

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 COCKTAILS

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> Ginuine Zero infused Thai Basil, Homemade Orgeat, Lemon Juice	18
ADRIATICO <i>aromatic / herbal / surprising</i> Ginuine 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

SOFT DRINKS

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 Cream, 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 Fries

PORK BELLY BUN- STEFAN HEILEMANN STYLE

Swiss Pork Belly, Fried Onions, Coriander Cream, French Fries

FOCACCIA

Grilled Vegetables, Burrata, Rocket, Salad Bouquet

WIDDER GARDEN BURGER

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

GARDEN PASTA

Ravioli filled with Basil & Ricotta, Zucchini Sauce, Zucchini Blossom

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

36

10

STARTERS



SUMMER SALAD (vegan)

Mixed Leaf salads, Vegetables, Yuzu Dressing

MELON

Ticino San Pietro Ham, Focaccia, Olives

MARINATED TOMATOES

Mozzarella, Basil, Olive-Focaccia

GAZPACHO

Chorizo, Basil, Summer Vegetables

TARTARE OF SWISS ALPINE PIKE-PERCH

Buttermilk, Pomegranate, Coconut

VITELLO FORELLO

Pink Veal, Smoked Trout Sauce, Olives, Tomatoes

OCTOPUS

Avocado, Tomato Vinaigrette, Confit Lemon

MONDAY TO
SATURDAY

11.30 until 14.00

18.00 until 21.30

16

26

26

18

28

28

26

MAIN COURSES

GARDEN PASTA

Homemade Ravioli filled with Basil & Ricotta, Zucchini Sauce, Zucchini Blossom

PARMIGIANA DI MELANZANE

Eggplant, Mozzarella, Tomato Sauce

GILT HEAD

Caponata, Fregola Sarda, Oregano-Salmoriglio



STUFFED CALAMARI WITH VEGETABLES

“Seppia” Riso al Salto, Pepper Coulis

TAGLIATA DI MANZO

Sliced Beef, Rocket, Parmesan, Rosemary Potatoes, Cherry Tomatoes

LAMB RACK

Potato Gnocchi, Artichokes, Olives, Herb Jus

36

36

48

46

56

49

DESSERTS

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

MARITONZO WIDDER 14
Pistachio Cream, Strawberry Gel

MACARON 14
Raspberry- & Vanilla Filling

FRESH BERRIES 19
Coconut Sorbet

CHEESECAKE 16
Passionfruit, Caramel-Cremeux

FRIANDISES 10
Macaron, Cremino, Praline



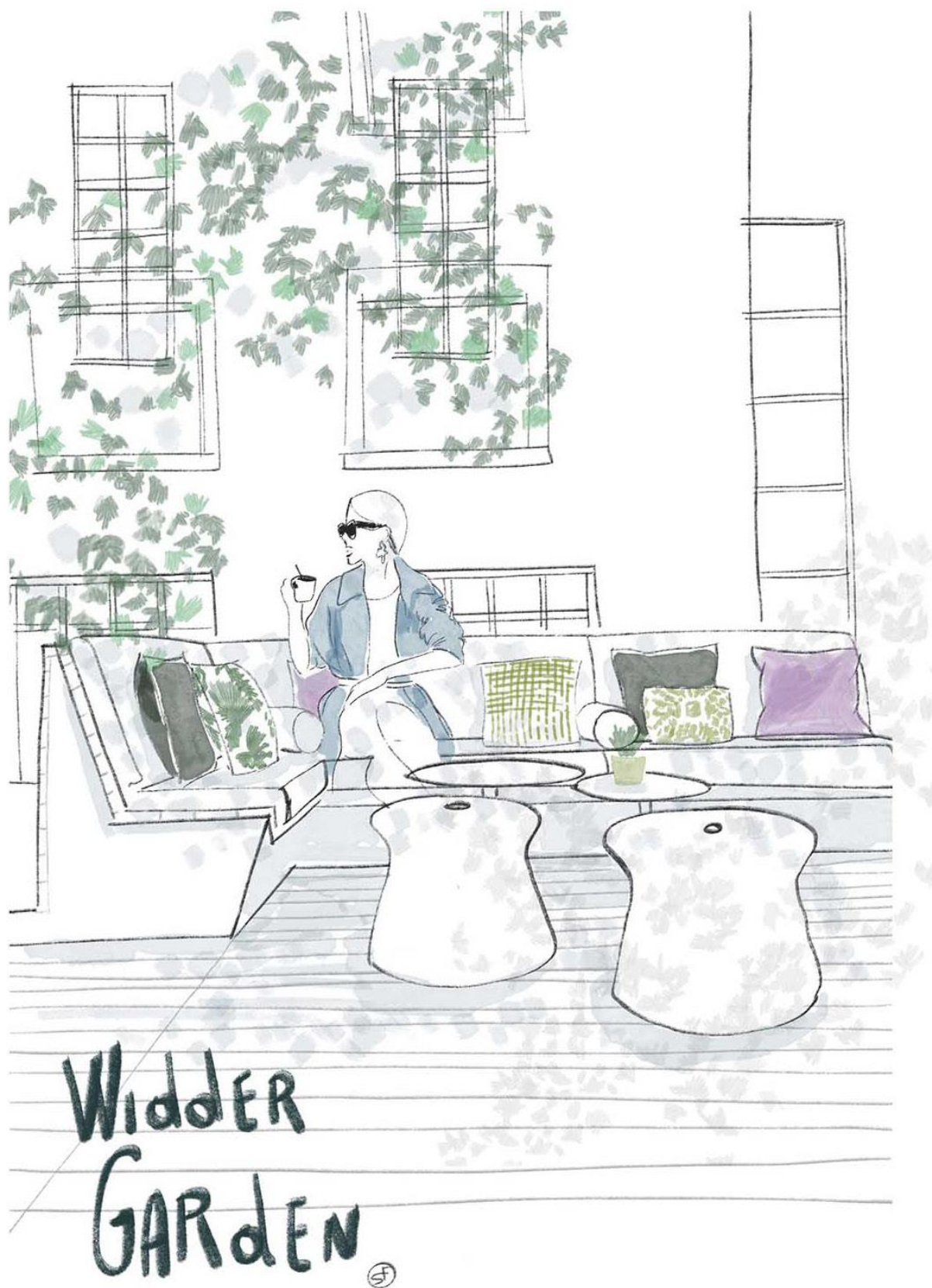
FARM ICE CREAM FROM OUR OWN FARM per Scoop 6

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

