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If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish and drink is available upon request.

We craft our cocktails in house and use a variety of ingredients to create the complexity of our serves which may mean certain ingredients are not listed.

The cocktail calendar, a sip through Kulm's time.

Welcome to a journey where timeless recipes meet timeless elegance. In this curated collection, each cocktail is more than a drink – it is a moment, a memory, a page from Kulm history.

Every creation on this menu is paired with the year it first delighted the world, alongside a significant chapter from the rich legacy of the Kulm Hotel. Through these parallel timelines, we invite you to experience not only the evolution of mixology but also the milestones that shaped this iconic house of hospitality.

1864–1910

Whisky Sour 26

1864–Birth of winter tourism at Kulm Hotel

A classic sour: whisky, lemon and sugar shaken to frothy perfection. Tart, smooth, and a nod to rugged alpine beginnings.

Tom Collins 26

1878–Introduction of the first electric light in Switzerland here at Kulm Hotel

Refreshing Old Tom gin, lemon, sugar and soda – effervescent, bright, forward looking, just like the new lights in the hotel corridors.

Adonis 26

1884–Opening of the Sunny Bar

A gentle mix of sweet vermouth, sherry and orange bitter. Soft, elegant, low alcohol; made for daytime sip after sip.

1910–1945

Clover Club 26

1912–Opening of the New Kulm Hotel's East Wing

Pink Gin, based with citrus and raspberry – floral, refined, for those early modern luxury days.

Bee's Knees 26

1928–Kulm hosts the Winter Olympics

Gin, fresh lemon and honey; bright, buzzy, optimistic – fitting for global spotlight and sporting spirit.

Hemingway Special 26

1935–Anton Robert Badrutt became the director of the Kulm Hotel in St. Moritz, taking over from his father.

Rum, fresh pink grapefruit, maraschino & lime. Strong, clean, a drink for resilience, clarity, and endurance.

1945–1990

Bellini 28

1948–Winter Olympics again at Kulm Hotel

Peach and prosecco in a flute: soft, fragrant, elegant; an aperitif that whispers luxury.

Negroni Sbagliato 26

1968–Acquisition by the Niarchos family

Bitter Campari, sweet vermouth, and prosecco instead of gin–lively, playful twist on a classic.

Espresso Martini 26

1986–Opening of Chesa al Parc

Espresso, vodka, and a sweet edge; perfect for a wake up call at night or to match alpine energy.

1990–2025

Margarita 26

1993–Renovation by Renzo Mongiardino

100% Agave tequila, fresh lime, and agave in balance; raw, bright, modern–symbol of fresh design and innovation.

Old Cuban 28

2003–Kulm Golf course redesign

Rum, mint, champagne bubbles–a lush sip under open skies; elegant, celebratory, leisurely.

Penicillin 26

2013–Heinz and Jenny Hunkeler took over the management of the Kulm Hotel

Smoky whisky, sweet honey ginger, and a citrus edge–complex, warm, with contrast; fitting for culmination and renewal.

All cocktails are also available as low-alcohol versions upon request.

Engadine whispers

Inspired by the soul of the Engadine—its forests, its silence, its hidden light, and the guests who shape its traditions—these signature cocktails are created to awaken emotion, stir memories, and bring you home to something you didn't know you'd forgotten.

Earth Negroni 26

An exclusive take on a Negroni with Genever, Fino Sherry, Barolo Chinato, and classic vermouth and bitters. All aged in terracotta amphorae for a unique evolution. Choose your terroir.

Echo Verde 26

A long take on the classic cocktail Stinger, blending cognac, moss redistillate and mint herbal notes into a crisp, forest-born experience.

Tonka 26

A bold fusion of Campari, cold brew black tea and warm tonka spice cordial. Bittersweet and aromatic.

Witch Apple 26

Sherry, dry vermouth, cacao & mushroom redistillate, apple soda and a touch of absinthe. An effervescent spell from the undergrowth.

Still stirring

From forgotten saloons to sleek hotels or street bars, these cocktails – whether a hundred years old or only twenty – remain as current and compelling as ever. They still stir us, because they still belong.

Martini cocktail 26

A classic blend of gin (or vodka) and dry vermouth, served with an olive or lemon zest, with a dry, clean, and elegant taste, ideal for those who appreciate refined and direct flavors.

Sazerac 26

Made of Cognac, rye whiskey, sugar, Peychaud's bitters, and a splash of absinthe, it's a historic and intense New Orleans cocktail, with spicy, aromatic notes and a bold, alcoholic character.

