



**MeT**

WINTER  
ROOFTOP  
LOUNGE

**TUESDAY TO SATURDAY / 4PM - MIDNIGHT**

**SUNDAY / NOON – 10PM**

Our prices are in CHF and include VAT of 7.7%

## START EACH DAY WITH A SMILE AND END IT WITH A GIN & TONIC

### GINS

<p><b>Hendrick's</b>, Scotland 41.4% Unique and balanced flavors, coming from the Bulgarian rose, And a cucumber from Holland.</p>	20.-	245.-	<p><b>Opihr Oriental Spiced</b> Great Britain 42.5% A spicy trip in company of cubed pepper, of cumin and coriander</p>	22.-	270.-
<p><b>Hendrick's Orbium</b>, Scotland 43.4% Intense flavor, elaborated from quinine, absinthe and a blue lotus.</p>	22.-	270.-	<p><b>Plymouth Navy Strength</b> Great Britain 57% Powerful and suave, composed out of Iris roots and green cardamom</p>	24.-	310.-
<p><b>Hendrick's Lunar</b>, Scotland 43.4% Spices, cardamome and black pepper</p>	22.-	270.-	<p><b>Bulldog</b> Great Britain 40% Exotic, mixing botanic like The eye of Dragon and poppy seeds</p>	22.-	210.-
<p><b>Botanist</b> Scotland 46% Sophisticated, assembly of local plants like the red clover and aquatic mint</p>	22.-	270.-	<p><b>Tanqueray n°10</b> Great Britain 47.3% Fresh and intense with notes of white grapefruit, oranges and lime</p>	22.-	280.-
<p><b>Old Curiosity Winter Gin</b> Scotland 39% Gourmet recipe mixing cinnamon, ginger and cardamom</p>	24.-	210.-*	<p><b>Tanqueray Flor de Sevilla</b> Great Britain 41.3% Bittersweet aromas with intense notes of orange marmalade and mandarins</p>	20.-	245.-
<p><b>Crocodile Gin Del Professore</b> Italy 40% Typical "Bathtub" recipe with sweet notes Citrus and allspice flavors</p>	22.-	270.-	<p><b>Dodd's</b> Great Britain 49.9% Elegant, smooth and certified organic, made of honey and raspberry leaves</p>	24.-	210.-*
<p><b>Le Gin de Christian Drouin</b> France 42% Norman gin with fruity notes of apples and spices and spices, composed of almond and cinnamon</p>	22.-	270.-	<p><b>The London n°1</b> Great Britain 40% Soft and subtle, allying acacia bark, licorice and gardenia flowers</p>	24 -	310.-
<p><b>Vert de Cœur Carmin</b> France 42% Artisanal recipe with figs and juniper berries smoked with hickory wood</p>	24.-	210.-*	<p><b>Sipsmith</b> Great Britain 41.6% Floral, international flavors like Chinese cassia and the Bulgarian coriander</p>	24.-	310.-
<p><b>Citadelle Réserve</b> France 45.2% Intense and refined, aged 6 months in oak barrels of cognac, subtle notes of vanilla and sental wood</p>	24.-	310.-	<p><b>Amuerte Coca Leaf Gin</b> Belgium 43% Exotic experience mixing some Coca leaf, papaya and tomato</p>	32.-	380.-



**LVX Geneva Dry Gin** Switzerland 42% 24.- 310.-  
 Floral and spicy notes, combining angelica root and elderflower

**Ginuine Strawberry** Switzerland 40% 22.- 270.-  
 Tasty fruity-herbal balance with strawberries Swiss and Alpine herbs

**Studer Gold** Switzerland 40% 24.- 295.-  
 Refined aromas of citrus and juniper ennobled with 22-carat gold flakes

**Gin des Mamies, Geneviève** Switzerland 40% 20.- 245.-  
 Round and balanced with intense notes of cardamom and juniper

**Knut Hansen** Germany 47% 26.- 240.-\*  
 Structured effluvia combining ripe apple cucumber and basil

**Boar Blackforest** Germany 43% 32.- 270.-\*  
 Unique recipe with Black Forest truffle with round and herbaceous flavors

**Monkey 47** Germany 47% 26.- 240.-\*  
 Exquisite and woody flavors of the black forest such as lingonberry and spruce

**Mare**, Spain 42.7% 24.- 295.-  
 Mediterranean perfumes with a delicate note of olive taste, of thyme and Rosemary

**Sharish Blue Magic** Portugal 40% 26.- 240.- \*  
 Balanced and fruity, composed of vanilla-bourbon lemon verbena and blue pea

