

WEIN & DRINKS



GÜTERSCHUPPEN

1'739 M.ü.M. Arosa



WEIN

SCHAUMWEIN

1 DL FLASCHE

SCHAUMWEIN «G» **11.00 / 73.00**

*Gegenwart GmbH, Fläsch, CH
Blanc de Pinot*

PROSECCO EXTRA DRY **9.00 / 58.00**

*Enrico Bedin, Treviso DOC, ITA
Glera*

«ZERO» MOUSSEUX ALKOHOLFREI **9.00 / 58.00**

*WG Heilbronn, Württemberg, GER
Riesling, Kerner*

CHAMPAGNER

3.75 DL FLASCHE

ROEDERER «COLLECTION 243» 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 2021 ^(BIO) **8.00 / 52.00**

*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	9.00
<i>Vegane Güterschuppen Mayo</i>	
POMMES FRITES	8.00
STOCKBROT	15.00
<i>mit 3 saisonalen Dips</i>	
SALSIZ VOM RIND (140 G, CH)	14.50

WEIN

WEISSWEIN

	1 DL	FLASCHE
BÜNDNER WEISS	9.00	61.00
<i>Wir stellen euch monatlich einen neuen Winzer aus dem Bündnerland vor. Es hed's solangs hed!</i>		
BIANCO ROVERE 2021	11.50	79.00
<i>Brivio/Gialdi, Ticino AOC, CH</i> <i>Bianco di Merlot</i>		
MARIUS BLANCO 2021 (BIO)	7.50	52.00
<i>Finca Los Timonares, Almansa DO, ESP</i> <i>Verdejo, Sauvignon Blanc</i>		
CHARDONNAY «DOSS» 2020	8.50	56.00
<i>Castelfeder, Südtirol DOC, ITA, Chardonnay</i>		
GRÜNER VELTLINER «LÖSS» 2021	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>		
CABALLERO DE OLMEDO 2020	53.00	
<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	8.50	56.00
<i>Abadia de Acón, Ribera del Duero DO, ESP, Tempranillo</i>		
BÜNDNER ROT	9.50	65.00
<i>Wir stellen euch monatlich einen neuen Winzer aus dem Bündnerland vor. Es hed's solangs hed!</i>		
MERLOT «GIORNICO ORO» 2019	9.50	65.00
<i>Gialdi Vini, Ticino AOC, CH, Merlot</i>		
«LES COCOTTES» 2020	9.50	65.00
<i>Anne-Sophie Dubois, Fleurie AC Beaujolais, FRA Gamay</i>		
L'ALLEGRO 2016	8.50	56.00
<i>Drei Donà, Forli IGT, ITA, Sangiovese</i>		
GAT'LUZI «SCHOLLE» 2018	MAG 158.00	FLASCHE 79.00
<i>Heinz Kunz, Bündner Herrschaft AOC, CH, Blauburgunder, Cabernet Dorsa</i>		
LIPP «PINOT NOIR» 2020	81.00	
<i>Carina Lipp, Maienfeld AOC, CH, Blauburgunder</i>		
PILGRIM 2020	125.00	
<i>Möhr-Niggli, 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» 2020	120.00	62.00
<i>Hannes Reeh, Burgenland, AUT, Zweigelt</i>		

BAR

GENTS 20 CL Tonic / Ginger Ale / Bitter Lemon	5.00
LEMONAID 33 CL Maracuja	5.50
EL TONY MATE / ZÄMÄ 33 CL	5.50
SAN BITTER 10 CL	5.00
AROSA WASSER 40 CL / 100 CL mit/ohne Sprudel	2.50 / 5.50

KAFFEE SPEZIALITÄTEN

KAFFEE CRÈME	5.00
ESPRESSO	5.00
LATTE MACCHIATO	5.80
CAPPUCCINO / SCHALE	5.20
DOPPIO Espresso / Flat White	6.50
HEISSE SCHOKOLADE / OVOMALTINE	5.80
HEISSE SCHOKOLADE MELANGE	7.50
CHAI LATTE	6.00
DIRTY CHAI LATTE	7.50
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

Vollmilch/Laktosefrei/Mandelmilch/Hafermilch

BAR

BIER OFFEN

	25 CL	40 CL
CALANDA EDELBRÄU	4.50	6.50
SAISON-BIER	5.00	7.00
AROSABRÄU <i>Sunna</i>	5.80	

FLASCHENBIER UND MOST

AROSABRÄU <i>Schanfigger Häh/IPA/Kirchli</i> 33 CL	8.00
AUGUSTINER HELL 50 CL	8.00
ERDINGER URWEISSE 50 CL	8.50
ERDINGER ALKOHOLFREI 50 CL	8.50
CALANDA SENZA 33 CL	5.00
MÖHL TRÜB <i>mit/ohne</i> 50 CL	7.50

SOFT DRINKS

HAUSGEMACHTER EISTEE 40 CL	5.00
KAMILLONADE 40 CL	5.50
LIMETTEN SPRITZER 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	5.50

