



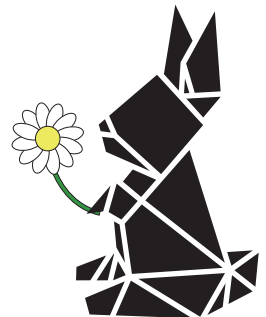
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BANK

Mitten im Kreis 4 an urbaner Lage bieten wir täglich Platz
um sich zu treffen und kulinarisch zu verwöhnen.
Es freut uns, dich in unserer kleinen Oase
in familiärem Ambiente bedienen zu dürfen.

Let's Bank.

SPRING



NON-ALCOHOLIC & BEER



NON-ALCOHOLIC BOTTLED

El Tony Mate

33cl **6.5**

Cucumis

33cl **6.5**

Coca-Cola, zero

33cl **5.5**

Gassosa

35,5cl **6.5**

Aranciata

35,5cl **6.5**

Rivella rot

30cl **5.5**

Rhabarberschorle

33cl **6.5**

Chinotto Lurisia

27,5cl **6**

Red Bull

25cl **6.5**

Thomas Henry

Tonic, Spicy Ginger,
Bitter Lemon, Ginger Ale

20cl **5.5**

Sanbittèr

10cl **5.5**

BANK WATER

Geniesse unser
aufbereitetes
Wasser à discrétion!

Still oder Sparkling

4 CHF pro Person

HOME-MADE

Ginger Queen Eistee

30cl **6**

50cl **7.5**

Lemongrass Limonade

30cl **6**

50cl **7.5**

JUICES

Orangensaft

frisch gepresst

20cl **6.5**

Cranberrysaft

30cl **5**

Orangen- Passionsfruchtsaft

30cl **5**

Apfelsaft

30cl **5**

BEER DRAFT

Hürlimann Lager

30cl **5.5**

50cl **8.5**

Brooklyn Lager

30cl **6.5**

50cl **9**

Grimbergen Blanche

25cl **5.5**

50cl **9**

BEER & CIDER BOTTLED

Schneider Weisse

Weissbier

50cl **9**

Brooklyn East IPA

35cl **7.5**

Feldschlösschen

alkoholfrei

33cl **6.5**

Magners Irish Cider

33cl **7.5**



COFFEE

COFFEE

Espresso

Brazil 4.8

Speciality Roast 5.3

Doppio

Brazil 6.3

Speciality Roast 6.8

Americano

Brazil 6.3

Espresso Macchiato

Brazil 5.3

Speciality Roast 5.8

Doppio Macchiato

Brazil 6.8

Speciality Roast 7.3

Cappuccino

Brazil 5.8

Speciality Roast 6.3

Grandeccino

Brazil 7.3

Speciality Roast 7.8

Latte Macchiato

Brazil 6.3

Iced Latte

Brazil 6.8

SWISS CLASSICS

Café Crème

Brazil 4.8

Café au Lait

Brazil 5.8

CHOCOLATE

kalt oder warm

Ovomaltine

5.3

Caotina

5.3

Hausgemachte heisse Schoggi

6.8

Brazil, Minas Gerais:

*bio, medium roast,
chocolatey, nutty*

Speciality Coffee:

light roast, fruity, floral

Frag uns nach dem aktuellen

Speciality Coffee Roast.

Wähle deine Milch/Drink:

Kuhmilch, Haferdrink

oder Sojadrink

TEA

Ingwertee

hausgemacht 7

Chai Latte

hausgemacht 7

Earl Grey

Vietnam 6

Assam

Indien 6

Jasmin, Yo Long Tao

Anhui, China 6.5

Green Balls

Anhui, China 6.5

Verveine

Périgord, Frankreich 6

Hibiskus

Wildpflückung

Burkina Faso 6

Bavarian Mint

USA 6



+ Schweizer Honig 1



SPARKLING & WHITE



SPARKLING

		10 cl	75 cl
Prosecco Rosé doc	Glera, etc. – Casa Canevel, Veneto	9.5	64
Splash	Semillon – Château Barouillet, Pomport		64
Ferrari Maximum Blanc de Blancs 	Chardonnay – Ferrari, Trentino	12.5	72
Ferrari Maximum Rosé 	Pinot nero, etc. – Ferrari, Trentino		78
Jeeper Blanc de Blanc Grande	Chardonnay, etc. – Jeeper, Champagne		120