Paloma Mezcal 26

With mezcal, fresh pink grapefruit and lime, agave syrup, and grapefruit soda, this refreshing and thirst-quenching long drink has a citrusy profile with an interesting smoky note that makes it modern and distinctive.

Gin Mule 26

A lively blend of gin, lime, mint, and ginger beer, combining freshness, spice, and a hint of herbaceousness in a sparkling and aromatic cocktail with the perfect balance of tradition and innovation.

All cocktails are also available as low-alcohol versions upon request.

Fireside sips

Hot, bold, and deeply comforting – these cocktails are designed to warm you from the first sip to the last snowflake.

Pear Infusion 22

A delicate infusion of Williams pear spirit, Alpine herb water from Engadine, wildflower honey and a long sprig of thyme. This warm cocktail soothes the senses with gentle fruit, mountain botanicals, and a soft herbal warmth.

Irish Coffee 22

Made with hot coffee, Irish whiskey, brown sugar, and lightly whipped cream. This iconic cocktail was born in Ireland to warm weary travelers – a comforting blend of bold coffee, smooth whiskey, and a creamy finish.

Rum Hot Toddy 22

A cozy mix of aged rum, hot water, honey, lemon, and warming spices. The Hot Toddy is a timeless cold-weather remedy that soothes with its gentle heat, sweet citrus notes, and aromatic depth.

Zero, but not less

These alcohol-free cocktails are crafted with the same attention, elegance, and emotion as their spirited counterparts. Nothing is missing—except the alcohol.

Black Bloom 22

Chilled black tea base infused with warm tonka bean syrup and a touch of lime, offering a bold yet smooth non-alcoholic cocktail with notes of vanilla, spice, and citrus—refreshing and refined.

Il Conte Astemio 22

Refined alcohol-free take on the Negroni, made with non-alcoholic gin, a bitter botanical aperitif, and a spiced, herbal vermouth alternative. Bold, dry, and beautifully balanced—with all the character, none of the alcohol.

Kult 22

A refined, non-alcoholic blend of crisp apple juice and naturally effervescent Kombucha, subtly sweetened with agave nectar and brightened by a hint of lemon—a lively, balanced sip with layers of fresh orchard fruit and gentle fermentation notes.

Wine by the glass

Champagne & Prosecco (1 Glass, 10 cl)

Ruinart "R" Brut, Maison Ruinart, Champagne, France 28

Ruinart Rosé Brut, Maison Ruinart, Champagne, France 32

Franciacorta Ca'del Bosco Cuvée Prestige Extra-Brut, Lombardy, Italy 20

White Wine (1 Glass, 10 cl)

Chardonnay Gräba Davaz, AOC Graubünden, Switzerland 17

Bourgogne Côte d'Or Vieilles Vignes, Bourgogne AC, bio, Domaine Rémi Jobard 22

Bruno Giacosa, Roero Arneis, Piedmont, Italy 16

Rosé Wine (1 Glass, 10 cl)

Whispering Angel, Château d'Esclans, Provence, France 15

Red Wine (1 Glass, 10 cl)

Pinot Noir Uris Davaz, AOC Graubünden, Switzerland 20

Château Cantenac-Brown, Brio de Cantenac, Margaux, Bordeaux, France 22

Gagliole, Valletta, Colli della Toscana Centrale, Tuscany, Italy 14



Liqueurs

Aperitifs Vol. 16–45 %, 4 cl

Cynar 16
Martini Bianco/Rosso/Dry 16
Bitter Campari 16
Aperol/Punt e Mes 16
Noilly Prat 16
Pastis 51 16
Pernod 16
Carpano Antica Formula 18
Jsotta Vermouth Bianco 18
Rebels Vermouth Rosso Vol. 0.0% 18

Bitters Vol. 16–45 %, 4 cl

Appenzeller 16
Averna/Ramazotti 16
Braulio 16
Montenegro 16
Fernet Branca 16
Branca Menta 16
Jägermeister 16
Underberg, 2 cl 16
Vecchio Amaro del Capo 16

Sherry & Porto Vol. 16–20%, 4 cl

Sandeman White Port 18
Lustau La Jarana/Tio Pepe (Dry) 18
Harvey's Bristol Cream (Sweet) 18
Graham's Six Grapes 18

