

FLÄMEL
PHILOSOPHEAT

WINTER '20-'21

The cocktail list I am presenting shows the force and elegance of a handmade product designed to introduce you to Swiss flavors, through vibrant, fresh and invigorating blends. I truly enjoyed the quest for the impossible perfect balance between local products and spices from all over the world. I hope that you too will be enthusiastic and enjoy Flamel drinks.

BOWL BITES

From 6pm to 10 pm

PADRON PEPPERS (1a, 3a) CHF 8
Chickpeas humus, crispy eggplant, friggittello

CALAMARI (1a, 4a, 9a) CHF 10
Frie calamari, kimchi, barbecued lettuce

TRUFFLE (7a) CHF 10
Potatoes, Parmesan fondue, black truffle

TONKATZU (9a) CHF 10
Roasted piglet, Swiss chards, sesame

GIN CARLIN (7a) CHF 8
Bisbino gin-aged Zincarlin, cheese, pumpkin, kumquat, salad

OCTOPUS (4a) CHF 8
Bbq octopus, potatoes, chorizo

BAR PLATES

From 7pm to 10pm

SALMON (4a) CHF 15
Marinated salmon with beetrots, avocado

TARTARE CHF 20
Beef tartare with oil, salt, pepper, mixed pickled vegetables

CLASSIC FOIE GRAS (1a) CHF 25
Duck foie gras terrine, onion compote, brioche

IBERICO CHF 30
Jamon de cebo de campo

Please ask us for more information on our food and drinks if you have any food allergies and/or intolerances.

COCKTAIL MENU

COCKTAIL TASTING

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.



CHF 25



CHF 38

Menu 3 options total serving of 210 ml. Average alcohol 13 % Vol
Menu 5 options total serving of 350 ml. Average alcohol 13 % Vol

Please ask us for more information on our food and drinks if you have any food allergies and/or intolerances.

APERITIF

When it comes to aperitifs we think of Italy. This deeply rooted connection can limit one's freedom of expression. I am grateful to Switzerland for having given me the force and flavors 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 CHF 15

Bitters, sweet green pepper, Milk 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 CHF 15

Bitters, Tonka fava beans, Sri Lanka black tea

I learned to appreciate Tonka fava beans by eating my brother Davide's crème brulée. 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 CHF 15

Homemade Bitter, Prosecco

We imagined a citrus-scented bitter, vibrant, with some bitter notes at the end. The local absinthe, the gentiane 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, in a flute, over crushed ice..

SWISS MASSAGE - 6,5 % Vol CHF 16

Light bitters, calendula, chamomile and homemade malt spirit

You have to be in the mood for a slightly bitter, relaxing massage with strong vibrations resulting from the malt spirit in its full alcoholic strength. The massage will be like this until the very end: soft and relaxing with professional touches!

VER, MUT & MR PORRO - 17,5 % Vol (12a) CHF 15

Dry and white vermouth, leek and homemade mint & cocoa spirit

To be honest, I 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 CHF 15

Horseradish, lychee, dry vermouth and homemade British gin

Defining exactly what a "cup" is is not obvious. In my 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?!

BIOGGIO & FRIENDS - 15,3 % Vol CHF 15

Homemade malt spirit, cocoa, black cardamom and apple (8a)

In recent years craft breweries have revived a world which had become particularly boring, the world of beers. Today, small breweries are giving new energy to the world of blending. In this case, the cocktail realm has borrowed a product usually used by breweries or distilleries: malt.

100% PAESA' - 13 % Vol CHF 17

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!

SUD SOUL FIZZ - 8 % Vol (3a) CHF 17

Liquorice, homemade British gin & Flamel malt spirit, lemon, sugar and egg white

Fizz drinks have an extremely traditional scheme. We re-propose it with pure liquorice root combined with gin and malt, for a kind of first hour Genever. Refreshing and invigorating.

COLLINS GENÈVE - 14,5 % Vol CHF 18

Mustard, homemade British gin, pear, fennel, soda and lime

Our collins is a tribute to the westernmost part of Switzerland. We make a pear syrup with fresh fruit, mustard seeds and wild fennel; we then simply add gin, lime juice and soda...refreshing!

Please ask us for more information on our food and drinks if you have any food allergies and/or intolerances.

VEGGIE SWISS

All the fruit, vegetables and aromatic herbs from the terroir are processed in our laboratory. All recipes are meticulously weighed – just as for the patisserie – and then bottled in order to offer a product of the highest quality.

BUONO E FICO - 14,8 % Vol

CHF 16

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.

THE MARTINO CUP - 11,7 % Vol

CHF 15

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 lightheartedness. Long live Bisbino!

CACHI E RENATO - 6 % Vol

CHF 16

Vervain, khaki, homemade rye spirit, Swiss pie

The last vervain of the season, picked by Martino on Friday October 16th. Its fresh and inebriating scent was incredible; these aromas have been trapped in our elixir... hoping it will last for the entire winter!

Freshness of the vervain and pine along with warmth of the rye malt and the fresh kakhi fruit.

TI HO COLTO IN CASTAGNA - 10 % Vol

CHF 18

Chestnuts, apple, homemade British gin, mountain pine

Even though it's a highly classic combination, we're delighted at creating a light, enigmatic texture with vibrant shades thanks to our homemade gin and the freshness of our mountain pine.

