – Himbeerpüree – Mascarpone	
		<i>Mozard chocolate liquor – Bailey's – Maker's</i>	
<b>Giardino's Parfum</b> <i>Giardino's Parfume</i>	21	<i>Mark – raspberry puree – mascarpone</i>	
Profumo del Giardino Vodka infusion – Italicus –		<b>Giardino Berry</b> <i>Giardino Berry</i>	18
Yuzusaft – Mango Chilisirup – Eiweiss		Sloe Gin – Old Tom Gin – Cranberrysaft –	
<i>Profumo del Giardino infused Vodka – Italicus –</i>		Limetten – Berren	
<i>yuzu juice – mango-chili syrup – egg white</i>		<i>Sloe gin – Old tom Gin – cranberry juice</i>	
<b>Rear Gear</b> <i>Rear Gear</i>	20	<i>lime – berries</i>	
Monkey 47 Gin – Sloe Gin – Crème de Cassis –		<b>El Chulo</b> <i>El Chulo</i>	18
Yuzusaft – Zuckersirup – Eiweiss		Tequila – Cointreau – Mango-Chilisirup –	
<i>Monkey 47 gin – sloe gin – Crème de cassis –</i>		Passionsfrucht – Paprika	
<i>yuzu juice – sugar syrup – egg white</i>		<i>Tequila – Cointreau – Mango-chili syrup –</i>	
<b>Hublot 107</b> <i>Hublot 107</i>	20	<i>passion fruit – red pepper</i>	
Gosling Rum – Averna – Cynar – Absinth Mint		<b>Orange Cooler</b> <i>Orange Cooler</i>	18
<i>Gosling rum – Averna – Cynar – Absinth mint</i>		Vodka – Kumquats – Passionsfrucht –	
<b>Dijon Sour</b> <i>Dijon Sour</i>	20	Zuckersirup – Orangensaft – Soda	
Lagavulin – Chivas 12 – Zitronensaft –		<i>Vodka – orange juice – kumquats – passion fruit</i>	
Zuckersirup – Eiweiss – Senf		<i>– sugar syrup – soda</i>	
<i>Lagavulin – Chivas 12 – lemon juice – sugar</i>		<b>Giardino Mule</b> <i>Giardino Mule</i>	18
<i>syrup – egg white – mustard</i>		Profumo del Giardino infused vodka –	
		Passionsfrucht – peychaud's bitters – ginger	
		beer	
		<i>Profumo del Giardino infused vodka – passion</i>	
		<i>fruit – peychaud's bitters – ginger beer</i>	

Cocktail-Klassiker  
Das Bewährte

*Cocktail Classics – The established*

<b>Martini <i>Martini</i></b>	18	<b>Manhattan <i>Manhattan</i></b>	18
Gin/Vodka – Dry Vermuth <i>Gin/Vodka – Dry Vermouth</i>		Maker's Mark – Antica Formula – Angostura Bitter <i>Maker's Mark – Antica Formula – Angostura Bitter</i>	
<b>Martinez <i>Martinez</i></b>	18	<b>Old Fashioned <i>Old Fasioned</i></b>	18
Old Tom Gin – Antica Formula – Maraschino – Bookers Bitter <i>Old Tom Gin – Antica Formula – Maraschino – Bookers Bitter</i>		Maker's Mark – Zucker – Bitters <i>Maker's Mark – sugar – bitters</i>	
<b>Pisco Sour <i>Pisco Sour</i></b>	18	<b>Dark &amp; Stormy</b>	18
Pisco – Zitronensaft – Zuckersirup – Angostura Bitter – Eiweiss <i>Pisco – lemon juice – sugar syrup – Angostura Bitter – egg white</i>		<b><i>Dark &amp; Stormy</i></b> Gosling Rum – Limettensaft – Angostura Bitter – Ginger Beer <i>Gosling Rum – lime juice – Angostura Bitter – ginger beer</i>	
<b>Espresso Martini <i>Espresso Martini</i></b>	18	<b>Bloody Mary <i>Bloody Mary</i></b>	18
Absolut Vodka – Kahluha – Espresso – Rahm <i>Absolut Vodka – Kahluha – espresso – cream</i>		Absolut Vodka – Tomatensaft – Gewürze <i>Absolut Vodka – tomato juice – spices</i>	



Mocktails (ohne Alkohol)  
Das Unbeschwerte

*Mocktails (without alcohol) – The easygoing*

**Passion and Sin** *Passion and Sin* 14

Mango Chilisirup – Passionsfrucht – Orangensaft  
*Mango chili syrup – passion fruit – orange juice*

