

Prologue

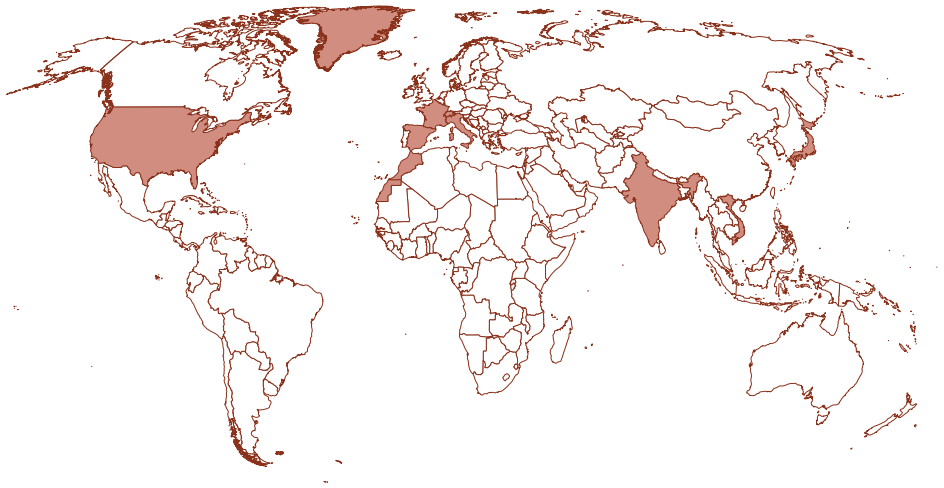
Winter has always been the season of comfort — the time when flavor feels like warmth, and memories sit close to the table.

This menu is our journey through the world's kitchens, where each cocktail is born from a traditional winter dish and transformed through technique, emotion and a bit of mischief.

From the umami of Japanese ramen to the sweetness of Italian Christmas, from the smoky boldness of American barbecue to the quiet elegance of Zurich's own classic — every drink tells a story we've borrowed, twisted, and made our own.

It's not just about taste, but about how flavor moves through culture, memory and time. A winter table, reimagined in liquid form.

Overview



5pm in Casablanca

Morocco

Zürcher Manhattan

Switzerland

Ramen Gin Fizz

Japan

Mango Lassi

India

Xocolata Oli i Sal

Spain

Vietnamese Coffee

Vietnam

Bloody Ratatouille

France

Born in the USA

USA

Italian Christmas

Italy

The Arctic Dish

Greenland



5pm in Casablanca

Morocco

Fig Leaf Tequila

Sahara Tea

Lavender Honey

22

A warm embrace from the Moroccan dusk. Served hot, it unfolds with floral notes, gentle sweetness and tea-like comfort — a quiet moment between spice and serenity.



Nonalcoholic
option available 17



Inspired by the soul of Japanese ramen, this cocktail blends savory warmth with bright citrus and soft creaminess. A comforting yet refreshing expression of pure umami, served cold and alive.

Ramen Gin Fizz

Japan

Gin

Osaka Cordial

Cream

Egg White

Mushroom Soda

22





Xocolata Oli i Sal

Spain

Chocolate Campari

Olive Vermouth

Saline Gin

22

Inspired by the Catalan dessert of chocolate, olive oil and salt, this clear Negroni defies expectations. Transparent yet full of flavor, it delivers elegance, warmth and a quiet touch of rebellion.