WEIN

ROTWEIN

	MAGNUM	FLASCHE
ZWEIGELT «SELEKTION» 2020 ^(BIO)		58.00
<i>Winzerhof Landauer-Gisperm, Thermenregion, AUT</i> <i>Zweigelt</i>		
SANTA ROSA 2017	168.00	84.00
<i>Enrique Mendoza, Alicante DO, ESP</i> <i>Cabernet Sauvignon, Monastrell, Merlot, Shiraz</i>		
FOSCANEGRA 2018		61.00
<i>Bodegas Bordoy, Mallorca DO, ESP</i> <i>Cabernet Sauvignon, Merlot, Syrah, Callet, Gargollassa</i>		
ACON «RESERVA» 2016	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 2017		95.00
<i>Martin Candrian, Priorat DOC, ESP</i> <i>Garnacha, Carinena, Syrah</i>		
EVEL «RESERVA» 2019		69.00
<i>Real Companhia Velha, Douro DOC, PRT</i> <i>Touriga Franca, Touriga Nacional</i>		
BOLGHERI ROSSO 2020 ^(BIO)	118.00	59.00
<i>Podere Grattamacco, Toscana, ITA</i> <i>Cabernet, Cabernet Franc, Merlot, Sangiovese</i>		
GRATTAMACCO BOLGHERI SUPERIORE 2018	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» 2017		58.00
<i>Fattoria di Fiano Ugo Bing, Toskana, ITA Sangiovese, Canaiolo, Colorino</i>		
ZYMÈ «KAİROS» 2018		102.00
<i>Zymè di Celestino Gasparin, Veneto, ITA 15 verschiedene Traubensorten!</i>		
MERLOT «FAIAL» 2018 (MAG 2018)		151.00 / 79.00
<i>La Prendina, Lombardei, ITA Merlot</i>		
NERO D'AVOLA «DON ANTONIO» 2018		149.00 / 77.00
<i>Morgante, Sizilien, ITA Nero d'Avola</i>		
BELLOVEDERE MONTEPULCIANO 2017		172.00 / 86.00
<i>Fattoria La Valentina, Abruzzen DOC, ITA Montepulciano</i>		
ZINFANDEL PRIMITIVO DI MANDURIA 2018		54.00
<i>Felline, Manduria DOP, ITA Zinfandel, Primitivo</i>		
AMARONE DELLA VAPOLICELLA		175.00 / 89.00
«CÀ DEL PIPA» 2016 <i>Michele Castellani, Marano DOCG, ITA Corvina, Rondinella, Molinara</i>		
CHÂTEAU LES GRAVIÈRES «BORDEAUX» 2015		127.00
<i>Vignobles Denis Barraud, Saint-Émilion, FRA 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
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>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%	9.00

GRAPPA 2 CL

IL MILIN 1996 BARBERA <i>ITA</i> 43%	8.50
GRAPPA DI MOSCATO <i>Vite Colte ITA</i> 40%	8.00
GRAPPA ARNEIS <i>Vite Colte ITA</i> 40%	7.50
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%	14.00
GRAPPA BERTA <i>Bric del Gaian Moscato ITA</i> 43%	14.00

MARC 2 CL

KOMMINOTH <i>Pinot Noir, Maienfeld, CH</i> 42 %	9.00
KOMMINOTH <i>Weissburgunder, Maienfeld, CH</i> 42 %	9.00
LIPP <i>Pinot Noir, Maienfeld, CH</i> 38.5%	11.00



BAR

APERRO 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, Ginger Ale, Gurke, Zitrone, Minze</i>	13.00
KIR GRISUN <i>G-Schaumwein, Theo's Röteli</i>	14.00
SIDE CAR <i>Cognac, Cointreau, Zitrone</i>	16.00
MOUNTAIN SUZIE <i>Suze, Jsotta Bianco, Tonic, Zitrone</i>	14.00
G-FIZZ <i>Amaretto, Heuschnaps, Schaumwein, Zitrone</i>	16.00

SCHUPPEN FAVOURITES

G-MULE	16.50
<i>Absolut, Prosecco, Limette, Ginger Beer</i>	
WILLY TONKA <i>Vodka, Williams, Limette, Rosmarin, Tonka</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
APFEL-INGWER MOJITO <i>Havana 3Y, Apfel, Ingwer,</i>	17.00
<i>Limette, Minze</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
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 Papyrusa 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
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>Havana 7Y, Angostura Kokosblütenzucker</i>	17.00
BOULEVARDIER NO 3 <i>Bourbon, Antica Formula, Campari, Dessertwein</i>	18.00
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
COINTREAU CAIPI <i>Cointreau, Limette, Rohrzucker</i>	16.50
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
CLASSIC MAI TAI <i>Jamaica & Agricole Rum, Limette, geröstete Mandel, Cointreau, Aquafaba</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
FORREST JUMP <i>Aarver Wald, Honig, Zitrone, Aquafaba*...</i>	18.00
GIN BASIL SMASH <i>Beefeater Gin, Basilikum**, Zitrone, Zucker, Aquafaba*</i>	17.50
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!

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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%	12.50
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 Tonicsirup..... <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 40CL Homemade Glühwein, it's hot BABY.....	8.00
HUUS KAFFI Frangelico, Kaluha, Kaffee, Rahm	8.00
HOT LILLY 40CL Lillet Blanc, Homemade Tonic, Minze	12.00
MINZWERER 40CL Ingwerer, frischer Ingwer, Minze,.....	13.00
<i>Zitrone, Honig</i>	
SCHUPPEN TODDY 40CL Jägermeister, Rum, Honig,.....	11.00
<i>Zitrone, Orange</i>	
HOT G&T 40CL Gin, Homemade Tonic, lot of love	12.00

....und noch viel, viel Heisses mehr..

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
<i>Exclusiva VEN 40%</i>	
PLANTATION BARBADOS XO	15.00
<i>20th Anniversary BRB 40%</i>	
PLANTATION PINEAPPLE RUM	13.00
<i>Pineapple Rum BRB 40%</i>	
DOS MADERAS SELECTION	13.00
<i>Selection, BRB 42%</i>	
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%	15.00
BÜNDNER SAFRAN CH 42%	16.00
BREIL PUR CH 45%	14.00
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 OLIVE ESP 45%	14.50
MALFY Limone/Pink Grapefruit, ITA 41%	13.50
ROKU JAP 43%	13.00