



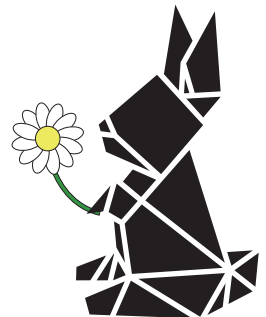
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**BANK**

Mitten im Kreis 4 an urbaner Lage bieten wir täglich Platz  
um sich zu treffen und kulinarisch zu verwöhnen.  
Es freut uns, dich in unserer kleinen Oase  
in familiärem Ambiente bedienen zu dürfen.

Let's Bank.

**SPRING**



# NON-ALCOHOLIC & BEER



## NON-ALCOHOLIC BOTTLED

### El Tony Mate

33 cl 6.5

### Cucumis

33 cl 6.5

### Coca-Cola, zero

33 cl 5.5

### Gassosa

35,5 cl 6.5

### Aranciata

35,5 cl 6.5

### Rivella rot

30 cl 5.5

### Rhabarberschorle

33 cl 6.5

### Chinotto Lurisia

27,5 cl 6

### Red Bull

25 cl 6.5

### Thomas Henry

Tonic, Spicy Ginger,  
Bitter Lemon, Ginger Ale

20 cl 5.5

### Sanbittèr

10 cl 5.5

## BANK WATER

Geniesse unser  
aufbereitetes  
Wasser à discrétion!

Still oder Sparkling

4 CHF pro Person

## HOME-MADE

### Ginger Queen Eistee

30 cl 6

50 cl 7.5

### Lemongrass Limonade

30 cl 6

50 cl 7.5

## JUICES

### Orangensaft

frisch gepresst

20 cl 6.5

### Cranberrysaft

30 cl 5

### Orangen- Passionsfruchtsaft

30 cl 5

### Apfelsaft

30 cl 5

## BEER DRAFT

### Hürlimann Lager

30 cl 5.5

50 cl 8.5

### Brooklyn Lager

30 cl 6.5

50 cl 9

### Grimbergen Blanche

25 cl 5.5

50 cl 9

## BEER & CIDER BOTTLED

### Schneider Weisse

Weissbier

50 cl 9

### Brooklyn East IPA

35 cl 7.5

### Feldschlösschen

alkoholfrei

33 cl 6.5

### Magners Irish Cider

33 cl 7.5



# COFFEE

## COFFEE

### Espresso

Brazil 4.8

Speciality Roast 5.3

### Doppio

Brazil 6.3

Speciality Roast 6.8

### Americano

Brazil 6.3

### Espresso Macchiato

Brazil 5.3

Speciality Roast 5.8

### Doppio Macchiato

Brazil 6.8

Speciality Roast 7.3

### Cappuccino

Brazil 5.8

Speciality Roast 6.3

### Grandeccino

Brazil 7.3

Speciality Roast 7.8

### Latte Macchiato

Brazil 6.3

### Iced Latte

Brazil 6.8

## SWISS CLASSICS

### Café Crème

Brazil 4.8

### Café au Lait

Brazil 5.8

## CHOCOLATE

kalt oder warm

### Ovomaltine

5.3

### Caotina

5.3

### Hausgemachte heisse Schoggi

6.8

### *Brazil, Minas Gerais:*

*bio, medium roast,  
chocolatey, nutty*

### *Speciality Coffee:*

*light roast, fruity, floral*

*Frag uns nach dem aktuellen*

*Speciality Coffee Roast.*

### *Wähle deine Milch:*

*Kuhmilch, Hafermilch  
oder Sojamilch*

## TEA

### Ingwertee

hausgemacht 7

### Chai Latte

hausgemacht 7

### Earl Grey

Vietnam 6

### Assam

Indien 6

### Jasmin, Yo Long Tao

Anhui, China 6.5

### Green Balls

Anhui, China 6.5

### Verveine

Périgord, Frankreich 6

### Hibiskus

Wildpflückung

Burkina Faso 6

### Bavarian Mint

USA 6



+ Schweizer Honig 1



# SPARKLING & WHITE



## SPARKLING

	10 cl	75 cl
<b>Funkelperlen Rosé Secco</b> Spätburgunder, etc. – Bihlmayer, Württemberg	<b>8.5</b>	<b>52</b>
<b>Splash</b> Semillon – Château Barouillet, Pomport		<b>64</b>
<b>Ferrari Maximum Blanc de Blancs</b>  Chardonnay – Ferrari, Trentino	<b>12.5</b>	<b>72</b>
<b>Ferrari Maximum Rosé</b>  Pinot nero, etc. – Ferrari, Trentino		<b>78</b>
<b>Jeeper Blanc de Blanc Grande</b> Chardonnay, etc. – Jeeper, Champagne		<b>120</b>

