

FLÄMEL  
PHILOSOPHEAT

FLÄMEL

The cocktail list we are presenting shows the force and elegance of a **handmade product** designed to introduce you to Swiss flavours, through **vibrant, fresh** and **invigorating blends**.

We truly enjoyed the quest for the impossible perfect balance between local products and spices from all over the world. We hope that you too will be enthusiastic and enjoy Flamel drinks.

NICOLÒ - MASSIMO - GIANLUCA

## SMALL BITES

### FROM 6 PM TO 10 PM

**CUCURBITACEE** – 12.-

Spiced watermelons and melons

**FICO** – 18.-

Figs in red wine, kefir with fig leaves, culatello, canneles

**80' STILE** – 12.-

Prawn Flamel Cocktail

**WRAP** – 16.-

Rice paper, croaker tartare, vegetables, carrot escabeche

## BAR SANDWICH

### FROM NOON TO 10 PM

**BURGER** – 25.-

Beef burger, Romesco sauce, red onion compote, lettuce, goat cheese (1a, 7a, 8a)

**FLAMEL CLUB SANDWICH** – 27.-

Chicken breast, tomatoes, confit, bacon, mayonnaise (1a, 3a)

**LOBSTER ROLL** – 32.-

Lobster, lettuce, Hollandaice sauce, fermented cucumbers

FLÄMEL

**COCKTAIL  
MENU**

## DEGUSTAZIONE COCKTAIL

Are you interested in discovering the **Flamel style** or our **latest products**?  
The best way is to order a **tasting menu**. Let yourself be guided by our bar chef.

PS: our drinks have a **low alcohol volume** because, above all, we always want to enhance the flavour of the ingredients.



Menu 3 options total serving of 210 ml.  
Average alcohol 13% Vol  
CHF 28.-



Menu 5 options total serving of 350 ml.  
Average alcohol 13% Vol  
CHF 40.-

## APERITIF

When it comes to aperitifs we think of Italy. This deeply rooted connection can limit one's freedom of expression. We are grateful to Switzerland for having given us the force and flavours to come up with new aperitifs, **thinking outside the box**, without giving up the **main ingredient** of this drink: **bitters**.

### **APERITIVO DI MAMMA** (7% Vol) – 15.-

FORMULA: BITTERS, SWEET GREEN PEPPER, GREEN MANDARIN, MILKY OOLONG TEA

*The red of the bitters, the green of the pepper and the ideally white part of a semi-fermented tea offer as if by magic make for a drink **inducing us to switch off from work with a comforting aroma**.*

### **TONKA E MARTINAZZI** (9% Vol) – 15.-

FORMULA: BITTERS, TONKA FAVA BEANS, SRI LANKA BLACK TEA

*We learned to appreciate Tonka fava beans by eating Chef Davide's crème brûlée. Their intensity, mixed with the strength of bitters and the sweet-bitter tea, infused for 24h, render an **old-fashioned aperitif** with a modern tone.*

### **HOUSE SPRITZ** – 15.-

FORMULA: FLAMEL HOUSE BITTER, PROSECCO

*We imagined a **citrus-scented bitter, vibrant, with some bitter notes at the end**. The local absinthe, the gentian of the Alps and the bitter orange of the Mediterranean are the base of this flavour while the pink grapefruit gives our bitter some fresh citrusy sensations. We serve **our spritz** without any soda over crushed ice.*

### **TIMO TONICO** (5% Vol) – 16.-

FORMULA: FLAMEL HOUSE BITTER, THYME, HONEY, CALENDULA, FLAMEL ABSINTH

*A new massage for drinks: relaxing and not too bitter. Tangy homemade absinth give strength to this **lotion that comes from the mountains**. A cocktail that will give you a boost!*

### **VER, MUT & MR PORRO** (17.5% Vol) – 16.-

FORMULA: DRY AND WHITE VERMOUTH, LEEK AND HOMEMADE MINT & COCOA SPIRIT

*To be honest, we knew that cocoa and vermouth got along; with dry vermouth that may be a little less obvious! Mint on the finish is refreshing, so **you need to take another sip...** that's the problem! What about the leeks? Well, they go hand in hand with dry vermouth!*

## 98% SWISS

**98** is the number that accompanies us throughout our journey. 98 helps us remember that our objective is to have a **Swiss product** at the core of our project. Obviously, we are aware that we don't always succeed. But the impossible **quest for perfection** prevails, and we know we always come very close.

