

HIDE & SEEK

RESTAURANT AND BAR
ZÜRICH

Gesucht, gefunden.

Look no further.

Bar

Drink and Food



Part of Giardino Hotel Group

Inhalt

Der Überblick

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Wein

Das Erlesene

Wine – The selected

Weisswein *White wine*

	10 cl	75 cl		
Sauvignon blanc 2017 <i>Weingut Clerc Bamert</i> <i>Zürich – Schweiz</i>	13	80	Clos Valmana 2014 <i>Clos d' Agon</i> <i>Katalonien – Spanien</i>	11 75
Riesling trocken 2016 <i>Weingut Künstler</i> <i>Rheingau – Deutschland</i>	10	70	Cabernet Sauvignon 2014 <i>Chateau St. Michelle</i> <i>Columbia Valley – USA</i>	10 70
Roero Arneis 2016 <i>Weingut Vietti</i> <i>Piemont – Italien</i>	12	80		
Chardonnay 2017 <i>McManis Family vineyards</i> <i>Kalifornien – USA</i>	10	70		

Roséwein *Rose wine*

10 cl 75 cl

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

11 75

Rotwein *Red wine*

Pinot noir „Bovel“ 2016 <i>Weingut Marugg</i> <i>Graubünden – Schweiz</i>	12	75
Primitivo di Manduria 2013 <i>“Cosimo Varvaglione”</i> <i>Apulien – Italien</i>	14	90
Eneo 2011 <i>Azienda Montepeloso</i> <i>Toscana – Italien</i>	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 "30 Years Tawny Port" <i>Taylor Fladgate</i> <i>Porto – Portugal</i>	30	-
			Viosinho "Fine White Port" <i>W & 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	Chopfab Bleifrei Pale Ale	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		

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 syrup – champagne</i>		Ferdinand's Dry Saar Gin – Ferdinand's Dry Saar Vermouth <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 liquor – champagne – nutmeg</i>		Michter's Rye – Maraschino – Zuckersirup – Champagner – Bitters <i>Michter's Rye – Maraschino – sugar syrup – 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 liquor – lime juice – rosemary</i>			

Das Besondere

Atlantis Cocktail – The special

<p>Hublot 107 <i>Hublot 107</i></p> <p>Beefeater Gin – Orangensaft – Zitronensaft hausgemachter Thymian und Zitronenmelisse Zuckersirup <i>Beefeater Gin – orange juice – lemon juice – homemade thyme and lemonbalm syrup</i></p>	16	<p>Liquid Cocaine <i>Liquid Cocaine</i></p> <p>Absolut Vodka – Galliano Vanilla – Espresso Zuckersirup <i>Absolut Vodka – Galliano Vanilla – espresso sugar syrup</i></p>	18
<p>The Derby Shandy <i>The Derby Shandy</i></p> <p>Michter's Rye – IPA Bier – Zuckersirup – frische Minze – Bitters <i>Michter's Rye – IPA beer – sugar syrup – fresh mint – bitters</i></p>	18	<p>Blueberry Old Fashioned <i>Blueberry Old Fashioned</i></p> <p>Michter's Bourbon – Blaubeeren – Ahornsirup Bitters <i>Michter's Bourbon – blueberries – maple sirup bitters</i></p>	19
<p>Tripple G Sour <i>Tripple G Sour</i></p> <p>Tanqueray No 10 Gin – Grüner Tee – Ingwer – Limettensaft – Zuckersirup – Eiweiss – Bitters <i>Tanqueray No 10 Gin – green tea – ginger – lime juice – sugar syrup – egg white – bitters</i></p>	16	<p>Ahumado Piña <i>Ahumado Piña</i></p> <p>San Cosme Mezcal – Cynar – Orange Curaçao – Zitronensaft <i>San Cosme Mezcal – Cynar – orange curaçao – lemon juice</i></p>	18
<p>The After Eight <i>The After Eight</i></p> <p>Absolut Vodka – Crème de Cacao – Crème de Menthe – Chocolate Bitters <i>Absolut Vodka – Crème de Cacao – Crème de Menthe – chocolate bitters</i></p>	16		
<p>Puesta del Sol <i>Puesta del Sol</i></p> <p>Diplomatico Reserva Rum – Antica Formula – Fallernum – Limettensaft – Ananas – Bitters Diplomatico Reserva Rum – Antica Formula – Fallernum – lime juice – pineapple – bitters</p>	18		

Cocktail-Klassiker
Das Bewährte

Cocktail Classics – The established

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

Giardino Spezial
Das Stilvolle

Giardino Special – The stylish

Giardino Spritz *Giardino Spritz* 14

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

Mocktails (ohne Alkohol)

Das Unbeschwerte

Mocktails (without alcohol) – The easygoing

Fruit Infusion <i>Fruit Infusion</i>	14	Hazelberry <i>Hazelberry</i>	14
Pfirsichpüree – Früchtetee – Rosensirup – Zitronensaft – Minze <i>Peach puree – fruit tea – rose syrup – lemon juice – mint</i>		Himbeeren – Ahornsirup – Cranberrysaft – Passionsfruchtsaft – Haselnussöl <i>Raspberries – maple syrup – cranberry juice – passion fruit juice – hazelnut oil</i>	
Ginger Treatment <i>Ginger treatment</i>	14	Drivers Lemonade <i>Drivers Lemonade</i>	14
Kumquats – Blutorangensirup – Passionsfrucht – Ginger Beer <i>Kumquats – blood orange syrup – passion fruit – ginger beer</i>		Gurke – Süssmost – Holundersirup – Thymian – Zitronensaft <i>Cucumber – apple juice – elderflower syrup – thyme – lemon juice</i>	
Fragola di Modena <i>Fragola di Modena</i>	14		
Erdbeerpüree – Orangenmarmelade – Pfeffer – Limette – Basilikum – Orangensaft – Passionsfruchtsaft – Ginger Beer – Aceto Balsamico <i>Strawberry puree – orange marmalade – pepper – lime – basil – orange juice – passion fruit juice – ginger beer – balsamic vinegar</i>			