**Ginger Treatment** *Ginger treatment* 14

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

**Ginger Razz** *Ginger Razz* 14

Himbeerpüree – Ginger Beer  
*Raspberry puree – ginger beer*

**Green Garden** *Green Garden* 14

Sencha Tee – Limetten – Minze – Soda  
*Sencha tea – lime – mint – soda*

# 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 / <i>corn</i> )	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 Premium	45.0 %	16	Bacardi Carta Blanca, Dominican Republic	40.0 %	10
Sipsmith Sloe Gin	29.0 %	14	Diplomatico Reserva Exclusiva 12, Venezuela	40.0 %	16
Bloom Gin	40.0 %	16	El Dorado Special Reserve 21, Guyana	43.0 %	26
Farmer's Gin	46.7 %	18	El Ron Prohibido 15	40.0 %	14
Ferdinand's Dry Saar Gin	44.0 %	19	Gosling's Black Seal 80 Proof, Bermudas	40.0 %	14
Gin Sul	43.0 %	19	Havana Club 3, Cuba	40.0 %	10
Brockmans Gin	40.0 %	14	Havana Club 7, Cuba	40.0 %	14
Ransom Old Tom Gin	44.0 %	19	Havana Union, Cuba	40.0 %	42
Nolet Dry Silver Gin	47.6 %	18	Plantation XO 20th, Barbados	40.0 %	18
Elephant Dry Gin	45.0 %	18			

			<b>4 cl</b>				<b>4 cl</b>
Pyrat XO Reserve, Anguilla	40.0 %	16		Oban 14	43.0 %	18	
Sailor Jerry, Virgin Islands	40.0 %	12		Chivas Royal Salute	40.0 %	38	
St. Nicholas Abbey 12, Barbados	40.0 %	32		Talisker 10 years	45.8 %	13	
Zacapa Centenario Sisstema Solera 23, Guatemala	40.0 %	16		Talisker 57 North Flask	57.0 %	24	
Havana Club Tributo, Cuba	40.0 %	35		The Balvenie PortWood 21	47.6 %	38	
Ron Centenario	40.0 %	30		The Macallan 1824 Ruby Series	43.0 %	38	
Don Papa Rum 7 years	40.0 %	18		Michter's US*1 Straight Bourbon	42.4 %	18	
Krakenrum	40.0 %	12		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	
<b>Whisky / Whiskey</b>			<b>4 cl</b>	Aberlour A'bunadh	60.7 %	22	
Adberg Corryvreckan	57.1 %	24		The Glenlivet Nadurra First Fill	63.1 %	18	
Bowmore 12	40.0 %	16		The Glenlivet French Oak 15	40.0 %	18	
Chivas Regal 12	40.0 %	12		Teeling Single Grain	46.0 %	18	
Dalwhinnie 15	43.0 %	14		Dalmore Cigar Malt	44.0 %	29	
George Dickel No. 12	45.0 %	16		Edradour Caledonia 12	46.0 %	22	
Glenfiddich 12	40.0 %	14		Johnnie Walker Blue Label	40.0 %	35	
Glenmorangie The Nectar d'Or-Sauternes	46.0 %	18		Springbank 18	46.0 %	35	
Cask Extra Matured 12							
Jameson	40.0 %	12		<b>Tequila</b>			<b>4 cl</b>
Johnnie Walker Black Label 12	40.0 %	12		Patron Reposado	40.0 %	20	
Lagavulin 16	43.0 %	18		Patron Silver	40.0 %	18	
Laphroaig 10	40.0 %	18		Calle 23 Blanco	40.0 %	12	
Maker's Mark	45.0 %	12		Don Fulano Silver	40.0 %	16	
Nikka Taketsuru Pure Malt 12	43.0 %	18		Don Fulano Reposado	40.0 %	18	

## Mezcal **4 cl**

San Cosme, Joven	40 %	14
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## Brandy / Cognac **2 cl**

Davidoff, XO, Cognac	40.0 %	22
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Hennessy Fine de Cognac V.S.O.P.	40.0 %	10
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Martell Cordon Bleu Grand Classic XO	40.0 %	20
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Rémy Martin Louis XIII, Hors d'Age	40.0 %	150
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## Pisco **2 cl**

Demonio de los Andes	40.0 %	15
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## Cachaça **4 cl**

Ypioca Crystal	40.0 %	12
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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 Elixier	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 %	9

Vermouth

**4 cl**

Carpano Antica Formula	16.5 %	8
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
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### Brandy de Jerez

**2 cl**

Lepanto	36.0 %	12
Lustau Solera Gran Reserva	40.0 %	8

### Calvados

**2 cl**

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

### Obstbrände *Fruit spirits*

**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
Rochelt Der Inntaler Vintage	50.0 %	34
Rochelt Muskattraube	48.0 %	30

### Grappa

**2 cl**

Distillerie Berta, Elisi	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 Bricco Marun	45.0 %	12
Nonino Il Moscato di Grappa Monovitigno	41.0 %	10

