

21 club

SNACKS

Tapioca Crackers / Baba Ganoush / Guacamole 23.-

Hummus / Pita Bread 24.-

Shrimp Gyoza or Vegetarian Gyoza / Korean Mayonnaise 24.-

Tuna Tataki / Teriyaki Sauce 32.-

Cheeses Plate 19.-

Abondance / France,
St Maure / France,
Délice de St Cyr / France

Charcuteries Plate 34.-

Cebo Ham / Beef Bresaola / Iberian Fuet
Swiss Mild Gruyère / Olives Cocktail

(Served with our Country Sourdough Bread)



21
club

OUR DEGUSTATION MENU

95 CHF per pers.

*Let yourself be guided by Chef Cyrille Azevedo and his team,
who will take you on a journey through his culinary universe
with this 6-courses tasting menu.*

Served for the entire table



21 club

Amuse Bouche

Scallops / Blue Meat Radishes / Cauliflower

Beef Tartare / Brioche / Teriyaki / Ponzu / Horseradish

Mushroom Cappuccino / Cocoa Crumble

Ikejime Tuna Belly / Miso / Capers

Churrasco Poultry / Gnocchi / Broccolini / Yellow Wine Sauce

Parfait / Granny Smith Apple / Coriander

Mignardises



21
club

OUR INSTINT MENU
115 CHF per pers.

*Let yourself be guided by Chef Cyrille Azevedo and his team,
who will take you on a journey through his culinary universe
with this 6-courses menu.*

