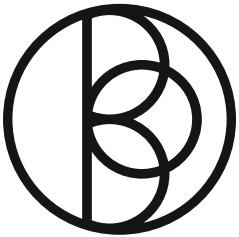
Schön, dass Sie bei uns sind!

Lovely to have you with us!



Alle Preise in CHF, inkl. MWSt., Service inbegriffen.

All prices in CHF, incl. VAT. Service included.

01.12.2026

Not just for breakfast

Assorted croissants & brioche	from	2.20
Bonnie Power Bowl Yogurt, fruits, chia, nuts, coconut chips & honey		12.50
Homemade Bircher Muesli		8.50 / 12.50
Bonnie Breakfast-Tower Classic pastries, mini Bircher muesli, 1 dl fresh orange juice, jam, honey, Nutella, butter, Philadelphia, cheese and charcuterie.		26.50
Bonnie Breakfast-Tower de Luxe Plus Norwegian salmon, avocado and 1 dl of Prosecco. or a soft drink of your choice		45.50
- with Swiss organic fried egg	add	2.50
- with crispy bacon	add	1.50
Assorted spreads	per	2.00

Fresh Sandwiches & Canapés

Daily fresh in our display	from	7.50

Tasty toasts

Ham & Alpine cheese		8.50
- with Swiss organic fried egg	add	2.50
- with pineapple	add	1.00
- with pear	add	1.50
- with a small side salad	add	7.50

Crispy Wood-Fired Bread*

Prosciutto Crudo 17.50
Cream cheese, Swiss organic egg, pickled gherkin, parsley

Cooked ham 15.50
Cream cheese, Swiss organic egg, pickled gherkin, parsley

Norwegian smoked salmon 17.50
Cream cheese, edamame, dill

Alpine cheese 15.50
Cream cheese, tomatoes, parsley

Avocado & feta 17.50
Pesto, hummus & walnuts

Avocado & egg 15.50
2 Swiss organic fried eggs & alpine cheese

Tomatoes & buffalo mozzarella 15.50
Pesto, basil & cream cheese

Our Fine Club Sandwiches

With Swiss free-range chicken breast 23.50
Bacon, avocado, lettuce, tomatoes, organic egg, onions

With avocado 21.50
Lettuce, tomatoes, Swiss organic fried egg, onions

* Please also ask about our seasonal specials.

Homemade by BonnieToGo *

Beef lasagne with side salad	24.50
Selection of pies with side salad	22.50
Potato gratin with a side salad	18.50

Freshly Rolled Wraps *

Swiss free-range chicken breast Avocado, crème fraîche, cheddar, lettuce, tomatoes	19.50
Avocado Crème fraîche, cheddar, Swiss organic egg, lettuce, tomatoes	15.50

Savory Quiches & More *

Selection of quiches		10.50
Small cheese tart		6.00
- with side salad	plus	7.50

Freshly Baked Flammkuchen *

Alsatian style Crème fraîche, bacon, onions, chives	16.50 / 21.50
Cheddar Crème fraîche, cheddar, onions, arugula, chives	16.50 / 21.50
Brie & pear Crème fraîche, brie, pear, honey, walnuts	16.50 / 21.50

* Please also ask about our seasonal specials.

Light & Crispy Pinsa Romana *

Caprese 19.50
Cherry tomatoes, Mozzarella di Bufala, tomato sauce, basil, olive oil

Prosciutto 22.50
Air-dried ham, Burrata di Bufala, arugula, crème fraîche, olive oil

Tasty 22.50
Avocado, fried egg, bacon, crème fraîche, onions, sprouts, olive oil

Crunchy Salads

Colorful Seasonal Salad Plate 19.00
- with Swiss free-range chicken add 6.50
- with Norwegian salmon add 6.50

Regional Salad with Hummus 19.00
Tomatoes, Swiss organic egg, lemon hummus, coleslaw, edamame

Caeser's Salad 25.50
Romaine lettuce, bacon, Swiss chicken breast, egg, Parmesan, croutons

Caprese 16.50
Tomatoes, Mozzarella di Bufala, pesto, basil

Side Salad 7.50

* Please also ask about our seasonal specials.

Allergens & Intolerances

Our staff will be happy to provide information upon request about ingredients in our dishes that may cause allergies or intolerances.