### **THE BARBAFORTE CUP** (13.5% Vol) – 15.-

FORMULA: HORSERADISH, LYCHEE, DRY VERMOUTH AND HOMEMADE BRITISH GIN

*Defining exactly what a “cup” is is not obvious. In our opinion “cups” are **relatives of punch** without the citric part and served in a summer version. The freshness of the Flamel gin combined with lychee and horseradish are a good example of cup, or zip?!*

### **100% PAESÀ** (13% Vol) – 17.-

FORMULA: HOMEMADE ABSINTHE, POLLEN, OREGANO, LIME

*We could not fail to honor the king of Swiss alcoholic products, absinthe. A flavor elegantly spanning the **Alps** and the **Mediterranean**. A magical product which has always helped bartenders add touches of **freshness** and **intensity** to drinks. A tip: visit the valley of absinthe, it's amazing!*

### **APPLE FARM** (10% Vol) – 16.-

FORMULA: GRAPPA CH53, HOMEMADE CACAO & MINT SPIRIT, APPLE, VERBENA AND AMARO GENEROSO

*Each week, we squeeze kilos and kilos of apples. So have we wanted to create... a new drink! Inspired by the **mounts surrounding our lake**, we collected and mixed the outstanding grappa produced at the foot of Monte S. Giorgio, verbena and mint from Monte Bisbino, with a few drops of Amaro from Monte Generoso.*

### **RENATO CAROTONE** (10% Vol) – 16.-

FORMULA: HOMEMADE CHOCOLATE MALT SPIRIT, FLAMEL ABSINTH, PURPLE CARROT, COCONUT WATER AND LAUREL

*Always looking for **news tastes and flavours**, we were incredibly surprised by this Chocolate malt, nicely accompanied by purple carrot juice and coconut water. But it's the **fresh woody scents** of absinth and laurel that give this drink its own unique balance.*

### **THE MARTINO CUP** (11.7% Vol) – 15.-

FORMULA: LEMONGRASS, PINK GRAPEFRUIT, CHAMOMILE AND HOMEMADE BRITISH GIN

*Knowing people like Martino helps us return to a human dimension. His garden is amazing, the result of hard work and passion combined with an **unconventional** and **rare light-heartedness**. Long live Bisbino!*

## VEGGIE SWISS & KOMBUCHA

In our small cocktail lab, as well as **flavouring all the spirits** of our cocktail list through re-distillation, we also process all fresh **raw ingredients** and produce delicious and healthy Kombucha.

### **BUONO E FICO** (14.8% Vol) – 16.-

FORMULA: HOMEMADE BRITISH GIN, FIG LEAVES, LIME, CYPRESS AND (CLARIFIED) KEFIR MILK

*Fig leaves are collected in mid-October. From these fresh leaves a fantastic **syrup** is made. We then add the other ingredients, including the kefir milk, recalling the natural milk that exudes from the leaves. **Refreshing elixir.***

### **FUMO E CACAO** (11% Vol) – 15.-

FORMULA: SENCHA TEA AND WILD FENNEL KOMBUCHA, LIME, HOMEMADE COCOA SPIRIT AND VANILLA

*Cocoa and vanilla, **a classic!** But have you ever tried it with fresh wild fennel kombucha?*

### **BALSAM HILL** (11% Vol) – 15.-

FORMULA: LAPSANG SOUCHONG KOMBUCHA, HOMEMADE BRITISH GIN, DRY VERMOUTH, EUCALYPTUS AND CEDAR WOOD

*The **smokey flavor** of our Lapsang Souchong kombucha is really intriguing, while the **balsamic notes** of our British gin, the eucalyptus leaves and the cedar wood lend a **delightful caress.***

### **LUGANO JAZZ** (10% Vol) – 15.-

FORMULA: HOMEMADE MUNICH MALT SPIRIT, PEATED SINGLE MALT SWISS WHISKY, CHAMOMILE FLOWER KOMBUCHA, PEAR AND ROSEMARY

*Our **small laboratory** on the second floor is **always in turmoil!** let's present our brand-new chamomile flowers kombucha! A distillate of malt and peated whisky for the true gentleman, plus pear and rosemary for a cheeky touch.*

### **PASSIONE ESPRESSA** (12% Vol) – 15.-

FORMULA: COFFEE KOMBUCHA, HOMEMADE PASSIONFRUIT SPIRIT, HOMEMADE HIMALAYAN GIN, CEDAR

*Like any self-respecting cocktail bar, we couldn't leave without offering you our idea of an **Espresso Martini.** With its black cardamom notes, our Himalayan Gin combines very well with coffee, that we have transfigured in a delicious kombucha. We re-distil in the passionfruit spirit to offer an intense exotic flavor. Enjoy the trip!*



## COMBINATIONS

For those not in the trade, combinations are drinks in which **spirits** are matched with **soda**. Mixing know-how with light-heartedness, we propose five combinations in which the spirit is re-distilled by the house. From gin to absinthe, from malt spirit to distilled cocoa and mint and black garlic and jalapeno spirit, we propose a few **authentic home-produced blends** all served with one part alcohol and two parts soda.

