

WIDDER

GARDEN

YOUR HIDEAWAY IN THE
HEART OF ZURICH

The Widder Garden - an idyllic green oasis in the middle of Zurich's old town that invites you to linger, whether for a cosy Champagne aperitif, an after-dinner cocktail or a casual dinner with friends.

The Widder Garden team looks forward to pampering you with culinary delights in a cosy atmosphere.

CHAMPAGNE

	dl	btl
Perrier-Jouët Grand Brut	22	145
Perrier-Jouët Blason Rosé	24	155
Perrier-Jouët Blanc de Blancs Brut	26	165
Perrier-Jouët Belle Epoque 2013		290

WHITE WINE



	dl	btl
Bianco di Merlot <i>Merlot bianco, Terreni alla Maggia, Ascona, Switzerland</i>	10	68
Grüner Veltliner <i>Weingut Bründlmayer, Kamptal, Austria</i>	11	74
Chablis Premier Cru "Fourchaume" <i>Chardonnay, Jean-Claude et Romain, France</i>	16	110

ROSÉ



	dl	btl
Rosato di Merlot <i>Terreni alla Maggia, Ascona, Switzerland</i>	12	78
Whispering Angel <i>Les Caves du Château D'Esclans, Provence, France</i>	12	78
Calafuria, Magnum <i>Negroamaro, Tormaresca, Apulien, Italien</i>	10	139

RED WINE



	dl	btl
Rosso del Ticino DOC <i>Merlot, Terreni alla Maggia, Ascona, Switzerland</i>	17	120
Château Faugères <i>Cabernet franc, Cabernet Sauvignon, Saint-Emillion, France</i>	16	135
Macan Clasico <i>Tempranillo, Benjamin de Rothschild & Vega Sicilia, Rioja, Spain</i>	16	110


SIGNATURE COCKTAILS

A'CHUIMRIGH FODHA <i>smooth, rich, bubbly</i> Remy Martin 1738, Widder vermouth mix, cherry heering, honey, kirsch, Perrier-Jouët Grand Brut	25
PEACHES SCENT <i>bellini tribute, sparkling</i> peach edible paint, Perrier-Jouët Grand Brut	25
BAVARIAN BARBARIAN bitter, malty, bubbly, spicy Glenfiddich 12 years, Pussanga, white vermouth mix, lager beer, Swiss Mountain Spring Ginger Beer	24
AKSAKAL PUNCH <i>soft, nutty, acid, smooth</i> Matusalem Gran Reserva 23 years, lime juice, orgeat, pimento dram, mandarin napoleon. goss cake, honey	24
BLUE NOTE <i>flowery, rich, exotic</i> Woodford Rye & Remy Martin 1738, neroli syrup, pandan bitter, water	25
MR. GEZA <i>complex, slightly acid, intense</i> Four Roses infused camomile, milk oolong tea infused amontillado sherry, white balsamico vinegar	25
DOLCE AMARA SORPRES <i>bitter, sweet & sour, nutty</i> Fernet Branca, homemade orgeat, fresh lime juice	25
THINK TWICE, SOMETIMES IS USEFUL <i>deep, smooth, exotic</i> Zacapa 23 years, burnt spend coffee infused Widder vermouth, banana skin oleo saccharum	25
(P)OR(C)O ROSSO <i>smooth, salty caramel, complex, exotic</i> Mount Gay Black Barrel Cachaca milk wash, salty saffron caramel	25

