

WEIN & DRINKS



GÜTERSCHUPPEN

1'739 M.ü.M. Arosa



WEIN

SCHAUMWEIN

1 DL FLASCHE

SCHAUMWEIN «G» **10.50 / 71.00**

*Gegenwart GmbH, Fläsch, CH
Blanc de Pinot*

PROSECCO EXTRA DRY **9.00 / 58.00**

*Enrico Bedin, Treviso DOC, ITA
Glera*

«ZERO» MOUSSEUX ALKOHOLFREI **8.50 / 54.00**

*WG Heilbronn, Württemberg, GER
Riesling, Kerner*

CHAMPAGNER

3.75 DL FLASCHE

ROEDERER «COLLECTION 242» BRUT **58.00 / 125.00**

*Champagne AOP, FRA
Chardonnay, Pinot Noir, Pinot Meunier*

ROEDERER CRISTAL **370.00**

*Champagne AOP, FRA,
Pinot Noir, Chardonnay*

ROSÉ

1 DL FLASCHE

PALM PAR L'ESCARELLE 2020^(BIO) **7.50 / 49.00**

*Château de L'Escarelle, Coteaux Varois en Provence IGP, FRA
Grenache, Cinsault, Syrah*

BAR

SNACKS

OLIVEN	6.50
OLIVEN & KÄSE	11.50
SAISON-HUMMUS	12.50
SÜSSKARTOFFEL-FRIES	8.50
<i>Vegane Harissa-Mayo</i>	
POMMES FRITES	7.50
STOCKBROT	12.50
<i>mit 3 saisonalen Dips</i>	
SALSIZ VOM RIND (140 G, CH)	14.50

WEIN

WEISSWEIN

	1 DL	FLASCHE
FLÄSCHER R X S 2019	9.00	61.00
<i>Jan Adank, Bündner Herrschaft AOC, CH</i> <i>Riesling x Sylvaner</i>		
BIANCO ROVERE 2019	11.50	79.00
<i>Brivio/Gialdi, Ticino AOC, CH</i> <i>Bianco di Merlot</i>		
MARIUS BLANCO 2020 (BIO)	7.00	49.00
<i>Finca Los Timonares, Almansa DO, ESP</i> <i>Verdejo, Sauvignon Blanc</i>		
CHARDONNAY «DOSS» 2018	8.50	56.00
<i>Castelfeder, Südtirol DOC, ITA, Chardonnay</i>		
GRÜNER VELTLINER «LÖSS» 2019	8.00	53.00
<i>Weingärtnerei Aichinger, Kamptal DAC, AUT</i> <i>Grüner Veltliner</i>		
SOAVE CLASSICO DOC «OTTO» 2020	54.00	
<i>Azienda Agricola Graziano Prà, Veneto, ITA</i> <i>Garganegra</i>		
QUINTA DE CIDRÔ 2019	54.00	
<i>Real Comphania Velha, Douro, PRT</i> <i>Sauvignon Blanc</i>		
CABALLERO DE OLMEDO 2020	51.00	
<i>Félix Lorenzon Cachazo, Rueda DO, ESP, Verdejo</i>		
«T» ORANGE 2019	96.00	
<i>Weingärtnerei Aichinger, Kamptal, AUT</i> <i>Roter Traminer</i>		
ANGELDUST 2018 (NATURWEIN)	61.00	
<i>Andreas Durst, Pfalz, DE, Sylvaner, Riesling</i>		

