



Bar & Lounge

fortytwo

Softdrinks

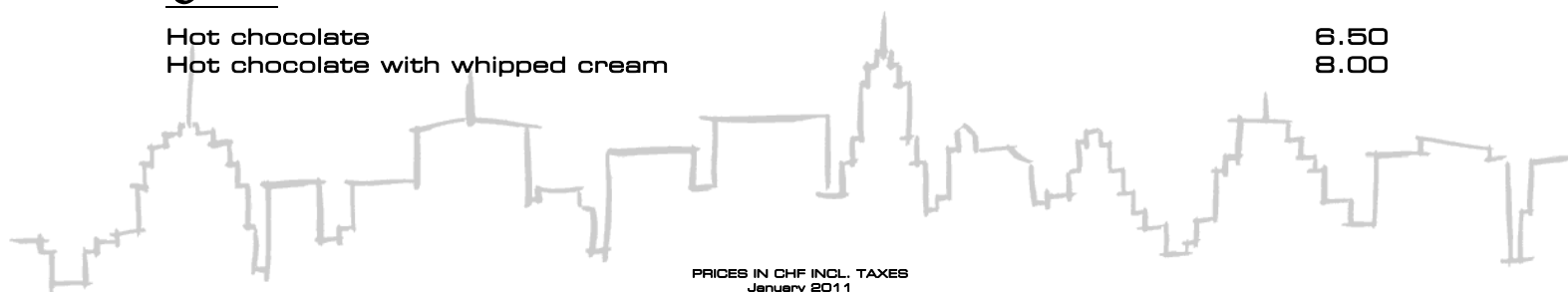
Henniez mineral water still / sparkling	0.30l	6.00
Evian	0.50l	8.50
Pepsi Cola / Pepsi light	0.30l	6.00
7up Citro	0.30l	6.00
7up Orange	0.30l	6.00
Rivella: red / blue / green	0.33l	6.00
Schweppes	0.20l	6.00
Tonic / Bitter Lemon / Ginger Ale		
Different juices	0.20l	6.50
Freshly squeezed orange juice	0.20l	9.00

Coffee and more

Coffee		5.80
Espresso		5.80
Cappuccino		6.50
Latte Macchiato		7.50
Irish Coffee		17.50

Chocolate

Hot chocolate		6.50
Hot chocolate with whipped cream		8.00



PRICES IN CHF INCL. TAXES
January 2011

Tea

Classic Darjeeling

This fine summer plucking from the Himalaya is delicious with a typical bouquet of darjeeling

6.00

Classic English breakfast

A gentle cylon tea with the unmistakable sparkling and lively flavour of the island

6.00

Classic Earl Grey

The fruity freshness of bergamot, elegantly melded with a full-bodied autumn darjeeling

6.00

Classic Green Tea

A rare pleasure for tea connoisseurs. The typical light acerbity combined with a refreshing moment

6.00

Classic Roibosh Orange

Fresh oranges and soft vanilla give this powerful roiboos an interesting fruity but delicate note

6.00

Classic Ayurveda

A highly aromatic infusion packed with energy and freshness due to herbs and other soothing ingredients

6.00

Classic Fruit Power

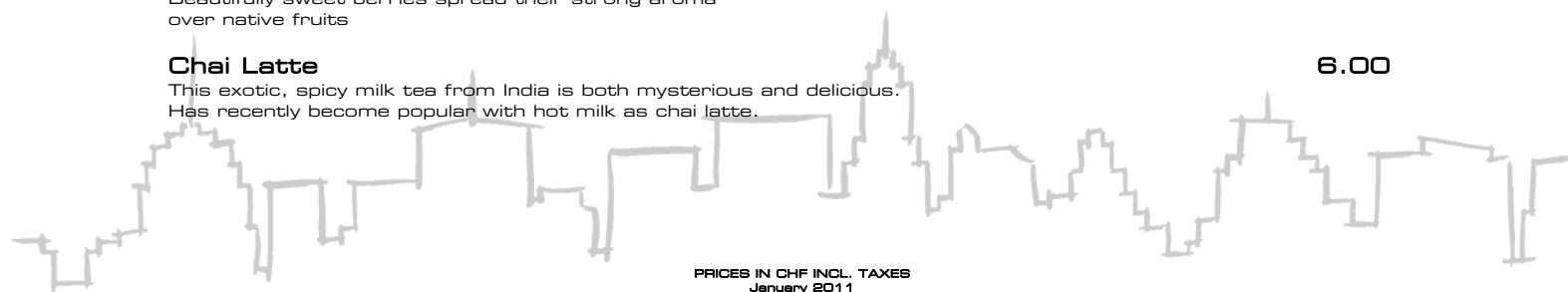
Beautifully sweet berries spread their strong aroma over native fruits

