

Room hire

We charge the following room hires for our banqueting rooms:

- | | | |
|--|-----|----------|
| • Reithalle | CHF | 500.00 |
| Including technical equipment (beamer, audio boxes for background music, two micro-phones) | | |
| • Restaurant Arcade and Artis excluding technical equipment | CHF | 500.00 |
| • Wine cellar for banquets | CHF | 5'000.00 |
| Including set-up with round tables up to 60 people, chair covers, 5-armed candle holders (90cm tall) and heating of the cellar | | |
| • Wine cellar for parties (9.00 pm - 2.00 am) | CHF | 2'500.00 |
| Including standing tables and heating of the cellar | | |

Minimum consumptions

Following minimum consumptions apply in our banqueting facilities

- | | | |
|-----------------------------|-----|-----------|
| • Reithalle* | CHF | 13'000.00 |
| • Restaurant Arcade/Artis* | CHF | 6'000.00 |
| • Wine cellar for banquets* | CHF | 9'000.00 |
| • Wine cellar for parties** | CHF | 4'000.00 |

* This includes the dinner menu as well as the drinks during the event. In case of non-achievement of this minimum consumption the difference will be charged.

** This includes the drink and food consumptions in the wine cellar (dessert buffet, midnight snacks). In case of non-achievement of this minimum consumption the difference will be charged.

Extension

For every hour or the part thereof an extension surcharge of CHF 275.00 (more than 100 people CHF 350.00) incurs. Extensions may be applied until 2.00 am and the music may play until that deadline. For events in the Reithalle we offer afterwards the Sattelkammer free of charge.

Aperitifs

For aperitifs in and around the Landhaus we charge a catering surcharge of CHF 8.00 per person, maximum CHF 600.00.

We limit the aperitif time to two hours. If your event lasts longer, we charge CHF 85.00 per staff member and hour or part thereof.

Lunch

We limit the lunch time to three hours. If your event lasts longer, we charge CHF 85.00 per staff member and hour or part thereof.

Menu choice

Please choose a set menu and inform us at last two weeks in advance of your event. We are happy to assist you with special diet requirements e.g. vegetarians or allergic persons.

Feel free to ask us about a test meal. As we have no public restaurant the offer may be reduced and we have to charge the meal costs.

Wine list and spirits

The wine order is guaranteed until 14 days in advance of your event, short-term orders are possible on request. The vintage is subject to alteration. If you bring your own wine we charge a corkage of CHF 45.00 per 7.5 dl bottle and CHF 90.00 for the first spirit bottle (7 dl), for any further bottle CHF 120.00.

Decoration

We are glad to assist you with organizing flower decorations with our partner florist. You may also bring your own decoration on the day of the event. Our tea or straight candles are free of charge.

Chair covers

Our chair covers cost CHF 11.00 per piece (maximal 180 pcs.) and standing table covers CHF 5.00 (maximal 12 pcs.). Cleaning is included in this rate.

Parking

Parking lots are free of charge.

Additional Infrastructure

Additional sound system (2 speaker boxes)	CHF	250.00
Illuminated Bar with barkeeper	CHF	150.00
6 lamp decorations	CHF	900.00
5-armed candle holders (90cm), per piece	CHF	29.00
Effect light (laser, LED-moonflower & UV-effect)	CHF	80.00
Glitter ball	CHF	70.00
LED Spots in the colour of your choice (max. 20 pcs), per piece	CHF	30.00
TV/DVD for children and kid's room	Free of charge	
Separate room for artists / musicians	Free of charge	
We offer two separate rooms per event, e.g. for kids and artists. Any additional one costs CHF 260.00		

Hotel rooms

We offer forty modern and comfortable rooms for single or double use. The hotel room for the bridal couple is of course complimentary.

Rates per room including breakfast (9am to 11am) and guaranteed late check-out until 12 am:

• Single room	CHF	140.00
• Double room	CHF	190.00
• Extra bed	CHF	80.00
• Day use hotel room (8.00 am to 6 pm)	CHF	100.00
• Breakfast buffet for external guests, per person	CHF	28.00

General terms & conditions **Bocken:**

Number of guests

The number of guests registered up to two working days before the event is binding and serves as the minimum-charging basis for meals and hotel rooms.

Liability

The event organizer is liable for the loss and damage caused by employees, supporting staff or event participants. To avoid damage, the use of decoration material and other objects must be agreed upon with Bocken. The event organizer must always ensure that such material is in accordance to fire regulations. In case of strong pollution, e.g. confetti, we may charge an additional cleaning fee.

Confetti / glitter / damage

No decoration can be adjusted to the walls. To avoid misunderstandings on the day of the event all use of decoration materials must be agreed upon with Bocken in advance. Confetti and glitter are completely prohibited indoors and outdoors! The organizer is liable for damage and contamination caused by his guests. We reserve the right to charge above-average cleaning expenses (up to CHF 5 '000.- fee for cleaning, disposal etc.).

