# food

To paraphrase the Fab Four, all you need is food… food is all you need. Nibble, nosh or slurp it. Eat it with a fork, spoon, chopsticks or fingers. Share it with a lover or a stranger. Sit at a table or on a couch. We love feeding hungry citizens from all time zones.

canteen

ZURFBF070820

## how to order

**Place your order at the bar, receive your buzzer, bzzzz... collect your food, enjoy!**
**An der Bar bestellen und den Pager entgegennehmen, sobald das bzzzzzz ertönt, Essen abholen und geniessen – en Guete!**

## bar snacks

**Small bites to share, or not.**
**Kleinigkeiten zum Teilen (oder auch nicht).**

### sticky rice wrap (vg) — 8.00

A handmade Cantonese dim sum. Steamed sticky rice filled with Chinese mushrooms and bamboo. Topped with sesame seeds and coriander. *(allergens: gluten, sesame, soya)*

### Sticky Rice Wrap (vg)

Handgemachte kantonesische Teigtasche, gefüllt mit Klebreis, Pilzen und Bambus, dazu Sesam und frischer Koriander. *(Allergene: Gluten, Sesam, Soja)*

### prawn gyozas — 13.00

Served with ponzu sauce and coriander. *(allergens: gluten, sesame, soya, fish, crustacean)*

### Gyozas mit Garnelen

Dazu Ponzu-Sauce und frischer Koriander. *(Allergene: Gluten, Sesam, Soja, Fisch, Schalentiere)*

### pork baos — 8.00

Served with a sweet chili sauce and sesame seeds. *(allergens: gluten, sesame, soya, crustacean)*

### Schweinefleisch-Baos

Dazu süsse Chillisauce und Sesam. *(Allergene: Gluten, Sesam, Soja, Schalentiere)*

### chicken meatballs — 12.00

Served with our signature curry sauce and coriander. *(allergens: gluten, eggs, lactose)*

### Pouletfleischbällchen

Mit unserer einmaligen Curry-Sauce und frischem Koriander serviert. *(Allergene: Gluten, Eier, Laktose)*

## to share

**Ideal for two citizens, or one very hungry citizen.**
**Perfekt zum Teilen oder für einen besonders hungrigen citizen.**

### sloppy joe nachos (vg) 15.00

Tortilla chips covered in a rich mixture of tomatoes, black beans, chipotle peppers and mushrooms. Topped with jalapenos and coriander. Want to add grated cheese and crème fraîche? Just ask! (v)
*(allergens: gluten, celeriac, mustard, sulphites, lactose)*

### Sloppy Joe Nachos (vg)

Pikante Mischung aus Tomaten, schwarzen Bohnen, Chipotle-Peperoni und Pilzen auf knusprigen Maischips. Garniert mit Jalapeños und Koriander. Lust auf Crème fraîche und Käse dazu? Einfach Bescheid sagen! (v)
*(Allergene: Gluten, Knollensellerie, Senf, Sulfite, Laktose)*

### tarte flambée 18.00

Topped with sour cream, thinly sliced onions and bacon. *(allergens: gluten, lactose)*

### Flammkuchen

Klassisch mit Sauerrahm, Speck und fein geschnittenen Zwiebeln.
*(Allergene: Gluten, Laktose)*

## comfort food

**Eat your way around the world.**
**Leckeres aus aller Welt.**

### thai chicken red curry (gf) 23.00

Chicken thigh cooked in a flavourful bamboo and kaffir lime peel curry. Served with steamed jasmine rice and sugar snap peas. Topped with our signature tomato crumble and coriander. Thai cuisine at its best. *(allergens: crustacean, fish, soya, mustard)*

### Rotes Thaicurry mit Poulet (gf)

Pouletschenkel in einem aromatischen Kaffirlimetten-Bambus-Curry, dazu gedämpfter Jasminreis und Kefen. Garniert mit unseren knusprigen Tomatenstreuseln und frischem Koriander. Thailändische Küche vom Feinsten!
*(Allergene: Schalentiere, Fisch, Soja, Senf)*

