

Prologue

Welcome to our hidden treasure, secret bar or speakeasy — not because of the cops. Because of taste. This is a place where every single step in the highest level of craftsmanship counts. We don't serve funk, punk, or chichi. We serve the essence. Cocktails — classics and signatures — with the most precious ingredients, distilled or refined to the purest taste, accompanied by culinary treats that live up to the same standard. Pair your drinks and food, explore and discover our menus through the night or pick your known favorite. The pleasure is yours.

Drinks

Our drink menu is where tradition meets innovation. Each cocktail we craft — whether a beloved classic or one of our bold signatures — carries the essence of our passion for experimentation. Through techniques like fat-washing, distillation, infusion, and clarification, we explore and unlock new dimensions of flavor, bringing you unexpected combinations that surprise and delight.

This menu is a journey. A seasonal exploration through places imagined, remembered, or longed for — where each cocktail becomes a postcard of sensation. Divided into four evocative regions, our selection invites you to travel without leaving your seat: from the sunlit ease of the Mediterranean, through the wild pulse of Tropical Asia, across the contrasts of the Americas, and into the crisp serenity of Fresh Escapes. Let yourself be guided by emotion, memory, and curiosity. The destination is flavor. The moment is now.

The Mediterranean

This region captures the effortless charm of southern Europe, where life flows slowly under the sun and every detail feels timeless. Inspired by seaside escapes and island reveries, these cocktails invite you to indulge in the art of leisure – vivid, elegant, and rich in heritage. A tribute to beauty that feels both distant and familiar.