Fireworks

Open fire, balloon lanterns and all kinds of fireworks (including volcanos and Swedish fire) are forbidden on the whole areal (historic property). Sparklers are not allowed indoors due to security reasons. In disregarding of these general terms we charge an additional fee between CHF 200.- and CHF 2'000.00.

Insurance

Insurance for objects, clothes and material brought to the event is within the event organizers responsibility. Bocken refuses to take any responsibility for theft and damage.

Storage

Decoration material, wine and additional materials may be delivered maximal two days in advance of the event. Please pick it up again by latest two days after the event. For every further day we charge storage costs of CHF 200.00 per day.

Terms of cancellation

In case of a cancellation of definite booked events we charge the following costs of the agreed services:

90 days prior to event	CHF 250.00 administration fee
89 to 60 days prior to event	20 % of the agreed services
59 to 30 days prior to event	30 % of the agreed services
29 to 15 days prior to event	50% of the agreed services
14 to 3 days prior to event	80% of the agreed services
2 days prior to event	100% of the agreed services

Agreed services are understood as 5 dl of the chosen wine per person and the price of the chosen menu. If no menu is fixed and the event is to be cancelled within the above mentioned periods, we assume and charge a menu price including drinks of CHF 130.00 per person. For an aperitif we charge a package of CHF 50.00 (food and drinks) per person. Cancellation of a definitively booked event up to 90 days before the event will result in an administrative fee of CHF 250.00 being charged.

General terms & conditions **Bocken:**

Hotel rooms

We book a room contingent for your stayover guests if requested. Pre-Arrivals are only possible with a guarantee of 10 hotel rooms. Four weeks before the event the contingent will be released.

Reservation

The contract becomes valid only after the signed reconfirmation of the event organizer. If it's not reconfirmed within 30 days we reserve the right to cancel the reservation.

Terms of payment

Two months before the event 50% of the expected total sum will be stated as advance payment. The final invoice are payable within 10 days from date of invoice without deductions. If you have to cancel the event, prepaid expensed will be refunded after deduction of the administration fee.

Price guarantee

There will be no price alteration from 6 months before the event.

Aperitifs

Bocken:




Mini sandwiches

per piece

Nut French bread with roast beef and mustard cream	CHF	6.00
Sesame bread with air-dried beef and meaux mustard butter	CHF	6.00
Ciabatta with chorizo sausage and cream cheese with olives	CHF	6.00
Pretzel-sesame bagel with smoked salmon and avocado cream	CHF	6.00
Rosmary french bread with grilled vegetables and hummus	CHF	5.00
Twirl bread with tomato, mozzarella and basil cream	CHF	5.00







Soups

per piece

 Red sweet pepper soup with sour cream and crostini (cold)	CHF	4.50
  Melon bowl with Serrano ham (cold)	CHF	5.00
Barley soup with air-dried pork and vegetable strips	CHF	7.00
Tom Kha Gung with prawn skewer	CHF	8.00








Cold appetizers

per piece

Deluxe appetizers with roast beef, graved salmon and cheese	CHF	5.50
Wrap with chicken "Caprese style"	CHF	5.00
Prawn cocktail with toast bread and garden cress	CHF	7.00
Spanish tortilla with tomato, chervil and sweet pepper dip	CHF	5.50
   Duet of hummus with marinated watercress and pomegranate	CHF	5.00
 Basil panna cotta with scamorza and tomato confit	CHF	6.00
Tartelet with dried tomato and avocado mousse topped with celery straw	CHF	4.50
 Tomato skewer with buffalo mozzarella cheese	CHF	4.50
Parmesan cheese and olives	CHF	7.00
 Assorted puff pastry	CHF	4.50





Warm appetizers

per piece

  Chicken satay with soy-honey-ginger cream and cropepek	CHF	6.00
Mini burger with cole slaw salad	CHF	6.50
 Homemade veal balls with mango-curry dip	CHF	6.00
Tarte flambée with bacon, leek and cheese (also vegetarian possible)	CHF	5.00
  Beetroot falafel with tzatziki or sweet pepper cream	CHF	5.50
 Spring roll with sweet-sour sauce	CHF	4.50
 Bulgur chickpea pastry with curry sambal sauce	CHF	5.50
Deep-fried tiger prawn with sweet chili sauce	CHF	5.50
Vegetarian pizza with buffalo mozzarella cheese	CHF	5.00

Sweets

per piece

Lemon cupcake with blueberry topping	CHF	4.50
 Chocolate mousse with apricot-thyme jelly	CHF	5.00
   Fruit skewer	CHF	4.00
Mocca brownie	CHF	3.50