WEIN

ROTWEIN

	1 DL	FLASCHE
HAUSWEIN «G» 2018	8.00	54.00
<i>Abadia de Acón, Ribera del Duero DO, ESP, Tempranillo</i>		
FLÄSCHER BLAUBURGUNDER 2018	9.00	61.00
<i>Markus Adank, Bündner Herrschaft AOC, CH Blauburgunder</i>		
MERLOT «GIORNICO ORO» 2019	9.50	65.00
<i>Gialdi Vini, Ticino AOC, CH, Merlot</i>		
«LES LABOURONS» 2019	9.50	65.00
<i>Anne-Sophie Dubois, Fleurie AC Beaujolais, FRA Gamay</i>		
L'ALLEGRO 2016	8.00	56.00
<i>Drei Donà, Forli IGT, ITA, Sangiovese</i>		
GAT'LUZI «SCHOLLE» 2018	MAG 162.00	FLASCHE 81.00
<i>Heinz Kunz, Bündner Herrschaft AOC, CH, Blauburgunder, Cabernet Dorsa</i>		
LIPP «PINOT NOIR» 2018	81.00	
<i>Carina Lipp, Maienfeld AOC, CH, Blauburgunder</i>		
ASPERMONT 2017	79.00	
<i>Valentin Schiess, Jenins AOC, CH, Pinot Noir</i>		
MALBEC «MÁGICO» 2017 (BIO)	89.00	
<i>Weingut Besson-Strasser, Zürich AOC, CH, Malbec</i>		
«UNPLUGGED» 2018	120.00	62.00
<i>Hannes Reeh, Burgenland, AUT, Zweigelt</i>		
ZWEIGELT «SELEKTION» 2018 (BIO)	58.00	
<i>Winzerhof Landauer-Gisperg, Thermenregion, AUT Zweigelt</i>		

BAR

GENTS 20 CL Tonic / Ginger Ale / Bitter Lemon	5.00
LEMONAID 33 CL Maracuja	5.50
EL TONY MATE 33 CL	5.50
SAN BITTER 10 CL	5.00
AROSA WASSER 40 CL / 100 CL mit/ohne Sprudel....	2.00 / 4.50

KAFFEE SPEZIALITÄTEN

KAFFEE CRÈME	4.70
ESPRESSO	4.70
LATTE MACCHIATO	5.50
CAPPUCCINO / SCHALE	5.00
DOPPIO Espresso / Flat White	6.50
HEISSE SCHOKOLADE / OVOMALTINE	5.00
HEISSE SCHOKOLADE DELUXE VOLLENWEIDER	9.00
CHAI LATTE	5.50
TEE	5.00
<i>Sencha/Jasmin Green/Lemon Grass/Ginger Lime/ Rooibos/Darjeeling/Verveine/Pomegranate/Mountain Herbs</i>	
INFUSIONS	6.00
<i>Ingwer, Zitrone, Honig/Pfefferminz/Orange, Limette, Salbei, Honig</i>	

UNSERE MILCH AUSWAHL

Maraner-Vollmilch/Laktosefrei/Mandelmilch/Hafermilch

BAR

BIER OFFEN

	25 CL	40 CL
CALANDA EDELBRÄU	4.50	6.50
SAISON-BIER	4.80	6.80
AROSABRÄU <i>Sunna</i>	5.50	

FLASCHENBIER UND MOST

AROSABRÄU <i>Schanfigger Häx/IPA/Kirchli</i> 33 CL	8.00
AUGUSTINER HELL 50 CL	8.00
ERDINGER URWEISSE 50 CL	8.50
ERDINGER ALKOHOLFREI 50 CL	8.00
CALANDA SENZA 33 CL	5.00
MÖHL TRÜB <i>mit/ohne</i> 50 CL	7.00

SOFT DRINKS

HAUSGEMACHTER EISTEE 40 CL	5.00
HOMEMADE LEMONADE 40 CL	5.50
VIVI KOLA / VIVI KOLA ZERO 33 CL	5.00
RIVELLA <i>Rot/Blau</i> 33 CL	5.00
BIO-SÜSSMOST / SCHORLE (<i>Apfel/Cranberry</i>) 40 CL	5.00
FLAUDER 33 CL	5.00

WEIN

ROTWEIN

	MAGNUM	FLASCHE
SANTA ROSA 2016	168.00	84.00
<i>Enrique Mendoza, Alicante DO, ESP</i> <i>Cabernet Sauvignon, Monastrell, Merlot, Shiraz</i>		
FOSCANEGRA 2016	61.00	
<i>Bodegas Bordoy, Mallorca DO, ESP</i> <i>Cabernet Sauvignon, Merlot, Syrah, Callet, Gargollassa</i>		
ACON «RESERVA» 2015 ^(MAG 2014)	156.00	78.00
<i>Abadia de Acón, Ribera del Duero DO, ESP</i> <i>Tempranillo, Cabernet Sauvignon</i>		
MONJE AMESTOY DE LUBERRI «RESERVA» 2015	76.00	
<i>Familia Monje Amestoy, Rioja DOCa, ESP</i> <i>Tempranillo</i>		
RAZZMATAZZ 2016	95.00	
<i>Martin Candrian, Priorat DOC, ESP</i> <i>Garnacha, Carinena, Syrah</i>		
EVEL «RESERVA» 2018	69.00	
<i>Real Companhia Velha, Douro DOC, PRT</i> <i>Touriga Franca, Touriga Nacional</i>		
BOLGHERI ROSSO 2019 ^(BIO)	118.00	59.00
<i>Podere Grattamacco, Toscana, ITA</i> <i>Cabernet, Cabernet Franc, Merlot, Sangiovese</i>		
GRATTAMACCO BOLGHERI SUPERIORE 2015 ^(MAG 2017)	235.00	120.00
<i>Podere Grattamacco, Toscana, ITA ^(BIO)</i> <i>Cabernet, Merlot, Sangiovese</i>		