Served for the entire table



21 club

Amuse Bouche

Tuna / Avocado / Kiwi / Radicchio

French Toast / Miso / Kagoshima Wagyu Beef / Oscietra Caviar

Blue Lobster / Kimchi

Scallops / Celery / Truffle

Confit Lamb Saddle / Kalamata Olive Jus

Parfait / Granny Smith Apple / Cilantro

Mignardises

21 club

STARTERS

Sea bass ceviche / Mango / Avocado / Yuzu 32.-

Beef tartar / Ponzu / Avruga / Sesame / Horseradish 36.-

Mushroom cappuccino / Cocoa crumble 27.-

Tuna / Avocado / Kiwi / Radicchio 31.-

Vegetable Coal Marbled Foie Gras / Clementine 29.-



21 club

MAINS

Scallops / Celery / Truffle / Ribot Milk 48.-

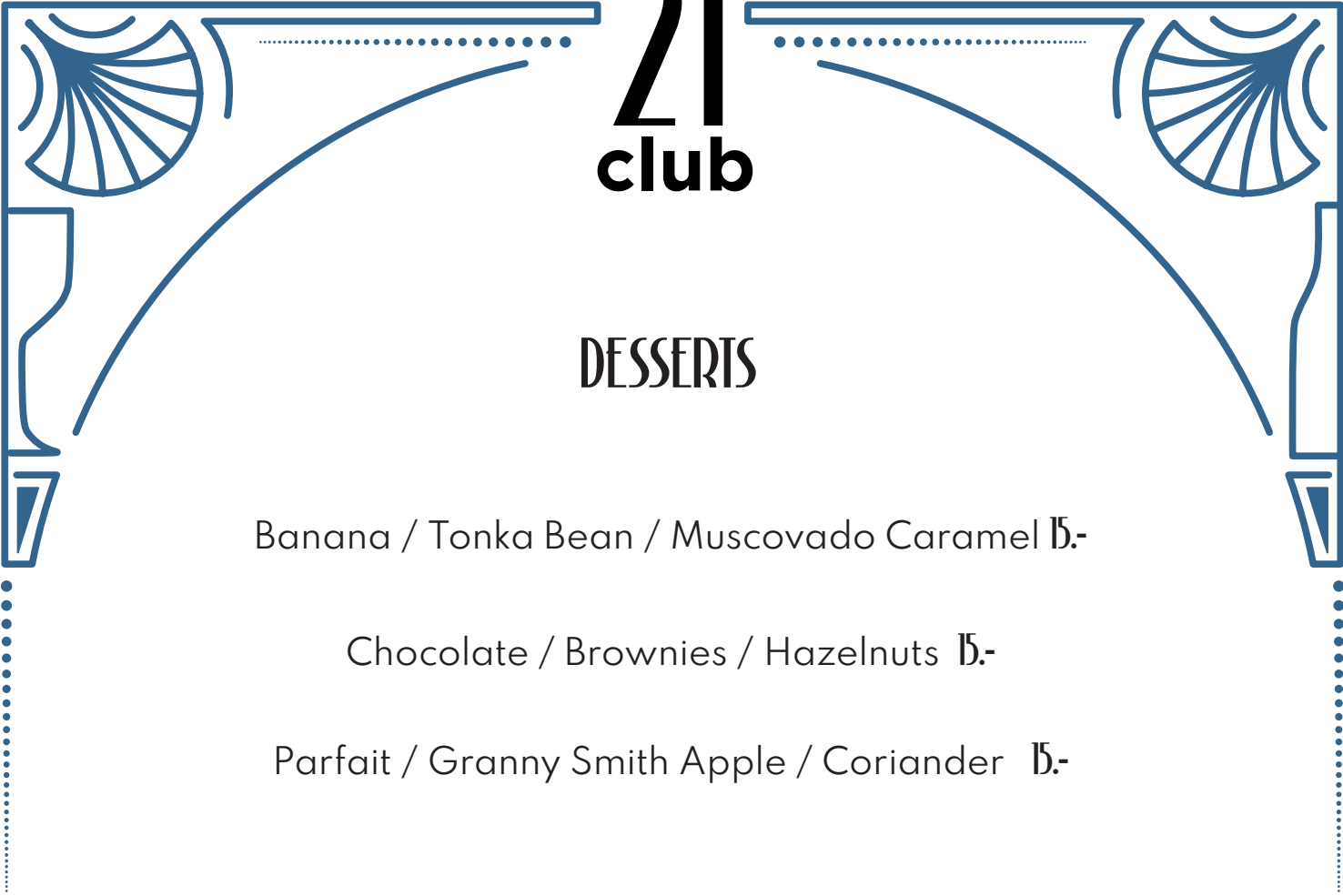
Octopus with Binchotan / Labneh / Beets / Blackberry Pickles 45.-

Blue Lobster / Romesco / Kimchi / Oscietra Caviar 52.-

Miéral Duck / Daikon Radish / Teriyaki Sauce 45.-

Churrasco Poultry / Gnocchi / Broccolini / Yellow Wine Sauce 46.-

Rossini Beef Fillet / Straw Potatoes / Porto Sauce 62.-



21 club

DESSERTS

Banana / Tonka Bean / Muscovado Caramel 15.-

Chocolate / Brownies / Hazelnuts 15.-

Parfait / Granny Smith Apple / Coriander 15.-



21 club

MEAL :

Cold cuts : Switzerland / Spain

Lamb : Switzerland / France

Wagyu beef : Japan

Beef : Switzerland / France

Chicken : France / Switzerland

Duck : France

Foie gras : France

FISH:

Smoked anchovies : Spain

Octopus : Spain

Tuna : Sri Lanka / Vietnam

Scallops : France

Lobster : France

Sea bass : France

BAKERY PRODUCTS

Switzerland

Please inform your waiter of any intolerances or allergies
before placing your order.

On request, our staff will inform you on ingredients in our
dishes that may cause allergies or intolerances.

