

Bar

Some of our favourites together with dinner
Not enough? Ask our staff for the full drinks menu

WINE	10 cl	75 cl
Prosecco NUDO EXTRA DRY DOC Colli del Soligo, Veneto, IT Glera	9	60
CUVÉE D'OR BLANCHE Siebe Dupf Kellerei, Liestal, 2019, CH Riesling-Sylvaner, Kerner, Gutedel	8	53
INTERGALACTIC BIO – <i>Naturwein</i> Rennersistas, Burgerland, 2020, A Welschriesling, Chardonnay, Grüner Veltliner, Muskat Ottonel, Weissburgunder	9	57
CHEMIN EN PROVENCE BIO Rosé Cellier de l'Amitié, Provence, 2019/20, F syrah, grenache, cabernet franc	8	56
WINTERSINGER AOC Basel-Landschaft, Siebe Dupf Kellerei, Liestal, 2018, CH Pinot Noir	8	53
Hécula, D.O. BIO – <i>Vegan</i> Castaño, Murcia, Yecla, 2019, ESP Monastrell	9	
APERIO & HIGHBALLS		
LOVE STORY Homemade raspberry-vanilla liqueur, lemon, soda, prosecco		15
ART HOUSE HUGO St. Germain elderflower liqueur, lime, soda, fresh fruits, prosecco		15
LISSABON White port, italicus bergamot liqueur, thyme, fruit-acid, ginger-lemongrass tonic		16
BERLIN CALLING Hanz vodka, italicus bergamot liqueur, fruit-acid, viva mate		16
COCKTAILS		
NEGRONI star of bombay, bombay sapphire, martini rubino, campari bitter		16
AMARETTO SOUR disaronno, makers mark, orange, lemon, sugar, eggwhite, bitters		17
PORNSTAR ARTini grey goose vodka, passionfruit, vanilla, lime, prosecco		17
ART HOUSE MULE the seventh sense fruit & spice liqueur, lime, ginger beer		16

Kitchen

We recommend 2 – 3 dishes per person for dinner
or 1 – 2 dishes together with drinks

APPETIZER	SALAD & PASTA			
Pumpkin Cream Soup <i>v</i>	10.5	Caesar's Salad, Chicken&Bacon or Salmon, Lettuce, Grana Padano Cheese	19.5	
Veal Tartar, Avocado, Edges, Brioche Toast	19.5	Salad Bowl, Lettuce, Cherry Tomato, Pumpkin Pickles, Cereal, Homemade Dressing <i>p</i>	14.5	
Cod Ceviche, Lime, Chili, Coriander	19	Rigatoni, Walnuts, Baby Spinach, Cherry Tomatoes, Parmesan <i>v</i>	22.5	
Baked Feta, Datterini, Olives, Herbs <i>v</i>	16			
SPECIAL				
ask our staff for specials, signatures & dietary information (but no phone numbers)				
CALIFORNIA CLASSICS				
Crispy Chicken Drums, Spicy BBQ	18.5	Veal Chop, Chimichurri, 300gr	34	
Hot Dog, Merguez, Pickles, Coleslaw, Onion, Smoky Pepper	14	Beef Entrecote, Green Pepper Sauce, 200gr	29.5	
Pulled Beef Burger, Button Mushrooms, Fried Egg, Tomato, Lettuce, Onion, BBQ <i>+ ART HOUSE fries</i>	23.5 29	Swiss Alpine Salmon, Citrus, Herbs	28	
Homemade Meatballs, Tomato Sauce, Basil <i>+ Spaghetti</i>	15 25	Royal King Prawn, Garlic, Piri-Piri	29.5	
Portobello Burger, Fried Egg, Tomato, Lettuce, Onion, BBQ <i>v</i> <i>+ ART HOUSE fries</i>	23.5 27	Portobello Mushroom, Ponzu, Sesame <i>p</i>	12	
DIPS & SAUCES				
Truffle Mayo <i>v</i>	3.5	FRIED & GRILLED		
Smoky Pepper <i>v</i>	2.5	Beef Entrecote, Green Pepper Sauce, 200gr	29.5	
Piri-Piri <i>p</i>	2.5	Swiss Alpine Salmon, Citrus, Herbs	28	
Aioli <i>v</i>	2.5	Royal King Prawn, Garlic, Piri-Piri	29.5	
Spicy BBQ	2.5	Portobello Mushroom, Ponzu, Sesame <i>p</i>	12	
SIDE				
ART HOUSE Fries, Herb Salt <i>p</i>				8
Sweet Potato Fries, Herb Salt <i>p</i>				10
Padron Peppers, Garlic, Sea Salt <i>p</i>				8.5
Fried Pumpkin, Thyme, Seeds <i>v</i>				8.5
Oven Baked Vegetables <i>p</i>				8.5
Fried Potato <i>v</i>				8
SWEET				
American Cheesecake, Plums <i>v</i>				11
Chocolate Lava Cake, Plums Sorbet, Nuts Crumble <i>v</i>				14.5
Affogato <i>v</i>				8

v Vegetarian | *p* Plant Based

ask our staff for more information regarding allergies and intolerances, prices are in CHF incl. 7,7% VAT