### andalusian beef 26.00

Slow cooked beef in a carrot and white bean stew. Served with oven baked potatoes and beef chorizo. Topped with our signature black olive crumble and parsley. Heritage on a plate.
*(allergens: gluten, soya)*

### Andalusischer Eintopf

Zart geschmortes Rindfleisch, serviert mit Ofenkartoffeln, Rinds-Chorizo, unseren knusprigen Olivenstreuseln und frischer Petersilie. Tradition pur. *(Allergene: Gluten, Soja)*

### fish calabrese 25.00

White fish fillet steamed in pearl couscous. Served with black olives and Mediterranean veggies: courgette, cherry tomatoes, red pepper. Topped with our signature tomato crumble.
*(allergens: gluten, fish, soya, celeriac)*

### Fisch alla calabrese

Gedämpftes Fischfilet mit Perlcouscous, schwarzen Oliven und mediterranem Gemüse: Zucchini, Cherry-Tomaten und Peperoni. Garniert mit unseren knusprigen Tomatenstreuseln.
*(Allergene: Gluten, Fisch, Soja, Knollensellerie)*

# comfort food

**Eat your way around the world.**
**Leckeres aus aller Welt.**

## tofu yellow curry (vg, gf) 🌶🌶 — 20.00

A fragrant mild curry served with steamed jasmine rice, pak choi, green beans and spring onions. Topped with roasted peanuts and coriander. Beautifully balanced, with a kick.
*(allergens: soya)*

## Gelbes Curry mit Tofu (vg, gf) 🌶🌶

Ein köstlich duftendes Curry mit Pak Choi, grünen Bohnen und Frühlingszwiebeln. Verfeinert mit gerösteten Erdnüssen und frischem Koriander, dazu gedämpfter Jasminreis. Wunderbar ausgewogen mit dem gewissen Etwas. *(Allergene: Soja)*

## red power soup (vg, gf) — 16.00

A generous tomato and red pepper soup packed with colorful veggies. Served with edamame, yellow carrot chunks, red onions and pumpkin seeds. Your bowl of vitamins is right there. *(allergens: celeriac, soya, sulphites)*

## Rote Kraft-Suppe (vg, gf)

Eine reichhaltige Tomaten-Peperoni Suppe vollgepackt mit farbenfrohem Gemüse: Edamame, gelben Rüebli, roten Zwiebeln und Kürbiskernen. Eine Vitaminbombe.
*(Allergene: Knollensellerie, Soja, Sulfite)*

# desserts

**Delicious desserts for the sweetest of all.**
**Feine Desserts für unsere Naschkatzen!**

**Ask our ambassadors for the daily specials!**
**Fragen Sie unsere Ambassadors, was sie heute empfehlen können!**

**Please ask an ambassador for any allergy information.**
**Bitte fragen Sie einen Ambassador nach Allergeninformationen.**

**v** = vegetarian **vg** = vegan **gf** = gluten free
**v** = vegetarisch **vg** = vegan **gf** = glutenfrei
🌶 = mildly spicy 🌶🌶 = spicy
🌶 = mild 🌶🌶 = scharf

# drinks

Most countries, like Scotland, drink to good health. In Turkey, they drink to honour, in Costa Rica to pure life, and in Bengal to joy. In China and Japan, they drink to dry the cup. At citizenM, we drink to them all and offer you our intriguing menu so you can join in.

canteen

ZURFBD020920

# wine

## white

| | glass 100ml | half bottle 375ml | bottle 750ml |
|---|---|---|---|
| AOP Boisset, Chablis - Bourgogne | | | 60.00 |
| DOC Muri-Gries Klosterkellerei, Pinot Grigio - Südtirol | 8.50 | | 54.00 |
| AOC St. Saphorin, Le Méridien, Chasselas - Lavaux | | | 54.00 |
| VdP Henri Bourgeois, Sauvignon Blanc - Sancerre | 8.50 | 30.00 | 54.00 |
| AOC Zweifel 1898, Riesling-Silvaner - Zürich | 7.00 | | 45.00 |