21 club

SIGNATURE COCKTAILS

MISS DIOR PEACH

Below 42 vodka, white peach puree, sarti rossa, lime, egg white

19

RED BY CHANEL

Bombay gin, Chambord, fresh mint, red fruit puree, lime, egg white

19

HIBISCUS SAINT LAURENT

Bombay gin infused with kumquat, hibiscus, lime

19

HERMÈS TROPICAL GARDEN

4-year-old Bacardi rum, guava, coconut, banana liqueur

19

CARAMEL NIGHT BY LOUIS VUITTON

Cazadores tequila, Bailey's, Kahlúa, caramel

19



21 club

SIGNATURE MOCKTAILS

SUNSHINE

Grapefruit juice, Lemon juice, Maple syrup,
Three cent grapefruit tonic

12

RAINBOW

Strawberry puree, Basil leaf, Lime, Sparkling water

12

CHERRY MINT BREEZE

Lime juice, fresh mint,
Three cents cherry

12

GREEN GINGER FIZZ

Lime juice, cucumber juice, ginger beer

12

21 club

CLASSIC COCKTAILS

SPRITZ, HUGO, CAMPARI, ITALICUS

16

LES MULES

18

MOJITO, CAIPIRINHA, EXPRESSO MARTINI,
PORN STAR, NEGRONI, OLD FASHIONED

18

COCKTAIL CREATION AS YOU WISH

20

SIGNATURE SHOTS

SPICY LOVE

9

Tequila, Pineapple juice, Chilli liqueur, Lemon

MADELEINE

9

Amaretto, Cointreau, Pineapple juice

HOMEMAID ARRANGED RUM

9

Chilli, lemon, honey, vanilla

REDFLAG

9

Amaretto, Baileys, raspberry

ALCOOLS À LA CARTE

GIN

2 CL | 4 CL

BOMBAY SAPHIRE
HENDRICKS
MALFY PAMPLEMOUSSE
MARE
MONKEY 47
DEUX FRÈRES
HENDRICK'S GRAND CABARET
SUTTON'S

8 | 16
9 | 18
9 | 18
10 | 20
10 | 20
10 | 20
10 | 20
10 | 20

(SOFT SUPPLEMENT: 2CHF)

VODKA

2 CL | 4 CL

42 BELOW
LVX YERBA MATÉ
GREY GOOSE
LE FILTRE

8 | 16
9 | 18
10 | 20
11 | 22

(SOFT SUPPLEMENT : 2CHF)

21 club

TEQUILA

2 CL | 4 CL

CAZADORES
PATRON COFFEE
PATRON SILVER
PATRON REPOSADO
PATRON ANEJO
DON JULIO 1942
CLASE AZUL

8 | 16
9 | 18
10 | 20
10.5 | 21
11 | 22
25 | 50
25 | 50

RHUM

2 CL | 4 CL

BACARDI 4 YEARS
BACARDI 8 YEARS
DON PAPA
DIPLOMATICO
ZACAPA
PLANTATION XO

8 | 16
10 | 20
11 | 22
11 | 22
13 | 26
12 | 24

(SOFT SUPPLEMENT: 2CHF)

21 club

WHISKY

	2 Cl	4 Cl
JAMESON	8	16
JACK DANIEL'S	9	17
BULLEIT	9	18
JACK DANIEL'S HONEY	9	18
BLACK LABEL	9	18
JAMESON BLACK BARREL	10	20
WILD TURKEY RYE WHISKY	10	20
TALISKER 10 YEARS	11	22
JACK SINGLE BARREL	11	22
BALEVIE 12 YEARS	12	24
GLENLIVET 15 YEARS	13	25
GLENFIDISH 15 YEARS	13	28
GLENFIDISH 18 YEARS	14	28
MACALAN 12 YEARS	14	28
OBAN	14	28
ANGELS ENVY	14	28
GLENLIVET 21 ANS	25	50
BLUE LABEL	25	50
(SOFT SUPPLEMENT: 2CHF)		

COGNAC

	4 Cl
HENNESSY VS	18
DEAU XO	40
HENNESSY XO	50
APERITIFS (RICARD, MARTINI, CAMPARI, ETC...)	12

21 club

DRAFT BEERS

25 CL | 50 CL

GURTEN
BROOKLYN
MOONSHINE
EMBUSCADE
GRIMBERGEN BLANCHE

6 | 10
6 | 10
6 | 10
6 | 10
6 | 10

BOTTLE BEERS

33 CL

ST MIGUEL FRESCA
CIDRE IPA
CARDINAL WITHOUT ALCOHOL

8
10
7

21 club

HOT DRINKS

COFFEE, RISTRETTO, EXPRESSO 5

TEA (CAMOMILLE, VERVEINE) 5

SOFT

VALSER 50 CL 5,5
(STILL OR SPARKLING)

FRUIT JUICES 25 CL 6
(ORANGE, APPLE, CRANBERRY, PINEAPPLE ETC...)

SODA 33 CL 6
(COCA-COLA, SPRITE, FANTA ETC...)

RED BULL 25 CL 7

THREE CENT 20 CL 7
(GRAPEFRUIT, LEMONADE , CHERRY, PINEAPPLE)

21
club