



**KLÖSTERLI**  
WEINCAFE

**Brunch & Bubbles**

## TO START

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

## **SWEET**

<b>Pancakes</b>		<b>13.50</b>
maple syrup, vanilla whipped cream, seasonal fruit		
<b>Rhubarb mousse</b>		<b>14.50</b>
compote, oat biscuits, piedmontese hazelnut ice cream		
<b>Cake of the day</b>		<b>6.50</b>
on offer		
<b>with cream</b>		<b>+1.50</b>
<b>Ice cream</b>		<b>5.50</b>

## **BRUNCH MENU**

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

## **FRESH JUICE**

<b>Detoxifier</b>	<b>2.5d1</b>	<b>8.00</b>
ginger, apple, carrot, orange, pineapple		
<b>Fresh orange juice</b>	<b>2.5d1</b>	<b>6.50</b>

## **KLÖSTERLI CLASSICS (FROM 11:30)**

<b>Brasserie salad</b>	12.50
green lettuce with pickled vegetables and roasted seeds	
<b>Watermelon and cucumber cold soup</b>	13.50
mint, cucumber	
<b>Swiss Entrecôte „Café de Klösterli“ 200g.</b>	54.00
to be prepared by you! Served in a copperpan with herbal butter, vegetables and potatoes.	
<b>Beefsteak tatar</b>	
served with butter and toast	
<b>Starter</b>	25.50
<b>Main</b>	35.50
with Brandy, Calvados oder Whisky	+4.00
<b>Tomato risotto</b>	30.50
carnaroli risotto, cherry tomatoes, basil pesto, feta	

## BUBBLES

<b>Champagner 1er Cru</b> <b>Blanc de la Montagne</b> Chardonnay Rémi Georgeton Champagne F	<b>1d1</b>	<b>15.00</b>
<b>Champagner 1er Cru</b> <b>Saignée de la Montagne</b> Pinot Noir Rémi Georgeton Champagne F	<b>1d1</b>	<b>16.00</b>
<b>Just Bubbles</b> Chardonnay, Pinot Noir Silou Wines Tüscherz-Alfermée, Bielersee CH	<b>1d1</b>	<b>13.00</b>
<b>Anima Prosecco Extra Dry DOC 2025</b> Glera L'Anima di Vergani, Veneto I	<b>1d1</b>	<b>9.50</b>

## BUBBLES 0,0%

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

## WHITEWINE

<b>Païen AOC 2022</b> Heida Nicolas Zufferey, Cave de Bernunes Sierre, Wallis CH	<b>1d1</b>	<b>9.40</b>
<b>Troublant AOC 2025</b> Sauvignac Rindisbacher Weinmanufaktur Bern CH	<b>1d1</b>	<b>9.60</b>
<b>Esslinger Chardonnay DAC 2023</b> Chardonnay Weingut Kusterer Maximilian Kusterer Esslingen, Württemberg D	<b>1d1</b>	<b>9.20</b>
<b>Pinot Grigio DOC 2025</b> Pinot Grigio Kellerei Eisacktal Chuisa, Südtirol I	<b>1d1</b>	<b>8.80</b>
<b>Testorio DO 2021</b> Godello, Doña blanco, Vidueño blanco Bodegas Fedellos Ourense, Ribeiro E	<b>1d1</b>	<b>10.00</b>

## ROSE

<b>Arrache pas L'Aramon IGP 2025</b> Aramon Domaine des Païsseis Babeau-Bouldoux, Saint Chinian F	<b>1d1</b>	<b>8.90</b>
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## REDWINE

<b>Gamay AOC 2024</b> Gamay Château des Bois Satigny, Genf CH	<b>1d1</b>	<b>8.30</b>
<b>Humagne Rouge Soleil d'Or AOC 2023</b> Humagne Rouge Weinhaus Imesch Sierre, Wallis CH	<b>1d1</b>	<b>9.40</b>
<b>Hauts comme 3 Pommes IGP 2024</b> Grenache, Syrah, Cinsault, Merlot Domaine de Preignes le Vieux Vias, Coteaux de Béziers, Languedoc F	<b>1d1</b>	<b>8.00</b>
<b>Langhe Nebbiolo DOC 2023</b> Nebbiolo Produttori del Barbaresco Barbaresco, Piemont I	<b>1d1</b>	<b>9.60</b>
<b>La Hoja Crianza DOC 2022</b> Tempranillo Bodegas Tierra, Fernández Gómez Labastida, Rioja E	<b>1d1</b>	<b>9.00</b>
<b>Eixe DO 2019</b> Merenzao, Albarello, Negreda Bodegas Fedellos Ourense, Ribeiro E	<b>1d1</b>	<b>11.00</b>

## BEER

<b>Klösterli beer on tap</b> light, elegant, smooth, naturally cloudy	5.0%	3d1/5d1	5.90/9.50
<b>Tram wheat on tap</b> bavarian wheat beer, with an intense aroma of banana and cloves, naturally cloudy	5.2%	3d1/5d1	5.90/9.50
<b>Bärner Pilsner</b> a dry, smooth speciality beer, naturally cloudy	4,8%	33c1	7.50
<b>Pale Ale</b> a golden, fruity pale ale, hopped with cascade and simcø, naturally cloudy	5.1%	33c1	7.50
<b>Summer Ale</b> a summery, fruity, easy-drinking corn beer, with perle, cascade and mosaic hops, naturally cloudy	4.2%	33c1	7.50

## ALCOHOLFREE

<b>Light line zero</b> non-alcoholic lager smooth, with a lovely hoppy flavour, naturally cloudy, the original, without alcohol	max.0.5%	33c1	7.00
<b>IPA line zero</b> non-alcoholic IPA fruity, hoppy, naturally cloudy	max.0.5%	33c1	7.00

All beers from the Old Tram Depot

## 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, Elfigen	40%	4c1	14.50
JC-Gin, Angelo Delea, Losone	43%	4c1	15.00
Mineral supplement			+3.00

## ALCOHOLFREE

Jsotta Senza Bianco / Rosso			7.00
non-alcoholic vermouth with tonic water			+3.00
Virgin Hugo			13.00
elderflower syrup			
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
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

## **WATER**

Klösterli-still water in a bottle*	70cl	7.50
Klösterli-sparkling water in a bottle*	70cl	7.50
Valser classic/ silence	33cl	5.00

## **...AND MORE**

Coca Cola / zero	33cl	5.50
Rivella rot / blau	33cl	5.50
Schweppes Tonic	20cl	5.50
Ginger Beer, Swiss Mountain Spring	20cl	6.00
Chinotto/ Aranciata Rossa/ Limone, Lurisia	27.5cl	6.50
Crodino	17.5cl	7.00
70er apple spritzer	33cl	6.50
Apple and quince, Bänz	33cl	6.50
Just Juicy White / Rosé	33cl	7.00
grape juice spritzer, Silou Wines		
Orange Premium, Michel	20cl	5.50
Tomato juice, Michel	20cl	5.50

## **HOMEMADE ICED TEA (WEATHER PERMITTING)**

Tee „mystique“ lightly sweetened	30cl/70cl	5.50/9.50
served with orange, lemon, mint		

\*Freshly chilled filtered drinking water, with or without carbonation, straight from the tap.

In case of allergies and intolerances, please contact our staff

All prices incl. 8.1% VAT