

WIDDER

GARDEN

YOUR HIDEAWAY IN THE
HEART OF ZURICH

THE LIVING  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 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	26	165
Perrier-Jouët Blanc de Blancs Brut	28	175
Perrier-Jouët Belle Epoque Brut	43	290

WHITE WINE

	dl	btl
 LA LEPRE BIANCO DELL TICINO Chardonnay, Kerner, Merlot, Sauvignon Blanc, Cantina alla Maggia, Ascona, Switzerland	12	65
SAUVIGNON BLANC STRADEN Sauvignon Blanc, Winery Neumeister, Südsteiermark, Austria	13	85
BOURGOGNE BLANC TERRES DE PIERRES Chardonnay, Domaine Verget, Burgundy, France	15	100
SAAR RIELSING Riesling, Van Volxem, Mosel, Germany	14	95

ROSÉ

	dl	btl
 ROSATO DI MERLOT, MAGNUM Merlot, Cantina alla Maggia, Ascona, Switzerland	12	167
CLARENDELLE ROSÉ Grenache, Cinsault, Rolle, Syrah, Clarendelle, Inspired by Haut-Brion, Bordeaux, France	14	90
FANTASTIQUE Grenache, Cinsault, Rolle, Château Sainte Marguerite, Provence, France	16	105

RED WINE

	dl	btl
 ROSSO DEL TICINO DOC Merlot, Cantina alla Maggia, Ascona, Switzerland	17	110
MACAN CLASICO Tempranillo, Benjamin de Rothschild, Vega Sicilia, Rioja, Spain	17	110
CHÂTEAU LES TROIS CROIX Cabernet Sauvignon, Merlot, Château les Trois Croix, Bordeaux, France	15	95
MALANSER PINOT NOIR Pinot Noir, Winery Peter Wegelin, Grison, Switzerland	14	90

WINE BY CORAVIN

	dl	btl
ETC... BLANC Sauvignon Blanc, Didier Dagueneau, Loire, France	32	215
BRUNELLO DI MONTALCINO Sangiovese, Il Marroneto, Toscana, Italy	34	225

SIGNATURE COCKTAIL

CHAMPAGNE COCKTAILS

MATA HARI <i>fruity floral fizzy</i> Martini Ambrato Oleo Saccharum Lemon Kalamansi Rooibos Bitter Perrier-Jouët Grand Brut Champagne	25
TREASURE HUNT <i>herbal bitter fizzy fruity</i> Camus Cognac Plymouth Sloe Gin Apple Thyme Bitter Lemon Perrier-Jouët Grand Brut Champagne	25

HIGHBALLS

AKIRA <i>seagrass bitter refreshing</i> Eco Vodka Rice & Nori Infused Sushi-Ginger Brine Salt Swiss Mountain Spring Soda Water	22
SMUGGLERS CHOICE <i>aromatic herbal spicy</i> Bacardi 8 Years Monkey Shoulder BAP Cordial Swiss Mountain Spring Bitter Lemon	22
LORD UNICORN <i>refreshing fruity light</i> Glenfiddich 12 Years Widder Vermouth White Plum Cordial Swiss Mountain Spring Soda Water	22

SHORT DRINKS

CORN QUISTADOR <i>intense corn bitter</i> 1800 Tequila Infused Corn Agave Celery Bitter	24
ARAMIS <i>easy fruity</i> Plymouth Gin Kerner White Wine from Cantina alla Maggia Lavender-Honey Cordial	22



FRUITY, FRESH & SOUR

BRIDGETOWN MULE 22
fruity | fresh | spicy

Mount Gay Black Barrel Rum | Turmeric Milk Syrup | Grahams Tawny Port | Lime |
Swiss Mountain Spring Ginger Beer

GALAGO 22
fresh | sour | fruity

Grand Marnier | Orange Baobab Syrup | Lemon | IPA Beer

NIRWANA CRUSTA 22
refreshing | fruity | herbal | intense

Koskenkorva Vodka Infused Mugwort | Orator Lemon Spirit | Lemon | Sugar

LIGHT & INTENSE

STUNNER 22
herbal | fresh | citrusy

Amores Verde Mezcal | Aperol | Bell Pepper Fennel Juice | Lemon | Sugar

IN BLOOM 20
floral | fruity | dry

Jsotta Rose Vermouth | Amontillado Sherry | Hibiscus Cordial | Absinth

MOONCAKE *(contains lactose)* 24
smooth | fresh | chocolate

Grahams White Port | White Chocolate | Dry Curacao | Chambord | Lemon | Melon

EUPHORIA 20
floral | fruity | sweet

Hendricks Flora A Dora | Lychee Liqueur | Rosmary Spirit | Lime | Agave

HEAVY & DELICIOUS

 COMMARE 24
heavy | intense | smoky

Four Roses Infused Black Tea | Rose Wine from Cantina alla Maggia | Gosscake | Elderflower | Mirabelle

