

UNCONVENTIONAL MIND

A project without rules, open to interpretation.

This menu was created from the desire to build something free – shaped by a personal understanding of cocktails and by an evolving creative vision. Not as a statement, and not as a celebration of self, but as an act of sharing.

Each drink reflects a subjective perspective, with the hope of bringing guests closer to the thinking and feeling behind it.

What matters is not to explain everything, but to offer a clear message: a personal vision, made open to others.

Because that is perhaps the most meaningful part of this work – allowing something deeply personal to become something shared.

MY MUM'S SUMMER

fruity, sparkling, nostalgic

SLUTTY FILTHY DIRTY MARTINI

savory, spirit-forward, ice-cold

ONLY PORNSTARS

provocative, tropical, unexpected

WHY CHOOSE ONE?

clear, comforting, strong

LAST SUMMER IN PUGLIA

dry, fresh, herbaceous

?? UNCONVENTIONAL
MIND ??

A PALOMA FLYING THROUGH CITRUSES

citrus, bright, fresh

A CONVERSATION BETWEEN TWO MEN IN MILAN

herbaceous, bitter, nostalgic

DÉJÀ VU

familiar, delicate, elusive

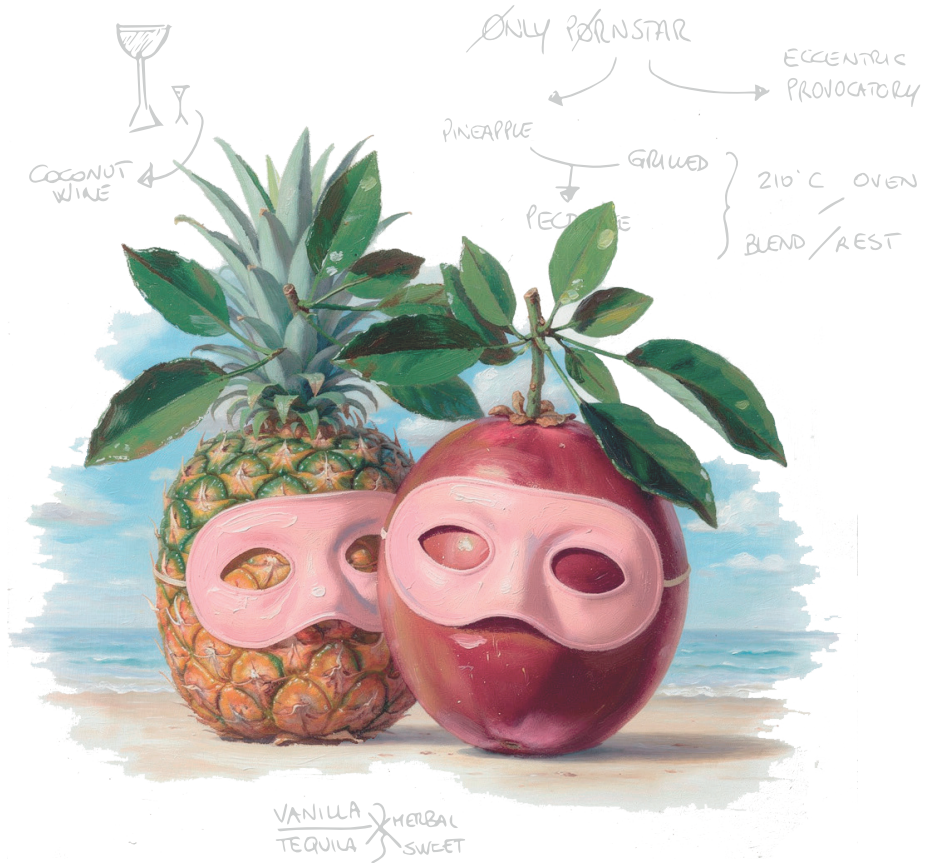
YOU ARE A SKINNY BITCH

umami, refreshing, light

FLOWER FIELD

deep, soft, spirit-forward

