



KLÖSTERLI
WEINCAFE

Brunch & Bubbles

TO START

Avocado toast	14.50
toasted Shepherd's bread „multigrain“, 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
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 Simperl 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	
Coconut cheesecake	15.50
mint-coconut syrup, peach-saffron 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	2.5d1	8.00
ginger, apple, carrot, orange, pineapple		
Fresh orange juice	2.5d1	6.50

KLÖSTERLI CLASSICS (FROM 11:30)

Brasserie salad	12.50
green lettuce with pickled vegetables and roasted seeds	
Pumpkin soup	15.50
pumpkin seeds, thyme cream	
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 (70g)	25.50
Main (130g)	35.50
with Brandy, Calvados oder Whisky	+4.00
Mushroom risotto	34.50
Carnaroli risotto, assorted mushrooms, porcini chips	

BUBBLES

La Table Ronde Extra Brut Grand Cru Chardonnay Champagne Lancelot-Pienne Cramant, Champagne F	1d1	16.00
Prémices Rosé Extra Brut Pinot Meunier, Chardonnay Champagne Jose Michel & Fils Moussy, Champagne F	1d1	15.00
Just Bubbles Chardonnay, Pinot Noir Silou Wines Tüscherz-Alfermée, Bielersee CH	1d1	13.00
Anima Prosecco Extra Dry DOC 2025 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

Païen AOC 2024 Heida Nicolas Zufferey, Cave de Bernunes Sierre, Wallis CH	1d1	9.40
Troublant AOC 2025 Sauvignac Rindisbacher Weinmanufaktur Bern CH	1d1	9.60
Grüner Veltliner DAC 2025 Grüner Veltliner Weingut Gruber Röschitz Röschitz, Weinviertel Ö	1d1	8.30
La Cerrada Pago de Valdoneje DO 2025 Godello Vinos Valtuille Valtuille de Abajo, Bierzo E	1d1	8.90
Prensal Blanc VdT 2024 Prensal 7103 Petit Celler Santa Maria del Cami, Mallorca E	1d1	9.00

ROSE

Umea Rosado DO 2025 Garnacha Bodegas Caudalia Lerga, Navarra E	1d1	7.70
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REDWINE

Fläscher Pinot Noir AOC 2024 Pinot Noir Familie Jürg Marugg Fläsch, Graubünden CH	1d1	9.40
Sealin IGT 2023 Merlot Kopp von der Crone Visini Barbengo, Ticino CH	1d1	9.80
Hauts comme 3 Pommes IGP 2024 Grenache, Syrah, Cinsault, Merlot Domaine de Preignes le Vieux Vias, Coteaux de Béziers, Languedoc F	1d1	8.00
Langhe Nebbiolo DOC 2024 Nebbiolo Produttori del Barbaresco Barbaresco, Piemont I	1d1	9.60
Via Norte Infante DO 2024 Tempranillo Bodegas Lynus Quintanilla de Arriba, Ribera del Duero E	1d1	9.20
Eixe DO 2019 Merenzao, Albarello, Negreda Bodegas Fedellos Ourense, Ribeiro E	1d1	11.00

BEER

Klösterli beer on tap	5.0%	3d1/5d1	5.90/9.50
light, elegant, smooth, naturally cloudy			
Tram wheat on tap	5.2%	3d1/5d1	5.90/9.50
bavarian wheat beer, with an intense aroma of banana and cloves, naturally cloudy			
Bärner Pilsner	4,8%	33c1	7.50
a dry, smooth speciality beer, naturally cloudy			
Pale Ale	5.1%	33c1	7.50
a golden, fruity pale ale, hopped with cascade and simcoe, naturally cloudy			

ALCOHOLFREE

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

All beers from the Old Tram Depot

APERITIF

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

ALCOHOLFREE

Jsotta Senza Bianco / Rosso	7.00
non-alcoholic vermouth with tonic water	+3.00
Virgin Aperol	13.00
Jsotta Aperitivo	
Noughty Organic Sparkling Rosé	
Virgin Hugo	13.00
elderflower syrup	
Noughty Organic Sparkling	

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
Orange Premium, Michel	20cl	5.50
Tomato juice, Michel	20cl	5.50

HOMEMADE ICED TEA (WEATHER PERMITTING)

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

*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