TINA LA SELVATICA - 7 % Vol

CHF 17

Pumpkin, coffee, homemade malt spirit, wild carrot

As pumpkins were comfortably sleeping in the middle of the lawn, coffee came along to wake things up. The situation improved, but it's only when the wild carrot arrived that the whole thing got its punch!

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

CHF 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 (8b)

CHF 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

CHF 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 (8b)

CHF 17

Springmint and cocoa beans from Venezuela. The rotundity of the cocoa bean, freshness of the mint and the bubbles and bitter flavor 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

CHF 18

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 flavors with perfect ease: a gift of rare, even unique essence.

Choose your favorite absinthe to create our ABSINTH SOUR.

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

Flamel Blanche - 55 % Vol CHF 15
Fresh notes of fennel and aniseed.

La Clandestine - 53 % Vol CHF 17
Fresh, sensual notes of licorice.

La Capricieuse - 72 % Vol CHF 18
Fresh aromas of licorice and undergrowth.

Angelique Fee Verte - 68 % Vol CHF 17
Intense, enveloping aromas of milk and freshly cut grass.

Boston Butterfly 1902 - 65 % Vol CHF 17
A dry tang of hay and licorice.

Douplais Vintage Cut - 65 % Vol CHF 25
Alpine notes of milk and chamomile.

Marilyn Manson - 66 % Vol CHF 17
Light, fresh Alpine aromas.

Brut d'Alambique - 81 % Vol CHF 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 CHF 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 CHF 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 CHF 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 CHF 10

A fruity nose with pronounced aromas of apple and pear, light-bodied with a clean, elegant finale.

Langatun Smoky Single Malt- Red Wine Wood - 40 % Vol CHF 10

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

Langatun Winter Wedding - Chardonnay, Sherry & Red Wine Wood - 46 % Vol CHF 13

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

7 Seals Single Malt - Port Wood Finish Cask Proof - 58,7 % Vol CHF 14

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

7 Seal Smoky Single Malt - Double Wood Finish Cask Proof - 58,7 % Vol CHF 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.

Langatun Single Malt Sherry & Chardonnay Wood Cask Proof - 59,7 % Vol CHF 15

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

Please ask us for more information on our food and drinks if you have any food allergies and/or intolerances.

SWISS WHISKY

Langatun Smoky Single Malt - Red Wine Wood Cask Proof - 59,7 % Vol CHF 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 CHF 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 CHF 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 CHF 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 CHF 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 CHF 18
Austere yet elegant on the nose, with notes of ripe fruit on the palate and a dry and pungent finish.

Johnett Single Malt 2010 - Pinot Noir & Caroni Rum Finish - 50 % Vol CHF 18
On the nose, it feels tropical, in mouth it tastes almost austere while the final taste offers strong almond notes.

Johnett 2011 Single Malt - Cabernet Sauvignon - 49,6 % Vol CHF 22
Round nose with an elegant final "vinous" taste.

Johnett 2010 Single Malt - Islay & Bourbon - 48,9 % Vol CHF 23
Corn notes on the nose, while the full smoky tastes stands out in palate with a dry smoky finale.

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 FLAMELAB

British - 41 % Vol CHF 15
Intense depth and freshness in the nose. Notes of lemon and green cardamom give way to a dry finale.

Indian - 41 % Vol CHF 15
Double Juniper! Warm notes of nutmeg and spices with an authentic colonial spirit!

Himalaya - 41 % Vol CHF 15
A Round and elegant nose followed by a lively spark on the palate, with delicate balsamic and smoky notes.

FROM SWITZERLAND

Tschin - 40 % Vol CHF 20
A pungent, fruity nose, intense and aromatic on the palate.

Nginius - 42 % Vol CHF 18
Striking aromas of juniper in the nose, smooth and full-bodied on the palate with warm, mellow tones.

Ojo de Agua - 43 % Vol CHF 18
A fresh nose of fragrant undergrowth, with balsamic notes of Vetiver, Iris and Helichrysum on the palate.

1948 - 48 % Vol CHF 16
Classic London Dry, intense with notes of juniper, spices and undergrowth.

Studer - 42,4 % Vol CHF 16
A clean, sweet nose, a bouquet of herbs enlivened by delicate notes of pepper.

Morris - 47 % Vol CHF 16
A balsamic nose, fresh and clean, warm on the palate with notes of honey.

Breil Pur - 45 % Vol CHF 19
Juniper notes, potent and structured, with a long finale.

Gingo - 43 % Vol CHF 17
Pronounced spicy notes, clean and intense.

Bisbino - 40 % Vol CHF 20
Notes of fresh garden greens and meadow flowers with a clean finale.

Xellent - 40 % Vol CHF 18
Delicate Alpine and floral notes, followed by a long, spicy finale.

Turicum - 41,5 % Vol CHF 16
A fresh hint of seaside aromas on the nose, juniper and citrus with a long, faintly bitter finale.

Old Tom Basilisk - 40 % Vol CHF 25
A fresh, sparkling nose with notes of undergrowth, soft and enveloping on the palate with a clean finale. Subtle amber hue.

Please ask us for more information on our food and drinks if you have any food allergies and/or intolerances.