## red

| | glass 100ml | half bottle 375ml | bottle 750ml |
|---|---|---|---|
| AOC Solo Zweifel 1898, Pinot Noir Assemblage - Zürich | 8.50 | | 58.00 |
| DOCG Castello di Gabbiano, Chianti Classico - Castello di Gabbiano | 7.50 | | 50.00 |
| DO Hijos de Antonio, Pagos de Peñafiel Roble - Ribera del Duero | 7.50 | | 50.00 |
| Nittnaus, Anita & Hans, Blaufränkisch - Burgenland (Bio) | | | 52.00 |
| AOC Zweifel Ocioto, Pinot Noir Assemblage - Zürich | | 30.00 | |

## rosé

| | glass 100ml | half bottle 375ml | bottle 750ml |
|---|---|---|---|
| Coteaux Varois en Provence (Bio) | 7.50 | | 49.00 |

## champagne & sparkling

| | glass 100ml | half bottle 375ml | bottle 750ml |
|---|---|---|---|
| Veuve Clicquot Brut Champagne | | 45.00 | 80.00 |
| Mercier Champagne | | | 70.00 |
| DOC Prosecco Nudo | 8.00 | | 52.00 |
| DOCG Franciacorta | | 34.00 | |

# aperitif

| | |
|---|---|
| Aperol Spritz | 15.00 |
| Campari Spritz | 15.00 |
| Gespritzter Weisser | 8.50 |
| Hugo | 12.00 |

# aperitif 0% alcohol

| | |
|---|---|
| Lurisia Chinotto (275ml) | 5.40 |
| tomato juice (200ml) | 3.50 |

# beer & cider

## draught beer

| | 250ml | 500ml | abv |
|---|---|---|---|
| Chopfab Hell | 5.00 | 8.50 | 5% |
| Nébuleuse AmWheat Blanche | 6.50 | 9.50 | 4.5% |
| Stadtguet Amber | 5.00 | 8.50 | 4.8% |
| Panache | 5.00 | 8.50 | 3.8% |

## bottles

| | 330ml | abv |
|---|---|---|
| Sainte Crucienne White Rabbit Session White IPA | 8.00 | 5% |
| Brouwerij 't IJ IPA | 7.00 | 7% |
| Bier Factory Blackbier Dry Stout | 7.00 | 4.6% |
| Möhl Cider Clan Straight Apple Medium Dry | 8.50 | 4.5% |

## low & non-alcoholic

| | | |
|---|---|---|
| Wehntaler Apfelwein Klar Alkoholfrei Bügel – cider (500ml) | 7.50 | 0.0% |
| Brewdog Nanny State Hoppy Ale (330ml) | 7.50 | 0.5% |

# soft drinks

| | |
|---|---|
| Zobo Limonade Bio (275ml) | 5.40 |
| Opaline Elderflower (330ml) | 5.40 |
| Samuel's Apfel Schorle (330ml) | 6.50 |
| Opaline Apricot (250ml) | 6.50 |
| Opaline Apple & Raspberry (250ml) | 6.50 |
| Opaline Pear & Quince (250ml) | 6.50 |
| La Fiorenzana Gazosa, Grapefruit (350ml) | 6.00 |
| La Fiorenzana Gazosa, Blueberries (350ml) | 6.00 |
| Makava Organic Mate, Lemon Iced Tea (330ml) | 5.50 |
| Nycha Kombucha Swiss Herbs (Bio) (330ml) | 7.00 |
| Coca Cola (330ml) | 4.50 |
| Coca Cola Zero (330ml) | 4.50 |
| San Pellegrino (500ml) | 4.00 |
| Valser (500ml) | 4.00 |

