

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 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.

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	17	110
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, Toskana, 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



SIGNATURE COCKTAIL


FRUITY, FRESH & SOUR

BRIDGETOWN MULE <i>fruity fresh spicy</i> Mount Gay Black Barrel Rum Turmeric Milk Syrup Grahams Tawny Port Lime Swiss Mountain Spring Ginger Beer	22
GALAGO <i>fresh sour fruity</i> Grand Marnier Orange Baobab Syrup Lemon IPA Beer	22
NIRWANA CRUSTA <i>refreshing fruity herbal intense</i> Koskenkorva Vodka Infused Mugwort Orator Lemon Spirit Lemon Sugar	22

LIGHT & INTENSE

STUNNER <i>herbal fresh citrusy</i> Amores Verde Mezcal Aperol Bell Pepper Fennel Juice Lemon Sugar	22
IN BLOOM <i>floral fruity dry</i> Jsotta Rose Vermouth Amontillado Sherry Hibiscus Cordial Absinth	20
MOONCAKE <i>(contains lactose)</i> <i>smooth fresh chocolate</i> Grahams White Port White Chocolate Dry Curacao Chambord Lemon Melon	24
EUPHORIA <i>floral fruity sweet</i> Hendricks Flora A Dora Lychee Liqueur Rosemary Spirit Lime Agave	20

HEAVY & DELICIOUS

 COMMARE <i>heavy intense smoky</i> Four Roses Infused Black Tea Rose Wine from Cantina alla Maggia Gosscake Elderflower Mirabelle	24
SEQUOIA <i>full body aromatic intense</i> Michters Bourbon Mastika Maple Syrup Lemon	22

SIGNATURE MOCKTAILS

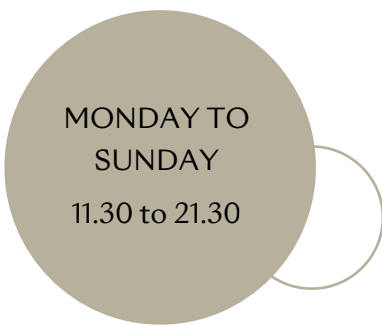
0 % BRIDGETOWN <i>fruity fresh light but intense</i> Ginuine 0% Cucumber Turmeric Milk Syrup Jsotta Rosso Senza Lime Swiss Mountain Spring Ginger Beer	18
BUSTED SMUGGLER <i>bitter fruity spicy</i> BAP Cordial Swiss Mountain Spring Bitter Lemon	18
BUSH BABY <i>fruity floral fresh</i> Orange Baobab Syrup 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> Ginuine 0% Cucumber Lavender Honey Cordial	18
YUM! <i>refreshing citrusy spicy</i> Ginuine 0% Ginger Boost Lemon Juice Orgeat	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
PIMIENTOS DE PADRÓN Lime-Mayonnaise	18
GUACAMOLE Nachos	18
CROSTINI Smoked Salmon, Avocado Cream, Lemon	22
PAN-FRIED SHRIMPS Garlic, Chili Peppers, Aioli, grilled Bread	24
ANTIPASTI MISTI «WIDDER STYLE» Olives, Charcuterie, Cheese	42
CRISPY CALAMARES Ponzu Sauce	19
NUGGETS, THE SPICY ONES Swiss Chicken, Chilli, Lime-Mayonnaise	24
SATAY SPIESSLI Swiss Chicken, Peanut Sauce	21
PORTION FRENCH FRIES	10
GARLIC BREAD	14

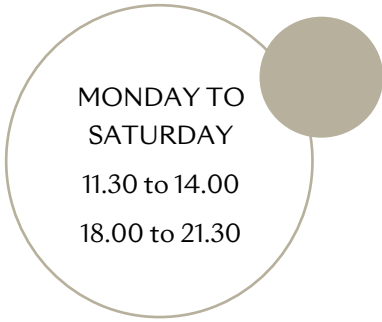
S N A C K S

CAESAR SALAD	26
<i>With Swiss Chicken and Bacon</i>	+10
BEEF TARTARE (100 gr. od. 200 gr.)	28/42
Toast and Butter, mild, medium or spicy	
<i>or</i>	
Vegetarian Tartare	
GARDEN PASTA	36
Casereccia, Eggplant, Burrata	
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	
FOCACCIA	22
Grilled Vegetables, Burrata, Arugula, Side Salad	
CURRYWURST	24
The Original Pork Sausage from Berlin, French Fries	

SATURDAY SPECIAL

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

3 Gillardeau Oysters
27



STARTERS

SUMMER SALAD Mixed Leaf Salad, Summer Vegetables, Lemon-Herb-Dressing	16
BURRATA Peach, Tomatoes, Spinach, Balsamic-Dressing	18
COLD CUCUMBER SOUP Yogurt, Sesame, Herbs	18
VEGETABLE PAPAYA SALAD Lime-Chili-Dressing, Cilantro, Peanuts <i>With Shrimps</i> <i>With Beef Strips</i>	23 +10 +10
SALMON TARTARE Jalapeno Fond, Cucumber Salad, Thai-Basil-Sorbet	24
VITELLO TROTATO Veal, smoked Trout Sauce, Capers	28

MAINS

GARDEN PASTA Casereccia, Eggplant, Burrata	36
LINGUINE FRUTTI DI MARE Shrimps, Mussels, Tomatoes, Parsley	36
SCOTTISH SALMON WITH TICINO PEPPER Lime Risotto, Spinach, Tomatoes	48
SWISS BEEF TENDERLOIN Mashed Potatoes, Spinach, Carrots	68
TAGLIATA OF SWISS VEAL TENDERLOIN Chimichurri, Arugula, New Potatoes, Parmesan	58
BEEF RIBS «48 HOURS BRAISED» Carrot Puree, Pepper Sauce	54


BIG MEAT

TOMAHAWK STEAK FROM IRLAND

Approx.. 1 kg

198

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, mango</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



Widder GARDEN®

Discover the Highlights @Widderhotel