SEQUOIA 22
full body | aromatic | intense

Michters Bourbon | Mastika | Maple Syrup | Lemon

SIGNATURE MOCKTAILS

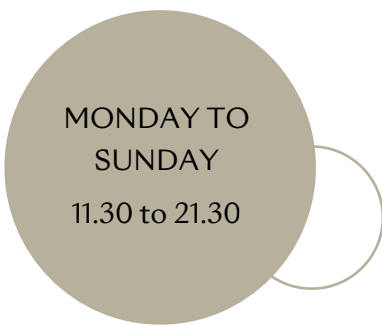
0 % BRIDGETOWN <i>fruity fresh light but intense</i> Genuine Cucumber Turmeric Milk Syrup Jsotta Rosso Senza Lime Swiss Mountain Spring Ginger Beer	18
BUSTED SMUGGLER <i>bitter fruity spicy</i> BAP Cordial Swiss Mountain Spring Bitter Lemon	18
BUSH BABY <i>fruity floral fresh</i> Orange Baobab Syrup Lemon Swiss Mountain Ginger Ale	18
PEASANT UNICORN <i>sour citrusy fresh fruity</i> Jsotta Bianco Senza Plum Cordial Swiss Mountain Spring Soda Water	18
D'ARTAGNAN <i>herbal floral fresh</i> Genuine Cucumber Lavender Honey Cordial	18

B E E R

Eichhof Braugold, TAP	30cl	8
Eichhof alcohol free	33cl	7
Erdinger Weissbier	33cl	9
Brewdog IPA	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 Ice Tea	30 cl	7
Softdrinks	33 cl	7



MONDAY TO
SUNDAY
11.30 to 21.30

SNACKS

OLIVES AND SBRINZ	19
BRUSCHETTA Tomatoes, Shallots, Basil	18
GUACAMOLE Nachos	18
CROSTINI Smoked Salmon, Avocado Cream, Lemon	22
JAHRGANGSSARDINE Aioli, grilled Bread	22
ANTIPASTI MISTI «WIDDER STYLE» Olives, Charcuterie, Cheese	42
FRITTO ALL'ITALIANA Arancini, Saffron, Peas	18
CRISPY CALAMARES Ponzu Sauce	19
NUGGETS, THE SPICY ONES Swiss Chicken, Chilli, Lime Mayo	24
SATAY SPIESSLI Swiss Chicken, Peanut Sauce	21
PORTION FRENCH FRIES	10

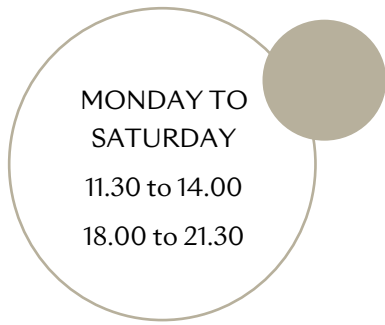
S N A C K S

CAESAR SALAT	26
<i>With Swiss Chicken and Bacon</i>	+10
BEEF TATAR (100 gr. od. 200 gr.)	28/42
Toast and Butter, mild, medium or spicy	
<i>or</i>	
Vegetarian Tatar	
GARDEN PASTA	36
Casereccia, Asparagus, Burrata, Morels	
WIDDER GARDEN BURGER	39
Swiss Beef or Homemade Patty of Green Peas, Lettuce, Tomatoes, French Fries	
PHILADELPHIA STEAK SANDWICH	45
Swiss Beef Entrecôte, Arugula, Parmesan Cheese, French Fries	
FOCCACIA	22
Grilled Vegetables, Burrata, Arugula, Side Salad	
CURRYWURST	24
The Original Pork Sausage from Berlin, French Fries	

SATURDAY SPECIAL

9 Guillareau Oysters with a bottle of
Perrier-Jouët Grand Brut Champagne
197

3 Gillardeau Oysters
27



STARTERS

SPRINGSALAD Mixed Leaf Salad, Spring Vegetables, Lemon-Herb-Dressing	16
MINISTRONE Cannellini Beans, Tomatoes, Orzo Pasta	18
FRIED GREEN ASPARAGUS San Pietro Ham from Ticino, Tomato Vinaigrette, Pine Nut	28
SALMON TARTAR Jalapeno Fond, Cucumber Salad, Thai Basil Sorbet	24
MARINATED CARPACCIO OF BEEF Pickled Chanterelles, Herbs, Peccorino	24

MAINS

GARDEN PASTA Casereccia, Asparagus, Burrata, Morels	36
LINGUINE FRUTTI DI MARE Shrimps, Mussels, Tomatoes, Parsley	36
CHARFILET Spring Vegetables, Potato Gnocchi, Chervil Vinaigrette	48
SWISS VEALSTEAK White Asparagus, Morel Sauce, Spinach	52
BEEF RIBS «48 BRAISED» Carrot Puree, Pepper Sauce	54




