



MeT

WINTER
ROOFTOP
LOUNGE

TUESDAY TO SATURDAY / 4:00 PM – MIDNIGHT

Our prices are in CHF and include VAT of 8.1%.
For more information regarding allergenic products, please ask our team.

COCKTAILS



Winter Classics

Bloody Mary | 24.-

Vodka Absolut Pepper, tomato juice, Bloody Mary house mix, rosemary & celery

Brandy Alexander | 26.-

Cognac Martell VS, dark cacao cream, Bailey's, cream

Winter Old Fashioned | 24.-

Bourbon whiskey, hazelnut tea syrup, bitters chocolate, winter spices & angostura

Winter Hot selection

Dammastock' Delight | 24.-

Vodka Below 42, cacao cream, homemade hot chocolate, whipped cream – *served hot*

Diablerets' Warmth | 22.-

Red wine infused with spices, orange, lemon, honey or maple syrup – *served hot*

Grand Combin' Spicy | 24.-

Jamaican rum, sugar syrup, lemon juice, hot black tea – *served hot*

Mocktails *(alcohol free)*

Sparkling Snowflake | 16.-

Sparkling water, raspberry purée, lemon juice, rose syrup, edible glitter

Winter Sun | 16.-

Fresh mandarin juice, lemon juice, honey-cinnamon syrup, lemonade

Winter Escape | 16.-

Chilled coffee, non-alcoholic coffee liqueur, milk, peppermint syrup

Signatures | 24.-

Boreal Glow

Vodka Absolut Pepper, green melon liqueur, angostura bitters, cranberry juice

Winter Velvet

Amaretto, caramel syrup, fresh cream, lemon juice, coffee liqueur

Summit Mist

Bourbon whiskey, lemon juice, maraschino cherry syrup, egg white

The PearFect

Pear liqueur, chestnuts syrup, lemon juice, ground cinnamon, egg white

Winter Solstice

Mezcal, Jamaican rum, orange liqueur, orgeat syrup, lime juice

Ruby Delight

Gin, fresh rosemary, raspberry juice, orgeat syrup, lemon juice, orange liqueur, tonic



WINTER TAPAS



THE CHEF SIGNATURES ' _____

Like a “cordon bleu” in small bites, 25.-
Addictive sauce – 3 *pieces*

Confit beef & ginger Gyoza, 25.-
Homemade Ponzu sauce - 5 *pieces*

“Croque-monsieur” with truffle to share 32.-
5 *pieces*

OUR CLASSICS _____

Oyster Poget n°3 cooked & hot, 18.-
champagne zabaglione
3 oysters
6 oysters 32.-

Charcuterie selection from Valais 29.-
Condiments & GRTA bread

Raclette  12.-
Baby potatoes, onions & pickles
Served on individual skillet

Raclette with black truffle  16.-
Baby potatoes, onions & pickles
Served on individual skillet

THE COLD TAPAS _____

Foie gras candy & red fruits 29.-
Brioche toasts - 4 *pieces*

Salmon gravlax, lime, 22.-
Wasabi cream & black sandwich loaf

Blinis, Gorgonzola, caramelized almonds  18.-
6 *pieces*

Caviar 50g., Selection Prunier, 260.-
Blinis, sour cream

THE HOT CORNER _____

Beef & Valais raclette mini burgers 32.-
Tomatoes, pickles, iceberg salad - 4 *pieces*

Veggie mini burgers - 4 *pieces*  27.-
Wheat/lentils galette & raclette from Valais

Panko fried shrimps 25.-
Sweet Chili sauce - 6 *pieces*

Mushrooms Pizette - 3 *pieces*  18.-

Sweet potatoes candied with honey,  14.-
Sesame & soy sauce

PROVENANCES: PORK & CHARCUTERIES - Switzerland | BEEF - Switzerland | TRUFFLE – France & Italy | SALMON - Scotland | OYSTERS - France | DUCK FOIE GRAS - France | SHRIMPS – Thailand | BREADS & BRIOCHE – Switzerland