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lactose free



gluten free

Aperitifs

Bocken:

Aperitif packages		per person	
House Aperitif		CHF	14.00
Appetizers from our daily offer (3 pieces per person)			
Viva Italia (minimum 20 people)		CHF	39.00
cold:	Vitello tonnato «Bocken style» Tomato skewer with buffalo mozzarella cheese Grissini with Italian San Pietro ham Crostini with tomato and basil		
warm:	Focaccia with mortadella and artichoke Mushroom risotto with olives and red basil (seasonal) Pizza bread stick «Margherita»		
Bocken Aperitif (minimum 40 people)		CHF	46.00
cold:	Tartelet with dried tomato and avocado mousse topped with celery straw Tuna fillet in sesame with chili-papaya salad Beef carpaccio with parmesan cheese mousse Wrap with Mediterranean vegetables		
warm:	Breaded chicken with sour cream-seed oil dip and marinated shiso cress Asian Bowl with Planted.Pork and sweet potato chip Homemade casarecce with sautéed mushrooms and parmesan cheese chip		
Aperitif riche packages		per person	
40 people and more			
Bocken Cocktail		CHF	58.00
cold:	Beef tartare ravioli with mustard cream Duet of home smoked salmon with wasabi pearls Roast beef with onion-bacon French bread Carrot mousse with sesame coat and seaweed salad		
warm:	Veal satay skewer with peanut sauce Cappelletti with taleggio cheese and sage butter Sbrinz cheese quiche with chervil cream		
sweet:	Carrot cupcake with honey-cream cheese topping Berry Panna Cotta Mocca brownie		

Origin of meat- and fish

Beef	Switzerland / Ireland / USA
Veal	Switzerland
Pork	Switzerland
Chicken	Switzerland
Salmon	Greece, breed
Tiger prawns	Vietnam / Thailand, breed
Tuna	Pacific Ocean, captured in the wild



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Banquet

Bocken:

Starters

	Caesar salad with bacon croutons and parmesan cheese	CHF	22.00
	Lamb's lettuce with minced egg and croutons	CHF	16.00
 	Leaf salad with fresh cress and sautéed tiger prawns	CHF	19.00
	Tuna terrine with wasabi-dill topping and crispy beetroot	CHF	21.00
	Duet of home smoked salmon (piece & mousse) with pea	CHF	24.00
 	Home smoked salmon in an octopus coat with avocado-mango-chili tartare	CHF	22.00
	Vegetable carpaccio with saffron dressing, cucumber-sour cream tatar, grissini	CHF	18.00
  	Rice roll filled with quinoa, kohlrabi and basil vinaigrette	CHF	18.00
	Poached egg on beef tartare with herbal salad and crispy raw ham	CHF	22.00




Soups

	Clear beef soup with semolina dumplings and fried spring onion	CHF	15.00
	Prosecco foam soup with puff pastry	CHF	15.00
	Coconut lemongrass soup with spring roll and fried glass noodles	CHF	16.00
	French onion soup with baked potato and cheese balls	CHF	16.00
	White tomato cream soup with sautéed tiger prawn and basil oil	CHF	19.00
  	Tomato essence with smoked tofu, roasted pine nuts and basil	CHF	15.00


Warm starters and fish dishes

as starter

as main course

	Baked poulard tart	CHF	22.00	CHF	46.00
	Sugar pea-lentil stew and grilled eggplant				
	Sautéed fillet of sea bass with olive crust, saffron sauce	CHF	23.00	CHF	49.00
	Crêpe roll with onion and leek				
	Cod cheek with chive sauce	CHF	26.00	CHF	49.00
	Baked risotto taleggio balls and glazed mini carrots				

Main courses

	Roasted corn poulard stuffed with mushrooms and truffle sauce	CHF	46.00
	Sugar peas with diced sweet peppers and potato dough noodles		
	Sauteed rabbit leg with garden rocket	CHF	51.00
	Risotto with olives and dried tomatoes		
	Roasted fillet of beef and oxtail ragout	CHF	48.00
	Mashed celery on potato flan and seasonal vegetables		
	Medium sautéed roast beef with Madeira shallots	CHF	51.00
	Polenta pastry and market vegetables		
	Fillet of beef «à la Bocken» with spinach-rosemary cover	CHF	55.00
	Potato mousseline and grilled zucchini		
	Duet of veal steak and calf's milk-vegetable stew	CHF	57.00
	Spinach strudel and mini zucchini		
	Sautéed fillet of veal in a raw ham coat with bearnaise sauce	CHF	57.00
	Tomato gersotto and vegetables		