SIGNATURE COCKTAILS

The following Cocktails are also available as non-alcoholic alternatives



DIRTY TREAT	16
<i>savoury, complex light sweetness, smooth</i>	
Absolut Elyx, white chocolate liquor, white vermouth mix, light brine	24
SCOTTISH ROSE	24
<i>floral, intense, strong</i>	
Botanist Gin, homemade rose cordial	
こもりうた(KOMORI-UTA)	20
<i>floral, bubbly, light</i>	
Hendricks Eden Rose Liquor, Swiss Mountain Spring Soda	
SENSORY GAME+	35
<i>rich, zesty aroma, fresh</i>	
Glenfiddich 21 years, discarded citrus oleo saccharum	
DIRAC	25
<i>fresh, herbal and fruity, complex, spiciness</i>	
1800 Blanco Tequila, fennel, apricot, mandarin essence cordial	
WAKE UP IN A SWISS FIELD	24
<i>light, coffee aroma, creamy</i>	
Jsotta Vermouth, cold brew milk wash, chilli sauce, chocolate bitter	
HALOA SCOTLAND	24
<i>spicy, fresh, fruity, smoky</i>	
Talisker 10 years, spicy mango sherbet, Swiss Mountain Spring Ginger Ale	
 BOLLE DI MAGADINO	25
<i>fresh, summery, sparkling</i>	
Delta Gin infused celery, coconut water cordial, apple juice, co2 charged	
BACK TO THE ROOTS	24
<i>fruity, light, complex, vegan</i>	
Koskenkorva Organic Vodka, blackberries & beetroot cordial, midi aperitivo, chartreuse aroma	

B E E R

Eichhof Braugold	33cl	8
Eichhof, non - alcoholic	33cl	8
Erdinger Weissbier	33cl	8
Heiteres Kloster, unfiltered	33cl	8

S O F T D R I N K S

Valser Silence	50 cl	9
Valser Classic	50 cl	9
Ice Tea	30 cl	7
Softdrinks	33 cl	7

MONDAY TO
SUNDAY
11.30 to 21.30

SNACKS

OLIVES UND SBRINZ CHEESE

19



MEAT PLATTER

42

Dried meat, sausage and cheese from our own farm

NUGGETS, THE SPICY ONES

21

Swiss chicken, chili, lime-mayo

CAESAR SALAT

26

with Swiss chicken and bacon

10

BEEF TATAR (100 gr. or. 200 gr.)

28/42

with toast and butter, *mild, medium or spicy*

WIDDER GARDEN BURGER

39

Swiss beef or vegetarian patty, lettuce, tomato, Widder sauce, French Fries

FRENCH FRIES

10

«CURRYWURST»

24

German pork sausage, with French Fries



MONDAY TO
SATURDAY
11.30 to 14.00
18.00 to 21.30

STARTERS

SUMMER SALAD	16/26
Mixed leaf salad with raw vegetables, flowers and herb dressing	
GAZPACHO ANDALUZ	17
Ticino raw ham, basil-oil	
BURRATA	18/29
Mixed tomatoes, focaccia, basil	
TUNATATAR	26/38
Thaibasil-sorbet, pickled cucumber	
STIRED CALAMARI	21
Avocado cream, lemon, mint and basil	
VITELLO TONNATO	28/42
Pink veal, tuna sauce, crispy capers, herb salad	

MAINS



VEAL SIRLOIN FROM THE CHARCOAL GRILL (200 gr.) 63
Tagliatelle from our own farm, spinach, chanterelle sauce

TAGLIATA OF SWISS BEEF ENTRECOTE (180 gr.) 58
Rocket salad, rosemary potato, parmesan cheese

BEEF RIBS «48 HOURS BRAISED» 54
Spinach, carrot puree, pepper sauce



«SWISS LACHS» SALMON FILET FROM THE CHARCOAL GRILL (160 gr.) 48
Two peppers, risotto from our own farm with saffron with lemon, catalogna Cimata

WHOLE SEA BREAM FROM THE CHARCOAL GRILL 48
Roasted vegetables, lemons, capers

LINGUINE 46
Fruti di mare, parsley, lemon

RIGATONI 38
Eggplant, basil, tomatoes, stracciatella di burrata

BIG MEAT

Ask our staff about our daily offer

SWEETS

TARTELETTES	14
Vanilla custard and fruit	
HOMEMADE POPSICLE	9
<i>Strawberry rhubarb, sorbet</i>	
<i>Green apple and white chocolate, sorbet</i>	
<i>Snickers, peanut and chocolate</i>	
PAVLOVA	16
Meringue with vanilla cream , strawberries and raspberries	
ICE COFFEE «IRENE»	16
Vanilla ice cream, coffee ice cream, “Kirsch Schnaps” and coffee	
MACARON (3 Stk.)	16
Coconut and passion fruit	

DEKLARATION

Prices in CHF including VAT.

For information on allergens and intolerances, please contact our service staff.

Origin: beef, pork, chicken, salmon; Switzerland, Currywurst; Germany, sea bream; Greece