 Vegetarian options



SWEET SIDE _____

**Roasted pear, salted butter caramel,
Streusel & vanilla espuma**

15.-

Homemade Churros
With 65% dark chocolate sauce

16.-

Chocolate Fondue
Swiss milk chocolate 35%, fresh fruits & marshmallows

20.-



WHITE WINES

Chasselas
Domaine des Lolliets
Genève 2019

glass 1dL 10.-
Bottle 52.-

Chardonnay
Domaine Fernand Cina
Valais 2022

glass 1dL 13.-
Bottle 66.-

Rolle
Château Font du Broc
Var 2021

verre 1dL 11.-
Bouteille 58.-

Kratos
Fiano Luigi Maffini
Cilento 2019

verre 1dL 12.-
Bouteille 62.-

Lune d'Argent
Clos des Lunes
Bordeaux 2018

Bouteille 64.-

RED WINES

Dame Noire
Domaine des Balisiers
Genève 2020

glass 1dL 11.-
Bottle 58.-

Pinot Noir
Domaine Fernand Cina
Valais 2020

glass 1dL 12.-
Bottle 62.-

La Framboisière
Domaine Faiveley 2021
Mercurey 2021

glass 1dL 19.-
Bottle 115.-

Chianti Classico Rubiolo
Chianti 2020

glass 1dL 13.-Gagliole
Bottle 65.-

Paullac de Latour
Château Latour
Bordeaux 2017

Bottle 195.-

ROSÉ WINES

The Pale
IGP du Var

verre 1dL 10.-
Bouteille 55.-

M-G Grande Cuvée
Côtes de Provence

verre 1dL 13.-
Bouteille 65.-



CHAMPAGNES

Laurent-Perrier
Brut Héritage



Glass 1dL 21.-
Pool 1.5dL 25.-
Bottle 130.-

Laurent-Perrier Bottle 315.-
Grand Siècle Magnum 650.-

Laurent-Perrier Bottle 420.-
Alexandra 2004 Magnum 950.-
Grande Cuvée Rosé

Ruinart Bottle 235.-
Blanc de Blancs

Dom Pérignon Bottle 450.-
2012 Magnum 920.-

Louis Roederer Bottle 520.-
Cuvée Cristal
2002

Mumm Bottle 350.-
Cuvée René Lalou
1998

Laurent-Perrier
La Cuvée Brut

Magnum 245.-
Jeroboam 510.-

Laurent-Perrier
Blanc de blancs
Brut nature

Glass 1dL 25.-
Bottle 175.-

Laurent-Perrier
Cuvée Rosé

Glass 1dL 25.-
Pool 1.5dL 29.-
Bottle 175.-
Magnum 345.-

BOTTLE 75CL | MAGNUM 1,5L | JEROBOAM 3L

APERITIFS (5cl)