## WHITE WINES

	10 cl	75 cl
<b>Vette di San Leonardo</b> Sauvignon blanc – San Leonardo, Trentino	<b>8.5</b>	<b>54</b>
<b>Pinot grigio</b> Pinot grigio – Torre Rosazza, Friuli	<b>8.5</b>	<b>54</b>
<b>Monteoro</b> Vermentino – Sella & Mosca, Sardegna		<b>55</b>
<b>Riesling Secret Sommelier Society</b> Riesling trocken – Wegeler, Rheingau	<b>9</b>	<b>62</b>
<b>Chardonnay Pinot blanc</b> Weinschwestern, Württemberg	<b>9</b>	<b>62</b>
<b>Lugana Riserva</b> Turbina – Selva Capuzza, Lombardia		<b>64</b>
<b>Sancerre Grande Réserve</b> Sauvignon blanc – Henri Bourgois, Loire		<b>76</b>
<b>Roero Arneis</b> Arneis – Bruno Giacosa, Piemonte		<b>79</b>

## SPECIAL

	75 cl
<b>Hoppa Sparkling 0%</b> Cabernet blanc – Weinschwestern, Württemberg	<b>58</b>



# ROSÉ & RED

## ROSÉ WINES

		10 cl	75 cl
<b>Calafuria</b>	Negroamaro – Tormaresca, Puglia	<b>8.5</b>	<b>56</b>
		150 cl	<b>112</b>
<b>Château Val de Joanis</b>	Syrah, etc. – Château Val de Joanis, Luberon	<b>8.5</b>	<b>56</b>

## RED WINES

		10 cl	75 cl
<b>Torcicoda</b>	Primitivo – Tormaresca, Puglia	<b>9</b>	<b>59</b>
<b>Malavoglia, Ripasso</b>	Corvina, etc. – Ca' La Bionda, Veneto	<b>9</b>	<b>59</b>
<b>Locone</b>	Cabernet Sauvignon – Tenuta Bocca di Lupo, Puglia	<b>10</b>	<b>68</b>
<b>Il Valandrea</b>	Barbera, etc. – Il Poggiarella, Emilia	<b>10</b>	<b>69</b>
<b>Barrua</b>	Carignano, etc. – Punica, Sardenga		<b>80</b>
<b>Il Carbonnaione</b>	Sangiovese di Lamole – Poggio Scalette, Toscana		<b>91</b>
<b>Rosso del Conte</b>	Nero d'Avola, etc. – Tasca, Sicilia		<b>99</b>
<b>Poggio alle Nane</b>	Cabernets, etc. – Le Mortelle, Toscana		<b>126</b>
<b>Bricco dell'Uccellone</b>	Barbera – Braida, Piemonte		<b>122</b>
<b>Château d'Escurac cru</b>	Merlot, etc. – Château d'Escurac, Bordeaux		<b>62</b>
<b>Others Grenache</b>	Grenache, etc. – Departement 66, Côtes Catalanes		<b>85</b>
<b>Rully</b>	Pinot noir – Domaines Famille Picard, Bourgogne		<b>88</b>
<b>Les Pagodes de Cos</b>	Cab./Sauv., etc. – Cos d'Estournel, Bordeaux		<b>130</b>
<b>PSI</b>	Tempranillo – Bodegas Alnardo, Ribera del Duero		<b>88</b>
<b>Pintia</b>	Tempranillo – Bodegas Pintia, Toro		<b>126</b>
<b>Pinot Noir</b>	J Vineyards & Winery, Russian River Valley		<b>94</b>

