

WINE 1 dl Bottle

### White

Epesses AOC, Vignefol 2008 6.50 46.00  
J.& M. Dizerens, Vaud

Mont sur Rolle 2008 6.50 46.00  
Domaine du Bec d'Or, Cave Berthaudin

Pinot Grigio Tre Pigne DOC, 2008 6.90 48.00  
Grave di Friuli, Italia

Sauvignon blanc, 2008 7.80 54.00  
Domaine de Brizay, Haut Poitou  
Neuville de Poitou, France

Chardonnay Gravette 2008 7.80 54.00  
Pays Doc France

Sancerre, 2008 7.80 54.00  
Moulin des Vrillères, France

### Rosé

Château St-Jean rosé, cuvée Natascha 6.50 46.00  
2008 Côteaux d'Aix

### Red

Pinot Noir du Valais, 2009 6.50 46.00  
Vins des Chevaliers AOC

Cabernet Sauvignon Las Huertas, 2006 7.80 54.00  
Domaines Baron de Rothschild, Chile

Merlot, Gravette 2008 8.50 59.00  
Pays D'oc France

Nero d'Avola Chiaramente rosso 7.20 51.00  
I.G.T, 2007,  
Casa Vinicola Firriato, Sicilia

Barbera d'Alba Cartellina DOC, 2007 7.20 51.00  
Gianni Gagliardo, Italia

All prices in CHF, TVA 7.6% included  
01.08.2009



## Pub and Wine Bar

### MONTHLY SPECIAL

Corned Beef Sandwich with Pint  
Boddington's Beer  
Chf 19.80  
Only Sandwich Chf 12.50

### LUNCH MENU EVEN WEEKS

#### Monday

"Vittello Tonnato" Thinly shreaded veal  
with Tuna mousse

#### Tuesday

Whisky Sausage with salad and  
Mustard

#### Wednesday

Tandoori chicken with "Raita" and rice

#### Thursday

Parma Ham with Melon

#### Friday

Roastbeef served with Horseradish  
Coleslaw and bread

**CHF 19.80**

### Beatles Breakfast

Bacon, Fried Eggs, Sausages, Hash Browns  
Baked Beans and Grilled Tomato Served  
with Tea, Coffee, Orange Juice or Beer.

Served all day long

**CHF 24.00**

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## Pub and Wine Bar

### MONTHLY SPECIAL

Corned Beef Sandwich with Pint  
Boddington's Beer  
Chf 19.80  
Only Sandwich Chf 12.50

### LUNCH MENU ODD WEEKS

#### Monday

Shepard's Pie

#### Tuesday

Tomato salad with Mozerella Cheese

#### Wednesday

Farmer's Ham, Cheddar cheese and  
cocktail onions served with bread and  
butter

#### Thursday

Chickern Wings with BBQ sauce

#### Friday

Mixed Grill Skewer with potato salad  
**CHF 19.80**

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Bacon, Fried Eggs, Sausages, Hash Browns  
Baked Beans and Grilled Tomato Served  
with Tea, Coffee, Orange Juice or Beer.  
Served all day long  
**CHF 24.00**

## STARTERS

Tomato cream soup	9.80
Leaf salad with sliced chicken and bacon Homemade dressing	17.50

The Lion Salad in a bowl with ham, tomatoes and parmesan	17.80
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Prawn Salad in a bowl with tomatoes and salad	19.80
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Small mixed Salad	7.50
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## MAIN COURSES

The Lion Burger with Farmer fries and coleslaw	21.80
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Cheeseburger with Farmer fries and coleslaw	23.80
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Toppings: bacon or egg	each	2.50
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“The Lion“ Fish`n` Chips served with farmer Fries,ketchup,Mayo and Malt Viniger	21.80
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Baked minced Beef lasagne	21.80
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Grilled Sirloin steak served with Herb butter and farmer fries (180g)	29.50
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“Rib it up“Large spare ribs with farmer fries	26.00
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Lamb Lollipops in a basket served with fries	19.00
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Sausage Cumberland served with Onion Gravy and Fries	19.00
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## SUGGESTIONS FROM THE WORLD

