

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

WHY CHOOSE ONE?

clear, comforting, strong

LAST SUMMER IN PUGLIA

dry, fresh, herbaceous

ONLY PORNSTARS

provocative, tropical, unexpected

?? 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

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

CHF 22

LEMONGRASS
+
BRINE
=
ICE

MY MUM'S SUMMER



White Rum
Strawberries, Sicilian Orange
fruity, sparkling, nostalgic

CHF 22

A PALOMA FLYING THROUGH CITRUSES



Tequila & Pisco

Toasted Grapefruit, Bergamot, Calamansi,

Sichuan Pepper

citrus, bright, fresh

CHF 22

A CONVERSATION BETWEEN TWO MEN IN MILAN



Campari "Mare"
Thyme, Oregano, Saffron
herbaceous, bitter, nostalgic

CHF 22

WHY CHOOSE ONE?



Dark Rum & Amaretto
Ladyfingers, Coffee, Mascarpone
clear, comforting, spirit-forward

CHF 22



LAST SUMMER IN PUGLIA



Fino Sherry & Arugula

Melon and Figs Sorbet

Fig Leaf Soda

dry, fresh, herbaceous

CHF 22

N/A option 18 CHF

YOU ARE A SKINNY BITCH



Tomato Butter Vodka

Tomato Soda, Basil

umami, refreshing, light

CHF 22

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

Bomba

16.–

Pani Puri | Salmorejo | Fried Egg Aioli | Jamon Iberico

Croquetas^V

15.–

Leek & Gruyere | Green Apple Aioli

Raw'n'Toasty

32.–

Beef Tartare | Asian Dressing | Crème Fraiche |
Crispy Shallots | Brioche Toast

Salty your Dish – Add Caviar

69.–

Baeri Premiere Cru 30g

Burgers & Bar Bites

Served until late

Smashed Cheeseburger

Luma Beef | Cheddar | Tipsy 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.