**Roku**, Japan 43% 22.- 270.-  
 Complex and vegetal, combining sencha tea, sansho pepper, yuzu zest and flowers of a cherry tree

**Scapegrace Black** New Zealand 41.6% 24.- 295.-  
 Fruity and greedy mixing pineapple, saffron blue peas and sweet potato

**Ceder's Crisp**, Sweden (Alcohol free) 10.- 99.- \*  
 Refreshing and balanced with subtle notes of citrus and cucumber

## Tonics

With a gin 4.-  
 Tonic only 6.-

### Swiss Mountain Dry

Switzerland  
 Dry and sturdy, character finely reinforced by the Laurel flower and absinthe

### Swiss Mountain Rosemary

Switzerland  
 Mediterranean and aromatized, with natural aromas of Spanish and Moroccan rosemary

### Swiss Mountain Ginger & Lemongrass

Switzerland  
 Exoticism and freshness, with natural aromas of ginger and Indian citronella

### Fever Tree Mediterranean

Great Britain  
 Light and floral, with essential oils of fruits, flowers and herbs from the Mediterranean region

### Fever Tree Indian

Great Britain  
 Tonic and refreshing, with a quinate base from Congo's forest and bitter oranges from Africa

## Garnish

Lemon, lime, grapefruit, orange, red fruits, ginger, mint, cucumber, rosemary, thyme, curry, cinnamon, pepper, cloves, juniper berry, coriander, nutmeg, paradise seed, tonka nut, star anise

GLASS: 4cL

BOTTLE: 70cL / 50cL\*

TONIC: 20cL

# COCKTAILS

## Winter Classics

**Spritz Mandarine by Laurent-Perrier** | 26.-

Aperol, sparkling water, mandarin, champagne Laurent-Perrier

**French 75** | 26.-

Gin Hendricks Neptunia, lemon, sugar, champagne Laurent-Perrier

**Espresso Martini with salted caramel** | 22.-

Vodka, espresso coffee, Kahlua, salted caramel

## Winter Hot Selection

**Hot Wine** | 12.- *served hot*

Homemade hot wine with spices

**Groggy** | 16.- *served hot*

White rum, honey, lemon, orange, cinnamon, spices

**Campfire** | 22.- *served hot*

Talisker Whiskey, hot chocolate, whipped cream, marshmallows

**Bailey Coffee** | 22.- *served hot*

Bailey's chocolate, coffee, dark chocolate stracciatella, whipped cream

## Mocktails (*Sans alcool*)

**Holly Berry** | 15.-

Cranberry, orange, cinnamon, spices, pomegranate

**Pomme D'Amour** | 16.-

Swiss apple juice with spices *served hot*

**Zébulon** | 16.-

Hot chocolate, whipped cream, marshmallow, vanilla *served hot*



## Signatures-24.-

### **Pink Bramble**

Strawberry Guinaine Gin, blackberry cream, currants, lemon

### **Spiced Pie**

Vodka Absolute Vanilla, apple juice, pear juice, cinnamon

### **Madeleine**

Amaretto, Cointreau, pineapple juice, pistachio

### **USA**

Bourbon Bulleit Fatwashed with bacon, maple syrup, Angostura bitter

### **Caribbean Mudslide**

Rhum Appleton, Kahlua, cocoa liqueur, bitter cocoa, lemon, ginger beer

### **Boiler Sour**

Patron silver tequila infused with roasted Jalapeños, Cointreau, lime, agave sugar, egg white, Espelette pepper salt mix

### **Green-ch**

Green Chartreuse, Gin des Mamies, sugar, rosemary, maraschino

### **Vesperoni**

Stolichnaya Vodka, Hendricks Gin, Cynar, red vermouth

### **Apricold**

Cognac, Abricotine, Maraschino liqueur, Angostura bitter, Apricot juice

### **Bourbonheur**

Date-infused Bulleit bourbon, macadamia syrup, Angostura bitter

### **Last Wild**

Mezcal Montelobos, infused with peppers, green Chartreuse, Maraschino, lime, chives