WEIN

ROTWEIN

	MAGNUM	FLASCHE
CHIANTI RISERVA DOCG «UGO BING» 2015		58.00
<i>Fattoria di Fiano Ugo Bing, Toscana, ITA Sangiovese, Canaiolo, Colorino</i>		
ZYMÈ «KAİROS» 2016		102.00
<i>Zymè di Celestino Gasparin, Veneto, ITA 15 verschiedene Traubensorten!</i>		
MERLOT «FAIAL» 2016 (MAG 2017)		151.00 / 79.00
<i>La Prendina, Lombardei, ITA Merlot</i>		
NERO D'AVOLA «DON ANTONIO» 2016		149.00 / 77.00
<i>Morgante, Sizilien, ITA Nero d'Avola</i>		
BELLOVEDERE MONTEPULCIANO 2015		172.00 / 86.00
<i>Fattoria La Valentina, Abruzzen DOC, ITA Montepulciano</i>		
ZINFANDEL PRIMITIVO DI MANDURIA 2017		54.00
<i>Felline, Manduria DOP, ITA Zinfandel, Primitivo</i>		
AMARONE DELLA VAPOLICELLA «CÀ DEL PIPA» 2015		175.00 / 89.00
<i>Michele Castellani, Marano DOCG, ITA Corvina, Rondinella, Molinara</i>		
CHÂTEAU DE PEZ 1997		127.00
<i>St. Estèphe AC Cru Bourgeois Supérieur, FRA, Cabernet Sauvignon, Cabernet Franc, Merlot</i>		
L'ESCARELLE ROUGE 2016 (B10)		59.00
<i>Château de L'Escarelle, Coteaux Varois en Provence AC, FRA Cinsault, Grenache, Syrah</i>		

BAR

FRUCHTBRÄNDE 2 CL

VIEILLE URS HECHT <i>Apricot CH 40%</i>	10.50
VIEILLE URS HECHT <i>Prune CH 40%</i>	9.00
VIEILLE URS HECHT <i>Williams CH 40%</i>	9.00
VIEILLE URS HECHT <i>Pomme CH 40%</i>	9.00
HOCHSTÄMMER URS HECHT <i>Traube Merlot CH 42%</i>	15.00
HOCHSTÄMMER URS HECHT <i>Pflaume CH 42%</i>	15.00
HOCHSTÄMMER URS HECHT <i>Apfel CH 42%</i>	15.00
HOCHSTÄMMER URS HECHT <i>Williams CH 42%</i>	15.00
LIPP <i>Williams CH 41%</i>	12.00
LIPP <i>Absinth CH 52%</i>	13.50
LIPP <i>Kirsch CH 41%</i>	9.00
LIPP <i>Quitte CH 41%</i>	13.00
LIPP <i>Bündner Heu CH 41%</i>	9.50
LIPP <i>Vielle Prune CH 38,5%</i>	10.00
DANI'S IVA <i>CH 37,5%</i>	9.00

BAR

VERMOUTH 4 CL

JSOTTA BIANCO <i>CH</i> 17%	8.00
JSOTTA ROSSO <i>CH</i> 17%	8.00
CARPANO ANTICA FORMULA <i>ITA</i> 16.5%	8.50

GRAPPA 2 CL

IL MILIN 1996 BARBERA <i>ITA</i> 43%	8.50
GRAPPA DI MOSCATO <i>Vite Colte ITA</i> 40%	7.50
GRAPPA ARNEIS <i>Vite Colte ITA</i> 40%	7.00
NONINO <i>Il Merlot ITA</i> 41%	9.00
NONINO <i>Lo Chardonnay ITA</i> 41%	8.50
GRAPPA BERTA <i>Tre Soli Tre Nebbiolo ITA</i> 43%	12.00
GRAPPA BERTA <i>Bric del Gaian Moscato ITA</i> 43%	12.00

