

WIDDER

GARDEN

YOUR HIDEAWAY IN THE
HEART OF ZURICH

THE LIVING  CIRCLE LUXURY FED BY NATURE

The Widder Garden – an idyllic green oasis in the middle of Zurich's old town that invites you to linger. Whether you are here for a cozy business lunch, a refreshing champagne aperitif, an after-dinner cocktail or a relaxed dinner with friends or family on a balmy summer evening. The Widder Garden warmly welcomes you.

The Widder Garden team is delighted to pamper you with culinary delights in a cosy atmosphere.



In collaboration with our partner establishment, Cantina alla Maggia in Ascona, part of The Living Circle, we produce an exclusive selection of wines, spirits, and gourmet foods. For more information, please visit thelivingcircle.ch.

CHAMPAGNE

	dl	btl
Perrier-Jouët Grand Brut	24	155
Perrier-Jouët Blason Rosé	28	175
Perrier-Jouët Blanc de Blancs Brut	28	175
Perrier-Jouët Belle Epoque Brut	43	290

WHITE WINE



	dl	btl
LA LEPRE BIANCO DEL TICINO Merlot, Chardonnay, Kerner, Cantina alla Maggia, Tessin, Switzerland	12	75
SAUVIGNON BLANC DE SILVA Sauvignon Blanc, Sölva Peter und Söhne, South Tyrol, Italy	14	95
BOURGOGNE BLANC CÔTE D'OR Chardonnay, Domaine Françoise Carillon, Burgundy, France	17	110
PUR RIESLING Riesling, Robert Weil, Rheingau, Germany	13	85

ROSÉ



	dl	btl
LA PERNICE ROSATO Merlot, Cantina alla Maggia, Tessin, Switzerland	12	75
ULTIMATE PROVENCE ROSÉ Syrah, Cinsault, Rolle, Ultimate Provence, Côtes de Provence, France	16	105

RED WINE



	dl	btl
IL QUERCETO Merlot, Cantina alla Maggia, Tessin, Switzerland	17	110
RIPASSO DELLA VALPOLICELLA "MALAVOGLIA" Corvina, Rondinella, Molinara, Ca'La Bionda, Veneto, Italy	13	85
BOURGOGNE ROUGE HAUTES-CÔTES DE BEAUNE Pinot Noir, Cholet Florence, Burgundy, France	14	95
MACAN CLASICO Tempranillo, Benjamin de Rothschild, Vega Sicilia, Rioja, Spain	18	120

SIGNATURE COCKTAIL

CHAMPAGNE COCKTAILS

AL FRESCO 25
fruity / refreshing / light
Jsotta White Vermouth, Watermelon Purée, Rosemary, Nettle Tincture, Perrier-Jouët Brut Champagne

MADAME CASSIS 25
floral / bubbly / light
Jsotta Rosé Vermouth, Cassis, Elderflower, Verjus, Perrier-Jouët Brut Champagne

HIGHBALLS

BAVARIAN BARBARIAN 24
smoky / bitter / sour
Glenfiddich 12 Years, Pussanga Vermouth-Mix White, Swiss Mountain Spring Ginger Beer, Eichhof Lager

ITALIAN STALLION 24
bitter / floral / foamy
Hendrick's Gin, Campari, Clément Orange Liqueur, Sage, Orange Juice, Lemon Juice, Egg White

HALOA SCOTLAND 24
smoky / fruity / refreshing
Talisker 10 Years, Homemade Spicy Mango Sherbet, Swiss Mountain Ginger Ale

YUZUJITO 24
refreshing / sour / summery
Havana 3 Years, Yuzu Sake, Lemon Juice, Sugar, Mint, Swiss Mountain Spring Ginger Beer

SHORT DRINKS

- BELA LUGOSI 24
smoky / fruity / sour
Amores Verde Mezcal infused with Blueberries, Cointreau, Lime Juice, Agave Syrup, Angostura Bitters
- COME AS YOU ARE 24
citrusy / sour / velvety
Tanqueray Ten, Grapefruit-infused Milky Oolong Tea, Orange
- DIRAC 24
fresh / fruity / complex
1800 Blanco Tequila, Fennel, Apricot, Mandarin Essence Cordial
- VANILLA «SLIM» SKY 24
fruity / milky / sweet
Absolut Vanilla, Ramazzotti Rosato, Light Butter, Raspberry, Sugar

FRUITY, FRESH & SOUR

-  BOLLE DI MAGADINO 24
fresh / summery / sparkling
Delta Gin infused with Celery, Coconut Water Cordial, Apple Juice, CO₂-charged Soda
- MATTERHORN 24
fresh / foamy / sour / herbal notes
Plymouth Gin, Lime Juice, Ricola Syrup, Lime & Mint Foam
- EL BURRO DE LOS MUERTES 24
fresh / fruity / mule-style
Amores Verde Mezcal, Lime Juice, Passion Fruit, Ginger Beer, Agave
- LA SIRENA 24
sweet & sour / fruity
Sailor Jerry Rum infused with Vanilla, Lime Juice, Sugar, Fig
- PSI 22
light / refreshing / easy
Lustau Amontillado Sherry, «Widder» Vermouth-Mix Red, Lime Juice, Orange Flower Water