## Liquor

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
Italicus Bergamotte Liquor	20.0 %	14

# 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	8
Fever Tree Ginger Ale	20 cl	8
Fever Tree Ginger Beer	20 cl	8
Fever Tree Bitter Lemon	20 cl	8
Fever Tree Soda	20 cl	8
San Bitter / Crodino	10 cl	6
Red Bull	25 cl	9

### 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>		
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 Liebevolle

*Home made – The loving*

Eistee *Ice tea*

**Fruit Ice Tea** *Fruit Ice Tea* 10

Früchtetea – Rosensirup – Pfirsichpüree

*Fruit tea – rose syrup – 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**

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

**Heisse oder kalte Schokolade**

*Hot or cold Chocolate*

6

**Heisse oder kalte Ovomaltine**

*Hot or cold Ovomaltine*

6

**Felchlin Schokolade**

*Felchlin chocolate*

- dunkle Schokolade **dark chocolate**
- Vollmilch Schokolade **milk chocolate**
- weisse Schokolade **white chocolate**

8

Tee **Tea**

**Schwarzer Tee Black tea**

Darjeeling organic flush	8
Premium Earl Grey organic	8
English breakfast organic	8
Latin Power	8
Honeybush nature	8

**Grüner Tee Green tea**

China Sencha organic	8
China Jasmin	8
Weisser Tee Tara cleansing / <i>White tea</i>	8

**Früchte- und Kräutertee**

*Fruit and herbal infusions*

Profumo del Giardino	8
Kamillenblüten natur / <i>Camomile</i>	8
Red Orange	8
Rooibos nature	8
Eisenkraut / <i>Verveine</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 Corojo	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** [ A H L ]

Gebackene Safran-Risotto Bällchen – Tomatenmarmelade  
*Fried saffron risotto balls – tomato jam*

16 / –



### **Falafel // Falafel** [ G ]

Joghurt – Dill  
*Yoghurt – dill*

14 / –



### **Atlantis Caesar Salat // Atlantis Caesar salad** [ A C G M ]

Baby Lattich – Croûtons – Caesar Dressing  
*Baby lettuce – croûtons – Caesar dressing*

18 / 24

- **mit Hühnchen // with chicken**

24 / 33

- **mit Garnelen // with prawns** [ B ]

26 / 37



### **Thai Style Salat // Thai style salad** [ B D F N ]

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** [ A B D F L M O ]

Patagonische Königsgarnele – Kefen – Frühlingszwiebeln  
*Patagonian king prawn – sugar peas – spring onions*

– / 19

kleiner / grösser  
smaller / larger



**Ceviche // Ceviche** [ B D F N ]

Dorade – Kefen – grüne Papaya – Lattich  
*Gilthead – snow pea – green papaya – romaine lettuce*

24 / 36

**Rindstatar // Beef tatar** [ C L M ]

Rettich – mariniertes Salat – Tomate  
*Radish – marinated salad – tomato*

24 / 36



**Pulpo // Octopus** [ A B D F L M N O ]

Wilder Broccoli – Kokosnuss – Panaeng Curry  
*Wild broccoli – coconut – panaeng curry*

28 / 39

**Atlantis Club Sandwich // Atlantis Club Sandwich** [ A C G O ]

**Wahl zwischen Weizen- oder Vollkorntoast // Choice of white or brown toast**

Hähnchenbrust – Spiegelei – Speck – Züri Frites  
*Chicken breast – fried egg – bacon – Züri fries*

– / 31

**Atlantis Burger // Atlantis burger** [ A C G O ]

Rind – Greyerzer – Speck – Züri Frites  
*Beef – gruyère – bacon – Züri fries*

– / 31

kleiner / grösser  
smaller / larger



**Schweizer Käseteller // *Swiss cheese plate*** [ G O ]

Fünf Sorten Käse – Chutney  
*Five different cheeses – chutney*

– / 28



**Vanille Crème brûlée // *Vanilla crème brûlée*** [ C G H ]

Ananasconfit – Kokosnussorbet  
*Pineapple confit – coconut sorbet*

– / 14



**Schokoladenmousse // *Chocolate mousse*** [ A C G H ]

Beerenkompott – crispy Crumble  
*Berry compote – crispy crumble*

– / 14



**Buttermilch Panna Cotta // *Buttermilk panna cotta*** [ G ]

Früchte der Saison – Zitronenmelisse  
*Seasonal fruits – lemon balm*

– / 14



**Käsekuchen *cheesecake***

– / 10



**Streuselkuchen der Woche *Streusel cake of the week***

– / 10

# 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

### Die Zeichen



vegetarisch



glutenfrei



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

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

### *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*

### *The icons*



*vegetarian*



*gluten-free*



*vegan*

### *The origin*

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

*For information about allergenics in our dishes please ask our staff.*