MARC 2 CL

LIPP <i>Pinot Noir, Maienfeld, CH</i> 38.5%	9.00
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BAR

APERIO DRINKS

SCHUPPEN SPRITZER <i>Prosecco, Soda, Haus-Sirup</i>	12.00
PORT'O' TONIC <i>Weisser Portwein, Tonic, Minze</i>	12.00
LILLET VIVE <i>Lillet, Tonic, Gurke, Minze</i>	13.00
PIMMS NO.1 <i>Pimm's, Gigner Ale, Gurke, Zitrone, Minze</i>	13.00
KIR GRISUN <i>G-Schaumwein, Theo's Röteli</i>	14.00
KIR BLANC <i>Weisswein & Crème de Cassis</i>	8.50
OLD CUBAN <i>Havana 7Y, Limette, Angostura, Prosecco</i>	17.50
MOUNTAIN SUZIE <i>Suze, Jsotta Bianco, Tonic, Zitrone</i>	14.00

WINTER FAVOURITES

SCHUPPEN MULE (THE ONE AND ONLY)	15.50
<i>Absolut Extrakt, Limette, Ginger Beer</i>	
FORREST JUMP <i>Aarver Wald, Honig, Zitrone, Aquafaba*</i> ...	18.00
WILL SWISS <i>Williams, Morris Gin, Jsotta Bianco</i>	18.50
T(R)AUBE NUSS <i>Grappa, Frangelico, Honig, Zitrone</i>	17.50
<i>Aquafaba*</i>	
NEGRONI D'OLIVA <i>Gin Eva, Campari, Jsotta Rosso</i>	17.50
AMARETTO 2.0 <i>Amaretto, Rye Whiskey, Mandelsirup**, ...</i>	17.00
<i>Zitrone, Orange</i>	

* Veganer Eiweiss-Ersatz / ** Home made

BAR

DAVOR/ DANACH 4 CL

CYNAR <i>ITA 16.5%</i>	7.50
CAMPARI <i>ITA 23%</i>	7.50
SUZE <i>FRA 20%</i>	7.50
FERNET BRANCA <i>ITA 42%</i>	7.50
BRAULIO <i>ITA 21%</i>	6.50
RAMAZOTTI <i>ITA 30%</i>	7.50
SAMBUCA <i>ITA 38%</i>	7.50
JÄGERMEISTER <i>GER 35%</i>	7.50
BÜNDNERMEISTER <i>CH 35%</i>	8.50
APPENZELLER <i>CH 29%</i>	7.50
HEUSCHNAPS <i>CH 25%</i>	8.50
PEPE'S INGWERER <i>CH 24%</i>	8.50
THEOS RÖTELI <i>Langwies GR 20%</i>	7.50
LIPP RÖTALI <i>Maienfeld GR 27%</i>	8.50
LILLET BLANC <i>FRA 17%</i>	8.00
PERNOD PASTIS <i>FRA 40%</i>	7.50
GRAHAM'S PORT <i>Six Grapes PRT 20%</i>	8.50
GRAHAM'S PORT <i>20 Years PRT 20%</i>	14.00
LUSTAU SHERRY <i>Manzanilla Papirusa 7 Years ESP 15%</i> ...	8.00
LUSTAU PX SHERRY <i>San Emilio 12 Years ESP 17%</i>	9.00

BAR

TEQUILA / MEZCAL 4 CL

TEQUILA 1800 BLANCO <i>MEX 38%</i>	11.50
TEQUILA 1800 AÑEJO <i>MEX 38%</i>	13.50
MEZCAL ENMASCARADO 45 <i>MEX 45%</i>	15.00
MEZCAL ENMASCARADO 54 <i>MEX 54%</i>	23.00
MEZCAL ARTESANAL <i>MEX 45%</i>	15.00
PISCO LA PERÚANA <i>PER 42%</i>	13.00