## WHITE WINES

**Chasselas** glass 1dL 11.-  
Domaine des Balisiers Bottle 58.-  
Genève 2021

**Petite Arvine** glass 1dL 13.-  
Domaine Gérald Clavien Bottle 76.-  
Valais 2020

**Clos des Lunes, Lune d'argent** glass 1dL 11.-  
Domaine de Chevalier Bottle 58.-  
Bordeaux 2019

**Chablis** glass 1dL 16.-  
Domaine de L'Enclos Bottle 85.-  
Bourgogne 2021

**Les Pagodes de Cos Blanc** Bottle 135.-  
2<sup>ème</sup> Vin  
Château Cos D'Estournel  
Bordeaux 2019

**Flor de Muga** Bottle 105.-  
Domaine Muga  
Espagne 2018

## ROSÉ WINES

**The Pale** glass 1dL 10.-  
IGP du Var 2020 Bottle 55.-

**M-G Grande Cuvée** Bottle 57.-  
Côtes de Provence 2020 Magnum 120.-

## RED WINES

**Dame Noire** glass 1dL 11.-  
Domaine des Balisiers Bottle 58.-  
Genève 2020

**Pinot Noir, Tête de cuvée** glass 1dL 16.-  
Domaine Gérald Clavien Bottle 85.-  
Valais 2017

**Le C des Carmes de Haut-Brion** glass 1dL 17.-  
Pessac-Leognan, Bottle 90.-  
Bordeaux 2017

**Ladoix** glass 1dL 16.-  
Domaine Nudant Bottle 85.-  
Bourgogne 2019

**Les Pagodes de Cos** Bottle 135.-  
2<sup>ème</sup> Vin  
Château Cos D'Estournel  
Bordeaux 2014

**Reserva Seleccion Especial** Bottle 105.-  
Domaine Muga  
Espagne 2016

**Blanc de Noir Les parcelles** Bottle 55.-  
Domaine Villard 2018

**Domaine Ott** Bottle 110.-  
Château de Selle Magnum 230.-  
Côtes de Provence 2020

# WINTER TAPAS



<b>Oysters "Negroni"</b> (6pcs/12pcs) <b>Fine de Clair Cancale N°2</b> Negroni, orange peel, dill	30/58.-	<b>Roasted cream of potato soup</b> <b>Perfect egg, mushrooms V</b> extra charge Grated truffle	20.-  +8.-
<b>Chawanmushi, crab, salmon egg</b> yuzu & teriyaki mayonnaise	22.-	<b>Cromesquis of eggplant, ricotta and peppers V</b>	22.-
<b>Smoked salmon</b> fried polenta, yogurt sauce, dill	18.-	<b>French fries V</b> Cacao e pepe or plain	12.-
<b>Saint-James plum caviar</b> with blinis	85.-	<b>Plain Raclette / (the portion) V</b> Potatoes, onions and gherkins	11.-
<b>Terrine of duck foie gras</b> fig chutney, gingerbread	24.-	<b>Raclette with black truffle / (the portion) V</b> Potatoes, onions and gherkins	16.-
<b>Dried meat of the Grisons</b> condiments	32.-	<b>Les röstis with goat cheese / (4 pieces)</b> black truffle and bacon	26.-
<b>Cheese board « Maison Bruand »</b> condiments, croutons	26.-	<b>Croque Truffle / (4 pieces)</b> Ham, gruyere cheese, tartufatta, grated truffle	26.-
<b>Creamy cauliflower V</b> Roasted cauliflower, roasted hazelnut	18.-	<b>Mini burgers / (4 pieces)</b> <b>beef &amp; gruyère</b> Tomatoes, malossol, sucrine	32.-
		<b>Mini vegetarian burgers / (4 pièces) V</b> Humus, avocado, romaine	26.-

**PROVENANCES:** OYSTER: France | SALMON: Norway | BEEF & PORK: Switzerland | FOIE GRAS: France  
CRAB: France & Norway | TRUFFLE: France | BACON: France  
V - vegetarian



**Sweet tapas** \_\_\_\_\_

**Chocolate fondue**

Banana, mandarin, pineapple & marshmallow

15.-

**The MET cookie**

Caramel, hazelnut, vanilla ice cream

15.-

**Crepe Suzette**

Flamed Grand Marnier

18.-

**The MET's frosted**

18.-





# CHAMPAGNES

**Laurent-Perrier**  
La Cuvée



Flute 1dL 21.-  
Pool 1.5dL 25.-  
Bottle 130.-  
Magnum 245.-  
Jeroboam 510.-  
Mathusalem 1'100.-