Sherry & Porto Vol. 16–20%, 4 cl

Taylor's or Graham's Port, 10 Years 18
Taylor's or Graham's Port, 20 Years 22
Taylor's or Graham's Port, 30 Years 32
Taylor's or Graham's Port, 40 Years 45

Liqueurs Vol. 20–45 %, 4 cl

Amaretto Disaronno 16
Baileys Irish Cream 16
Benedictine DOM 16
Chambord Royal 18
Cointreau 16
Grand Marnier 16
Tia Maria 18
Drambuie 16
Licor 43 18
Kablúa 16
Southern Comfort 18
Sambuca 16
Frangelico 16
Chartreuse Jaune 18
Chartreuse Verte 18
Absinthe 18

Gin

Gin Siegfried Wonderleaf (DE) 0.0% 18

Juniper, lemon, ginger, pepper, cardamom

Rebels Gin (CH) 0.0% 18

Juniper, rosemary, cardamom, grapefruit

Beefeater London Dry Gin (UK) 40% 18

Juniper, lemon peel, coriander, almond

Bombay Sapphire (UK) 40% 18

Coriander, multi-faceted herbal note, peppery impressions

Tanqueray London Dry Gin (UK) 47.3% 18

Juniper, lemon peel, coriander, almond

Modernist Alpine Dry Gin (CH) 44% 22

Strong juniper taste, mountain herbs, mint notes

Bulldog London Dry Gin (UK) 40% 22

Juniper, coriander, citrus fruits, cinnamon, licorice, almond

All tonic waters (20 cl) & softs as mixers 9

Monkey 47 Schwarzwald Dry (DE) 47% 22

Juniper, lemon peel, coriander, spruce

Nginiou! Swiss Blend Gin (CH) 45% 22

Swiss herbs and flowers, notes of lemons, herbs

Hendrick's (UK) 41.4% 22

Coriander, rose petals, cucumber extract, lemon peel

Gin Mare Mediterranean (ES) 42.7% 22

Arbequina olive, thyme, basil, rosemary

Deux Frères Gin (CH) 43% 26

The color changing gin

Orma Gin 303 28

Dry gin distilled at 3,303 meters above sea level

Whisky & whiskey vol. 38–54%, 4 cl

Single Malts

Ardbeg, 10 Years 22

Highland Park, 12 Years 22

Laphroaig, 10 Years 22

Caol Ila Islay, 12 Years 22

Glenfiddich, 12 Years 22

The Macallan “Double Cask”, 12 Years 22

Oban, 14 Years 22

Glenmorangie “The Original”, 10 Years 22

Lagavulin, 16 Years 22

The Glenlivet “Founder’s Reserve” 24

Glenfiddich, 15 Years 26

Glenfiddich Project XX 28

The Glenlivet “The French Oak Reserve”, 15 Years 26

Glenfiddich, 18 Years 28

Glenmorangie “La Santa”, Oloroso Sherry Cask Finish 28

Glenmorangie “Nectar d’Or”, Sauternes Cask Finish 28

Glenmorangie “Quinta Ruban”, Port Cask Finish 24

Highland Park, 18 Years 32

Auchentoshan, 18 Years 32

Glenmorangie, 18 Years 32

Glenfiddich “Winter Storm”, Icewine Cask Finish, 21 Years 75

The Macallan “Fine Oak”, 18 Years 32

Orma, Corvatsch Limited Edition 38

Very rare Single Malt Whiskey aged at Corvatsch ski station at 3,303 meters above sea level. Only 288 bottles produced.

Blended

Johnny Walker Red Label 18
Johnny Walker Black, 12 Years 22
Johnny Walker Blue 44
Monkey Shoulder 18
Chivas Regal, 12 Years 20
Dimple, 15 Years 20
Chivas Royal Salute, 21 Years 38
Chivas Regal, 25 Years 70

Irish

Connemara 28
Tullamore 28
Jameson 18

Bourbon

Hudson Baby Bourbon 33
Woodford Reserve 43.2 18
Woodford Straight Rye 18
Woodford Double Oaked 22

Tennessee

Jack Daniel's 18

Japanese

Nikka from the Barrel, Blended 24
Suntory, Hakushu Distiller's Reserve
Single Malt 32

The Balvenie whisky

Vol. 40–47.8%

Thanks to natural alchemy and centuries-old craftsmanship, The Balvenie is unique among single malts. Our whisky-making process is dedicated to maintaining the Five Rare Crafts and we are the only distillery in Scotland that still grows its own barley, uses traditional floor maltings and keeps both a coppersmith and a team of coopers on site. Our Malt Master David C. Stewart MBE presides over the all-important maturation process. Making The Balvenie the most hand-crafted of single malts.