Ibiza

Toasted Foccacia
infused Fino Sherry
Fake Lime
Paprika Liqueur

Maceration

20



Capri

Marsala
Amalfi Lemon and
Oregano Gin
Campari

Distillation

21

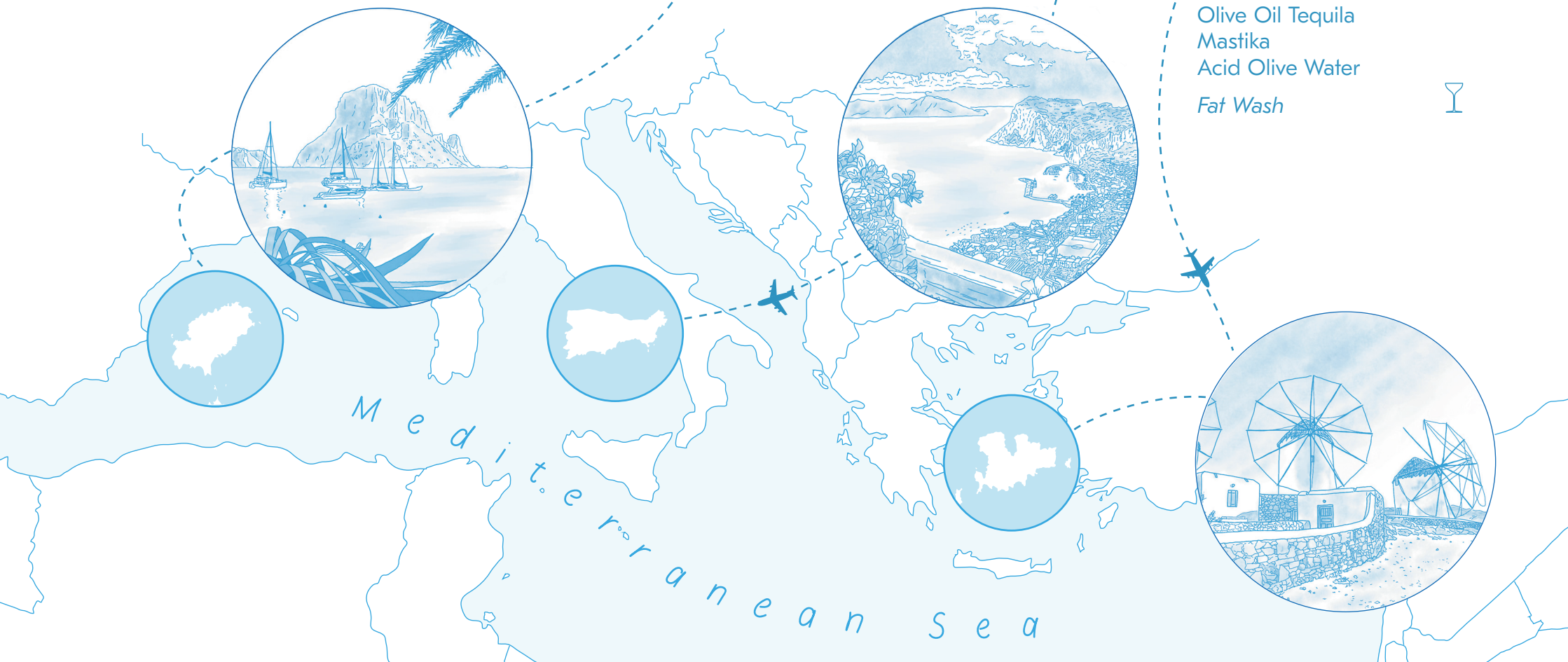


Mykonos

Olive Oil Tequila
Mastika
Acid Olive Water

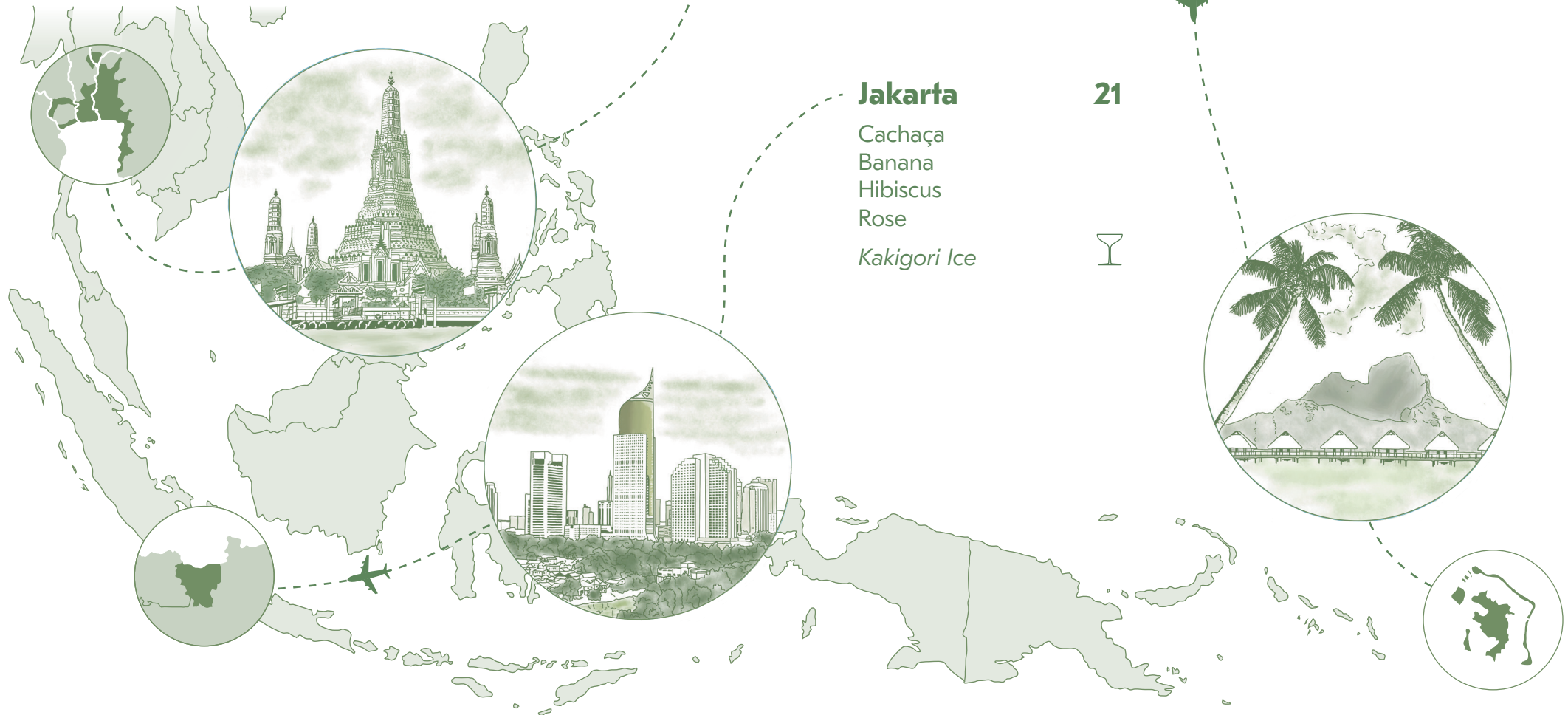
Fat Wash

20



Tropical Asia

A plunge into vibrant chaos and serene rituals, this region blends contrast into harmony. It's a taste of faraway lands where color, heat, and nature collide. Each drink whispers stories of tropical rain, market spices, and sacred gardens — a playful escape shaped by intensity and wonder.