ONLY PORNSTARS

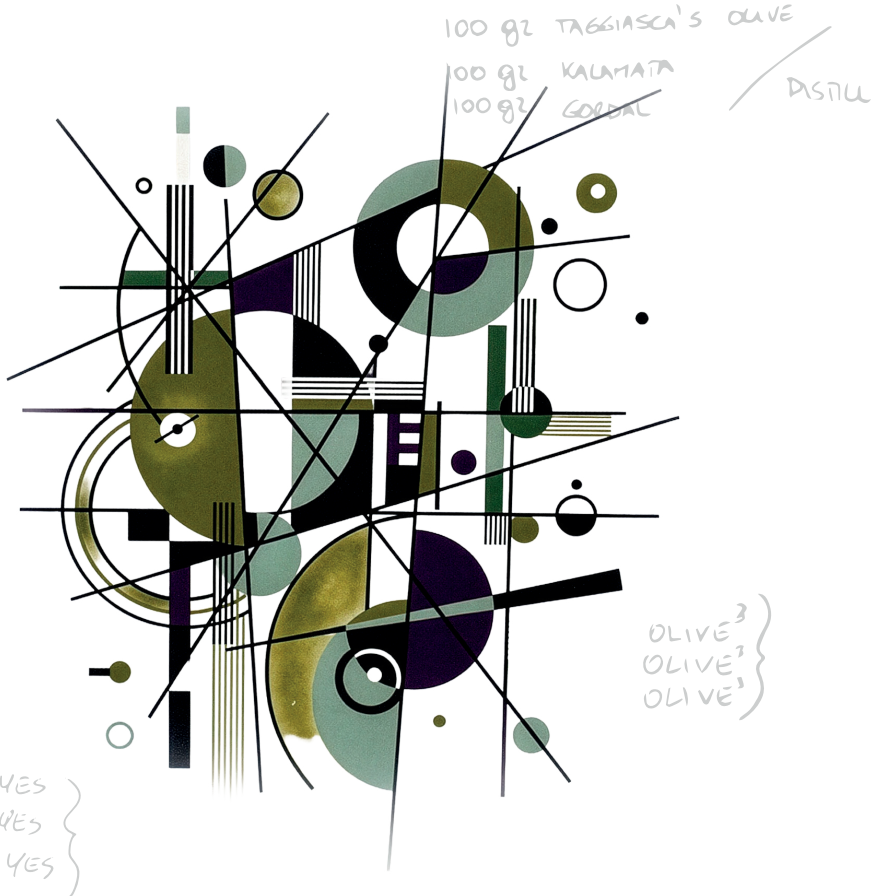


Kaffir Lime Oil Tequila
Grilled Pineapple, Passionfruit, Vanilla

provocative, tropical, unexpected

CHF 22
N/A option 18 CHF

SLUTTY FILTHY DIRTY MARTINI



Vodka

Kalamata Olives, Taggiasca Olives, Mammuth Olives,
Lemongrass & Olives Shaved Ice

LEMONGRASS
+
BRINE
=
ICE

savory, spirit-forward, ice-cold

CHF 22

MY MUM'S SUMMER

WHY WAIT TO CELEBRATE SOMEONE

STRAWBERRIES SALAD
THANKS MUM



↓
DECONSTRUCT
BREAK
FIND THE ESSENCE → WHY?

MAKE IT FIZZY
~
~
~

White Rum
Strawberries, Sicilian Orange

fruity, sparkling, nostalgic

CHF 22

A PALOMA FLYING THROUGH CITRUSES

WHY ONLY ONE?
WHY GRAPEFRUIT?
SICHUAN



FLY PALOMA,
YOU ARE NOT STUCK

Tequila & Pisco
Toasted Grapefruit, Bergamot, Calamansi,
Sichuan Pepper

citrus, bright, fresh



CHF 22

A CONVERSATION BETWEEN TWO MEN IN MILAN

"CAMPARI SODA 20"



WHAT IF CAMPARI
WAS FROM THE SEA?

Campari "Mare"
Thyme, Oregano, Saffron

herbaceous, bitter, nostalgic

CHF 22

WHY CHOOSE ONE?

ESPRESSO MARTINI + AMARETTO SOUR

"THE APPEARANCE IT'S JUST A SMALL DETAIL"



☞ CLEAR
RE-IMAGE OF BLACK

TIRAMISÙ? WHAT IF

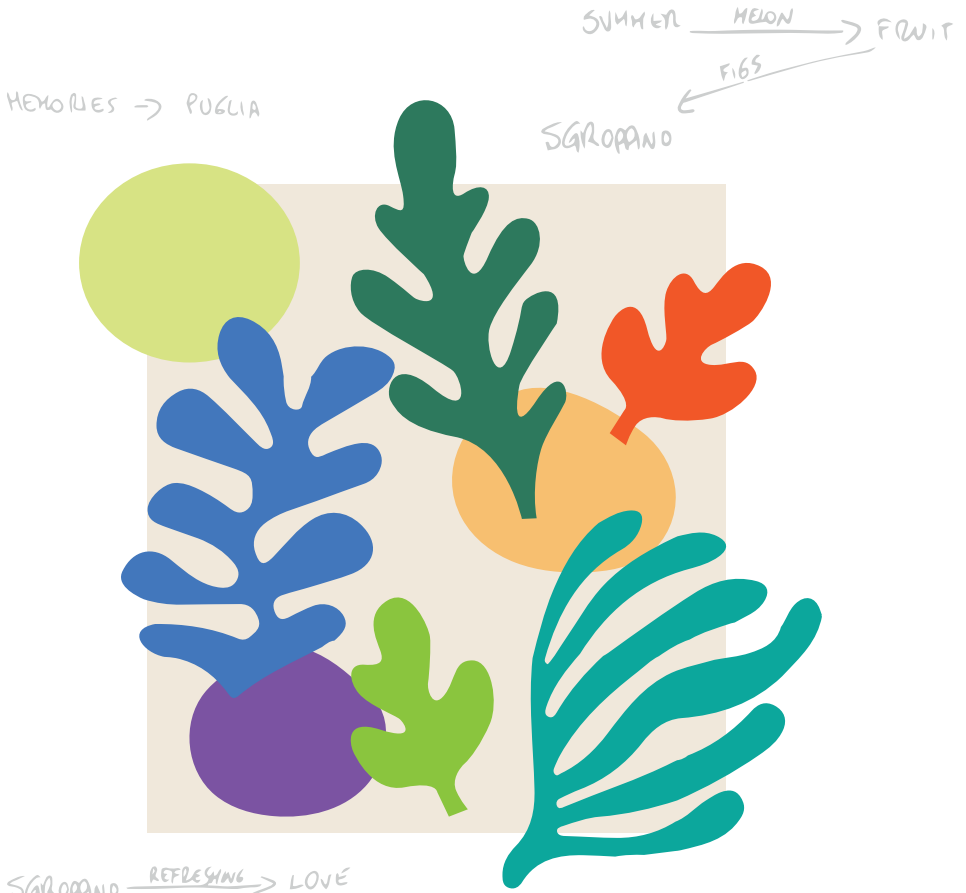
Dark Rum & Amaretto
Ladyfingers, Coffee, Mascarpone