# COCKTAILS



## SIGNATURE COCKTAILS

### Bank Smash

Cucumber infused Malfy Gin,  
Passionfruit Syrup, Lime Juice

18

### The Smoky P

Mezcal, Peachtree, Lime Juice,  
Peach Puree, Grenadine, Fresh Ginger

19

### Mango Tango

Jasmine Tea infused Rum,  
Mango Puree, Lime Juice

19

### Project 45

Malfy Gin Rose, Lychee Puree,  
Ginger, Lime Juice

19

### Elegance Grove

Basil infused Italicus, Extra Birne,  
Strawberry Puree, Lime Juice

18

### Trinity Force

Green Chartreuse, St. Germain,  
Luxardo Maraschino, Lime Juice

19

### Salted Seduction

Absolut Vodka, Frangelico,  
Salted Caramel Syrup, Espresso

18



## DRINK 0%

### Green Rose

Alcohol free Gin, Green  
Apple Puree, Rose Syrup,  
Lime Juice

15



## BANK CLASSICS

### Old Cuban

Rum, Lime Juice, Mint,  
Angostura Bitters, Prosecco

18

### Aviation

Gin, Lemon Juice,  
Marascino Liqueur, Violet  
Liqueur

18

### Gin Bramble\*

Gin, Lemon Juice, Sugar  
Syrup, Crème de Mûre

18

### Charlie Chaplin

Hayman's Sloe Gin, Lime  
Juice, Apricot Liqueur

18

### Amaretto Sour

Amaretto, Lemon Juice,  
Egg White

16

### Old Fashioned

Bourbon Whisky,  
Sugar, Angostura Bitters

16

### Vesper Martini

Gin, Ketel One Vodka, Lillet  
Blanc

18

### Negroni

Gin, Campari, Vermouth  
Rosso

16

### White Negroni

Gin, Suze,  
White Vermouth

17

### Pisco Sour

Barsol Pisco, Lime Juice,  
Egg White

18

### Basil Smash\*

Gin, Lemon Juice,  
Basil

18



### *Pouring Spirits:*

*Beefeater Gin*

*Absolut Vodka*

*Havana Club 3 Años*

*Four Roses Bourbon*

*\* auch alkoholfrei erhältlich*

# SPIRITS



## VODKA

**Absolut** 40°  
4 cl 12

**Absolut Elyx** 42.3°  
4 cl 16

**Belvedere** 40°  
4 cl 15

**Grey Goose** 40°  
4 cl 15

## GIN

**Beefeater** 40°  
4 cl 12

**Malfy** 41°  
4 cl 14

**Malfy Limone** 41°  
4 cl 15

**Malfy Rose** 41°  
4 cl 15

**Monkey 47** 47°  
4 cl 15

**Hendrick's** 41.4°  
4 cl 15

**Turicum** 41.5°  
4 cl 16

**Brockmans** 40°  
4 cl 16