Bloody Ratatouille

France

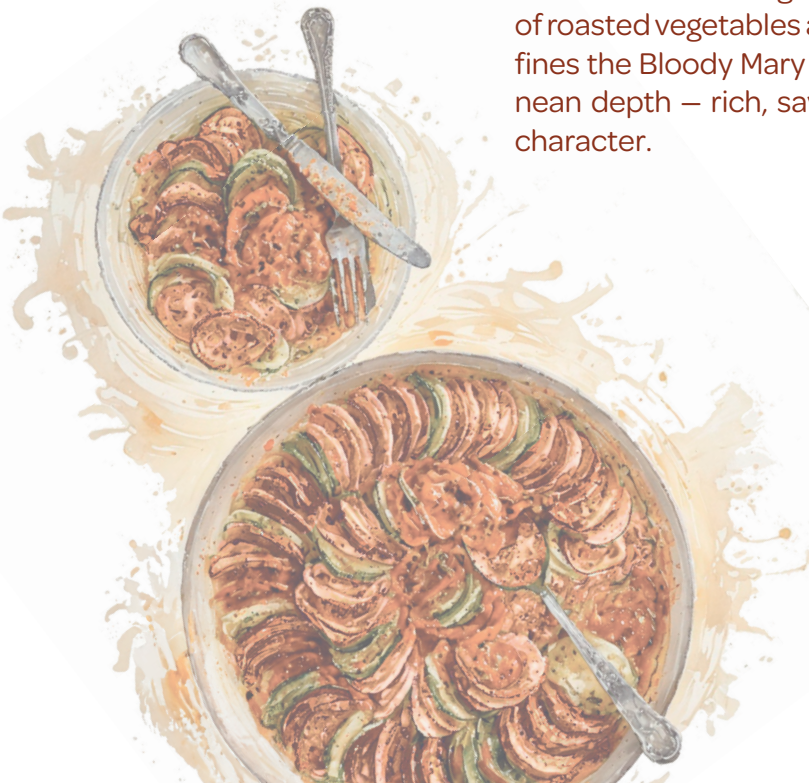
Vodka

Ratatouille Mix

Worcester Sauce

22

A French bistro in a glass. The warmth of roasted vegetables and herbs redefines the Bloody Mary with Mediterranean depth — rich, savory, and full of character.



Nonalcoholic
option available 17

A toast to the festive season through Italian eyes. Sweet panettone and candied citrus meet subtle spice and tequila's warmth — a bright, nostalgic reminder of home and celebration.



Italian Christmas

Italy

Panettone Tequila
Candied Fruit Cordial
Cointreau

22



Zurich's beloved winter dish, reborn as a cocktail. Creamy, savory and softly smoky, it turns Alpine comfort into a refined and playful experience.

Zürcher Manhattan

Switzerland

Rye Whiskey
Vermouth Mix
Champignons
Parsley
Mustard

22





Mango Lassi

India

Apricot Brandy
Elderflower Liqueur
Mango & Saffron
Kaffir Lime
Sour Cardamom-
Foam

22

A smooth celebration of India's golden ritual. Creamy, tropical and delicately spiced, it bridges tradition and indulgence with effortless charm.



Nonalcoholic
option available 17



Rich, aromatic and full of rhythm. This twist on Vietnam's street classic balances sweetness and spice in a tropical dance of energy and depth.

Vietnamese Coffee

Vietnam

Coconut-Rice Milk Vodka
Lemongrass & Curry Coffee

22





Born in the USA

USA

Beef Brisket Whiskey

Goma Arabica

22

A bold salute to American fire and flavor. Smoky, spicy and full of attitude, it turns the spirit of barbecue into a liquid statement — strong, grounded and proud.