Declaration of Origin (Meat, Fish & Bread)

Chicken, ham, cured ham: Switzerland • Salami: Italy • Salmon: Norway • Bread: Switzerland

Kaffee & Milch

Coffee / Espresso	*5.30*
Double Espresso	*7.20*
Café au Lait	*5.30*
Cappuccino	*6.80*
Latte Macchiato	*7.20*
Latte Macchiato with Monin *Various flavours*	*8.50*
Coffee / Espresso Mélange (with whipped cream)	*7.20*
Hot or Cold Milk	*5.30*
Caotina or Ovomaltine	*5.80*
Extra milk for coffee etc.	*1.20*
Portion of whipped cream	*1.50*

Matcha

Traditioneller Matcha	*6.50*
Matcha Latte	*7.80*
Matcha with Fruit Purée (Strawberry or Peach)	*8.50*

Instead of cow's milk

Lactose-free milk	*add*	*0.50*
Oat milk	*add*	*0.50*
Soy milk	*add*	*0.50*
Soy Vanilla milk	*add*	*0.50*

Sirocco Bio-Tee

Moroccan Mint	5.50
Camomile Orange Blossoms	5.50
Verbena	5.50
Golden Assam *(Assam from India)*	5.50
Gentle Blue *(Earl Grey)*	5.50
Black Chai *(black tea with spices)*	5.50
Rooibos Tangerine	5.50
Winter Moments *(rooibos with spices)*	5.50
Jasmine Dragon Pearls *(green tea with jasmine)*	5.50
Japanese Sencha *(Japanese green tea)*	5.50
Red Kiss *(fruit tea)*	5.50
Piz Palü *(Swiss herbal tea)*	5.50

House Tea

Fresh Mint	5.50
Fresh Ginger with Lemon and Honey	5.50

Chai Tea

Chai Tee Latte David Rio *(various flavours)*	7.50
Chai Tea with an Espresso	8.50

Bonnie's Juice Bar

Juices

Power Rabbit (apple, carrot, orange, lemon)	2,5 dl	9.80
Lady in Pink (apple, banana, raspberries)	2,5 dl	9.80
Bonnie Prince (apple, mint, kiwi, celery)	2,5 dl	9.80
Green King (apple, spinach, cucumber, avocado, lemon)	2,5 dl	9.80
Go To Hell (apple, celery, ginger, beetroot, chilli)	2,5 dl	9.80

Smoothies

Sweet Heaven (banana,strawberry,milk*,maple syrup)	2,5 dl	9.80
Cool Breeze (espresso, vanilla soy milk, ice)	2,5 dl	7.70
Each additional ingredient	add .	1.00
* Instead of cow's milk	add	0.50

Cold Drinks

Coca-Cola / Coca-Cola Zero	3,3 dl	5.50
Schweppes Bitter Lemon	2,0 dl	5.50
Fever-Tree Tonic	2,0 dl	6.30
Gazosa Monti Bio (various flavours)	3,5 dl	7.20
Möhl Apple Spritzer / Rivella red / blue	3,3 dl	5.50
San Pellegrino / Panna	5,0 dl	7.50
San Pellegrino / Panna	2,5 dl	5.50
Homemade iced tea	5,0 dl	7.50
Homemade iced tea	3,0 dl	5.50
Tap water	per dl	1.00

Schweizer Bier

Goldküstenbräu *(naturally cloudy)*	5,0 Vol.%	3,3 dl	7.10
Züri-Hell	5,0 Vol.%	3,3 dl	6.10
Appenzeller Lemon Panaché	2,5 Vol.%	3,3 dl	5.50
Appenzeller Leermond *(non-alcoholic)*		3,3 dl	5.50

Aperitifs, Spirituosen & Whisky

Aperol	11% vol.%	4 cl	7.00
Campari	23% vol.%	4 cl	7.00
Campari Orange *(with freshly orange juice)*			12.00
Campari Soda			8.00
Sanbitter *(non-alcoholic)*		1 dl	5.50
Gin Mare Mediterranean	42% vol.%	4 cl	13.50
Rum Zacapa Gran Reserva	40% vol.%	4 cl	13.50
Wodka Grey Goose	40% vol.%	4 cl	13.50
Ballantine's	40% vol.%	4 cl	14.00
Jack Daniel's Single Barrel	45% vol.%	4 cl	16.00

Champagner, Prosecco & Spritz

Moët & Chandon Brut Impèrial	2 dl	34.50
Prosecco Ruggeri Brut Doc	1 dl	9.50
Aperol Spritz *(Prosecco, Aperol, sparkling water)*		13.00
Hugo *(Prosecco, elderflower syrup, sparkling water)*		13.50

Wines

White

Ollon Chablais	(Chasselas - Switzerland)	1 dl	7.00
Basa	(Verdejo, Viura, Sauvignon Blanc - Spain)	1 dl	8.50
White Wine Spritzer	(with Ollon)	2 dl	9.50
Saint-Véran	(Chardonnay – France) – Bottle	3,5 dl	38.50
Saint-Véran	(Chardonnay – France) – Bottle	7 dl	64.00

Rosé

Di Sipio Rosè	(Montepulciano, Pinot Nero - Italy)	1 dl	9.50

Rot

Llebre	(Tempranillo - Spain)	1 dl	9.50