



KLÖSTERLI
WEINCAFE

Brunch & Bubbles

TO START

Avocado toast	15.50
toasted multigrain Shepherd's bread, avocado cream, onion, pomegranate seeds	
Egg benedict	16.50
poached egg, spinach leaves, miso hollandaise, brioche	
with bacon	+2.00
with smoked salmon	+5.00
Bagel with sprouts	
with cream cheese, smoked salmon	16.50
with cream cheese, carrot salmon	13.50
with goat cheese, honey, walnuts, pear	13.50
Shakshuka	14.50
tomatoes, bell peppers, poached egg, feta cheese	
Homemade bircher muesli	11.50
walnut, seasonal fruits	
Brunch platter for 2 people	19.50
(incl. 1 portion of bread) cheese from JUMIversum, dried meat from Simperi fig mustard, vegetable pickles	
Butter croissants with jam	7.50
2 croissants, 2 slices of bread, 2 types of jam, butter	
Portion of bread with butter	5.50
6 pieces	

SWEET

Pancakes		13.50
maple syrup, vanilla whipped cream, seasonal fruit		
Blood orange panna cotta		14.50
blood orange gel, lemon powder, milk skin chips, basil yogurt ice cream		
Cake of the day		6.50
on offer		
with cream		+1.50
Ice cream		5.50

BRUNCH MENU

Dr Gmüetläch		31.50
avocado toast / bircher muesli / hot drink		
Dr Gönner		38.50
egg benedict / pancakes / hot drink / fresh juice		
with bacon		+2.00
with smoked salmon		+5.00

FRESH JUICE

Detoxifier	2.5dl	8.00
ginger, apple, carrot, orange, pineapple		
Fresh orange juice	2.5dl	6.50

KLÖSTERLI CLASSICS (FROM 11:30)

Brasserie salad	12.50
green lettuce with pickled vegetables and roasted seeds	
Shiitake essence	15.50
mushroom dumpling, spring onion oil	
Swiss Entrecôte „Café de Klösterli“ 200g.	54.00
to be prepared by you! Served in a copperpan with herbal butter, vegetables and potatoes.	
Beefsteak tatar	
served with butter and toast	
Starter	25.50
Main	35.50
with Brandy, Calvados oder Whisky	+4.00
Spinach risotto	32.50
carnaroli risotto, pine nuts, pomegranate, Belper Knolle cheese	

BUBBLES

Champagner 1er Cru Blanc de la Montagne Chardonnay Rémi Georgeton Champagne F	1d1	15.00
Champagner 1er Cru Saignée de la Montagne Pinot Noir Rémi Georgeton Champagne F	1d1	16.00
Just Bubbles Chardonnay, Pinot Noir Silou Wines Tüscherz-Alfermée, Bielersee CH	1d1	13.00
Anima Prosecco Extra Dry DOC 2024 Glera L'Anima di Vergani, Veneto I	1d1	9.50

BUBBLES 0,0%

Noughty Organic Sparkling 100% Chardonnay Thomson & Scott London, UK	1d1	10.00
Noughty Organic Sparkling Rosé 100% Tempranillo Thomson & Scott London, UK	1d1	10.00

WHITEWINE

Les Bois de Turrettin 1er Cru AOC 2024	1d1	9.60
Sauvignon Blanc Château des Bois Satigny, Coteau de Bourdigny CH		
Dézaley Grand Cru AOC 2024	1d1	9.50
Chasselas Domaine de la Bourgeoisie Rieux, Lavaux CH		
Esslinger Chardonnay DAC 2023	1d1	9.20
Chardonnay Weingut Kusterer Maximilian Kusterer Esslingen, Württemberg D		
Pinot Grigio DOC 2024	1d1	8.80
Pinot Grigio Kellerei Eisacktal Chuisa, Südtirol I		
Pousada DO 2022	1d1	10.00
Albariño, Treixadura Destinos Cruzados Condado do Tea, Rias Baixas E		

ROSE

Chiaretta Rosato DOC 2025	1d1	9.50
Merlot Viticoltore Indipendente Adrien Stevens Monteggio, Ticino CH		

REDWINE

Gamay AOC 2024 Gamay Château des Bois Satigny, Genf CH	1d1	8.30
Soleil d'Or Syrah AOC 2023 Syrah Weinhaus Imesch Sierre, Wallis CH	1d1	9.50
Malbec AC 2020 Malbec, Merlot Vignobles Arbo Godard, Côtes de Bordeaux F	1d1	9.20
Prellenkirchen Samt&Seide DAC 2022 Blaufränkisch Weingut Dorli Muhr Prellenkirchen, Carnuntum A	1d1	9.50
La Hoja Crianza DOC 2022 Tempranillo Bodegas Tierra, Fernández Gómez Labastida, Rioja E	1d1	8.90
Eixe DO 2019 Merenzao, Albarello, Negreda Bodegas Fedellos Ourense, Ribeiro E	1d1	11.00

APERITIF

Klösterli-Apero			14.00
Aperol Sprizz / Hugo			13.00
Vermouth bianco	18%	5c1	9.00
Wermut Simpatico Rosso	17%	5c1	9.00
Martinazzi	23%	5c1	9.00
Cynar	17%	5c1	9.00
Averna Amaro Siciliano	29%	5c1	9.00
Pastis Henri Bardouin	45%	2c1	8.50
Matte Negroni	26%	9c1	17.00
Matte Dry Gin	42%	4c1	14.00
Tschin, Käser-Schloss, Elfingen	40%	4c1	14.50
JC-Gin, Angelo Delea, Losone	43%	4c1	15.00
Mineral Zusatz			+3.00

ALCOHOLFREE

Jsotta Senza Bianco / Rosso			7.00
alkoholfreier Vermouth mit Tonic water			+3.00
Virgin Hugo			13.00
Holunderblütensirup			
Noughty Organic Sparkling			
Virgin Aperol			13.00
Jsotta Aperitivo			
Noughty Organic Sparkling Rosé			

COFFEE

Coffee	5.00
Espresso	4.90
Espresso macchiato	5.50
Doppio, Flat white	6.70
Cappuccino	6.20
Caffè latte, Latte macchiato	6.70
Milk coffee in an extra-large cup „Chacheli“	7.90
Caffé Freddo (Doppio, milk, cane sugar)	7.70
Hot Chocolate	5.90
with oak milk	+0.50

THE

English Breakfast	6.00
Sencha Fuji Bio (Grüntee)	6.00
Verveine Bio	6.00
Jasmin „1319“ Bio	6.00
Ginger Lemon Bio	6.00
Medina Thé vert à la Menthe - Gunpowder & Minze	6.00
Symphonie de Fruits - Hibiskus & Früchte	6.00
Chai	6.00
Chai Latte	6.70

In case of allergies and intolerances, please contact our staff

All prices incl. 8.1% VAT