The Arctic Dish

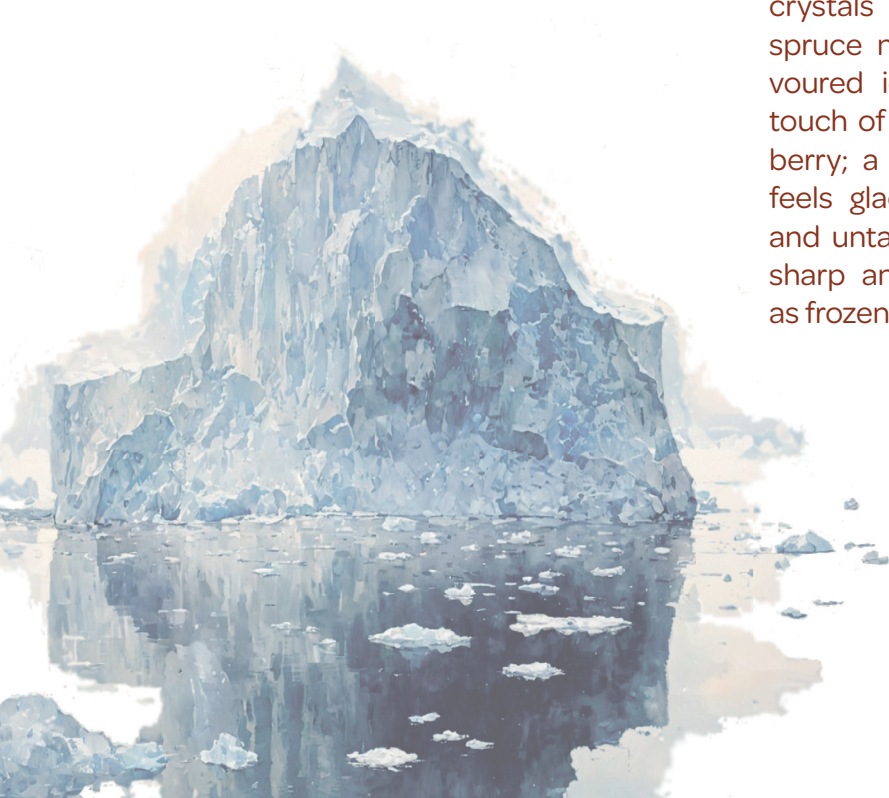
Greenland

Menthol Crystals Vodka
Spruce Needles- &
Blueberry Shaved Ice

22



A pure breath of winter. Vodka infused with menthol crystals meets a spruce needle flavoured ice with a touch of wild blueberry; a drink that feels glacial, clean and untamed – as sharp and fleeting as frozen air.



Don't be afraid to ask for classic cocktails

—

we have the answer

And if you're hungry or simply a lover of
heavenly delicious food

—

the answer is on the next page!

Please inform us about your allergies,
as our cocktails and dishes may contain
secret ingredients ;)

Dry Club Bites

Served until Midnight

Snack Attack [✓] 19.–

Brown Butter | Focaccia | Miso-Lemon-Pepper Nuts | Olives

Raw'n'Rösti 34.–

Veal Tatar | Hash Brown | Brown Butter

French Connection 21.–

Chicken Thighs | Red Wine Glaze with Soy

Soul of the South 21.–

Roasted Chicken Soup | Chicken Roll

Bangkok Breeze [✓] 24.–

Ramen Noodles | Yellow Curry Sauce |
Spring Onion | Chili Oil

Nordic Whisper 36.–

Halibutt on Toast | Bacon Dashi Beurre Blanc |
Chives | Herb Oil

Tropical Temptation [✓] 16.–

Chocolate Mousse | Caramelized Cacaonibs |
Mango Ragout | Coffee Syrup | Sticky Rice

Salty your Dish – Add Caviar 69.–

Baeri Premiere Cru 30g

Smashed Burgers & Bar Bites

Smashed Cheeseburger

Luma Beef | Cheddar | Tippy Sauce | Pickled Onions

Single 18.–
Double 22.–

Boring Burger

Luma Beef | Cheddar | Onions | Pickles | Mayo | Ketchup

Single 16.–
Double 20.–

Chicken Burger

Fried Chicken | Herb Aioli | Kimchi

18.–

Seasonal Burger

Changes monthly | Ask our staff

Single 18.–
Double 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.–

Spiced Pumpkin ^V

Hokkaido Pumpkin | Oriental Spices | Honey

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.

Origin Declaration Topsy Tiger/Dry Club:

Beef: Switzerland (CH), farmed

Pork: Switzerland (CH), farmed

Halibutt-Fish: FAO27 Atlantic, Northeast

Chicken: 250 France (FR), farmed

Caviar: 250 France (FR) farmed

All prices in CHF and inklusive 8.1% MwSt.