# spirits

## vodka

| | 25ml | 50ml |
|---|---|---|
| Belvedere | 11.00 | 15.00 |
| Grey Goose | 11.50 | 16.00 |
| 42 Below Vodka | 7.00 | 10.00 |

## rum & cachaça

| | 25ml | 50ml |
|---|---|---|
| Bacardi Carta Blanca | 7.00 | 10.00 |
| Bacardi Carta Oro | 7.00 | 10.00 |
| Bacardi Quatro | 7.50 | 10.50 |
| Bacardi Ocho | 9.00 | 13.00 |
| Bacardi Oakheart | 7.50 | 10.50 |
| Cachaca 51 | 7.50 | 10.50 |

## tequila & mezcal

| | 25ml | 50ml |
|---|---|---|
| Patrón Blanco | 9.00 | 13.00 |
| Patrón Reposado | 12.00 | 17.00 |
| Meteoro Joven | 10.00 | 14.00 |

## gin & jenever

| | 25ml | 50ml |
|---|---|---|
| Bombay Sapphire | 8.00 | 11.00 |
| Hendricks | 9.00 | 13.00 |
| Xellent Edelweiss | 9.00 | 13.00 |
| Nginious | 10.00 | 14.00 |
| Bols Barrel Aged | 7.00 | 10.00 |

## virgin spirits

| | 25ml | 50ml |
|---|---|---|
| Seedlip Spice 94 | 7.00 | 10.00 |

# whisk(e)y

## Scottish single malt

| | 25ml | 50ml |
|---|---|---|
| Glenmorangie Original | 9.50 | 13.50 |
| Glenmorangie Nectar d'Or | 11.00 | 15.00 |
| Ardbeg 10 year | 10.00 | 14.00 |
| Oban Malt Distillers Edition | 9.00 | 13.00 |

## blended

| | 25ml | 50ml |
|---|---|---|
| Dewar's White Label | 9.00 | 13.00 |
| Johnnie Walker Black | 9.00 | 13.00 |

## American

| | 25ml | 50ml |
|---|---|---|
| Bourbon Bulleit | 9.00 | 13.00 |
| Bulleit Rye | 9.00 | 13.00 |

## Irish

| | 25ml | 50ml |
|---|---|---|
| Jameson | 7.00 | 10.00 |

## cognac

| | 25ml | 50ml |
|---|---|---|
| Hennessy VS | 9.50 | 13.50 |
| Hennessy XO | 28.00 | 40.00 |

## mixers

| | |
|---|---|
| Fever-Tree: ask us about our selection | 4.00 |

## fortified wine

| | 25ml | 50ml |
|---|---|---|
| Martini Rubino | 5.50 | 7.50 |
| Martini Ambrato | 5.50 | 7.50 |
| Tawny Dalva | 5.50 | 7.50 |
| Fino Sherry | 5.50 | 7.50 |
| Tio Pepe Sherry | 5.50 | 7.50 |

## liqueurs & amaros

| | 25ml | 50ml |
|---|---|---|
| Tia Maria | 7.00 | 10.00 |
| Disaronno | 7.00 | 10.00 |
| Baileys | 5.50 | 7.50 |
| Marnier | 9.50 | 13.50 |
| Licor 43 | 8.00 | 11.00 |
| Bols Triple Sec | 7.00 | 10.00 |
| Luxardo Maraschino | 7.00 | 10.00 |
| Bols Crème de Cassis | 7.00 | 10.00 |
| St Germain Elderflower Liqueur | 9.50 | 13.50 |
| Dettling Kirsch | 9.00 | 13.00 |
| Unicum Liqueur | 8.00 | 11.00 |
| Pineapple Liqueur | 7.00 | 10.00 |

## hot drinks

| | |
|---|---|
| espresso | 4.00 |
| americano | 5.00 |
| cappuccino | 5.50 |
| latte | 5.50 |
| flat white | 6.00 |
| extra shot | 0.50 |
| non-dairy milk | 0.75 |
| hot chocolate | 4.00 |
| Jing tea | 4.50 |