The Balvenie Double Wood, Aged 12 Years 2 cl 15 4 cl 22

The Balvenie Caribbean Cask, Aged 14 Years 2 cl 16 4 cl 24

The Balvenie Single Barrel Sherry Oak, Aged 15 Years 2 cl 20 4 cl 33

The Balvenie Port Wood, Aged 21 Years 2 cl 32 4 cl 52

The Balvenie Single Barrel Traditional Oak, Aged 25 Years 2 cl 62 4 cl 105

The Balvenie Thirty, Aged 30 Years 1 cl 58 2 cl 105 4 cl 175

The Balvenie Thirty is a rare and especially fine single malt, for which David Stewart selects only exceptional casks that were laid down over thirty years ago. By marrying The Balvenie slowly aged in traditional oak whisky casks with that aged in european oak sherry casks, David creates a rich, mellow Scotch whisky with unusual depth and complexity.

The Balvenie Whisky Flight

Discover different expressions of The Balvenie character with this Whisky flight – please contact the bar manager for details.

Cachaça, rum, tequila, mezcal

Vol. 37–40%, 4 cl

Cachaça

Leblon Cachaça de Alambique, Brasil 18

Rum

JRum Havana 7 Years, Cuba 22

Don Papa Rum 7 Years, Philippines 22

Rum Havana Union, Cohiba Atmosphere, Cuba 59

Ron Brugal 1888, Santo Domingo 22

Rum Pyrat X.O., Anguilla 28

J.M. Rhum Vieux Agricole XO, Martinique 28

Ron Zacapa 23 Years, Guatemala 26

Rum Diplomatico, Reserva Exclusiva, Venezuela 22

Rum Santa Teresa 1797, 15 Years, Venezuela 26

Rum El Dorado 21 Years, Guyana 28

Tequila

Tequila Casamigos Blanco, Mexico 24

Tequila Casamigos Reposado, Mexico 28

Tequila Patrón Silver, Mexico 18

Tequila Patrón Añejo, Mexico 33

Mezcal

Mezcal Blanco La Escondida, Mexico 22

Spirits

Vol. 38–54%, 2 cl

Morand: Abricotine 16
Framboise 16
Kirsch 16
Mirabellen 16
Williamine 16
Studer: Kirsch Vieux 16
Gunzwiler: Berner Rosen 16
Kirsch Teresa 16
Vieille Apricots 16
Vieille Prune 16
Vieille Williams 16

Vodka

Vol. 38–45%, 4 cl

Absolut, Sweden 18
Moskovskaja, Latvia 18
Stolichnaya, Latvia 18
Belvedere, Poland 22
Ketel One, Holland 18
Grey Goose, France 22
Grey Goose VX, France 26

Marc, grappa & pisco

Vol. 38–50%, 2 cl

Marc

Marc de Champagne 18

Grappa

Grappa di Barbera Marolo 35
Grappa di Gagliole 16
Grappa Berta Roccanivo 2001 22
Grappa di Amarone Allegrini 16
Grappa di Tignanello 18
Sassicaia 18
Ornellaia 18
Grappa di Barolo 12 Anni Marolo 22
Grappa Berta Monprà 16
Grappa Sarpa Oro di Poli 18
Grappa di Moscato Nonino 18
*Grappa di Prosecco Monovitigno
Nonino 18*
*Grappa Antica Cuvée Riserva
Nonino 18*

Pisco

*Pisco Acholado, Tacama “Demonio
de los Andes” Ica, Peru 4 cl 18*
Pisco Humami, Quebranta, Peru 4 cl 18