COGNAC / BRANDY 2 CL

HENNESSY VS <i>FRA 40%</i>	8.50
DELAMAIN COGNAC PALE&DRY <i>FRA 40%</i>	12.00
MASCARO XO <i>ESP 40%</i>	9.00

LIKÖR 4 CL

BERMONTIS <i>CH 27%</i>	9.00
PIMM'S NO.1 <i>GBR 25%</i>	9.00
LIMONCELLO CELESTINO <i>ITA 30%</i>	8.50
AMARETTO <i>ITA 28%</i>	8.50
BAILEYS <i>IRL 17%</i>	8.50

BAR

CLASSICS & TWISTS

PIMENT OLD FASHIONED <i>Bulleit Bourbon, Ahornsirup, Piment</i>	17.00
RUM OLD FASHIONED <i>Hanvana 7Y, Kokosblütenzucker, Angostura</i>	17.00
NEGRONI <i>Beefeater Gin, Campari, Jsotta Rosso</i>	16.50
NEGRONI SBAGLIATO <i>Campari, Jsotto Rosso, Prosecco</i>	16.00
SMOKY NEGRONI <i>Beefeater, Campari, Jsotta Rosso, mit Hickory geräuchert</i>	17.50
SMOKY CINAMON NEGRONI <i>Beefeater, Campari, Jsotta Rosso mit Hickory und Zimtstange geräuchert</i>	17.50
FUNKY MONKEY <i>Monkey 47, Limette, Holunderblütensirup, Ginger Beer, Minze</i>	18.00
HEU-MULE <i>Heuschnaps, Limette, Ginger Beer</i>	16.00
TOMMYS MARGARITA <i>Tequila Blanco, Limette, Agave</i>	16.50
OLD BUT GOLD MARGARITA <i>Tequila Anjeo, Cointreau, Limette</i>	17.50
MAI TAI <i>Jamaica & Agricole Rum, Limette, geröstete Mandel, Cointreau</i>	18.00

Lust auf einen anderen Drink?

...frag einfach unser Team!

* Veganer Eiweiss-Ersatz/ ** Home made

BAR

SOURS / SMASHS / FIZZES

SAGE SMASH <i>Whiskey, Salbei, Zitrone, Ahornsirup, Aquafaba*</i>	17.50
GIN BASIL SMASH <i>Beefeater Gin, Basilikum**, Zitrone, Zucker, Aquafaba*</i>	17.50
EARL GREY FIZZ <i>Beefeater Gin, Zitrone, Earl Grey Sirup**, Soda</i>	17.00
MEZCAL SOUR NEW YORK STYLE <i>Mezcal, Limette, Agavensirup, Aquafaba*, gefloated mit Hauswein</i>	19.00
PISCO SOUR <i>Pisco, Suze, Limette, Zuckersirup**, Aquafaba*</i>	18.00
ANNEBÄBI <i>Heuschnaps, Zitrone, Honig, Aquafaba*</i>	16.50
GINGERPOLITAN <i>Ingwerer, Cointreau, Limette</i>	17.00
BROCK BRAMBLE <i>Brockmans Gin, Zitrone, Brombeere, Aquafaba*</i>	17.00

Möchtest du einen anderen Sour, Smash oder Fizz?

...frag einfach unser Team!

* Veganer Eiweiss-Ersatz / ** Home made

BAR

SINGLE MALTS 4 CL

ABERLOUR A'BUNNADH <i>Speyside ~60%</i>	23.50
GLENLIVET <i>18 Years Speyside 43%</i>	23.50
GLENROTHES SHERRY CASK <i>Reserve Speyside 40%</i>	18.00
BRUICHLADDICH PORT <i>Charlotte Barley Islay 50%</i>	18.00
TALISKER MADE BY THE SEA <i>Skye 45.8%</i>	14.00
BALVENIE <i>21 Years Portwood Speyside 40%</i>	29.50
LAPHROAIG 10 <i>Triple Wood Islay 48%</i>	20.50
GLENMORANGIE <i>Nectar d'Or Highland 46%</i>	18.50
LAGAVULIN <i>16 Years Islay 43%</i>	14.50
AILSA BAY <i>Irland 48.9%</i>	16.50
ARBEG UIGEDAL <i>Islay 54.2%</i>	25.00