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Vegetarian main courses

	Homemade hummus strudel with leek and soy sauce Steamed pak choi	CHF	37.00
	Mushroom risotto with mascarpone, nuts and chopped Sbrinz cheese Marinated garden rocket	CHF	33.00
	Lasagnette of eggplant with tomato coulis Buffalo mozzarella and sautéed sweet pepper	CHF	35.00
	Gruyère-capelletti with chives sauce King oyster mushrooms and beet root spaghetti	CHF	34.00
  	Ratatouille ravioli with dried tomato pesto Glazed mini carrot and crispy garden rocket	CHF	34.00
	Quinoa-chickpea medallions with vegetable ragout Chives sour cream and plantain chips	CHF	36.00
	Eggplant cordon bleu filled with mediterranean cheese Sweet corn ragout with herbs, herb mousseline and glazed mini carrots	CHF	36.00

Dessert

	Duet of light and dark coffee with pineapple carpaccio	CHF	17.00
	Mango-passion fruit mousse with homemade coconut praline	CHF	18.00
	Trilogy of apple (mousse, strudel, sorbet)	CHF	18.00
	White chocolate mousse with raspberry core	CHF	17.00
	Peanut-caramel dream with yoghurt ice-cream	CHF	17.00
  	Nut cake of piemont with lemon sorbet	CHF	16.00
  	Diced coconut with strawberry-banana ice cream	CHF	16.00

Cheese

Cheese platter "Zurich" style with a regional cheese selection Fruit bread, fig mustard and butter	CHF	18.00
Cheese platter with Gruyère, Mutschli, Tête de Moine and Sennenfladen Pear bread, fig mustard and butter	CHF	18.00

Origin of meat- and fish

Beef	CH / Ireland / US
Veal	Switzerland
Pork	Switzerland
Corn-fed chicken	France
Chicken	Switzerland
Salmon	Norw. / Scot., breed
Tiger prawns	Viet. / Thai., breed
Tuna	Pacific, wild captured
Cod	Iceland
Sea bass	Turkey, breed
Octopus	Spain / Marokko



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Spring

Bocken:

Menu I		CHF	85.00
	Sautéed scallop with pea risotto Grilled young onions and blue potato chip ***	CHF	21.00
	Roasted guinea fowl breast filled with king oysters Wild garlic noodles and filled mini sweet peppers ***	CHF	47.00
	Duet of pear	CHF	17.00
Menu II		CHF	87.00
	Octopus-Carpaccio with char tartare and balsamic vinaigrette ***	CHF	17.00
	Sautéed lamb rump with morel sauce Herb potato strudel and asparagus ***	CHF	54.00
	Lemon panna cotta with mint pesto and chocolate pastry	CHF	16.00
Menu III		CHF	101.00
	Spinach cream soup with sautéed king prawns ***	CHF	14.00
	Catfish fillet with egg coating Potato-cucumber salad with seed oil emulsion ***	CHF	20.00
	Roasted boiled beef with creamy root vegetables Pesto dumplings ***	CHF	51.00
	Rhubarb tartlet with strawberry-balsamic sorbet and white chocolate pastry	CHF	16.00



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Summer

Bocken:

Menu I

White tomato cream soup with lemon oil CHF 16.00
Baked risotto balls with feta



Roasted saddle of suckling pig CHF 48.00
New fried potatoes and summer vegetables

Valais apricot panna cotta with currant sorbet CHF 16.00

Menu II



Cold pea and sour cream soup with smoked salmon CHF 17.00



Grilled fillet of beef with Cognac sauce CHF 57.00
Sweet potato mash, sautéed chanterelles and stuffed mini pâtisson

Melon mousse with sesame brittle and lime-mint sorbet CHF 17.00

Menu III



Melon with garden rocket, Sbrinz and serrano ham CHF 19.00
Strawberry-green pepper dressing

Sautéed monkfish with soy sauce CHF 23.00
Sepia noodles and fresh chervil



Sautéed fillet of veal in a raw ham coat with bernaise sauce CHF 57.00
Tomato gersotto and vegetables

Whiskey-peach variation with ginger-chocolate ice-cream CHF 17.00



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Autumn

Bocken:

Menu I



Tataki of venison with mushrooms and cranberry

CHF 86.00

CHF 24.00

Saddle of wild boar with boletus

CHF 46.00

Potato-leek quiche and pumpkin

Orange-curd tarte with honey-almond cream

CHF 16.00

Menu II

Parsnip cream soup with wild boar tartare

CHF 16.00

Venison escalope with cranberry sauce

CHF 57.00

Hazelnut spaetzle and Brussels sprouts

Duet of chestnut and fig

CHF 15.00

Menu III



Smoked duck in a celery coat with fig cream and orange chutney

CHF 21.00



Pumpkin cream soup with roasted pumpkin seeds

CHF 15.00

Medium sautéed saddle of deer with cassis jus

CHF 52.00

Pommes dauphine and red cabbage with apple

Cider roll with marinated grapes and chocolate-ginger sauce

CHF 16.00



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Winter

Bocken:

Menu I

Black salsify soup with sautéed char and herbs CHF 17.00



Fillet of beef with mulled wine gravy
Risotto with walnuts and winter vegetables

CHF 55.00

Trilogy of apple CHF 18.00

Menu II



Tuna-parsnip roll with beetroot carpaccio and crispy zucchini

CHF 21.00



Sautéed breast of guinea fowl with cranberry sauce
Celery-thyme strudel and steamed red cabbage with apple

CHF 49.00

Filled tangerine pastry and chocolate-cinnamon éclair CHF 16.00

Menu III



Lamb's lettuce with caramelized walnuts and pomegranate seeds

CHF 16.00



Saltimbocca of pike-perch with curry gersotto and coppa ham

CHF 22.00



Roasted beef sirloin steak with parsnip gravy and celery
Duchess potatoes and preserved black salsify

CHF 51.00

Dried pear-walnut strudel with vanilla mousse and apple chip CHF 16.00



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Origin

Bocken:

Origin of meat- and fish

Beef	CH / US / Irland
Veal	Switzerland
Lamb	CH/ AUS / NZ
Duck	France
Pork	Switzerland
Suckling pig	Switzerland
Guinea fowl	France
Game	Switzerland / Austria
Salmon	Norway / Scot.,breed
Monkfish	Atlantic Ocean
Catfish	Switzerland
Char	Switzerland / Island, breed
Pike-perch	Switzerland / Estonia
Tuna	Pacific Ocean, captured in the wild
Scallop	USA
Octopus	Spain / Marokko
Tiger prawns	Vietnam / Thai, breed

Barbecue Buffet

Bocken:

Buffet I (minimum 20 people)

CHF 68.00

Mixed leaf salad with various dressings and garnishes
Cucumber salad with dill, tomato-mozzarella salad

Spare ribs with honey marinade and barbecue sauce
Chicken wings, veal sausage and cervelat

Baked potatoes with sour cream
Grilled vegetables (eggplants and zucchini)
Cocktail sauce, herb curd dip

Strawberry-yogurt mousse and Sacher cube

Buffet II (minimum 20 people)

CHF 95.00

Mixed leaf salad with various dressings and garnishes
Cucumber salad with dill, tomato-mozzarella salad, sweet corn salad with sweet pepper

Marinated beef, chicken legs, pork steak
Veal sausage, grill cheese sausage, vegetables-tofu skewer

Baked potato with sour cream, garlic-herbal bread
Grilled vegetables (young onions, sweet pepper and eggplants)

Mango mousse, brownies, fruit skewer

Barbecue Buffet

Bocken:

Buffet III (minimum 50 people)

CHF 130.00

Ensalada rusa (Argentine potato salad)
Tomato-sweet corn salad with green chili
Mixed leaf salads with a choice of dressings and garnishes
Pickled gilthead with marinated zucchini
BBQ roast beef with whiskey sauce
Minestrone

From the «Cactus jack»

Chicken legs with chili marinade
Argentina fillet of beef
Spare ribs with honey marinade and BBQ sauce
Lamb racks with tomato-basil sauce

From the grill

Dorade in lime marinade with cucumber-sambal Oelek dip
BBQ shrimp
Baked potato with sour cream and chives
Garlic-herbal bread, Herbal rice
Sweet corn stew, grilled vegetables (sweet corn, sweet pepper and eggplants)

Cumquat-chocolate patisserie
Peach mousse
Yogurt-berry cream
Assortment of fresh fruits

Origin of meat- and fish

Beef	CH / Brazil / US
Veal	Switzerland
Lamb	CH/ AUS / NZ
Pork	Switzerland
Chicken	Switzerland
Gilthead	Greece, breed

Dessert buffet

Bocken:

Dessert packages	per person	
Dessert buffet I	CHF	21.00
■ Toblerone chocolate mousse		
■ Mini cream slice		
■ Caramel flan		
■ Fresh fruit salad		
■ Various sorts ice-cream (in shot glasses)		
Dessert buffet II	CHF	28.00
■ Light and dark chocolate mousse		
■ Panna cotta with raspberry sauce		
■ Carrot cupcake with honey-cream cheese topping		
■ Yogurt-berry cream		
■ Freshly sliced fruits		
■ Cheese assortment with fruit bread		
Dessert buffet III	CHF	42.00
■ Light and dark chocolate mousse		
■ Mango cream		
■ Fried apple tartlet with vanilla sauce		
■ Various sorts ice-cream (in shot glasses)		
■ Chocolate fountain with fruit skewers and pastry		
■ Freshly sliced fruits		
■ Cheese assortment with fig mustard and pear bread		
Single components	per Portion	
Fresh fruit salad	CHF	5.00
Freshly sliced fruits	CHF	5.00
Tiramisu	CHF	4.50
Chocolate mousse (light and / or dark)	CHF	4.50
Duet of Toblerone mousse	CHF	4.50
Fruit cream with brittle (saisonal: orange, mango, raspberry etc.)	CHF	4.50
Raspberry- or peach mousse with chocolate decoration	CHF	4.50
Lemon mousse with mint	CHF	4.50
Yogurt-berry cream	CHF	4.50
Mini cream slice	CHF	4.50
Fried apple tartlet with vanilla sauce	CHF	5.00
Homemade apple strudel with vanilla sauce	CHF	5.00
Nougat-walnut pâtisserie	CHF	4.00
Carrot cupcake with honey-cream cheese topping	CHF	4.50
Caramel flan	CHF	4.50
Crème brûlée	CHF	4.50
Panna cotta with fruit sauce (raspberry, mango)	CHF	4.00
Swiss cheese platter assortment with pear bread	CHF	5.00
Italian cheese platter with Taleggio, Pecorino, Gorgonzola und Asiago	CHF	6.50
Various sorts ice-cream (e.g. stracciatella, coffee, strawberry)	CHF	3.00
Chocolate fountain with fruit skewers and pastry	26 to 49 people	CHF 15.00
Prices per person	50 people and more	CHF 10.00

Kids menu

Bocken:

Not every child appreciates a full wedding menu. Our kitchen team knows exactly what makes little hearts beat faster and has already put together some alternatives.

Startes

Mixed kids salad	CHF	8.00
Vegetable sticks with dip sauce	CHF	10.00

Main course

Penne with tomato sauce	CHF	14.00
Nuggets (chicken) with French fries and seasonal vegetables	CHF	14.00
Breaded escalope (veal) with French fries and seasonal vegetables	CHF	17.00
Sausages with French fries and seasonal vegetables	CHF	10.00

Dessert

Ice Cream (chocolate, vanilla, strawberry)	CHF	3.50
Chocolate mousse	CHF	8.00

Midnight snack

The wedding party is in full swing and the guests are celebrating wildly. But at some point, hunger starts to set in. A midnight snack is just the thing for your wedding party.

For the late appetite from 24 hrs

Sausages with bread and mustard	CHF	8.00
White sausage with sweet mustard and brezel	CHF	10.00
Goulasch with bread	CHF	12.00
Chili con / sin Carne with bread	CHF	12.00
Barley soup with bread	CHF	12.00
<u>Vesper-Platter</u>	CHF	15.00
Salami, ham, mostbröckli		
2 varieties cheese from the region		

Sparkling wine & Champagne

Prosecco		CHF
«Jeio» Prosecco extra Dry Grape: Glera	Tenuta Bisol Valdobbiadene	54.00
Secco "sparkling wine" alcohol free		CHF
Zerozzante Grape: Bacchus	Raumland Hessen. Germany	52.00
Moscato		CHF
Moscato d'Asti DOCG Vigna Senza Nome Grape: Moscato bianco	Braida Piemont	54.00
Champagner		CHF
Laurent-Perrier Champagner Brut Grapes: Chardonnay, Pinot Noir, Pinot Meunier	Laurent Perrier Reims	92.00
Nicolas Feuillatte Brut Grapes: Chardonnay, Pinot Noir, Pinot Meunier	Nicolas Feuillatte Reims	68.00
MOËT & CHANDON Rosé Impérial Grapes: Chardonnay, Pinot Noir, Pinot Meunier	MOËT & CHANDON Champagne	95.00

Wine list

Bocken:

White wine

Switzerland		CHF
Räuschling Tradition Grape: Räuschling	Winery Höcklistein Lake of Zurich	62.00
Chardonnay Höcklistein Grape: Chardonnay	Winery Höcklistein Lake of Zurich	73.00
Truttiker Pinot Blanc AOC Grape: Pinot Blanc	Rebgut Familie Zahner Zurich wine country	65.00
Krü Grapes: Mueller-Thurgau, Kerner, Solaris, Johanniter	8247 Weinbau AG Zurich wine country	66.00
Brez Grand Cru Grape: Chasselas	Domaine La Colombe Féchy, Valais	56.00
Fläscher Sauvignon Blanc Grape: Sauvignon Blanc	Winery Hansruedi Adank Grison	69.00
Prà Bianco Grapes: Chardonnay, Pinot Noir, Sauvignon Blanc	Guido Brivio Ticino	57.00
Merlot Bianco Rovere Grape: Merlot	Guido Brivio Ticino	71.00
Petite Arvine Les Pyramides Grape: Petite Arvine	Adrian & Diego Mathier Valais	64.00
Austria		CHF
Grüner Veltliner Grape: Grüner Veltliner	Schloss Gobelsburg Kamptal	54.00
Schwarz Weiss Grapes: Grüner Veltliner, Chardonnay	Winery Schwarz Burgenland	74.00
Italy		CHF
Vermentino Bolgheri Grape: Vermentino	Tenuta Guado al Tasso Tuscany	59.00
Regaleali Bianco IGT Grapes: Cataratto, Grecanico, Chardonnay	Regaleali Sicily	49.00
Villa Canlungo Grape: Pinot Grigio	Eugenio Collavini Friaul	54.00
Arneis delle Langhe DOC Grape: Arneis	Langhe, Rocche Costamagna Piemont	59.00