### **GIN & TONIC** (15.5% Vol) – 15.-

Indian: *double juniper, strong, fresh and exuberant.*

British: *lemon and green cardamom, very fresh.*

Himalaya: *rounded, spicy, with a delicate smoky flavor.*

### **MALT & COLA** (13.5% Vol) – 15.-

*When speaking of malt, it is obvious that one immediately thinks of whisky. The older among us will remember that in the 80s, before rum became so popular, whisky and cola was a much-appreciated drink in clubs, we propose this combination with a splash of nostalgia, made with **home-produced unaged malt spirit**.*

### **ABSINTH & MANDARIN SODA** (18.5% Vol) – 17.-

*Presenting itself with elegance and spontaneity, smoothly conveying the **aromas** of the **sea** and the **Alps**; this is Absinthe. Simply mixed with a soft drink it transports us to the Mediterranean.*

### **AFTER EIGHT & TONIC WATER** (13.5% Vol) – 17.-

*Spring mint and cocoa beans from Venezuela. The rotundity of the cocoa bean, freshness of the mint and the bubbles and bitter flavour of the tonic make a perfect combination! **Direct, clean** and **uncomplicated**, you never get tired of it. We could not tell you why, but it is highly reminiscent of the style of **drinks in Scandinavia**. As with the other combinations, it is served with one part spirit, two parts soda.*

### **BLACK GARLIC-JALAPENO & GINGER BEER** (13.5% Vol) – 17.-

*The last drink of our list is undoubtedly the most **exotic** and **extroverted**, as well as **the most unusual**. We distil black garlic and jalapeno peppers – the result is a complex, fresh, subtle drink with a very light spicy note. A Moscow Mule in pure Mexican style – an absolute must!*

## SWISS ABSINTHE SOUR

A world of **wonder**, **powerful** and **enveloping**, capable of bringing people together and invigorating their spirit. Absinthe embraces Alpine and seaside flavours with perfect ease: a gift of rare, even unique essence.

Choose your favourite absinthe to create our ABSINTH SOUR.

**Absinth Sour:** Absinthe, lemon, sugar and albumin (3a)

**Flamel Blanche** (55% Vol) – 15.-

*Fresh notes of fennel and aniseed.*

**La Clandestine** (53% Vol) – 17.-

*Fresh, sensual notes of licorice.*

**La Capricieuse** (72% Vol) – 18.-

*Fresh aromas of licorice and undergrowth.*

**Angelique Fee Verte** (68% Vol) – 17.-

*Intense, enveloping aromas of milk and freshly cut grass.*

**Boston Butterfly 1902** (65% Vol) – 17.-

*A dry tang of hay and licorice.*

**Douplais Vintage Cut** (65% Vol) – 25.-

*Alpine notes of milk and chamomile.*

**Marilyn Manson** (66% Vol) – 17.-

*Light, fresh Alpine aromas.*

**Brut d'Alambique** (81% Vol) – 20.-

*A fresh, imposing spirit of undergrowth.*

## SWISS WHISKY

For us, being able to offer an entire page of Swiss whiskies is a source of pride, joy and – to be honest – surprise; indeed, all **our whiskies** are made to be savored, enjoyed daily, discovering **new aromas with every sip**.

Serving size: 40 ml

**7 Seals Single Malt - Port Wood Finish** (46% Vol) – 10.-

*A soft, smooth, full-bodied nose, clean, dry and firm on the palate with a long finale.*

**7 Seals Single Malt - Sherry Wood Finish** (46% Vol) – 10.-

*A dry nose with a faint hint of vinegar, soft on the palate with notes of dried fruit and Christmas spices followed by a citrusy finale.*

**7 Seals Smoky Single Malt - Port Wood Finish** (46% Vol) – 10.-

*Notes of delicately smoked Mezcal in the nose, fresh, clear, smooth and light-bodied on the palate with a citrusy finale.*

**Langatun Single Malt - Sherry & Chardonnay Wood** (40% Vol) – 10.-

*A classic, elegant nose, hints of malt on the palate with a fruity finale.*

**Langatun Smoky Single Malt- Red Wine Wood** (40% Vol) – 10.-

*An elegant nose with aromas of red berries, light-bodied, perfect for afternoon indulgence.*

**Langatun Winter Wedding - Chardonnay, Sherry & Red Wine Wood** (46% Vol) – 13.-

*A complex, nuanced nose, a palate of dried fruit and honey followed by a long, persistent finale.*

**7 Seals Single Malt - Port Wood Finish Cask Proof** (58.7% Vol) – 14.-

*Lively, scintillating with a light note of smoke on the nose, repeated on the clean, elegant palate with honey and spices and a long finish.*