### FAMOUS BRASSERIE LIPP

Fresh Oysters from Marennes Oléron Fine de Claires No 3 per piece	6.60
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Fish soup Lipp style with garlic toast	15.80
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Beef tartar with toast	Portion	36.50
	1/2 Portion	25.50

Escalope Viennese style with fries and vegetables	43.50
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Sauerkraut with Lipp Frankfurter,smoked bacon, Pork neck and sausage with pistachio nuts	36.80
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A pot of Mussels with French fries	35.50
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Escargot topped with chilli butter	19.80
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## PORT WINES

Sandeman Port Fine Whitel	19%	5 cl	7.50	
The Hammer Port	20%	5 cl	8.50	
Taylor	10 years	20%	5 cl	8.50
Taylor	20 years	20%	5 cl	10.50

## SHERRY

Tio Pepe Fino	15%	5 cl	7.50
Lustau, Escuadrilla Rare Amontillado	18%	5 cl	8.50
Lustau, Almacenista Manzanilla	19%	5 cl	8.50
Lustau, Rare Cream Solera Superior	19%	5 cl	10.50

## NON-ALCOHOLIC DRINKS

	3dl	5dl
Mineral Water	4.10	6.30
Coca Cola	4.10	6.30
Ice Tea	4.10	6.30

## Bottles

Red Bull Power Drink	25 cl	6.50
Hildon little sparkling	33 cl	4.80
Hildon no sparkling	33 cl	4.80
Schweppes Tonic water	20 cl	4.80
Schweppes Bitter Lemon	20 cl	4.80
Schweppes Ginger Ale	20 cl	4.80
Rivella rot or blau	33 cl	4.80
Sprite, Fanta	30 cl	4.80
Coca Cola Light	33 cl	4.80
Coca Cola Zero	33 cl	4.80

## Juices

Orange juice	30 cl	4.80
Tomato juice	20 cl	4.80
Grapefruit juice	30 cl	4.80
Pineapple juice	30 cl	4.80
Apple juice	30 cl	4.80
Cranberry juice	30 cl	4.80

## Coffee and Tea

Coffee, Espresso, Ristretto	4.20
Double Espresso	5.50
Different Teas	4.20

Coretto Grappa	9.50
Irish Coffee	12.50

## LIQUORS

Cointreau	40%	2 cl	7.50
Amaretto di Saronno	28%	2 cl	7.50
Southern Comfort	40%	4 cl	9.50
Bailey's	17%	4 cl	9.50

## COGNACS

Hennessy VSOP	40%	2 cl	9.50
Remy Martin VSOP	40%	2 cl	9.50
Léopold Gourmel "Age des fleur"	40%	2 cl	12.50
Léopold Gourmel "Age des épices"	40%	2 cl	14.50
Jean Fillioux Très vieux	40%	2 cl	12.50

## THE LION WHISKY - COLLECTION

### Scotch

Ballantines	40%	4 cl	9.50
Johnnie Walker Red Label	40%	4 cl	9.50
Johnnie Walker Black Label	40%	4 cl	12.50
Chivas Regal 12 years	40%	4 cl	13.50

### Single Malt

Glenfiddich	40%	4 cl	12.50
Lagavulin 16 years	40%	4 cl	14.50
Oban 14 years	43%	4 cl	14.50
Dalwhinnie 15 years	43%	4 cl	14.50
Cragganmore 12 years	43%	4 cl	14.50
Glenkinchie 10 years	40%	4 cl	14.50
Talisker	46%	4 cl	14.50

### Bourbon/Tennessee

Jack Daniels Black Label	43%	4 cl	12.50
Four Roses	43%	4 cl	11.50

### Canadian

Canadian Club	40%	4 cl	11.50
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### Irish