HEAVY & DELICIOUS

- HELLBOY 25
smoky / sweet / nutty
Laphroaig 10 Years, Homemade Chili-Honey Syrup, Frangelico
- NIGHTSHADE 24
smooth / bitter / herbal
Black Bottle Whisky, Graham's Tawny Port, Angostura Bitters, Klosterfrau Melissengeist
- BLACK PUDDING 25
smoky / peaty / heavily sweet
Lagavulin Distillers Edition, Noé 30 Years Pedro Ximénez Sherry

SIGNATURE MOCKTAILS

MICHENADA <i>spicy / smoky / refreshing</i> Clarified Tomato Juice, Tepache, Chipotle Salt	18
BOHEMIAN RASPBERRY <i>fruity / bitter / playful</i> Jsotta Bitter infused Cascara, Homemade Raspberry Cordial	18
LIMONANDO <i>fizzy / citrusy / light</i> Homemade Limoncello 0 %, Swiss Mountain Spring Soda Water	18
GARIBALDI SBAGLIATTO <i>elegant / bittersweet / sparkling</i> Jsotta Bitter infused Vanilla, Clarified Orange Juice, Sparkling Wine 0%	18
PINK VELVET <i>velvety / exotic / refreshing</i> Genuine Zero infused Thai Basil, Homemade Orgeat, Lemon Juice	18
ADRIATICO <i>aromatic / herbal / surprising</i> Genuine Zero Olive Oil, Paragon Timur Berry, Ruccola Cordial, San Bitter Bianco	18
DRESSED & UNKNOWN <i>mysterious / complex / smoky</i> Jsotta Bianco, Jsotta Aperitivo, Herbs, Smoke, Agave, Lime Juice	18
WIDDER HORCHATA <i>creamy / nutty / comforting</i> Horchata, Korean Barley Tea, Almond Milk	18

B E E R

Eichhof Braugold, TAP	30cl	8
Eichhof alcohol-free	33cl	8
Erdinger Weissbier	33cl	10
Noam	34cl	10

S O F T D R I N K S

Valser Silence	50 cl	9
Valser Classic	50 cl	9
Chaya Iced Tea	30 cl	8
Softdrinks	33 cl	7

S N A C K S

OLIVES & SBRINZ

BRUSCHETTA (vegan)

Tomatoes, Shallots, Basil

GUACAMOLE (vegan)

Nachos

CROSTINI

Smoked Salmon, Avocado Creme, Lemon

VINTAGE SARDINE

Aioli, grilled Bread

ANTIPASTI MISTI «WIDDER STYLE»

Olives, Charcuterie, Cheese

NUGGETS, THE SPICY ONES

Swiss Chicken, Chili, Lime-Mayonnaise

SATAY SPIESSLI

Swiss Chicken, Peanut Sauce

CAESAR SALAT

With Swiss Chicken and Bacon

BEEF TATAR (100g/200g)

Toast & Butter | mild, medium or spicy

MEDITERRANEAN VEGETABLE TATAR (vegan)

Focaccia

CURRYWURST

Original Berlin Currywurst from German Pork, French Frites

PORK BELLY BUN- STEFAN HEILEMANN STYLE

Swiss Pork Belly, Fried Onions, Coriander creme, French Frites

FOCACCIA

Grilled Vegetables, Burrata, Rucola, Salad Bouquet

WIDDER GARDEN BURGER

Swiss Beef or Homemade Green Pea Patty, Lettuce, Tomatoes, French fries

RAVIOLI (vegan)

Mediterranean Vegetables, Olives, Dried Tomatoes, Pin Nuts

PORTION FRENCH FRIES

MONDAY TO
SUNDAY

11.30 until 21.30

19

18

18

22

22

42

24

21

26

+10

28/42

28/42

24

35

22

39

38

10

STARTERS

SPRING SALAD (vegan)

Mixed Leaf salads, Spring Vegetables, Yuzu Dressing

ASPARAGUS SALAD

Ticino San Pietro Ham, Capers, Tomatoes

BURRATA "AFUMICATA"

Two Types of Tomatoes, Artichokes, Olive Bread

TARTARE OF SWISS ALPINE PIKE-PERCH

Buttermilk, Pomegranate, Coconut

ASPARAGUS CREAM SOUP

Croutons, Dill Foam

MAIN COURSES

GARDEN PASTA

Casaereccia, Asparagus, Burrata, Morels

RAVIOLI (vegan)

Mediterranean Vegetables, Olives, Sun-Dried Tomatoes, Pine Nuts

SWISS SALMON FILLET

Peas, Spring Herbs, Gnocchi, Ticino Mustard Sauce

BEEF FILET

White Asparagus, Spinach, Morels

BEEF RIBS «SLOW COOKED FOR 48 HOURS»