Lillet Blanc or Rosé 17% 14.-

Martini White or Red 15% 14.-

Suze 20% 14.-

Campari 25% 14.-

Aperol 11% 14.-

Pastis 51 45% 14.-

BEERS

Calvinus blond 33cl 14.-

Erdinger white 33cl 14.-

Corona 33cl 14.-

Heineken 33cl 12.-

Feldschlösschen 33cl 11.-

Sans alcool

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

GINS



<p>Hendrick's, Scotland 41.4% Unique and balanced flavors, coming from the Bulgarian rose, and Holland cucumber</p>	24.-	295.-	<p>Plymouth Navy Strength, Great Britain 57% Powerful and suave, composed out of Iris roots and green cardamom</p>	24.-	310.-
<p>Hendrick's Lunar, Scotland 43.4% Intense flavor, elaborated from quinine, absinthe and blue lotus</p>	22.-	270.-	<p>Bulldog, Great Britain 40% Exotic, mixing botanic like The eye of Dragon and poppy seeds</p>	22.-	270.-
<p>Alpinist, Premium dry gin, Suisse 42% Glacial water, fresh mountain herbs, bitter citrus accents and distinctive junipers</p>	24.-	310.-	<p>Tanqueray n°10, Great Britain 47.3% Fresh and intense with notes of white grapefruit, oranges and lime</p>	26.-	330.-
<p>Botanist, Scotland 46% Sophisticated, assembly of local plants like red clover and aquatic mint</p>	24.-	310.-	<p>Tanqueray Flor de Sevilla, Great Britain 41.3% Bittersweet aromas with intense notes of orange marmelade and mandarins</p>	22.-	270.-
<p>Crocodile Gin Del Professore, Italy 40% Typical "Bathtub" recipe with sweet notes, citrus and allspice flavors</p>	22.-	270.-	<p>Dodd's, Great Britain 49.9% Elegant, smooth and certified organic, made of honey and raspberry leaves</p>	22.-	190.-*
<p>Le Gin de Christian Drouin, France 42% Norman gin with fruity notes of apples and spices, almond and cinnamon</p>	22.-	270.-	<p>The London n°1, Great Britain 40% Soft and subtle, allying acacia bark, licorice and gardenia flowers</p>	26.-	330.-
<p>Citadelle Réserve, France 45.2% Intense and refined, aged 6 months in oak barrels of cognac, subtle notes of vanilla and santal wood</p>	24.-	310.-	<p>Sipsmith, Great Britain 41.6% Floral, international flavors like Chinese cassia and Bulgarian coriander</p>	24.-	310.-
<p>Opjhr Oriental Spiced, Great Britain 42.5% A spicy trip in company of cubed pepper, cumin and coriander</p>	22.-	270.-	<p>Amuerte Coca Leaf Gin, Belgium 43% Exotic experience mixing some Coca leaf, papaya and tomato</p>	32.-	380.-

GLASS : 4cl

BOTTLE : 70cl / 50cl*

TONIC : 20cl



Ginuine Strawberry, Switzerland 40%

Tasty, balanced, fruity and herbaceous with strawberries and alpine herbs

22.- 295.-

Studer Gold, Switzerland 40%

Refined aromas of citrus and juniper ennobled with 22-carat gold flakes

24.- 310.-

Gin des Mamies, Geneviève, Suisse 40%

Round and balanced with intense notes of cardamom and juniper

20.- 245.-

Knut Hansen Germany 47%

Structured scents combining ripe apple, cucumber and basil

26.- 240.-*

Boar Blackforest, Germany 43%

Recette unique à la truffe de la Forêt Noire aux saveurs rondes et herbacées

32.- 270.-*

Monkey 47 Allemagne 47%

Unique recipe with Black Forest truffle, round and herbaceous flavors

26.- 240.-*

Mare, Spain 42.7%

Mediterranean perfumes with a delicate note of olive taste, thyme and Rosemary

24.- 305.-

Sharish Blue Magic, Portugal 40%

Balanced and fruity, composed of Bourbon vanilla, lemon verbena and blue pea

26.- 240.- *

Roku, Japon 43%

Complex and vegetal, combining sencha tea, sansho pepper, yuzu zest and flowers of cherry tree

22.- 270.-

Scapegrace Black, New Zealand 41.6%

Fruity and gourmet mix of pineapple, saffron blue peas and sweet potato

24.- 310.-

Ceder's Crisp, Sweden (alcohol free)

Refreshing and balanced with subtle notes of citrus and cucumber

10.- 99.- *

Tonics

With a gin 4.-

Tonic only 6.-

Fever Tree Indian, Great Britain

Tonic and refreshing, with a quinine base from Congo's forest and bitter oranges from Africa

Fever Tree Mediterranean, Great Britain

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

Fever Tree Elderflower, Great Britain

A delightful blend of hand-picked flower oil and the highest quality quinine.