Brandy, cognac & armagnac

Vol. 38–45%, 2cl

Cognac XO

Jean Fillioux, Très vieux

1er Cru Cognac 40

Davidoff Extra 40

Meukow XO 28

Remy Martin XO 28

Hennessy XO 28

Martell Cordon Bleu 32

Hennessy Paradis 80

Hennessy Paradis Impérial 190

Remy Martin Louis XIII 190

Cognac VSOP

Hennessy 18

Davidoff Classic 18

Courvoisier 18

Remy Martin 22

Jean Fillioux Napoléon,

1er Cru de Cognac 18

Armagnac

Sempé Fine 18

Laressingle VSOP 22

Hors d'Âge de Domaine de Ménard 28

Calvados

Vol. 40%, 2cl

Calvados Pays d'Auge Christian

Drouin, Coeur de Lion, Hors d'Age 28

Calvados Pays d'Auge Château

du Breuil, 15 Years 25

Soft drinks

Passugger 35 cl 9 77 cl 14
Allegra 35 cl 9 77 cl 14
Valsler Silence 33 cl 9
Valsler Classic 33 cl 9
Evian 33 cl 9
San Pellegrino 25 cl 9
Chinotto 33 cl 9
Apple Juice 33 cl 9
Shorley 33 cl 9
Rivella 33 cl 9
Fuse Tea Lemon or Peach 33 cl 9
Coca Cola 33 cl 9
Cola Zero 33 cl 9
Fanta 33 cl 9
Sprite 33 cl 9
Kombucha Black Tea 9
Fever Tree: Indian Tonic 20 cl 9
Mediterranean Tonic 20 cl 9
Sicilian Lemon Tonic 20 cl 9
Ginger Ale 20 cl 9
Ginger Beer 20 cl 9
Schweppes Indian Tonic 20 cl 9
Gents Swiss Roots Tonic 20 cl 9

Homemade ice tea

A refined variety of flavors 16

Beer

32–35 cl

Calanda Edelbräu, Switzerland 13
Palü Amber Beer, Switzerland 13
Engadiner Bernina Natural Beer, Switzerland 13
Peroni “Nastro Azzurro”, Italy 13
Heineken, Netherlands 13
Pilsner Urquell, Czech Republic 13
Erdinger Wheat Beer, Germany 13
Corona, Mexico 13
Chimay Brune Bleue, Belgium 13
Clausthaler non alcoholic 0.0%, Germany 13



Wellness menu

“A selection inspired by the preventive nutrition principles, dedicated to guests’ well-being and vitality.” Executive Chef Mauro Taufer

Vital smoothies

Brain Fuel: Spinach, Pear, Mango, Avocado 18 🌱🌱🌱🌱

Antiage: Watermelon, Coconut Water, Maqui Powder and Chia Seeds 18 🌱🌱🌱🌱

Smoothie: Mixed berries, banana, oat milk blended into a creamy, sugar-free drink 18 🌱🌱

Juice: Orange, Grapefruit, Apple, Pineapple or Carrot 15 🌱🌱🌱🌱

Super food bowls & salads

Californian salad with kale, chicken, avocado and soft eggs 38 🌱🌱

Mixed or green organic salad 25 🌱🌱🌱🌱

Two colours of quinoa, pomegranate, feta cheese 32 🌱🌱

Creamy chickpea hummus with parsley, thyme, lemon, fresh seasonal crudités 26 🌱🌱🌱🌱

Pokebowl salad: sushi rice, avocado, wakame, mango, beetroot 38 🌱🌱

with salmon 46 with raw tuna 48 with chicken 46

Korean-style Bulgogi Bowl, sushi rice, nashi pear, fried eggs, tofu, beef 42 🌱🌱

Marinated and glazed tempeh, sautéed spinach, brown rice, tamari sauce 40 🌱🌱🌱🌱

Desserts

Fruit salad 20 🌱🌱🌱🌱

Red berries salad 25 🌱🌱🌱🌱

Fresh orange, pomegranate segments, topped with toasted pistachios and a hint of orange blossom water 20 🌱🌱

🌱 Vegetarian, 🌱 Vegan, 🌱 Gluten Free, 🌱 Lactose Free, 🌱 Regional Products

Snacks

Be local

Grisons selection, plate of local cold cut specialties 45 ✖ ✖ ✖
Swiss cheese selection with figs and walnuts 42 🍷 ✖ ✖
Deer dry meat with Staud's pickled gherkins 45 ✖ ✖
Grisons dry meat plate of local supplier 45 ✖ ✖
*Plate of artisanal, homemade Swiss smoked salmon selection
with horseradish cream and classic garniture* 45 ✖

Sandwiches & snacks

*All burgers & sandwiches are served with a small side salad
or choice of french fries or sweet potato fries*

Classic Kulm club sandwich 48
Maine lobster club sandwich, avocado and Marie Rose sauce 68
Croque Monsieur, white artisanal bread, ham, cheese and mustard 38
Croque Madame, white artisanal bread, ham, cheese, mustard and fried egg 40
*Kulm burger or cheeseburger with lollo lettuce, tomato, Italian roll pancetta,
caramelized red onion, Kulm sauce* 48
*Vegetarian burger: breaded and fried tomato mozzarella, French fries or
salad with balsamic dressing* 36 🍷

