Champagne
Signature cocktail

Champagne

Pommery Cuvée Louise Millésime 2008 Parcelles
Vranken Pommery Reims – Champagne, France
Chardonnay, Pinot Noir

A tribute to Madame Jeanne-Alexandrine Louise Pommery the namesake of this champagne. Perfectly ripe grapes harvested by hand at the right time to obtain the purest juices and respect Madame Pommery's original philosophy of highest quality. Made from just three Grand Cru vineyards, Aÿ, Avize and Cramant, the Champagne boasts charming floral notes and aromas of toasted hazelnut and brioche, with a refined, creamy palate and balanced minerality. Its elegant finish is characterized by honey notes and citrus zest.

Rosé Champagne

Cuvée Prestige Rosé Millésime 2022
JM. Gobillard & Fils – Champagne, France
Chardonnay, Pinot Noir

Like Dom Pérignon, this Champagne house was founded in Hautvillers, the birthplace of "Champagne." Its 33 hectares of vines are now cultivated by the fourth generation of the Gobillard family. This delicate rosé Champagne displays a refined, expressive nose and subtle raspberry aromas, paired with a powerful, elegant palate that harmonizes subtly with refined notes of red fruit. The fine mousse offers a vibrant effervescence. Enjoy as an aperitif, with starters, fish, or after a meal to refresh the palate.

Signature cocktail

SWISS Alpine Essence IGNIV × SWISS

Created exclusively for SWISS by award-winning bartender Sarah Madritsch from IGNIV Zurich by Andreas Caminada, our signature cocktail is an iconic homage to Swiss flavors. With its sophisticated blend of dry white vermouth, elderflower, white cacao, citrus and herbal notes, it captures the authentic essence of Switzerland in a single drink. Thanks to its smooth and balanced character, it can be enjoyed either as an aperitif or simply as a crisp, floral refreshment between meals.

Cocktails
Aperitif
Beer

Bloody Mary
The Alpinist Swiss Premium Vodka, tomato juice, lemon, tabasco, salt, pepper

Mountain Mist
The Alpinist Swiss Premium Vodka, lemon juice, ginger ale

Pink Gin and Tonic
Breil Pur London Gin, tonic water, Red Kiss tea from Sirocco, lemon

Orange Fizz
Breil Pur London Gin, orange juice, sugar, sparkling water

Perry Highball
Säntis Malt Himmelberg Edition, apple juice

The Golfer (non-alcoholic)
Grapefruit juice, tonic water

Elderberry Bliss (non-alcoholic)
Flauder elderberries with lemon balm, lemon juice, sparkling water

Aperitif
Campari
Breil Pur London Dry Organic Swiss Gin
The Alpinist Swiss Premium Vodka
Bacardi White Rum
REBELS 0.0% Dolce Spritz (non-alcoholic)

Beer
Appenzeller Quöllfrisch Lager
Craft Appenzeller beer
Appenzeller Leermond beer (non-alcoholic)

White wine
Rosé wine

Switzerland

Coeur de Domaines Blanc 2024
Domaines Rouvinez - Sierre, Valais AOC
Petite Arvine, Heida, Marsanne

A top wine from the Famille Rouvinez, this full-bodied white was vinified using the finest grapes from various plots: Petite Arvine from the Domaine des Seilles, Heida from the Domaine de la Leyraz, and Marsanne from the Domaine de Prafalcon. A well-balanced wine with a rich aromatic expression of peach, wild honey, lime, and fleur de sel. Perfect with fish, poultry, or cheese.

France

Chablis 1er Cru Les Fourneaux 2023
Domaine Gautheron - Chablis AOC, Burgundy
Chardonnay

Domaine Gautheron is located in Fleys, a small village of 150 inhabitants. This traditional-style Chablis is made from old Chardonnay vines grown in the prestigious 1er Cru vineyard "Fourneaux" and seduces with its clean, dry, vibrant aromatic. A rich yet subtle palate, expressing both ripeness and freshness, with notes of mango, peach, and lemongrass. Excellent as an aperitif, to refresh the palate, or with fish.

Spain

Pazo Señorans Colección 2023
Pazo de Señorans - Rias Baixas DO
Albariño

Pazo Señorans is one of the founding estates of modern Rías Baixas. A late release vinified in stainless steel tanks and aged for 30 months in the bottle, this Albariño wine has notes of ripe yellow stone fruit, lemon cake, and honey with plenty of freshness and a touch of fleur de sel on the finish. Goes well with starters, fish, or vegetarian dishes.

France

Château D'Esclans Rosé 2025
Château D'Esclans – Côtes de Provence AOC
Grenache, Rolle

Located in the heart of Provence, northeast of Saint-Tropez, Château d'Esclans was bought in 2006 by Sacha Lichine. His vison: To create the world's greatest rosés. This wine is a blend of Grenache and Rolle, fermented in stainless steel tanks and barrels. Rich and creamy with a fresh finish and notes of cassis, rose, and raspberry. Enchanting as an aperitif, with vegetarian dishes, fish, or poultry.