Spirituosen
Das Vielfältige

Spirits – The manifold

Gin

4 cl

Beefeater	40.0 %	12
Breil Pur London Dry Gin	45.0 %	16
Geranium Gin	44.0 %	14
Gin Mare	42.7 %	16
G'Vine Floraison Gin	40.0 %	16
Haymans Distillers	40.0 %	14
Hendrick's Gin	41.4 %	16
Jinzu Gin	41.3%	14
Monkey 47 Schwarzwald Dry	47.0 %	18
Oxley Gin	47.0 %	18
Tanqueray No.10 Gin	47.3 %	14
Turicum Gin	41.5 %	16
Williams & Humbert Botanic Ultra Premium	45.0 %	16
Sipsmith Sloe Gin	29.0 %	14
Bloom Gin	40.0 %	16
Farmer's Gin	46.7 %	18
Ferdinand's Dry Saar Gin	44.0 %	19
Gin Sul	43.0 %	19
Ransom Old Tom Gin	44.0 %	19
Nolet Dry Silver Gin	47.6 %	18

Wodka

4 cl

Absolut Vodka (Weizen / <i>wheat</i>)	40.0 %	10
Absolut Elyx Vodka (Weizen / <i>wheat</i>)	42.3 %	16
Belvedere Vodka (Roggen / <i>rye</i>)	40.0 %	16
Cîroc Vodka (Traube / <i>grape</i>)	40.0 %	14
Grey Goose Vodka (Weizen / <i>wheat</i>)	40.0 %	16
Kaufmann Soft Private Collection Vintage Vodka (Weizen / <i>wheat</i>)	40.0 %	18
Xellent Vodka (Roggen / <i>rye</i>)	40.0 %	16
Tito's Vodka (Mais / <i>corn</i>)	40.0 %	12

Rum

4 cl

Appleton Estate 21, Jamaica	43.0 %	26
Bacardi Carta Blanca, Dominican Republic	40.0 %	10
Diplomatico Reserva Exclusiva 12, Venezuela	40.0 %	16
El Dorado Special Reserve 21, Guyana	43.0 %	26
El Ron Prohibido 15	40.0 %	14
Gosling's Black Seal 80 Proof, Bermudas	40.0 %	14
Havana Club 3, Cuba	40.0 %	10
Havana Club 7, Cuba	40.0 %	14
Havana Union, Cuba	40.0 %	42
Plantation XO 20th, Barbados	40.0 %	18

		4 cl			4 cl
Pyrat XO Reserve, Anguilla	40.0 %	16	Chivas Royal Salute	40.0 %	38
Sailor Jerry, Virgin Islands	40.0 %	12	Talisker 57 North Flask	57.0 %	15
St. Nicholas Abbey 12, Barbados	40.0 %	32	The Balvenie PortWood 21	47.6 %	38
Zacapa Centenario Sisstema Solera 23, Guatemala	40.0 %	16	The Macallan 1824 Ruby Series	43.0 %	38
Havana Club Tributo, Cuba	40.0 %	35	1776 James E. Pepper Rye Whiskey	50.0 %	16
<i>Trois Rivieres 1999</i>	42.0 %	28	Michter's US*1 Straight Bourbon	42.4 %	18
Ron Centenario	40.0 %	30	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

Whisky / Whiskey

		4 cl			4 cl
Adberg Corryvreckan	57.1 %	24	Aberlour A'bunadh	60.7 %	22
Bowmore 12	40.0 %	16	The Glenlivet Nadurra First Fill	63.1 %	18
Breaking & Entering Bourbon Whiskey	43.0 %	16	The Glenlivet French Oak 15	40.0 %	18
Chivas Regal 12	40.0 %	12	The Glenrothes 1992	44.3 %	42
Clerc Bamert 8	40.0 %	24	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			
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					

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

Brandy / Cognac

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

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
Ramazzotti	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 %	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
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Brandy de Jerez

2 cl

Lepanto	36.0 %	12
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4 cl

Lustau Solera Gran Reserva	40.0 %	18
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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
Kurt Angerer Marillenbrand	42.0 %	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	45.0 %	12
Bricco Marun		
Nonino Il Moscato di Grappa	41.0 %	10
Monovitigno		

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

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
Apple juice Ramseier		
Apfelschorle Ramseier	33 cl	6
Apple Schorle Ramseier		
Cranberrysaft	20 cl	6
Cranberry juice		

Hausgemachtes
Das Liebevoll

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

Kaffee Crème *Americano*

Doppelter Espresso *Doppio*

Cappuccino

Latte macchiato

Heisse oder kalte Schokolade

Hot or cold Chocolate

Heisse oder kalte Ovomaltine

Hot or cold Ovomaltine

Felchlin Schokolade

Felchlin chocolate

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

Tee *Tea*

Schwarzer Tee *Black tea*

Darjeeling organic flush

Premium Earl Grey organic

English breakfast organic

Big apple cigar tea

Honeybush nature

Grüner Tee *Green tea*

China Sencha organic

China Jasmin

Weisser Tee Tara cleansing / *White tea*

Früchte- und Kräutertee

Fruit and herbal infusions

Profumo del Giardino

Kamillenblüten natur / *Camomile*

Red Orange

Rooibos nature

Eisenkraut / *Verveine*

Nana Minze / *Peppermint*

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 [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]

– / 19

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

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

26 / 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.