6.00

Chai Latte

This exotic, spicy milk tea from India is both mysterious and delicious. Has recently become popular with hot milk as chai latte.

6.00



Aperitif

	vol%		
Martini Bianco, Extra Dry	15, 15, 18	5cl	9.50
Noilly Prat	18	5cl	12.50
Tio Pepe Fino	15	5cl	10.50
Sandeman Sherry medium	15	5cl	10.50
Sandeman Port White	19.5	5cl	10.50
Grahams 10 years Tawny	20	5cl	13.50
Grahams 30 years Tawny	20	5cl	34.00
Pernod	40	4cl	10.50
Absinth Kübler	53	4cl	16.00
Kir White wine, Crème de Cassis			10.50
Kir Royal Champagne, Crème de Cassis			17.50
Glas Piper Heidsick		1 dl	16.50
Glas Piper Heidsick Rosé		1 dl	21.00

PRICES IN CHF INCL. TAXES
January 2011

Draft beer

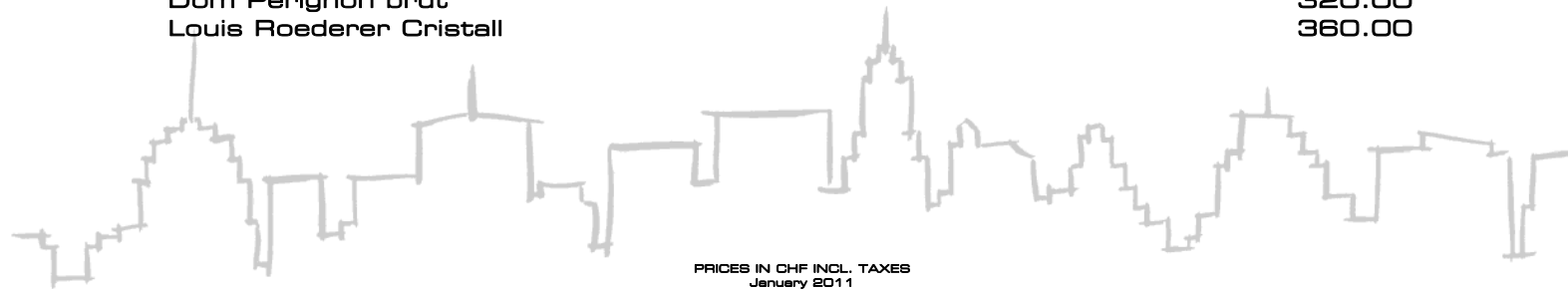
Ittinger Klosterbräu	0.30l	7.00
Heineken	0.25l	7.00

Bottled beer

Baerni dark	0.33l	7.00
Calanda senza (non-alcoholic)	0.33l	6.50
Becks	0.33l	7.00
Erdinger wheat beer	0.50l	9.50