Fever Tree Sicilian Bitter Lemon, Great Britain

A unique blend of quinine, spring water, and the finest Sicilian lemons, offering an intense and tangy taste.

GLASS : 4cl

BOTTLE : 70cl / 50cl*

TONIC : 20cl

SPIRITS

VODKAS	4cL	Bottle 70cl	WHISKIES	4cL	Bottle 70cl
Below 42 40%	20.-	230.-	Chivas Regal 18 ans 40%	33.-	420.-
Grey Goose 40%	22.-	270.-	J. Walker Black label 40%	21.-	270.-
Philtre 40%	24.-	320.-	Talisker 10 ans 45.8%	24.-	310.-
TEQUILAS			Glenfiddich 12 ans 40%	23.-	300.-
Patrón Silver 40%	23.-	290.-	Glenfiddich Project XX 47%	32.-	390.-
Patrón Añejo 40%	32.-	390.-	Ballantine's 40%	19.-	240.-
Adicción Blanco 40%	22.-	310.- (bt 100cl)	Jack Daniel's 40%	23.-	240.-
Adicción Reposado 40%	44.-	490.-	Jack Daniel's honey 35%	23.-	240.-
Adicción Anejo 40%	55.-	570.-	Bulleit 45%	26.-	330.-
Clase Azul Plata 40%	35.-	410.-	Nikka Taketsuru 43%	26.-	330.-
Clase Azul Reposado 40%	55.-	530.-	Togouchi 40%	27.-	350.-
Clase Azul Añejo 40%	85.-	1200.-	MEZCAL		
RHUMS			Clase Azul Durango 44 %	70.-	850.-
Bacardi 8 ans 40%	20.-	230.-	Adicción 40%	40.-	440.-
Bacardi Carta Blanca 37.5%	16.-	180.-	CALVADOS		
La Hechicera 40%	25.-	290.-	Père Magloire XO 40%	49.-	520.-
Zacapa XO 40%	35.-	450.-	COGNAC		
LIQUEURS			Courvoisier VSOP 40%	20.-	230.-
Amaretto 28%	19.-	230.-	Remy Martin XO 40%	60.-	650.-
Limoncello 30%	18.-	210.-			
Jägermeister 35%	19.-	230.-			
Patrón XO Café 40%	19.-	230.-			
Get 27 21%	14.-	155.-			
Baileys Chocolate Luxe 17%	14.-	155.-			



MINERAL WATER

Evian 50cL | 10.-

San Pellegrino 50cL | 10.-

Henniez Bleu 33cL | 10.-

Perrier 33cL | 10.-

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 | 10.-

Fanta 33cl | 10.-

Sprite 33cl | 10.-

Red Bull 25cL | 10.-

Ramseier sparkling apple juice 33cL | 10.-

Schweppes Ginger Ale 20cl | 10.-

Fever-Tree Ginger Beer 20cl | 10.-

KOMBUCHA

Ginger & green tea | 10.-

Passionfruit | 10.-

Raspberry & lemon | 10.-

HOT DRINKS

Coffee | 8.-

Espresso | 8.-

Green tea | 9.-

Black tea | 9.-

Herbal tea | 9.-

Hot chocolate | 12.-

CIGARS SELECTION

DAVIDOFF WINSTON CHURCHILL LATE HOUR TORO	28.-
DAVIDOFF WINSTON CHURCHILL ROBUSTO	24.-
DAVIDOFF YAMASÁ PIRAMIDE	32.-
LA AURORA FERNANDO LEON PREFERIDO	10.-
ZINO PLATINUM Z-CLASS 550R	14.-
COHIBA ROBUSTO	37.-
HOYO DE MONTERREY EPICURE NO 2	18.-
MONTECRISTO NO 2	23.-
PARTAGAS SERIE D4 NO 4	19.-
ROMEO Y JULIETA WIDE CHURCHILL	20.-
UPMANN HALF CORONA	7.-