Wine list

Bocken:

France		CHF
Chablis Champs Royaux AOC Grape: Chardonnay	William Fèvre Chablis	68.00
Sancerre Panseillot AC Grape: Sauvignon Blanc	Guillerault/Sebastian Fargette Loire	67.00
Sablet Blanc Grapes: Grenache Blanc, Marsanne, Roussanne, Viognier	Domaine Piaugier Côtes du Rhone	59.00
Spain		CHF
Muga Blanco Grapes: Viura, Garnacha Blanca, Malvasia	Bodegas Muga Rioja	57.00

Wine list

Bocken:

Red wine

Switzerland		CHF
Stäfler Pinot Noir Grape: Blauburgunder	Winery Rütihof Lake Zurich	64.00
Maienfelder Pinot Noir Grape: Blauburgunder	Von Salis Maienfeld	61.00
Merlot Baiocco Grape: Merlot	Guido Brivio Ticino	61.00
Merlot Riflessi d'Epoca Grape: Merlot	Guido Brivio Ticino	85.00
Humagne Rouge Grape: Humagne Rouge	Albert Mathier & Söhne Valais	62.00
Syrah du Valais Grape: Syrah	Albert Mathier & Söhne Valais	68.00
Italy		CHF
Amarone Costasera Grapes: Corvina, Rondinella, Molinara	Masi, Sandro Boscaini Veneto	78.00
Torcicoda Primitivo Grape: Primitivo	Tormaresca Puglia	59.00
Cumaro Cunero Reserva Grape: Montepulciano	Umani Ronchi Marche	67.00
Le Serre Nuove dell'Ornellaia Grapes: Merlot, Cabernet Sauvignon, Petit Verdot	Tenuta dell'Ornellaia Bolgheri	89.00
Guidalberto Grapes: Cabernet Sauvignon, Merlot	Tenuta San Guido Tuscany	78.00
Brunello di Montalcino Pian delle Vigne Grape: Sangiovese	Antinori Tuscany	89.00
Il Bruciato Grapes: Cabernet Sauvignon, Merlot, Syrah	Tenuta Guado al Tasso Tuscany	67.00
La Massa Grapes: Sangiovese, Cabernet Sauvignon, Merlot	La Massa Tuscany	67.00
Sito Moresco Grapes: Nebbiolo, Merlot, Cabernet Sauvignon	Angelo Gaja Piemont	91.00

Wine list

Bocken:

France		CHF
Chateauneuf du Pape Télégramme Grapes: Grenache, Syrah	Domaine La Roquette Gigondas	76.00
Spain		CHF
Enate Crianza Grapes: Tempranillo, Cabernet Sauvignon	Enate Viñedos del Alto Aragon Somontano DO	58.00
Rioja Crianza La Montesa Grapes: Tempranillo, Garnacha, Mazuelo	Bodega Palacios Remondo Rioja	61.00
Figuero 12 Grape: Tempranillo	Garcia Figuero Ribera del Duero	65.00
Celeste Grape: Tempranillo	Pago del Cielo-Familia Torres Ribera del Duero	59.00
Muga Reserva Grapes: Tempranillo, Garnacha	Bodegas Muga Rioja	69.00
Aalto Grape: Tinto Fino (Tempranillo)	Bodegas Aalto Ribera del Duero	91.00
AN/2 Grapes: Callet, Manto Negro, Syrah	An Negra Mallorca	67.00
Portugal		CHF
La Rosa Reserva Grapes: Touriga Nacional, Touriga Franca	Quinta de la Rosa Duoro Porto e Duoro	87.00
USA		CHF
Hess Allomi Vineyard Grapes: Cabernet Sauvignon, Syrah, Merlot	The Hess Collection Napa Valley, California	81.00
Argentina		CHF
Puro Corte d'Oro Grapes: Malbec, Syrah, Petit Verdot, Cabernet Sauvignon	Ojo de Vino, Dieter Meier Mendoza	72.00

Drinks

Bocken:

Water & soft drinks

Homemade fruit ice-tea (Bocken style), per liter	CHF	10.00
Mineral water with and without gas, per liter	CHF	10.00
Soft drinks (Coca Cola, Coca Cola Zero, Rivella red), 3.3 dl	CHF	4.90
Thomas Henry Tonic Water 2 dl	CHF	4.90
Red Bull Energy Drink, 2.5 dl	CHF	5.50