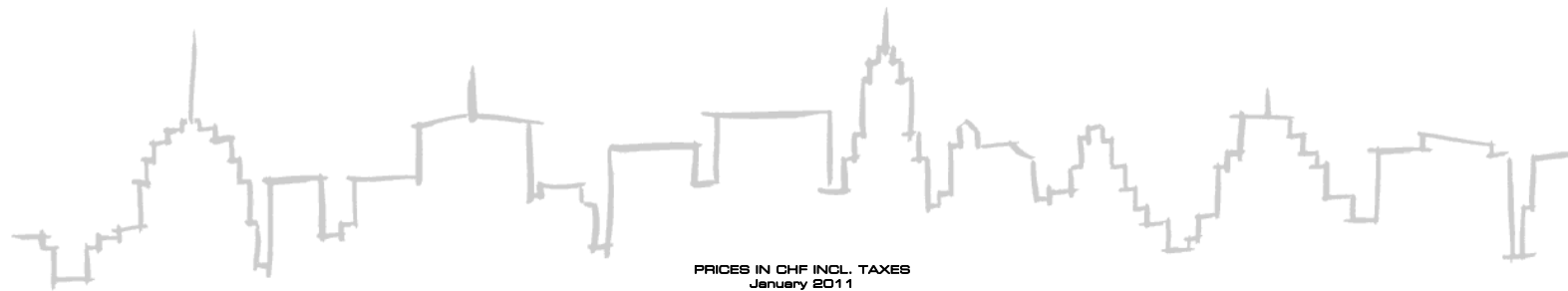
Prosecco and Champagne

	0.75l	
Jejo Prosecco Spumante		69.00
Piper Heidsick brut		109.00
Moët & Chandon brut		139.00
Veuve Cliquot Ponsardin brut		139.00
Perrier Jouët Rosé brut		160.00
Louis Roederer Premier		160.00
Perrier Jouët Belle Epoque brut		320.00
Dom Pérignon brut		320.00
Louis Roederer Cristall		360.00



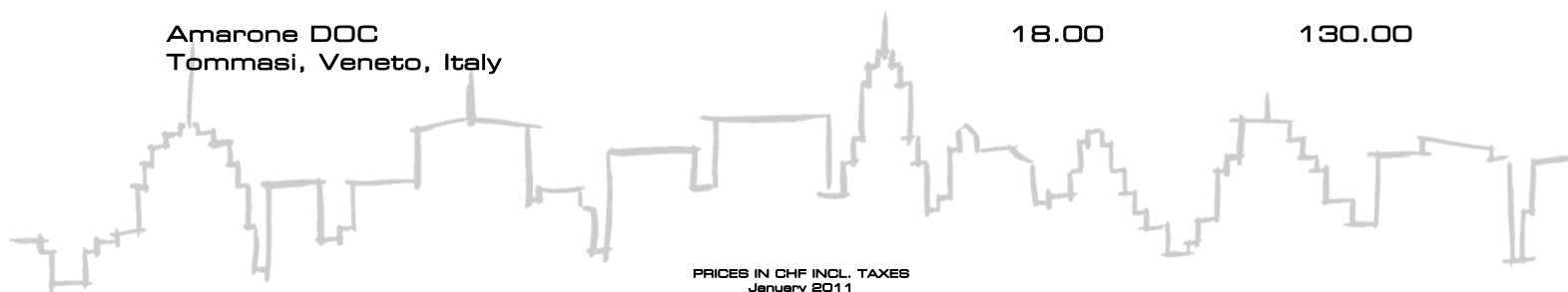
Bottled wine

White wines	0.75l
Chablis 1er Cru AC Vaillons Fèvre, Bourgogne, France	98.00
Puligny-Montrachet 1er Cru AC Brock, Loire, France	165.00
Pinot Gris Barrique Meier, Zurich, Switzerland	84.00
Red wines	0.75l
Chianti Classico DOCG Castello di Ama, Toscana, Italy	85.00
Châteauneuf-du-Pape AC Brunier, Rhône, France	72.00
Roda Rioja Reserva DOC Bodegas San Pedro, Rioja, Spain	114.00