VODKA 4 CL

ABSOLUT VODKA <i>SWE 40%</i>	10.50
GUSTAV DILL / ARCTIC VODKA <i>FIN 40%</i>	12.00

ZUSÄTZE

SOFTGETRÄNKE	4.00
TONY MATE	5.00
RED BULL	4.50

BAR

BOURBON 4 CL

BULLEIT BOURBON USA 45%	12.00
ELIJAH CRAIG SMALL BATCH USA 47%	13.00
WILLETT POT STILL USA 47%	16.50
HUDSON BABY BOURBON USA 46%	21.00

RYE WHISKEY 4 CL

GOLDWÄSCHER CH 43%	11.50
BULLEIT RYE USA 45%	11.50
HUDSON MANHATTAN RYE USA 46%	21.00

SCOTCH 4 CL

MONKEY SHOULDER Blended Malt SCO 40%	11.50
CHIVAS 12 Years SCO 40%	13.00
CHIVAS 18 Years SCO 40%	19.50

IRISH WHISKEY 4 CL

JAMESON IRL 40%	10.50
REDBREAST 12 Years IRL 40%	16.00

BAR

ZERO % DRINKS

THYME OUT Maracuja, hausgemachtes Toincsirup..... <i>Limette, Thymian, Soda</i>	12.00
BÄREN FIZZ Waldbeere, Zitrone, Ananas, Soda	11.00
ZERO BASIL SMASH Gin (0%), Basilikum**	14.00
<i>Zitrone, Zucker, Aquafaba</i>	
VIRGIN MULE Ginger Beer, Holunderblütensirup,..... <i>Gurke, Minze</i>	11.00
NO HUGO Zero Prosecco, Holundenblütensirup	11.00
<i>Soda, Limette, Minze</i>	

SPECIAL HOT DRINKS

G-LÖGG 40 CL	8.00
<i>Home made Glühwein, it's hot baby!</i>	
HUUS KAFFI	8.00
<i>Frangelico, Kahlua, Kaffee, Rahm</i>	
SCHUPPEN TODDY 40 CL	11.00
<i>Rum, Jägermeister Spice, Honig, Orange, Zitrone, Wasser</i>	
HOT G&T 40 CL	12.00
<i>G-Infused Gin, Home made Tonic, lot of Love</i>	
HOT LILLY 40 CL Lillet Blanc, Hame made Tonic, Minze	12.00
MINZWERER 40 CL	13.00
<i>Ingwerer, frischer Ingwer, Minze, Zitrone, Honig, Wasser</i>	
<i>und noch viel, viel Heisses mehr..</i>	

BAR

RUM 4 CL

HAVANA CLUB 3 Años CUB 40%	10.50
HAVANA CLUB Especial CUB 40%	11.50
HAVANA CLUB 7 Años CUB 40%	12.50
MICHLER'S RUM Dark Rum JAM 40%	11.50
ST. JAMES RHUM Amber Rhum Argicole MTQ 40%	12.50
CARTAVIO XO 18 Years PER 40%	21.00
DIPLOMATICO RESERVA EXCLUSIVA	13.00
Exclusiva VEN 40%	
PLANTATION BARBADOS XO	15.00
20 th Anniversary BRB 40%	
PLANTATION PINEAPPLE RUM	13.00
Pineapple Rum BRB 40%	
DOS MADERAS SELECTION	13.00
Selection, BRB 42%	
RON ZACAPA No. 23 GTM 40%	14.00
APPLETON 21 Years JAM 43%	28.00
MAUND 12 Years JAM 45%	15.00

BAR

GIN 4 CL

DEUX FRERES CH 43%	15.50
AARVER LIDO CH 40%	13.00
AARVER WALD CH 40%	14.00
MORRIS CH 47%	14.00
TSCHIN CH 40%	14.50
THE RED CH 45%	14.50
BÜNDNER SAFRAN CH 42%	14.50
BREIL PUR CH 45%	14.00
KNUT HANSEN GER 42%	15.50
WINDSPIEL GER 47%	15.00
BLIND TIGER BEL 45%	15.00
BROCKMANS GBR 40%	13.50
MICHLER GREEN GBR 44%	13.50
THE BOTANIST SCO 46%	14.00
GUNPOWDER IRL 43%	14.00
NAPUE KYRÖ GIN FIN 46.3%	16.00
GIN EVA ESP 45%	14.00
MALFY Limone / Pink Grapefruit, ITA 41%	13.50
CAPE FYNBOS ZAF 45%	13.50
ROKU JAP 43%	13.00