Classic

Caprese salad, heirloom tomatoes and buffalo mozzarella D.O.P. 39 🍷 ✖
Classic Caesar salad with Parmesan 39 🍷 ✖
with chicken 46 *with shrimps* 50 *with lobster* 68
Original beef tartare with country bread 50 ✖

Dressing

Italian, French, balsamic, yogurt dill, lemon, herb, tamar sauce

Soups

Consommé with egg or homemade raviolini 25

Summer minestrone soup 23 🍌 ✓ ✳ ✳

Tomato piccadilly soup and croûtons 23 🍌

Pasta selection from Felicetti, the highest pasta factory in Europe

Paccheri with tomato sauce, bolognese, pesto or carbonara 34

Spaghetti with tomato sauce, bolognese, pesto or carbonara 34

Penne with tomato sauce, bolognese, pesto or carbonara 34

Homemade braised beef ravioli Nice style with black truffle 38

Main course

Viennese veal escalope with French fries 60 🍌 ✳

Veal cordon bleu, ham, raclette cheese with French fries 62 🍌 ✳

Original Schmid St. Gallen veal sausage, French fries, onion sauce 32 🍌 ✳

Grilled Angus beef fillet "Niggli", grilled vegetables and sauce Béarnaise 75 🍌 ✳

Sautéed Scottish salmon fillet, small vegetables and dill-mustard sauce 60

Side dishes

French fries Belgian selection 18 🍌 ✓ ✳

Sweet potato fries 18 🍌 ✓ ✳

Sautéed seasonal vegetables 18 🍌 ✓ ✳

Grilled vegetables 18 🍌 ✓ ✳ ✳

Dessert

Traditional Tiramisù 20 🍷

Fruit salad 20 🍷🍷

Red berries salad 25 🍷🍷

Crème caramel 18 🍷

Iced coffee Kulm style 22 🍷

Mousse au chocolat 20 🍷

Shakes in different flavours 22 🍷

Strawberry, raspberry, mango, lemon, coconut, vanilla or chocolate

Ice cream per scoop in different flavours 6 🍷

Strawberry, raspberry, mango, lemon, coconut, vanilla, chocolate or coffee



Coffee

Espresso 7
Double espresso 12
Cappuccino 11
Latte macchiato 11
Flat white 12
Iced coffee 14
Acai latte 16
Dalgona coffee 16
Cold brew 16
Add on: syrup + 3

Matcha

Matcha latte / iced 14
Hojicha 14
Add on: Strawberry or mango puree + 4

Afternoon tea

Daily, 15:00–17:30
Preorder required

Traditional Afternoon Tea 60

Traditional English finger sandwiches
(smoked salmon, cucumber, cheese,
roast beef)
Fresh scones with homemade jam
and *Devonshire clotted cream*
Choice of cake or fruitcake
Choice of tea, herbal tea or Infusion

With a glass of Champagne
"R" de Ruinart Brut 88

Add-on scones with homemade jam
and *Devonshire clotted cream*
per piece 5

Cake trolley

Daily, 14:00–18:00

Small cake 15
Large cake 20

Tea

English Breakfast

Aromatic broken leaves

Splendid Earl Grey

Black tea flavouring

Greenleaf

Tart dry taste

Morgentau

Green tea, mango, lemon

Fruity Chamomile

Chamomile flowers, orange peel

Rooibos Vanilla

Rooibos flavouring, vanilla notes

Red Fruit

Elderberry, hibiscus, bilberry

White Yin Long

White tea

Verveine

Lemon verbena

Jasmine Pearls

Green tea, jasmine flowers

Smoked China

Black tea, smoke

Darjeeling Springtime

Black tea

Refreshing Mint

Peppermint leaves, lemon grass

Ayurveda Herbs & Ginger

Balanced herb mix, ginger, lemon grass

Our tea supplier is a member of the Ethical Tea Partnership and thus supports sustainable cultivation as well as fair working conditions worldwide.

All teas 12

Declaration of origin
Beef: Switzerland
Veal: Switzerland
Pork: Switzerland / Italy
Lobster: USA / Canada
Salmon: Scotland



*All prices in CHF including VAT. Service charge and taxes are included.
If not stated otherwise, we use Swiss meat.*