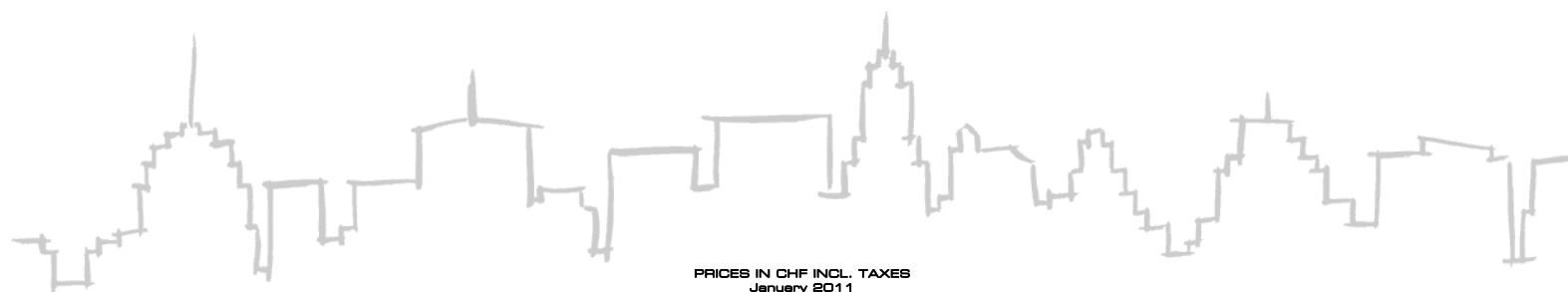
Wine by the glass

White wine	1dl	0.75l
Dézaley AOC	9.00	68.00
Grotte des Moines		
Porchet, Waadt, Switzerland		
Sancerre AC le Couteau	10.50	69.00
Brock, Loire, France		
Heitz Chardonnay	13.50	92.00
Heitz, California, USA		
Rosé wine	1dl	0.75l
Oeil de Perdrix A.O.C.	9.00	54.00
Ville de Neuchâtel, Switzerland		
Red Wine	1dl	0.75l
Merlot di Monteggio	12.00	85.00
Huber, Ticiano, Switzerland		
Shiraz	10.50	72.00
Coriole, McLaren Valley, Australia		
Amarone DOC	18.00	130.00
Tommasi, Veneto, Italy		



Longdrinks and more

Campari- Orange,- Soda,- or Bitter Lemon	15.50
Campari-Orange With freshly squeezed orange juice	20.00
Cuba Libre Havana Club anejo reserva, lime, Pepsi Cola	16.50
Whiskey Sour Four Roses, lemon juice, sugar syrup	16.50
Cosmopolitain Absolut Vodka, lime, cranberry juice, Triple sec	16.50
Seabreeze Absolut Vodka, cranberry juice, pink grapefruit juice	17.00
Bloody Mary Absolut Vodka, tomato juice, spices	16.50
Pimms Nr. 1 Cup Pimms, fruits, cucumber, Ginger Ale	16.50



Non Alcoholic Drinks

Tropical Orange juice, pineapple juice, mango syrup, lemon juice, grapefruit juice, non alcoholic Blue Curaçao syrup	12.00
Blue Ocean Lime, melon syrup, non alcoholic Blue Curaçao syrup, passion fruit juice, Tonic Water	12.50
Virgin Colada Pineapple juice, Cocotara, cream	12.00
Strawberry Fields Strawberry puree, Cocotara, cream, pineapple juice, orange juice	10.50
Dark Driver Fresh blackberry, lavender syrup, mandarin syrup, lime, apple juice	12.50
Ipanema Lime, cane sugar, passion fruit juice, Ginger Ale	12.50
Strawberry Kiss Strawberry puree, caramel syrup, fresh orange juice, passion fruit juice, mango syrup	12.50
Splash of Roses Lime, roses syrup, caramel syrup, pineapple juice, cranberry juice, lemonade	14.00
Ginger Summer Kumquats, ginger syrup, fresh passion fruit, orange-passion fruit juice, blood orange syrup	12.50
Soft Temptation Fresh raspberry, cream, watermelon syrup, vanilla syrup, orange-passion fruit juice	12.50