WHITE ASPARAGUS

with sauce Hollandaise
starter 35

with sauce Hollandaise and potatoes
main 48

additionally
cooked ham 10
graved salmon 15
ham from ticino 15

SWEETS

HOMEMADE POPSICLE	9
Gianduia Ice Cream with Raspberries	
Apricot Sorbet with White Chocolate (vegan)	
COUPE «WIDDER GARDEN»	16
Gianduiacream, Cherry Compott, Vanilla Ice Cream, Whipped Cream	
ICE COFFEE «IRENE»	16
Vanilla Ice Cream, Mocha Ice Cream, Kirsch and Coffee	
LA VIE EN ROSE	22
Strawberry Parfait, Marinated Rhubarb, Meringue, Champagne	
CHEESCAKE « EXOTIC »	16
New York Cheesecake, Mango Confit, Coconut Malibu-Cream	
 ICE CREAM FROM THE OWN FARM	per scoop 5.5
Ice Cream	
<i>Vanilla, strawberry-yoghurt, chocolate, hazelnut, coconut</i>	
Sorbet	
<i>Wildberry, apricot, passion fruit</i>	

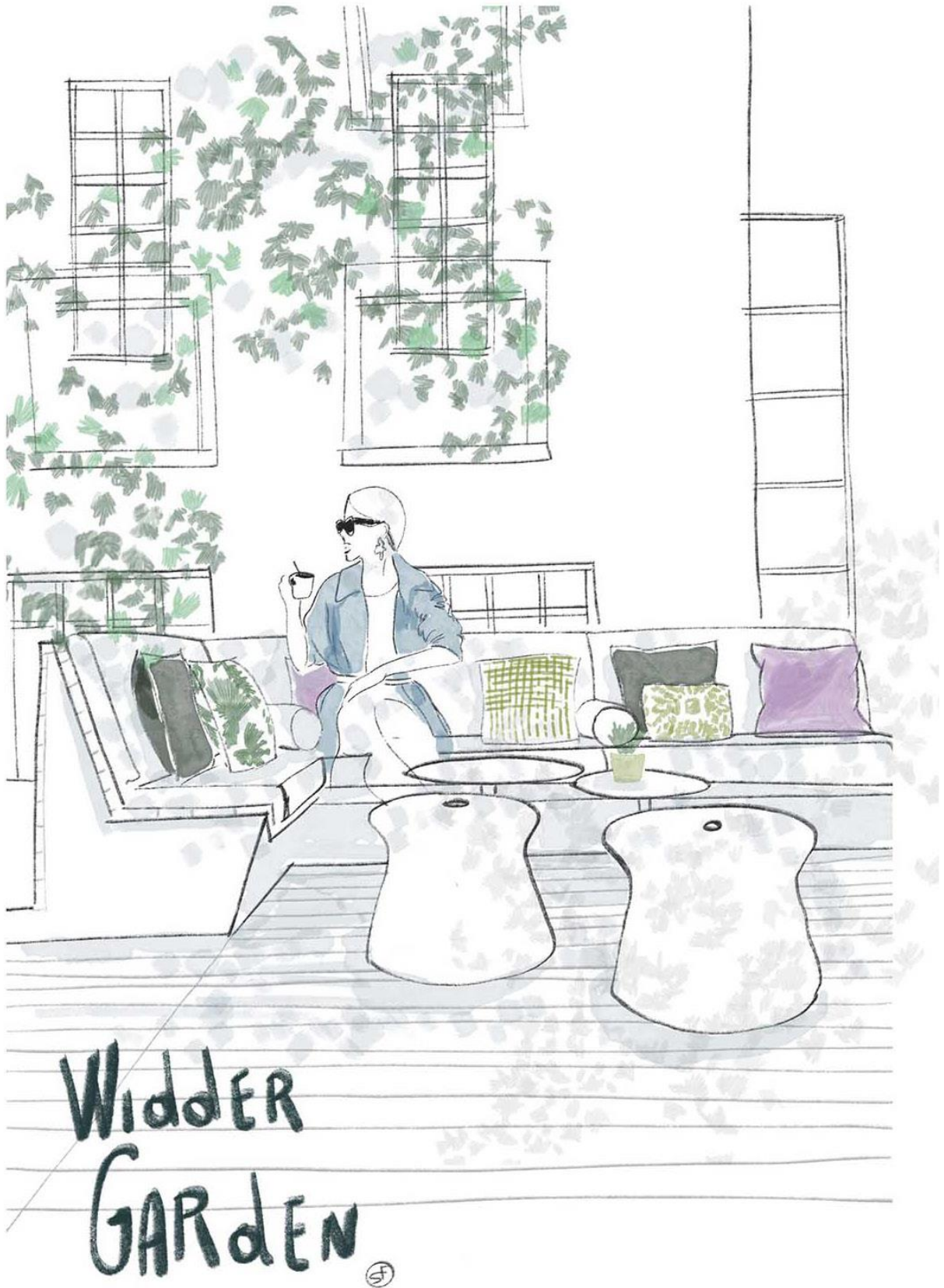
DECLARATION

Prices in CHF including VAT.

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

Origin:

Beef, pork, chicken; Switzerland, currywurst; Germany, salmon; Switzerland



Discover the Highlights @Widderhotel

