

SOFTDRINKS		CHF
Züriwasser Laut	3dl/5dl	3.00/5.00
Sparkling Water		
Coca Cola	2dl	4.00
Coca Cola Zero	2dl	4.00
Goba Citro	3dl	4.00
Lemonade		
Alpenkräuter Eistee Bio	3dl	5.00
Alp Ice Tea Organic		
Gents Tonic Water	2dl	5.00
Thomas Henry Ginger Ale	3dl	5.00
Thomas Henry Spicy Ginger	3dl	5.00
Claro Solàs O-Saft Fair Trade	3dl	5.00
Orange Juice		
Ramseier Hochstämmer Obstsft Naturrüb	3dl	5.00
Apple/Pear Juice		
Ocean Spray Cranberry Saft	3dl	5.00
Cranberry Juice		
Cucumis Gurke	3.3dl	6.00
Cucumis Cucumber		
Cucumis Lavender	3.3dl	6.00
Flocka Soda Mate	3.3dl	6.00

BIER/BEER		Vol %	CHF
Turbinenbräu Goldsprint	3dl/5dl	5.2%	5.00/7.00
Lager			
Turbinenbräu Rekord	3dl / 5dl	5.0%	6.00/8.00
Amber/Bernstein			
Paul 01 Spezial	3.3dl	5.2%	6.00
Hell/Pale			
Paul 10	3.3dl	5.0%	7.00
IPA			
Messina Cristalli di Sale	3.3dl	5.0%	8.00
Malz/Malt			
Turbinenbräu Start	3.3dl	5.0%	7.00
Weizen/Wheat			
Picon Bière	3cl + 3dl	5.8%	8.00
	5cl + 5dl	5.9%	11.00
Appenzeller Sonnwendig	3.3dl	0.0%	6.00
Alkoholfrei/Non-alcoholic			
VERGORENES/ FERMENTED			
Saft vom Fass (Apfelwein)	3.3dl	4.0%	6.00
Applewine			

WEIN-SCHAUM- WEIN/WINE-SPARKLING	Herkunft Jahrgang Vol%		CHF
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WEISSEWEIN/WHITE WINE

Bourg Au Blanc, Weinbau Weidmann	Zürich 2020 12.9%	1dl 7.5dl	7.00 49.00
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**Riesling-Sylvaner,
Solaris, Muscaris**

Zu Tisch, Andreas Gsellmann	AUT 2020 12.0%	1dl 7.5dl	8.00 52.00
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**Naturwein, Bio – Chardonnay, Scheurebe,
Sauvignon Blanc, Weissburgunder**

ROTWEIN/RED WINE

Bourg Au Rouge, Weinbau Weidmann	Zürich N.V. 13.0%	1dl 7.5dl	7.00 49.00
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Pinot Noir, Diolinoir

Saint-Chinian AC, Plein Grès	FR 2019 14.0%	1dl 7.5dl	8.00 52.00
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**Naturwein Bio – Syrah,
Mourvèdre, Carignan,
Grenache**

ROSÉ	Herkunft Jahrgang Vol%		CHF
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Le Tra de Ri de Ra, Domaine des Aires Hautes	FR 2021 13.0%	1dl 7.5dl	7.00 49.00
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Cinsault, Syrah, Grenache

ORANGE

Stratos Mash, Tom Straka	AUT 2020 13.0%	1dl 7.5dl	9.00 65.00
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Naturwein, Bio – Welschriesling,
Weissburgunder

SCHAUMWEIN/
SPARKLING WINE

Prosecco Superiore, Vigneti del Fait, Scandolera DOCG	IT N.V. 11.5%	1dl 7.5dl	8.00 59.00
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Extra Dry

Champagne, Rémi Leroy	FR N.V. 12.0%	7.5dl	95.00
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Brut Nature, Biodynamisch,
Chardonnay, Pinot Noir

SPIRITS		Vol %	CHF
Ketel One Vodka	2cl/4cl	40.0%	12.00
Tanqueray Ten Gin	4cl	47.3%	12.00
Turicum Gin (ZH)	4cl	41.5%	12.00
Plantation Rum 3 Stars Whithe	4cl	41.2%	12.00
Plantation Rum Original Dark	4cl	40.0%	12.00
Bulleit Bourbon Whisky	4cl	45.0%	12.00
Bulleit Rye Whisky	4cl	45.0%	14.00
Monkey Shoulder Blended Malt Scotch Whisky	4cl	40.0%	14.00
Auchentoshan 12YRS Single Malt Scotch Whisky	4cl	40.0%	14.00
Don Alvaro Tequila Blanco	2cl/4cl	40.0%	6.00 / 12.00
Buen Amigo Tequila Reposado	2cl/4cl	40.0%	6.00 / 12.00
Mezcal Encantado	2cl/4cl	43.0%	7.00 / 14.00
Gualco Grappa Stravecchia	2cl	42.0%	8.00
Guy Pinard Cognac Bio V.S.O.P	4cl	40.0%	14.00

Longdrinks mit Zusatz von Softgetranken:

– offen + 4.00

– Flasche + 5.00 (mit Turicum Gin, Vodka Mate, usw.)