PRICES IN CHF INCL. TAXES
January 2011

Food

Manhattan

New York City break	18.00
Caesar Salad with Parmesan cheese and croûtons Caesar Salad mit Parmesan und Croûtons	
Optional with chicken zusätzlich mit gebratenen Pouletbruststreifen	24.00
or with shrimps zusätzlich mit gebratenen Crevetten	26.00
American Favorite	24.00
Clubsandwich with turkey, fried bacon and tomatoes, served with potato chips Clubsandwich mit Truthahn, gebratenem Speck und Tomaten, dazu Chips	
XXL Hot Dog	36.00
1-meter Hot Dog American style with roasted onions, pickles and sauerkraut 1-Meter Hot Dog American style mit Röstzwiebeln, Gurken und Sauerkraut	
The Original	28.00
Marriott Cheeseburger Sesame roll with bacon, tomatoes and onions, served with potato wedges Marriott Cheeseburger im Sesambrötchen mit Speck, Tomaten und Zwiebeln, Kartoffelecken	

PRICES IN CHF INCL. TAXES
January 2011

Chicken wings

Crumbed chicken wings served with sweet chili and barbecue sauce
Marinierte Pouletflügel, serviert mit Sweet Chili und Barbecue Sauce

6 pieces / 6 Stück	19.00
9 pieces / 9 Stück	27.00
12 pieces / 12 Stück	36.00

Hot Sandwiches

Choice of bread / Brotauswahl - **vegetable-bread / Gemüsebrot**
or - **focaccia / Focaccia**
or - **potato-bread / Kartoffelbrot**

Fillings / Füllungen	- beef hash balls with tomato-cream-cheese - Rindfleischbällchen an Tomatenfrischkäse	21.00
or	- fried chicken with fresh mango and bacon - Pouletbrust mit frischer Mango und Schinken	21.00
or	- 220 g entrecôte with herbed butter - 220 g Entrecôte mit Kräuterbutter	28.00
or	- tomato and mozzarella - Tomaten und Mozzarella	19.00
or	- Hawaii with ham, pineapple and cheese - Hawaii mit Schinken, Ananas und Käse	19.00

Côte de Boeuf (300 g) with herbal butter **48.00**
Côte de Boeuf (300 g) mit Kräuterbutter

served with - **mixed salad or French fries or potatoe wedges**
serviert mit - **gemischtem Salat oder Pommes oder Wedges**

Chinatown

China Mania

Asian noodle soup with chicken, tofu and vegetables, served with fried rice
Asiatische Nudelsuppe mit Poulet, Tofu und Gemüse,
dazu gibt es gebratenen Reis

16.00

Asian Spring

**Coconut soup with prawns, mushrooms and lemongrass,
served with fried rice**
Kokosnusssuppe mit Crevetten, Pilzen und Zitronengras,
serviert mit gebratenem Reis

18.00

Pearl of Siam

Curry noodle soup
Curry-Nudelsuppe

12.00

Latin

Spicy Fiesta

Chili con Carne with fresh bread
Würziges Chili con Carne mit ofenfrischem Brot

19.00

Real Mexican

**Nachos with avocado, tomatoes, paprika and cheddar cheese,
served with salsa mexicana**

Tortillachips mit Avocado, Paprika, Tomaten und Cheddarkäse überbacken,
dazu Salsa Mexicana

16.00

Mexican Mix

Selection of different mexican snacks

**Consisting of onion rings, mozzarella sticks, jalapeños and spanakopitakia,
served with avocado dip, sour cream and tomato salsa**

Auswahl an verschiedenen mexikanischen Snacks
bestehend aus Zwiebelringen, Mozzarellasticks, Jalapeños und Spanakopitakia,
serviert mit Avocadodip, Sourcream und Tomatensalsa

19.00

Little Italy

Choice of pasta / Pastaauswahl

- spaghetti / Spaghetti

Or / oder

- gluten-free pasta / Spiralen (Glutenfrei)