Juice

Orange juice, per liter	CHF	12.00
Freshly squeezed orange juice, per liter	CHF	20.00

Cocktails

Price per liter	without alcohol	with alcohol
<u>Hugo</u> <i>Prosecco (with or without alcohol), elderberry sirup, mineral, mint, lime</i>	CHF 50.00	CHF 60.00
<u>Cranberry-Spritz</u> <i>Prosecco / alcoholfree sparkling wine, cranberry juice, mineral, mint, lime</i>	CHF 50.00	CHF 60.00
<u>Lillet-Wild Berry</u> <i>Lillet Blanc, wild berry tonic, fresh berries</i>		CHF 60.00

Beer

Appenzeller Quöllfrisch unfiltered beer, 3.3 dl	CHF	6.00
Appenzeller wheat beer, 5 dl	CHF	7.50
Appenzeller Leermond alcohol free, 3,3 dl	CHF	6.00

Hot drinks

	per portion
Coffee, espresso, tea	CHF 4.90
Decaffeinated coffee	CHF 4.90
Latte Macchiato	CHF 5.50
Cappuccino	CHF 5.50
Espresso with grappa	CHF 7.50
Hot chocolate	CHF 4.90

Spirits

Bocken:

Long drinks / Cocktails

For long drinks we charge prices per bottle. Soft drinks for mixing (for example Coca Cola, Bitter Lemon, etc.) are charged at a price per liter of CHF 10.00 (or Red Bull at CHF 5.50 / 2 dl).

For Mojito and Caipirinha there is an additional charge of CHF 20.00 per bottle for mint, lime, sugar etc.

Aperitif / Bitter

	in Vol.	portion (4cl) in CHF	bottle in CHF
Aperol	11%		70.00
Martini bianco	15%	8.00	70.00
Braulio	21%	8.00	120.00
Averna	32%	8.00	120.00
Campari	23%	8.00	110.00
Cachaça	38%	9.00	130.00

Liqueurs

	in Vol.	portion (4cl) in CHF	bottle in CHF
Amaretto	28.0%	8.00	110.00
Baileys Irish Cream	17.0%	8.00	110.00

Port wine

	in Vol.	portion (4cl) in CHF	bottle (5dl) in CHF
<u>Quinta de la Rosa, Douro, Portugal</u>			
Lote N° 601 Ruby Reserve	20%	10.00	110.00
Porto Old Tawny 20 years	20%	18.00	180.00

Gin

	in Vol.	portion (4cl) in CHF	bottle in CHF
Bombay Sapphire	40%	10.00	120.00
Hendrick's	44%	12.00	180.00
Brockmans	40%	14.00	210.00

Vodka

	in Vol.	portion (4cl) in CHF	bottle in CHF
Absolut	40%	12.00	120.00

Rum

	in Vol.	portion (4cl) in CHF	bottle in CHF
Bacardi white	37%		120.00
Havana Club 7 años	40%	10.00	140.00
Diplomatico Reserva Exclusiva	40%	16.00	220.00
Zacapa 23 años Solero	40%	16.00	220.00
El Dorado 21 years	40%	24.00	350.00
Diplomatico Ambassador	40%	30.00	480.00

Whisky

	in Vol.	portion (4cl) in CHF	bottle in CHF
Bourbon/Rye			
Jack Daniel's	40%	12.00	150.00
Knob Creek	50%	15.00	240.00
Nikka Coffey Grain	45%	16.00	250.00

Swiss

Säntis Malt Himmelberg	40%	16.00	(5 dl) 250.00
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Spirits

Bocken:

Whisky	in Vol.	portion (4cl) in CHF	bottle in CHF
Scotch			
Ballantines	40%	10.00	120.00
Single Malt			
Oban 14 years	43%	16.00	260.00
Auchentoshan Three Woods	43%	18.00	280.00
Lagavulin 16 years	43%	18.00	280.00
Ardbeg Uigedail Single Mals Islay	54.0%	18.00	280.00
Fruit spirits			
Williamine Morand	43%	10.00	160.00
Kirsch Reserve Dettling	43%	10.00	(5 dl) 160.00
Grappa			
Brunello, Paesanella	41%	10.00	(5 dl) 120.00
Il Merlot, Monovitigno, Nonino	41%	12.00	180.00
Tignanello, Toskana	42%	13.00	(5 dl) 210.00
Ornellaia, Toskana	42%	14.00	(5 dl) 250.00
Riserva "dei Cent'anni", Nonino	45%	24.00	590.00
Cognac			
Remy Martin VSOP	40%	10.00	180.00
Davidoff VSOP	40%	14.00	240.00
Remy Martin XO	40%	24.00	520.00