Long drinks with added soft drinks:

– open + 4.00

– in the bottle + 5.00 (with Turicum Gin, Vodka Mate, etc.)

COCKTAILS/HIGHBALLS ab 18:00h/starting at 18:00

HIGHBALLS

Cape Cod 16.00

Dark & Stormy 16.00

Gin Mule 16.00

Pimms Cup 16.00

Vodka Mule 16.00

COCKTAILS

ALKOHOLFREI/NONALCOHOLIC

Cranberry Fizz 9.00

Grapefruit Sour 9.00

Grapefruit, Zitrone, Ahorn

Lemon, Lime, Bitters 9.00

ALKOHOL/ALCOHOLIC

Signature

Smoky Tear 17.00

mit/with Smoked Bubble zur Ausstellung/ to the exhibition
«Phoenix Philosophy Café» von/by Ilaria Vinci, Mezcal,
Rye, Triple Sec, Bitters

Dada Sour 17.00

Gin, Thymian, Absinthe

Haus Negroni 18.00

Gran Classico, Antica Formular, Tanqueray Ten

French 1916 19.00

Sloe Gin, Zitrone/Lemon, Zucker/Sugar, Bitters, Champagne

CLASSICS

Americano 14.00

Campari, Roter Vermouth, Soda

Boulevardier 16.00

Campari, Bourbon, Roter Vermouth

Cosmopolitan 17.00

Vodka, Triple Sec, Cranberry, Limette / Lime

Daiquiri 17.00

Rum, Limette / Lime

Dry Martini 17.00

Dry Gin, Dry Vermouth, Bitters

Espresso Martini 17.00

Vodka, Kaffelikör / Coffee liquor,
Espresso, Zucker / Sugar

Gimlet 17.00

Gin, Limette / Lime, Zucker / Sugar

Gin Fizz 17.00

Gin, Zitrone / Lemon, Zucker / Sugar, Soda

Italian Sling 17.00

Aperol, Gin, Zitrone / Lemon, Orange

Last Word 17.00

Gin, Limette / Lime, Maraschino, Chartreuse

Manhattan 17.00

Rye, Vermouth, Angostura

ABSINTHE		CHF
Absinthe 1916/2020	2cl 55.0%	9.00
	4cl	14.00

Frisch /fresh, würzig /aromatic, süss /sweet,
kräftig /hearty

Absinthe Cabaret Voltaire	2cl 69.0%	10.00
Edition	4cl	15.00

Kräftiger /more hearty, gehaltvoller /rich in content
und /and verspielt /playful

Absinthe H.R. Giger	2cl 69.0%	10.00
Wolfsmilch	4cl	15.00

«Verte» mit /with starkem /strong Körper /substance
und /and Kräuternote /herbal notes

Als die Dadaist*innen das Haus 1916 entdeckten, betrieb Jan Ephraim die Bier- und Weinschenke Holländische Meierei. Die Dadaist*innen bespielten den hinteren Saal und gepflegten sich mit dem Angebot der Meierei. Nach der Wiedereröffnung 2004 wurde das Sortiment mit einer Auswahl an Absinth erweitert. Die «grüne Fee» gilt als Lieblingsgetränk der Künstler*innen der Belle Époque (ca. 1884–1914). Van Gogh soll sich sein Ohr im Rausch abgeschnitten haben. Im historischen Cabaret Voltaire wurde das Getränk wahrscheinlich nicht serviert, da Absinth in um diese Zeit bis 2005 verboten war. Wir wissen aber beispielsweise, dass Emmy Hennings sehr gerne Cognac trank.

When the Dadaists discovered the building in 1916, Jan Ephraim was running the beer and wine tavern Holländische Meierei. The Dadaists used the back room and supplied themselves with drinks from the Meierei. After the reopening in 2004, the assortment on offer was expanded with a large selection of absinthe. The «green fairy» is considered the favorite drink of the artists of the Belle Époque (ca. 1884-1914). Van Gogh is said to have cut off his ear while intoxicated. The drink was probably not served in the historic Cabaret Voltaire, as absinthe was banned in around that time until 2005. But we know, for example, that Emmy Hennings was very fond of cognac.