Or / oder

- ricotta-spinach tortellini / Ricotta-SpinatTortellini

Choice of sauces / Saucenauswahl

- napoli

19.00

- Napoli

Or / oder

- alio - olio - peperocino

19.00

- Aglio - Olio - Peperocino

Or / oder

- Bolognese

24.00

- Bolognese

Pizza Margarita

17.00

With tomatoes, oregano, basil and mozzarella

belegt mit Tomaten, Oregano, Basilikum und Mozzarella

Pizza Prosciutto

20.00

With ham, tomatoes and mozzarella

belegt mit Rohschinken, Tomaten und Mozzarella

Pizza Salami Picante

20.00

With spicy salami, tomatoes, oregano, basil and mozzarella

belegt mit würziger Salami, Tomaten, Oregano, Basilikum und Mozzarella

Pizza Vegetarian

18.00

With tomatoes, rocket salad and parmesan cheese

belegt mit Tomaten, Rucola und Parmesan

PRICES IN CHF INCL. TAXES
January 2011

Ice cream

Coupe Dänemark 2 scoops of vanilla ice cream with whipped cream and hot chocolate sauce 2 Kugeln Vanilleglace mit Schlagrahm und warmer Schokoladensauce	12.00
Coupe 42 1 scoop of Baileys ice cream, served with a warm brownie, whipped cream and blueberries 1 Kugel Baileysglace, serviert mit lauwarmen Brownie, Schlagrahm und Blaubeeren	12.00
Banana Split 2 scoops of vanilla ice cream, served with a banana, whipped cream and hot chocolate sauce 2 Kugeln Vanilleglace serviert mit einer Banane Schlagrahm und warmer Schokoladensauce	14.00
Fruit King 2 scoops of sorbet, served with fresh fruits and fruit sauce 2 Kugeln Sorbet, serviert mit Früchten und Fruchtsauce	14.00
Iced coffee Chilled coffee served with 1 scoop of mocha ice cream and whipped cream Gekühlter Kaffee mit Mokka glace und Schlagrahm	10.00

Late riser Breakfast / Langschlaferfruehstueck

Every Saturday and Sunday from 11 am - 5 pm
Jeden Samstag und Sonntag von 11.00-17.00 Uhr

per person / pro Person

Rockefeller Breakfast, (For 2 persons)

35,00

with poached egg, salmon tartar with brioche,

Blue Marlin, smoked trout fillets,

smoked ham, roast beef, choice of hard and soft cheese, Granola

including smoothy, orange juice, glass of champagne,

Cappuccino, Espresso, coffee, tea and/or hot chocolate

Mit pochiertem Ei im Glas, Lachstartar mit Brioche, Blue Marlin, geräucherten Forellenfilets,

Rohschinken, Roastbeef, Auswahl an Hart- und Weichkäsen, Granola

inklusive Smoothy, Orangensaft, Glas Champagner,

Cappuccino, Espresso, Kaffee, Tee und/oder heissen Schokolade

Italian Breakfast

26.00

with fior di grano, caprese, Tallegio, Pecorino, pastrami,

Mortadella, salami picante, fruit salad

including orange juice,

Cappuccino, Espresso, coffee, tea and/or hot chocolate

Mit Fior di Grano, Caprese, Tallegio, Pecorino, Pastrami,

Mortadella, Salami Picante, Obstsalat

inklusive Orangensaft, Cappuccino, Espresso, Kaffee, Tee und/oder heissen Schokolade

Healthy Breakfast

21.00

with „Birchermüesli“, fruit salad, strawberry buttermilk, yoghurt,

herbal Brie, Greyerzer, Sbrinz, Appenzeller, turkey ham

including smoothy, orange juice,

Cappuccino, Espresso, coffee, tea and/or hot chocolate

Mit Birchermüesli, Fruchtsalat, Erdbeerbuttermilch, Joghurt,

Kräuterbrie, Greyerzer, Sbrinz, Appenzeller, Truthahnschinken

inklusive Smoothy, Orangensaft

Cappuccino, Espresso, Kaffee, Tee und/oder heissen Schokolade

PRICES IN CHF INCL. TAXES
January 2011

Meat declaration	chicken	Switzerland
	beef	Switzerland
	pork	Switzerland
	prawns	Vietnam
	salmon	Scotland
Fleischherkunft:	Geflügel	Schweiz
	Rindfleisch	Schweiz
	Schweinefleisch	Schweiz
	Crevetten	Vietnam
	Lachs	Schottland

Our kitchen is open from 11.00 am - 11.30 pm
 unsere Küche ist von 11.00 - 23.30 Uhr geöffnet