Red wine

Switzerland

Electus Valais Mundi 2023
Provins - Sion, Valais AOC
Syrah, Cornalin, Cabernet Franc, Cabernet Sauvignon

This powerful blend of Syrah, Cornalin, Cabernet Franc and Cabernet Sauvignon is only produced in very good years and is the “icon wine” of the Provins winery. Aged for 18 months in new French oak barrels. A generous, luscious red with notes of dark chocolate, cassis, blackberry, and coffee, with a hint of pepper and wild rose. Silky, dense tannins with a fresh finish. A perfect match for rich dishes, meat, or poultry.

France

Château Léoville Poyferré 2016
Château Léoville – Saint-Julien AOC, Bordeaux
Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc

Château Léoville Poyferré is a wine estate in St Julien on the Left Bank of Bordeaux and considered one of the region’s finest. The 2016 is a top vintage with a well-structured palate and fine, integrated tannins. A cool, fresh sensation in the mouth with energetic, concentrated fruit. A soft finish with aromas of ripe berries, cedar, and bitter chocolate. Wonderful with meat, poultry, or pasta dishes.

Spain

Navatalgordo 2025
Comando G Viticultores - Cebreros DO
Garnacha

Daniel Landi and Fernando García founded the Comando G project in 2008, seeking out old, forgotten vineyards to cultivate using Burgundian traditions. The grapes for this light-bodied red are cultivated at about 1000 meters above sea level. Seemingly slender, this Grenache remains grippy and expressive, captivating with notes of black cherry, cassis, and strawberry jam. Pairs well with fish, poultry, vegetarian dishes, or cheese.

Digestifs
Port wine
Dessert wine

Digestifs

Original Swiss Etter Kirsch Vintage
Original Swiss Etter Williams
Grappa di Moscato Nonino Monovitigno
Cognac Rémy Martin XO Excellence
Appenzeller Alpenbitter
Baileys Irish Cream

Whisky

Säntismalt Himmelberg Edition – Swiss Single Malt 4 years old
Aberlour – Speyside Single Malt Scotch 16 years old
Chivas Blended Scotch 18 years old

Port wine

Portugal
Graham's Tawny 20 years
Symington Family Estates – Douro, Portugal
Touriga Naçional, Touriga Franca, Tinta Barroca, Tinta Roriz, Tinto Cão

This 20-year-old port has an intense, nutty bouquet, with the classic Graham's richness and a concentrated, lingering finish. It is the perfect blend of complexity and fresh fruit, with notes of raisin jam and caramel. Enchanting, with cheese or chocolate.

Dessert wine

France
Château Guiraud 1er Grand Cru Classé 2017
Château Guiraud – Sauternes AOC, Bordeaux
Sémillon, Sauvignon Blanc

Guiraud's 85-hectare vineyard is located on one of the hills over Sauternes and, along with its famous neighbor Château d`Yquem, is one of the area's only 1er Cru Classés. The 2017 is an indulgence for the palate with notes of orange blossom and nectarine, and hints of honeyed quince. Richly aromatic with a fresh finish, to be enjoyed with dessert, cheese, after a meal, or by itself.

Soft drinks

Soft drinks
- Rivella
- Ginger ale
- Coca-Cola
- Coca-Cola Zero
- Sprite
- Tonic water

Juices
- Orange
- Apple
- Grapefruit
- Tomato

Water
- Still
- Sparkling

Coffee selection

Coffee selection by NESPRESSO

Peru Organic
Fruity and elegant. Composed from Arabicas from the central region of Huabla in Peru.

Congo Organic
Fruity and sweet cereal notes. This organic-certified Arabica coffee is sourced in the rich Lake Kivu shores in eastern Congo.

Indonesia Fair Trade
Woody with malted cereal notes. Exclusively created with Fairtrade beans from the Aceh province in Sumatra.

Decaffeinato
Dense and powerful. Composed from a blend of Arabicas and Canephoras from Colombia and Brazil, among others.

Can be served as Ristretto, Espresso, Lungo or Cappuccino with milk, coffee cream and oat drink by Oatly as an add-on.

Freshly roasted coffee selection

Cappuccino
Choice of coffee with frothed milk and cacao powder

Café Mélange
Choice of coffee served with whipped cream and brown sugar

Kafi Fertig
Choice of coffee with Kirsch or Williams, brown sugar, and whipped cream

Caffè Corretto
Ristretto with Grappa di Moscato Nonino Monovitigno

Iced coffee
Double espresso with milk and sugar, topped with whipped cream

Coffee Baileys
Choice of coffee served with Baileys

Tea selection

Tea selection by SIROCCO

Black tea
Gentle Blue Organic Earl Grey
Ceylon Sunrise Organic

Rooibos tea
Rooibos Tangerine Organic
Winter Moments Organic

Fruit tea
Red Kiss Organic

Herbal tea
Piz Palü Organic
Moroccan Mint Organic
Verbena Organic
Camomile Orange Blossoms Organic

Green tea
Japanese Sencha Organic

Milk, coffee cream and oat drink by Oatly
available as an add-on.