**Laurent-Perrier**  
Cuvée Rosé

Flute 1dL 25.-  
Pool 1.5dL 32.-  
Bottle 175.-  
Magnum 345.-

**Laurent-Perrier**  
Alexandra 2004  
Grande Cuvée Rosé

Bouteille 420.-  
Magnum 950.-

**Laurent-Perrier**  
Ultra Brut

Bottle 180.-

**Ruinart**  
Blanc de Blancs

Bottle 235.-

**Laurent-Perrier**  
Grand Siècle

Bottle 315.-  
Magnum 650.-

**Dom Pérignon**  
2008

Bottle 450.-  
Magnum 920.-

**Laurent-Perrier**  
Blanc de blancs  
Brut nature

Bottle 175.-

**Louis Roederer**  
Cuvée Cristal  
2002

Bottle 520.-

**Mumm**  
Cuvée René Lalou  
1998

Bottle 350.-

BOTTLE 75CL | MAGNUM 1,5L | JÉROBOAM 3L | MATHUSALEM 6L

## APERITIFS

5cL

Lillet Blanc or Rosé 17% 12.-

Campari 25% 12.-

Martini Blanc or Rouge 15% 12.-

Aperol 11% 12.-

Jsotta Rosé 17% 12.-

Suze 20% 12.-

Belsazar Rosé 17.5% 12.-

Pastis 51 45% 12.-

## BEERS

Calvinus 33cL 12.-

Guinness 33cL 12.-

Heineken 33cL 09.-

Feldschlösschen 33cL 08.-

Non-alcoholic

# SPIRITUEUX

## VODKAS

	4cl	Bottle
Stolichnaya 40%	20.-	160.-
Grey Goose 40%	22.-	210.-

## TEQUILAS

Patrón Silver 40%	23.-	260.-
Patrón Añejo 40%	32.-	350.-

## RHUMS

Havana club 7 ans 40%	18.-	190.-
Bacardi 37.5%	16.-	150.-
La Hechicera 40%	25.-	260.-
Zacapa XO 40%	35.-	420.-
Kuna Davidoff of Geneva Cigar Cask Finish 42%	35.-	420.-
Emperor Deep Blue Pape Clément Finish 40%	35.-	420.-

## LIQUEURS

Amaretto 28%	14.-	145.-
Châtaigne 16%	14.-	145.-
Limoncello 30%	14.-	135.-
Jägermeister 35%	15.-	210.-
Patrón XO Café 40%	17.-	290.-
Get 27 21%	14.-	140.-
Baileys Chocolate Luxe 17%	14.-	145.-*

Bottle : 70cl / \*50cl

## WHISKIES

	4cl	Bottle
Chivas Regal 18 ans 40%	31.-	500.-
J. Walker Black label 40%	21.-	210.-
Lagavulin 16 ans 43%	21.-	230.-
Macallan 18 ans 43%	39.-	520.-
Talisker 10 ans 45.8%	20.-	245.-
Glenfiddich 12 ans 40%	22.-	270.-
Glenfiddich Project XX 47%	26.-	350.-
Ballantine's 40%	18.-	160.-
Jack Daniel's 40%	17.-	180.-
Jack Daniel's honey 35%	18.-	170.-
Bulleit 45%	22.-	270.-
Nikka Taketsuru 43%	20.-	245.-

## CALVADOS

	4cl	Bottle
Père Magloire XO 40%	49.-	520.-

## COGNAC

	4cl	Bottle
Courvoisier VSOP 40%	20.-	210.-
Remy Martin XO 40%	35.-	495.-

		40%
<b>LOUIS XIII</b>	1cl	69.-
<i>Remy de Martin</i>	2cl	129.-
<small>COGNAC GRANDE CHAMPAGNE</small>	4cl	250.-
	70cl	3900.-

## **MINERAL WATER**

Evian 50cl | 8.-

San Pellegrino 50cl | 8.-

Henniez Bleu 33cl | 6.-

Perrier 33cl | 6.-

## **JUICES 20cl | 8.-**

Tomato

Grape

## **FRESH JUICES 20cl | 10.-**

Orange

Grapefruit

## **FRUITS NECTARS 20cl | 8.-**

Pear

Apricot

Pineapple

Peach

Strawberry

## **FRUIT BASED DRINKS 20cl | 8.-**

Cranberry

Mango mix

## **SODAS**

Coca / Coca Zero 33cl | 8.-

Fanta 33cl | 8.-

Sprite 33cl | 8.-

Red Bull 25cl | 8.-

Ramseier sparkling apple juice 33cl | 10.-

Schweppes Ginger Ale 20cl | 8.-

Fever-Tree Ginger Beer 20cl | 8.-

## **HOT DRINKS**

Coffee | 8.-

Espresso | 8.-

Green tea | 9.-

Black tea | 9.-

Infusion | 9.-

Hot chocolate | 9.-