clear, comforting, spirit-forward

CHF 22

INFUSE
DISTILL
CONTROL

LAST SUMMER IN PUGLIA



SGROPPANO — REFRESHING —> LOVE
FRIENDS ←

Fino Sherry & Arugula
Melon and Figs Sorbet
Fig Leaf Soda

dry, fresh, herbaceous

YOU ARE A SKINNY BITCH



BASIL

TOMATO

AGAIN?
YES



BUTER
+
TOMATO PASTE
+
SALT
→ 55°C
4h → ADD VODKA
FREEZE

Tomato Butter Vodka
Tomato Soda, Basil

umami, refreshing, light

CHF 22

WEEKEND
TRIP IN
THE MOUNTAIN

DÉJÀ VU

DECONSTRUCT A CLASSIC
WHY IT WORKS?
IS IT WORTH TRYING?



TANGERINE ← GIN ← WHITE PEACHES

Gin & Mastiha
Raspberry Spirit, Tangerine, White Peach

familiar, delicate, elusive

HOW TO ELEVATE

↓
MASTIKA

CHF 22

N/A option 18 CHF

FLOWER FIELD

Also the strongest can be the softest



Pandan Whiskey
Amontillado Sherry, Yuzu, Jasmine

deep, soft, spirit-forward

CHF 22

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 ^V 19.–
Brown Butter | Focaccia | Miso-Lemon-Pepper Nuts | Olives

Bomba 16.–
Pani Puri | Salmorejo | Fried Egg Aioli | Jamon Iberico

Croquetas ^V 15.–
Leek & Gruyere | Green Apple Aioli

Cracker & Catch 26.–
Salmon Cracker | Smoked Salmon & Burrata | Salmon Roe

Malaysian Caesar Salad ^V 18.–
Grilled Baby Gem Lettuce | Kaffir Lime Caesar Dressing |
Crunchy Parmesan Crumbs

Tokyo Cigar 24.–
Fried Prawn Roll | Black Garlic | Wasabi Sauce | Furikake

Raw'n'Toasty 32.–
Beef Tartare | Asian Dressing | Crème Fraiche |
Crispy Shallots | Brioche Toast

Tiger's Panna Cotta 15.–
Coconut & Rose | Pistachio Espuma

Salty your Dish – Add Caviar 69.–
Baeri Premiere Cru 30g

Burgers & Bar Bites

Served until late

Smashed Cheeseburger

Luma Beef | Cheddar | Tippy Sauce | Pickled Onions

Single **18.–**

Double **23.–**

Portobello Burger ^V

Grilled Portobello Mushroom | Feta Cheese |
Tzatziki | Spinach

17.–

Triple Cooked Fries ^V

Swiss Potatoes | Spring Onions | Wasabi Mayo |
Beetroot Ketchup | Japanese Mayo

11.–

Chicken Karaage

Mixed Sesame | Hibiscus Sweet & Sour

18.–

BBQ Cauliflower ^V

Vegetarian BBQ | Pickled Onions | Japanese Mayo

17.–

V Vegetarian

VG Vegan

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

Origin Declaration Topsy Tiger/Dry Club:

Beef: Switzerland (CH), farmed

Jamón Ibérico: Spain (ES)

Salmon: Switzerland (CH), farmed

Prawn: Vietnam (VN) / Indonesia (ID) / Bangladesh (BD)

Chicken: France (FR), farmed

Caviar: France (FR) farmed

All prices in CHF and inklusive 8.1% MwSt.