**7 Seal Smoky Single Malt - Double Wood Finish Cask Proof** (58.7% Vol) – 14.-

*Vivace, spumeggiante con leggera nota di fumo al naso, palato affumicato, miele, spezie, pulito ed elegante con finale lungo.*

**Langatun Single Malt Sherry & Chardonnay Wood Cask Proof** (59.7% Vol) – 15.-

*Hints of kirsch and toasty notes on the nose, an explosive palate with herbal notes and a long, clean finish.*

## SWISS WHISKY

**Langatun Smoky Single Malt - Red Wine Wood Cask Proof** (59.7% Vol) – 16.-

*Fresh and elegant with hints of honey on the nose, toasty on the palate with notes of fruit, with a pleasantly bitter finish.*

**Matter Spirits Rye Single Malt. Edition n°5** (50.2% Vol) – 15.-

*Deep, austere nose, aromatic palate, with intense notes of malt, honey and fresh bread.*

**Matter Spirit Corn Single Malt. (mais, segale) Edition n°3** (46% Vol) – 15.-

*Delicate and fruity on the nose, it is well-balanced and bold in the mouth with tropical notes.*

**Matter Spirit Blended (segale, orzo, mais) Edition n°7** (46.5% Vol) – 15.-

*Soft on the nose with notes of flowers and honey on the palate, it is intense and well-balanced with a dry finish.*

**Old River Swiss Barrique Cask 7 y.** (45% Vol) – 14.-

*Elegant, classic with hints of fruit on the nose, it is powerful on the palate, with faintly toasted notes of oak.*

**Old River Amarone Single Cask 7 y.** (46% Vol) – 18.-

*Austere yet elegant on the nose, with notes of ripe fruit on the palate and a dry and pungent finish.*

**Johnett 2011 Single Malt - Cabernet Sauvignon** (49.6% Vol) – 22.-

*Round nose with an elegant final "vinous" taste.*

**Johnett 2009 Cask 119 Single Malt - Panama Rum** (45.2% Vol) – 22.-

*A fresh nose, pungent yet dry on the palate with a clean finish.*

**Johnett 2011 Cask 123 Single Malt - Caroni Rum** (47% Vol) – 22.-

*An austere nose, wildflowers on the palate with an aromatic finish.*

**Johnett 2011 Cask 83 Single Malt - Pinot Noir** (64.1% Vol) – 22.-

*A creamy nose, explosive yet balanced on the palate with a long finish.*

## SWISS GIN

We are pleased to devote an entire chapter to **Swiss Gin**. In addition to a selection assembled from all over Switzerland, we offer **three gins produced in-house**, made from 100% natural Swiss grain alcohol and vacuum distilled at low temperatures.

### HOMEMADE FROM FLAMEL LAB

**British** (41% Vol) – 15.-

*Intense depth and freshness in the nose. Notes of lemon and green cardamom give way to a dry finale.*

**Indian** (41% Vol) – 15.-

*Double Juniper! Warm notes of nutmeg and spices with an authentic colonial spirit!*

**Himalaya** (41% Vol) – 15.-

*A Round and elegant nose followed by a lively spark on the palate, with delicate balsamic and smoky notes.*

### HOMEMADE FROM SWITZERLAND

**Tschin** (40% Vol) – 20.-

*A pungent, fruity nose, intense and aromatic on the palate.*

**Nginus** (42% Vol) – 18.-

*Striking aromas of juniper in the nose, smooth and full-bodied on the palate with warm, mellow tones.*

**Ojo de Agua** (43% Vol) – 18.-

*A fresh nose of fragrant undergrowth, with balsamic notes of Vetiver, Iris and Helichrysum on the palate.*

**1948** (48% Vol) – 16.-

*Classic London Dry, intense with notes of juniper, spices and undergrowth.*

**Studer** (42.4% Vol) – 16.-

*A clean, sweet nose, a bouquet of herbs enlivened by delicate notes of pepper.*

**Morris** (47% Vol) – 16.-

*A balsamic nose, fresh and clean, warm on the palate with notes of honey.*

**Breil Pur** (45% Vol) – 19.-

*Juniper notes, potent and structured, with a long finale.*

**Gingo** (43% Vol) – 17.-

*Pronounced spicy notes, clean and intense.*

**Bisbino** (40% Vol) – 20.-

*Notes of fresh garden greens and meadow flowers with a clean finale.*

**Xellent** (40% Vol) – 18.-

*Delicate Alpine and floral notes, followed by a long, spicy finale.*

**Turicum** (41.5% Vol) – 16.-

*A fresh hint of seaside aromas on the nose, juniper and citrus with a long, faintly bitter finale.*

**Old Tom Basilisk** (40% Vol) – 25.-

*A fresh, sparkling nose with notes of undergrowth, soft and enveloping on the palate with a clean finale. Subtle amber hue.*