Carrot Purée, Pepper Sauce

MONDAY TO
SATURDAY

11.30 until 14.00

18.00 until 21.30

16

26

26

28

18

36

38

48

69

54

DESSERTS

ICED COFFEE «IRENE» 16
Vanilla Ice Cream, Coffee Ice Cream, Kirsch and Coffee

MARITONZO WIDDER 14
Pistachio Cream, Strawberry Gel

MACARON 14
Raspberry- & Vanilla Filling

FRESH BERRIES 19
Coconut Sorbet

CHEESECAKE 16
Passionfruit, Caramel creme

FRIANDISES 10
Macaron, Cremino, Praline



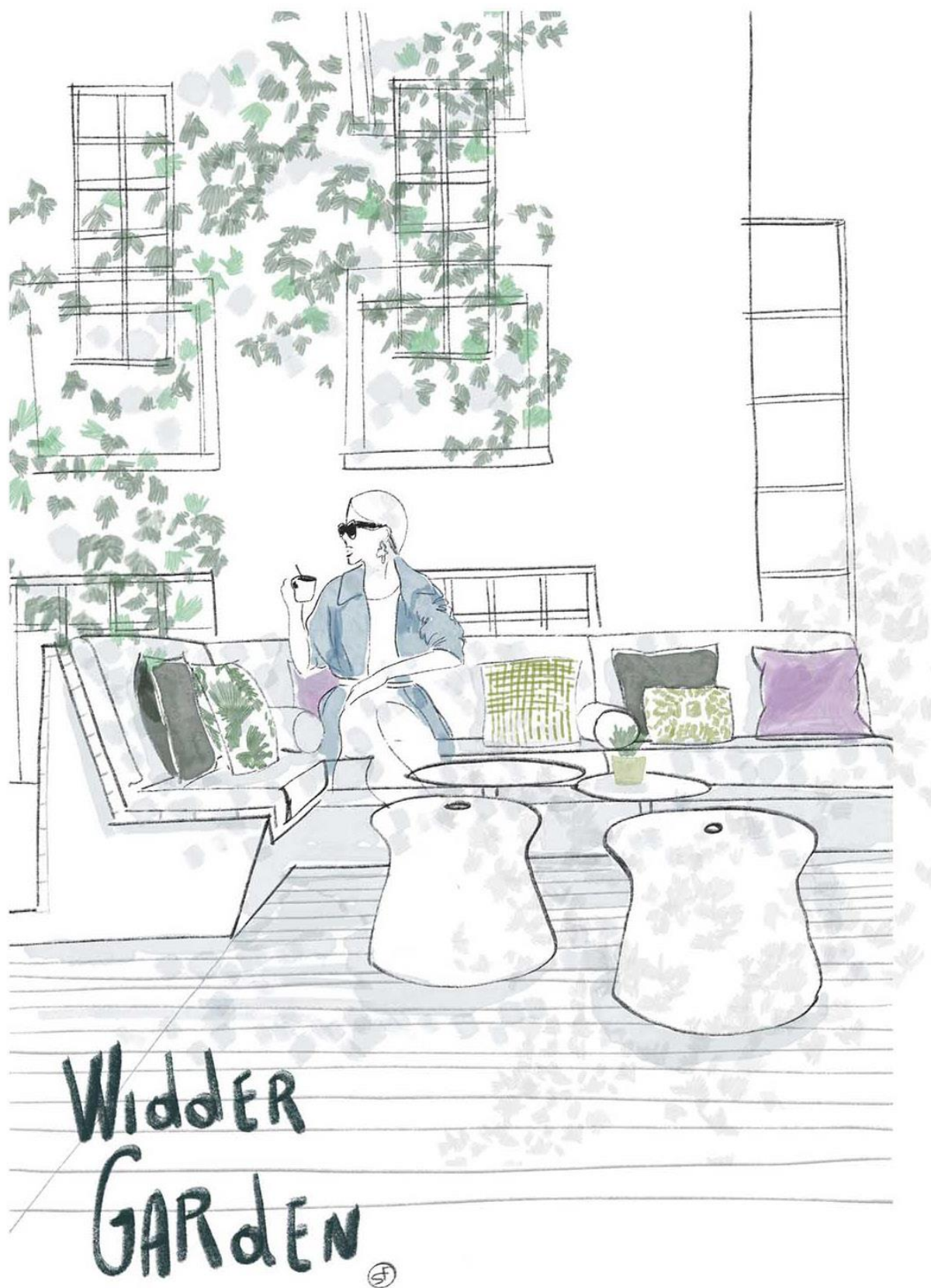
FARM ICE CREAM FROM OUR OWN FARM per Scoop 6

Glace
Vanilla, Strawberry-Yogurt, Chocolate, Hazelnut, Coconut, Stracciatella

Sorbet
Wild Berries, Apricot, Mango, Lemon

DECLARATION

For information regarding allergens and intolerances, please contact our service staff.
Origin: Beef, Pork, Chicken - Switzerland; Currywurst - Germany; Salmon - Scotland (sustainable catch)
Bread: All our baked goods are produced in Switzerland
Prices in CHF, including VAT.



Discover the Highlights @*Widderhotel*

