

# ZERMAMA Bistro

12:00  
UNTIL  
22:00

## GARDEN MENU

### MAMA'S MEZZE CHF 32

Saisonales Ofengemüse, Taboulé, Pita Brot & Mama's Dips

Légumes de saison cuits au four, taboulé, pain pita & sauces

Seasonal baked vegetables, tabouli, pita bread & dipping sauces

### MAMA'S PLÄTTLI CHF 27

Trockenfleisch- und Käsespezialitäten aus der Region

Spécialités de viandes séchées et de fromages de la région

Dried meat and cheese specialities from the region

### VALAISAN CHOLERA CHF 21

Hausgemachter Gemüse-Kartoffelkuchen mit Käse

Tarte faite maison aux légumes, pommes de terre et fromage

Homemade vegetable, potato and cheese pie

### PIT STOP RE-FUEL CHF 19

Thunfisch, Hüttenkäse, Avocado, Mais und Tomaten  
in einer warmen Süsskartoffel

Thon, fromage cottage, avocat, maïs et tomates  
dans une patate douce tiède

Tuna, cottage cheese, avocado, corn and tomatoes  
in a warm sweet potato

### FRENCH FRIES

CHF 7

Mama's hausgemachte Pommes frites

Les frites maison de Mama

Mama's homemade french fries

### PHO GA SOUP

CHF 18

Vietnamesische Nudelsuppe mit Poulet

Soupe vietnamienne au poulet et aux nouilles

Vietnamese chicken noodle soup

### GRANNY'S HOMEMADE PIE

CHF 8

Oma's Früchtekuchen

Gâteau aux fruits

Granny's fruit pie

### LIME CHEESECAKE

CHF 13

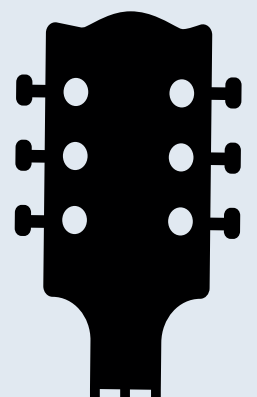
mit Madagaskar-Vanille und Wild Berries Kompott

avec vanille de Madagascar et une compote des baies sauvages

with Madagascar-vanilla and wild berry compote

## LIVE MUSIC

*everyday  
starting 16:00*



## APÉRITIF

<b>MAMA'S HUGO</b>	13.00
Rhubarb, Prosecco, Lime, Mint, Soda	
<b>APEROL SPRITZ</b>	13.00
Aperol, Prosecco, Soda	
<b>PINK NEGRONI</b>	15.00
Tanqueray Gin, Suze, Belsazar Rosé, Campari	
<b>SUMMER MOJITO</b> (Tropical / Berry)	18.00
Pampero Rum, Mint, Lime, Soda & Summer Choice	
<b>HOMEMADE SANGRIA</b>	<b>GLASS / JAR</b>
Red Wine, Macerated Fruits, Liquor, Soda	<b>8.00 / 22.00</b>

## SIGNATURE COCKTAILS

<b>SOLERO</b>	18.50
Ketel One Vodka, Maracuja, Vanilla, Lime, Orange, Cream	
<b>GREEN FIZZ</b>	19.00
Tanqueray Gin, Cucumber Cordial, Lemon Thyme, Soda	
<b>MEX SUNSET</b>	18.00
Don Julio Tequila, Grapefruit, Lime, Rosemary Salt	
<b>SMOKY BANANA</b>	19.00
Talisker 10y, Bulleit Bourbon, Banana, Lemon, Vanilla	
<b>SPICED MOUNTAIN</b>	18.50
Pampero Special, Vermouth, Limoncello, Pepper, Lemon	

## FRESH PRESSED JUICES

<b>IMMUNE BOOSTER</b> 3,0 dl	9.00
Orange, Carrot, Apple, Ginger	
<b>BODY BALANCE</b> 3,0 dl	9.00
Pineapple, Orange, Lemon, Ginger, Turmeric	
<b>POST WORKOUT</b> 3,0 dl	9.00
Apple, Radish, Grapefruit, Cucumber, Ginger	
<b>LIVER RESCUE</b> 3,0 dl	9.00
Beetroot, Carrot, Apple, Pineapple	
<b>ORANGE JUICE</b> 3,0 dl	7.00
<b>CELERY JUICE</b> 3,0 dl	7.00
<b>HOME MADE GINGER SHOT</b> 2,0 dl	5.00

## SHISHA

<b>SHISHA</b>	45.00
Apple, Lemon Mint, Watermelon, Mango Passion, Berry, Mint	

## CHAMPAGNE

<b>ROEDERER BRUT COLLECTION</b>	110.00
<b>ROEDERER BRUT VINTAGE</b>	170.00
<b>ROEDERER BRUT ROSÉ VINTAGE</b>	170.00
<b>ROEDERER CRISTAL VINTAGE</b>	390.00

## WHITE WINE

<b>VERMENTINO DI GALLURA</b> IT - 2020	47.00
<b>VIOGNIER FULLY</b> CH - 2019	59.00
<b>RIESLING SPÄTLESE</b> DE - 2019	67.00
<b>POUILLY FUME</b> FR - 2019	81.00

## ROSÉ WINE

<b>WHISPERING ANGEL</b> FR - 2021	55.00
<b>OTT - CHATEAU DE SELLES</b> FR - 2021	67.00
<b>CHATEAU D'ESCLANS</b> FR - 2021	89.00

## RED WINE

<b>PRIMITIVO PUGLIA IGT</b> IT - 2020	46.00
<b>CHATEAU MOULIN LAROQUE</b> FR - 2015	67.00
<b>BAROLO DOCG</b> IT - 2017	79.00
<b>PINOT NOIR PILGRIM</b> CH - 2019	98.00

## FRESH & HOMEMADE

<b>ICE-TEA</b> 3,0 dl	6.00
<b>GINGER BEER</b> 3,0 dl	6.50
<b>F1 RECOVERY DRINK</b> 5,0 dl	7.00

## DRAFT BEER

<b>CARDINAL BLONDE</b>	3,0/5,0 dl	5.00/8.50
<b>VALAISSANE PALE ALE</b>	3,0/5,0 dl	5.50/9.00