Bangkok

Nonalcoholic Option

Rum
Coconut
Lemongrass
Kaffir Lime
Tomato Liqueur

Infusion

21

16



Jakarta

Cachaça
Banana
Hibiscus
Rose
Kakigori Ice

21



Bora Bora

Nonalcoholic Option

Campari
Fennel
Cardamom
Blood Orange
Sous Vide

19

16



The Americas

Bold, dynamic, and full of energy, this region channels the spirit of reinvention. From the rhythms of the Caribbean to the pulse of modern cities, it's a celebration of culture in motion. These drinks reflect a world where nothing stands still — where flavors collide, evolve, and dance into something entirely new.

Cancún

21

Mezcal
Mint
Habanero
Coffee
Sugar
Infusion



Miami

20

Whiskey
Strawberry
Chocolate
Ginger Ale
Carbonation



Havana

21

Rum Mix
Salty Syrup
Seaweed Bitter
Distillation



The Fresh Escapes

An invitation to reset. This region embodies the calm of alpine mornings, the crispness of high-altitude air, and the elegance of quiet places. Subtle yet expressive, these cocktails offer a moment to pause — to rediscover lightness, clarity, and the pleasure of slow sensation.

Chamonix

Lavender Gin
Herbal Liqueur
Hazelnut
Lemon

Distillation

21

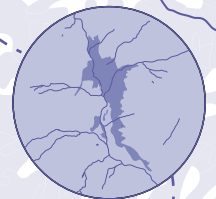


Cortina d'Ampezzo

21

Vodka
Green Pepper
Mango
Passionfruit
Pine Oil

Maceration



Food

Welcome to our culinary world, bar food inspired by European fine dining and the incredibly rich and diverse flavors of Asia. Dishes that perfectly match with our drinks. Topsy in the best sense — with a slight twist to inspire and fill your heart and mind.

Partners in «lime». As we build your experience with our ideas and fantasies to discover unique drinks and dishes, we love to see you share these delights and create unforgettable memories.

Dry Club Bites

Golden Crunch Tatar 29.—

Beef Tatar | Hashbrown | Smoky Sour Cream

Miso Glaze Drummers 21.—

Chicken Thighs | Buttermilk | Miso-/Soy-Sauce

Crispy Catch 23.—

Cod-Fish in Tempura |
Fries with Sauerkraut-Salt and Herb-Aioli

Pata Negra Roll 26.—

Pata Negra Cheek | Japanese BBQ Sauce | Karashi

Pinsa Velvet Bliss 24.—

Pinsa | Burrata | Parma Ham

Pinsa Earth & Cream ^V 24.—

Pinsa | Burrata | Truffle

Half Sleeves «Cacio e Pepe» ^V 19.—

Mezze Maniche (Pasta) | Wasabi | Parmigiano |
Roasted Nori

Smashed Burgers & Bar Bites

Smashed Cheeseburger Luma Beef Cheddar Topsy Sauce Pickled Onions	Single Double	18.— 22.—
Boring Burger Luma Beef Cheddar Onions Pickles Mayo Ketchup	Single Double	16.— 20.—
Chicken Sandwich Fried Chicken Herb Aioli Kimchi		18.—
Seasonal Burger Changes monthly Ask our staff	Single Double	18.— 22.—
Smoked Carrot Burger ^V Smoked Carrots Wasabi Mayo Cucumbers		17.—
Triple Cooked Fries ^V Swiss Potatoes Spring Onions Wasabi Mayo Beetroot Ketchup Japanese Mayo		11.—
Wild Broccoli ^{VG} Mushroom Ponzu Pickled Onions Sesame		12.—
Chicken Karaage Mixed Sesame Hibiscus Sweet & Sour		16.—
BBQ Cauliflower ^V Vegetarian BBQ Pickled Onions Japanese Mayo		14.—
Edamame ^{VG} Sea Salt		9.50

V Vegetarian
VG Vegan

We're happy to provide you with information about allergenes.

All prices in CHF and inklusive 8.1% MwSt.

Origin Declaration Topsy Tiger/Dry Club:

Pata Negra: Spain (ES), farmed
Beef: Switzerland (CH), farmed
Pork: Switzerland (CH), farmed
Cod-Fish: Atlantic (FA027), wild-caught
Chicken: 250 France (FR), farmed
Ham: Italy (IT)