Jamesons	40%	4 cl	9.50
Bushmills malt	40%	4 cl	12.50

## SANDWICHES

Served with fresh salad,  
garnish & coleslaw

Ham & cheese sandwich 13.80

Tuna fish sandwich 14.80

Chicken sandwich 14.80

Bacon sandwich 14.80

Roastbeef sandwich 17.80

Minute Steak sandwich with Farmer fries and  
BBQ sauce(120g) 23.80

Club sandwich with Farmer fries 28.80

Anti Pasti sandwich with Rocket pesto(vegi) 14.80

## LITTLE BITES

Garlic bread 9.80

Farmer Fries  
with ketchup and tartar sauce

Small 7.80

Large 10.80

Chicken Nuggets

Small 10.80

Large 17.80

Chicken Wings with BBQ Sauce 19.80

## THE LION KING

Chicken nuggets, Spring rolls, Onion  
Rings, Calamaries, Samosas and Fries

Served with ketchup, tartar and sweet  
Chilli sauce. Serves 2 persons 39.00

## INDIAN SPECIALS

Chicken Tikka Masala 29.80

Lamb Vindaloo 33.80

Meat: Swiss, Poultry. France,  
Beef: Ireland, Uruguay

<b>BEER ON TAP</b>	2.5dl	3dl	5dl
Hürlimann (CH)		5.10	8.20
Carlsberg (DK)		5.60	8.70
Kilkenny (IR)	4.80		8.90
Stella Artois (BEL)	4.80		8.90
Guinness (IR)	4.80		8.90
Hoegaarden White Beer (B)	4.80		8.90

### **CIDER ON TAP**

Strongbow		4.90	8.20
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### **BEER IN BOTTLES/CANS**

#### **Switzerland**

Cardinal Draft		33cl	6.40
Cardinal Eve Litchi		33cl	6.50
Ittinger Klosterbräu		30cl	6.40
Feldschlösschen alkoholfrei		33cl	6.40

#### **America**

Miller		33cl	6.90
Samuel Adams		33cl	6.90

#### **Australia**

Fosters		33cl	6.90
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#### **Belgium**

Lefte blonde		33cl	6.90
Lefte brune		33cl	6.90

#### **Finland**

Lapin Kulta		33cl	6.90
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#### **Germany**

Schneider Weisse		50cl	8.90
Hacker Pschorr		45cl	8.90

#### **Holland**

Heineken "Long Neck"		33cl	6.90
Grolsch		50cl	8.90

#### **Mexican**

Corona		33cl	7.40
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#### **Britain**

NewCastle Brown Ale		33cl	7.50
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### **APPERITIFS/BITTERS**

Cynar	16.0%	4 cl	8.00
Campari	23.0%	4 cl	8.00
Martini weiss, rot	16.0%	4 cl	8.00
Pernod	40.0%	2 cl	8.00
Ramazotti Amaro	30.0%	4 cl	8.00

### **COCKTAILS**

Caipirinha			14.50
Caipiroska			14.50
Mojito			14.50
Gimlet			12.50
Manhattan			12.50

### **CHAMPAGNE/ PROSECCO**

	1dl	Btl
Laurent Perrier brut	13.50	90.00
Kir royal	14.50	
Prosecco brut, DOC Montello e Colli A.	9.00	63.00

### **SPIRITS**

#### **Vodka**

Trojka Red/Black	17.0%	4 cl	9.50
Absolut	40.0%	4 cl	9.50
Skyy	40.0%	4 cl	10.00

#### **Gin**

Gordons	37.5%	4 cl	9.50
Bombay Sapphire	40.0%	4 cl	10.50

#### **Rum**

Bacardi Light	37.5%	4 cl	9.50
Bacardi Black	37.5%	4 cl	9.50
Havana Anejo blanco	37.5%	4 cl	10.50
Havana Anejo Reserva	40.0%	4 cl	11.50
Havana Anejo 7 ans	40.0%	4 cl	14.50

Tequilla José Cuervo Classic	38.0%	4 cl	9.50
Tequilla José Cuervo Especial	38.0%	4 cl	10.50

Kirsch	41.0%	2 cl	7.50
Williamine de Morand	43.0%	2 cl	7.50
Grappa di Brunello	43.0%	2 cl	9.50
Grappa di Moscato	43.0%	2 cl	9.50

Red Bull zu Spirituosen			5.00
Mineral und Jus zu Spirituosen			3.50