

**DRINKS &
FOOD**

L'avventura

L'AVVENTURA BASEL L'AVVENTURA BASEL L'AVVENTURA BASEL L'AVVENTURA BASEL
L'AVVENTURA TO SATURDAY. JOIN US THURSDAY

YOUR REFRESHMENT IS WAITING AT THE BAR

SIGNATURE COCKTAILS

VIRGIN BASIL SMASH

Zero gin, Mikks Basil Lime, egg white
17.00

VIRGIN PASSION CHRISTI

Mikks yuzu elder, orange juice, lemon zest
17.00

MOCKTAILS

L'AVVENTURA

Altos 100% agave, Ancho Reyes Verde, lime,
pineapple soda, nutmeg
17.00

PALOMA

Altos 100% Agave, Lime, Pink Grapefruit Soda
17.00

IVY GIMLET

Vodka, lime juice, mint
17.00

LAVENDEL SOUR

Gin, lime juice, lavender, egg white
17.00

HEMINGWAY DAIQUIRI

White rum, Mikks Grapefruit Lime, soda
17.00

PINA COLADA

White rum, Mikks coco pineapple, lemon juice
18.00

BASIL SMASH

Dry gin, Mikks Basil Lime, egg white
17.00

IBIZA VIBES

Limoncello, Hierbas, lime juice
17.00

PERFECT AMARETTO

Disaronno, Angostura, lemon, egg white
17.00

COCKTAILS

Remember: A kind word
goes a long way – and might
just land you a special
cocktail from our bartender!

CLASSICS

HUGO ZERO

Sparkling wine Kolonne Null,
elderflower, mineral water, mint
12.00

GISELLE FIZZ ZERO

Giselle Zero, lemon, tonic water
12.00

GESPRITZER WEISSWEIN

Sweet and sour
8.00

APEROL SPRITZ

Prosecco, Aperol, mineral water, orange
12.00

HUGO

Prosecco, elderflower, mineral water, mint
12.00

GISELLE FIZZ

Giselle Royale, Zitrone, Tonic Water
12.00

APERITIFS

LONGDRINKS

STADTBRENNEREI NEGRONI

Vermouth, bitter Campari, gin, orange peel
16.00

STADTBRENNEREI SBAGLIATO

Vermouth, bitter Campari, Prosecco, orange peel
16.00

BACHWASSER

Gin & Tonic Water
16.00

CUBA LIBRA

Rum, cola, lime
16.00

MARGARITA

Tequila, triple sec, lime, salt
17.00

Prices in CHF incl. VAT
Subject to change

SPARKLING WINE

PRICKELND CUVÉE BLANC NO 1

Kolonne Null, Berlin alcohol-free wine
Silvaner, Weissburgunder
10 cl 9.00 | Flasche 75 cl 56.00

EXTRA DRY `NUDO`DOC BIO

Nudo, Veneto
Glera
10 cl 9.00 | Flasche 75 cl 56.00

VINO SPUMANTE ROSATO EXTRA DRY "NUDO" IGT BIO

Nudo, Veneto
Corvina, Rondinella, Sangiovese
10 cl 11.00 | Flasche 75 cl 59.00

CHAMPAGNE

CHAMPAGNE EXTRA BRUT "LE RÈSERVE" AOC

Billecart-Salmon, Champagne
Pinot Noir, Chardonnay, Pinot Meunier
Flasche 75 cl 98.00

CHAMPAGNE EXTRA BRUT "LE ROSÈ" AOC

Billecart-Salmon, Champagne
Chardonnay, Pinot Meunier, Pinot Noir
Flasche 75 cl 145.00

CHAMPAGNE EXTRA-BRUT BLANC DE BLANCS AOC

Alexandre Bonnet Les Riceys, Champagne
Pinot Blanc, Chardonnay
Flasche 75 cl 130.00



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WHITE WINE

LE BOUQUET IGP

Laporte, Loire
Sauvignon Blanc
10 cl 9.00 | Flasche 75 cl 52.00

CHABLIS AOC

Domaine Céline Chevallier, Chablis
Chardonnay
10 cl 11.00 | Flasche 75 cl 62.00

K-NAIA DO

Bodegas Naia, Rueda
Verdejo, Sauvignon Blanc
10 cl 8.00 | Flasche 75 cl 49.00

ROSÈ

ROSÉ "M DE MINUTY" AOP

Château Minuty, Provence
Cinsault, Grenache, Syrah
10 cl 10.50 | Flasche 75 cl 58.00

L'ÉTÉ AVEC DEUX FRÈRES AOP BIO

Deux Frères, Pierrevert Haute Provence
Grenache, Syrah, div. Andere Sorten
10 cl 12.00 | Flasche 75 cl 62.00

PINOT NOIR VDF

David Moret, Vin de France
Pinot Noir
10 cl 11.00 | Flasche 75 cl 60.00

RED WINE

BOLGHERI ROSSO "PRINCIPE" DOC

Podere Roseto, Toskana
Cabernet Franc, Cabernet Sauvignon, Merlot
10 cl 14.00 | Flasche 75 cl 69.00

ROMANICO DO

Teso La Monja, Toro
Tempranillo
10 cl 10.00 | Flasche 75 cl 54.00

BIER

WARTECK
30 cl 5.50

PACIFICO
33 cl 7.00

SUPER BOCK ZERO
33 cl 5.00

SOFTGETRÄNKE

VALSER SPARKLING AND STILL
33cl 5.00 | 75 cl 8.50

HOMEMADE ICE TEA
33 cl 5.00

COCA COLA CLASSIC, ZERO
33 cl 5.50

TONY MATE
33 cl 5.50

THREE CENTS PINK GRAPEFRUIT SODA
20 cl 5.50

THREE CENTS PINEAPPLE SODA
20 cl 5.50

THREE CENTS SPARKLING LEMONADE
20 cl 5.50

SIRUP FOR THE LITTLE ONES AMONG US
30 cl free

ESPRESSO | DOPPIO
4.00 | 5.50

COFFEE
5.00

COFFEE, ESPRESSO

FOOD



MARINATED OLIVES

Lemon, garlic, rosemary, thyme
7.00

ROSEMARY FOCACCIA

Homemade focaccia
5.50

HOMEMADE HUMMUS

Chickpeas, tahini, lemon, garlic, olive oil
served with bread
9.50

BIMI BROCCOLI

With baked ricotta dip, lemon, herb oil, and smoked almonds
12.50

PIMENTOS DE PADRON

Fried pimientos, flor de sal
8.00

ÄLPLER MAGRONEN PRALINEN

Macaroni, cheese, breadcrumbs, Ticino apple mustard
9.00

PUSCHLAV APÉRO PLATTER

Marinated olives, Supertony organic cheese,
Fennel salami, Puschlav dry-cured ham, herb-cured bacon
29.00

Meat origin: Switzerland
Allergens and additives available on request.



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