## RUM

**Havana Club 3 Años** 40°  
4 cl 13

**Havana Club 7 Años** 40°  
4 cl 14

**Diplomatico Reserva  
Exclusiva** 40°  
4 cl 14

**Zacapa 23 Years** 40°  
4 cl 16

## ADDITIONAL

**Zusatz Soda**  
2

**Zusatz Softgetränk**  
3.5

## TEQUILA

**Olmecca Blanco** 38°  
4 cl 11

**Olmecca Reposado** 35°  
4 cl 12

**Don Julio Blanco** 38°  
4 cl 15





# WHISKY & WHISKEY



## BLENDED WHISKY

**Chivas Regal**  
12 Years · 40°  
4 cl **12**

## SCOTTISH SINGLE MALT

**Glenkinchie**  
Lowland · 12 Years · 43°  
4 cl **15**

**Aberfeldy**  
Highland · 16 years · 40°  
4 cl **15**

**Glenlivet**  
Speyside · 15 years · 43°  
4 cl **16**

**Chapter 7**  
Island Batch No. 1 · 49°  
4 cl **17**

**Scapa Skiren**  
Islands · 40°  
4 cl **17**

## WHISK(EY) AROUND THE WORLD

**Jameson**  
Ireland · 40°  
4 cl **12**

**Four Roses Bourbon**  
USA · 40°  
4 cl **13**

**Bulleit Rye**  
USA · 45°  
4 cl **14**

**43 – Swiss Mountain**  
Switzerland · Single Malt  
40°  
4 cl **16**

**Nikka From The Barrel**  
Japan · Single Malt 51.4°  
4 cl **18**





# LIQUEUR, COGNAC & GRAPPA

## BITTER, HERBAL & VERMOUTH

**Campari** 25°  
4 cl 7

**Ramazotti Amaro** 30°  
4 cl 7

**Cynar** 16.5°  
4 cl 7

**Vermouth** 16°  
**bianco / rosso**  
4 cl 7

**Fernet-Branca** 39°  
4 cl 8

**Averna** 29°  
4 cl 8

**Braulio** 21°  
4 cl 8

**Gran classico** 28°  
4 cl 9

## ANISEED LIQUEUR

**Pastis** 51 45°  
4 cl 8

## COGNAC

**Rémy Martin VSOP** 40°  
2 cl 9

## LIQUEUR

**Ramazotti Crema** 17°  
4 cl 9

**Amaretto Disaronno** 28°  
4 cl 9

**Kahlúa** 20°  
4 cl 9

**Chartreuse Jaune** 40°  
4 cl 10

**Chartreuse Verte** 55°  
4 cl 11

## GRAPPA

**Il Moscato**  
Nonino, Friuli · 43°  
2 cl 9

**Oro – Bindella**  
Tenuta Vallocaia,  
Toscana · 43°  
2 cl 11

## SHOTS

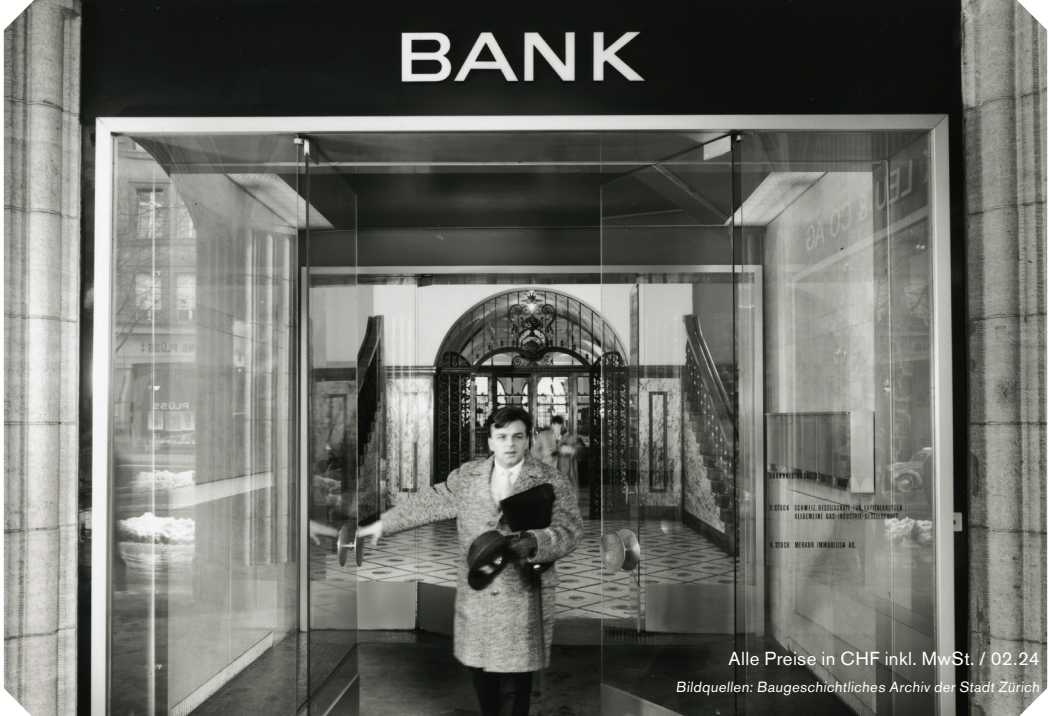
**Hierbas Mari**  
**Mayans** 26°  
2 cl 6

**Ingwerer** 24°  
2 cl 6





**CHEERS!**



Alle Preise in CHF inkl. MwSt. / 02.24

Bildquellen: Baugeschichtliches Archiv der Stadt Zürich

