

## CHEZ FRITZ COCKTAILS - APÉRITIFS

<b>French 75</b>	19.00
Gin, Zitrone, Champagner Emile Leclère Brut	
<b>Kir Royal</b>	16.50
Chambord, Champagner Emile Leclère Brut	
<b>Campari Milano</b>	14.50
Campari, Cranberry, Prosecco, Minze	
<b>Negroni « Sbagliato »</b>	16.00
Campari, Vermouth, Prosecco/Gin	
<b>Hugo</b>	14.50
Holunderblüten Sirup, Limette, Prosecco, Minze	
<b>Aperol Spritz</b>	14.50
Aperol, Prosecco	
<b>Chez Fritz Martini Spritz</b>	
Martini Fiero, Prosecco, Orange	

## CLASSIC COCKTAILS

<b>Sours - &amp; Fizzes</b>	16.00
<b>Caipirinha</b> Cachaça, Limette	
<b>Mojito</b>	16.00
Rum, Limette, Minze	
<b>London Mule</b>	14.50
Gin, Limette, Ginger Beer	
<b>Old Fashioned</b>	16.00
Bourbon/ Rum, Angostura, Orange	
<b>Between the sheets</b>	16.00
Cognac, Rum, Cointreau, Zitrone	
<b>Martini Classico</b>	13.00
Martini Bianco, Tonic, Limette	
<b>Tom Collins</b>	15.00
Bombay Gin, Zitronensaft, Zuckersirup, Soda, Zitrone	

## DESSERT COCKTAILS

<b>Espresso Martini</b>	16.00
Vodka, Kahlúa, Espresso	
<b>Black Mamba</b>	16.00
Vodka, Kahlúa,	

## MOCKTAILS

<b>Virgin Mojito</b>	12.50
Limette, Minze, Tonic Water	
<b>Ipanema</b>	12.50
Limette, Ginger Ale	
<b>Vibrante Spritz</b>	11.00
Martini Vibrante, Soda, Orange	
<b>No Mericano</b>	11.00
Martini Vibrante, Sanbitter	

## CHAMPAGNER & PROSECCO

### Champagner/Prosecco

	1dl
Champagner Émile Leclère brut	15.50
Champagner Deutz Rosé brut	19.50
Prosecco Alexander, Bottega	9.50

## WINE BY THE GLAS

### Weiss

	1dl
Aigle Grand Cru AOC Chablais, Chasselas	9.50
Pinot Grigio, Grivo	9.00
Sauvignon Blanc, José Pariente	9.50
Räuschling, Meilen ZH	9.90
Gespritzter Weisswein süss oder sauer	8.50

### Rot

LAS DOS CES, Cuvée d'Espagno	7.50
Château Haut de Poujeaux AOC Cru bourgeois	12.50
Cabernet DOC Garda, la Prendida	12.80
Mirto DOCa, Ramon Bilbao	15.50

## APÉRITIFS & BITTERS

Campari Bitter	23%	4cl	9.00
Martini Bianco / Rosso	15%	4cl	9.00
Averna	29%	4cl	9.00
Cynar	17%	4cl	9.00
Ramazotti	30%	4cl	9.00
Pastis	45%	4cl	9.00
Fernet Branca	40%	4cl	9.00
Jägermeister	35%	4cl	9.00

## SPIRITUOSEN

### **Gin**

Bombay Sapphire	40%	4cl	13.00
Monkey 47	47%	4cl	16.00
Hendricks	41%	4cl	15.00
Malfy Originale	41%	4cl	14.00
Malfy Rosa	41%	4cl	14.00

### **Vodka**

Grey Goose	40%	4cl	16.50
42 Below	40%	4cl	12.00
Absolut Vodka	40%	4cl	13.00

## SPIRITUOSEN

### Sherry & Portweine

Sherry Tio Pepe	15%	5cl	9.00
Porto Nieport 10 Years Old Tawny	20%	5cl	12.50

### Liqueurs

Baileys Irish Cream	17%	4cl	10.50
Amaretto Lazzaroni	28%	4cl	11.00
Sambuca	40%	2cl	11.00
Grand Marnier	40%	2cl	9.00

### Rum

Bacardi Carta Blanca	37.5%	4cl	12.00
Bacardi 4 Años Negra	37.5%	4cl	13.00
Zacapa, Solera Gran Reserva 23years	40%	4cl	18.00
Plantation XO, Barbados	40%	4cl	18.00

### Tequila

El Espolon Blanco	40%	4cl	11.00
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### Cognac / Brandy

Remy Martin	40%	2cl	14.00
Davidoff VSOP	40%	2cl	16.00
Hennessy XO	40%	2cl	18.00
Carlos 1	38%	2cl	13.00
Carlos 1 Imperial XO	40%	2cl	18.00

## SPIRITUOSEN

### Obstbrände

Vieille Prune	40%	2cl	12.00
Calvados	40%	2cl	10.00
Rote Williamsbirne Humbel	43%	2cl	12.00
Kirsch Humbel	43%	2cl	12.00
Quitten Humbel	43%	2cl	12.00

### Grappa

Brunello L'Anima di Vergani	40%	2cl	12.00
Amarone L'Anima di Vergani	40%	2cl	12.00
Berta Brica de Gaian	45%	2cl	20.00

### Whisky

Four Roses Bourbon	40%	4cl	13.00
Johnnie Walker Black	40%	4cl	15.00
Macallan 12 years	40%	4cl	18.00
Oban 14 years	43%	4cl	17.00
Dalwhinnie 15 years	43%	4cl	18.00
Lagavulin 16 years	43%	4cl	17.00
Glenlivet 15 years	40%	4cl	17.00

## BIERE

Feldschlösschen Hopfenperle	5%	33cl	6.50
Feldschlösschen Bügel	4.8%	50cl	9.00
Feldschlösschen Alkoholfrei	0.1%	33cl	6.50
Schneider Weisse Weizenbier	4.8%	33cl	8.00
San Miguel Especial	5%	33cl	6.50
Pale Ale Valaisanne	5.2%	30cl	8.00
Bier / Panache offen	5%	30cl	5.10
Bier / Panache offen	5%	20cl	4.50