WHITE WINES

		10 cl	75 cl
Vette di San Leonardo	Sauvignon blanc – San Leonardo, Trentino	8.5	54
Pinot grigio	Pinot grigio – Torre Rosazza, Friuli	8.5	54
Monteoro	Vermentino – Sella & Mosca, Sardegna		55
Riesling feiner Herbert	Riesling – Dillmann, Rheingau	7.5	55
Chardonnay Pinot blanc	Weinschwestern, Württemberg	9	62
Lugana Riserva	Turbina – Selva Capuzza, Lombardia		64
Sancerre Grande Réserve	Sauvignon blanc – Henri Bourgois, Loire		76
Roero Arneis	Arneis – Bruno Giacosa, Piemonte		79

SPECIAL

		75 cl
Hoppa Sparkling 0%	Cabernet blanc – Weinschwestern, Württemberg	58



ROSÉ & RED

ROSÉ WINES

		10 cl	75 cl
Calafuria	Negroamaro – Tormaresca, Puglia	8.5	56
		150 cl	112
Château Val de Joanis	Syrah, etc. – Château Val de Joanis, Luberon	8.5	56

RED WINES

		10 cl	75 cl
Torcicoda	Primitivo – Tormaresca, Puglia	9	59
Malavoglia, Ripasso	Corvina, etc. – Ca' La Bionda, Veneto	9	59
Locone	Cabernet Sauvignon – Tenuta Bocca di Lupo, Puglia	10	68
Pinot love	Pinot noir – Weinschwester, Württemberg	9.5	66
Barrua	Carignano, etc. – Punica, Sardenga		80
Il Carbonnaione	Sangiovese di Lamole – Poggio Scalette, Toscana		91
Rosso del Conte	Nero d'Avola, etc. – Tasca, Sicilia		99
Poggio alle Nane	Cabernets, etc. – Le Mortelle, Toscana		126
Bricco dell'Uccellone	Barbera – Braida, Piemonte		122
Château d'Escurac cru	Merlot, etc. – Château d'Escurac, Bordeaux		62
Others Grenache	Grenache, etc. – Departement 66, Côtes Catalanes		85
Rully	Pinot noir – Domaines Famille Picard, Bourgogne		88
Les Pagodes de Cos	Cab./Sauv., etc. – Cos d'Estournel, Bordeaux		130
PSI	Tempranillo – Bodegas Alnardo, Ribera del Duero		88
Pintia	Tempranillo – Bodegas Pintia, Toro		126
Pinot Noir	J Vineyards & Winery, Russian River Valley		94

COCKTAILS



SIGNATURE COCKTAILS

Amethyst Sour

Bourbon infused Levander,
Blueberry Puree, Lime Juice, Aquafaba

18

Bank Smash

Cucumber infused Malfy Gin,
Passionfruit Syrup, Lime Juice

18

Bloody Fairy

Tequila, St. Germain,
Fresh Pomegranate, Lime Juice

18

Grapefruit Garibaldi

Gin, Rosemary Syrup,
Grapefruit Tonic, Lime Juice

17

Bankroni

Mezcal, Gran Classico, Red Vermouth,
Blood Orange syrup

18

Chilli Island

Vodka, Kiwi, Chilli,
Green Apple, Lime Juice

18



SPRITZ

Aperol Spritz

Aperol, Prosecco, Soda

13

Campari Spritz

Campari, Prosecco, Soda

13

DRINK 0%

Green Rose

Alcohol free Gin, Green
Apple Puree, Rose Syrup,
Lime Juice

15



COCKTAILS

BANK CLASSICS

Old Cuban

Rum, Lime Juice, Mint,
Angostura Bitters, Prosecco

18

Aviation

Gin, Lemon Juice,
Luxardo Maraschino,
Violet Liqueur

18

Gin Bramble

Gin, Lemon Juice, Sugar
Syrup, Crème de Mûre

18

Charlie Chaplin

Hayman's Sloe Gin, Lime
Juice, Apricot Liqueur

18

Amaretto Sour

Amaretto, Lemon Juice,
Egg White

16

Old Fashioned

Bourbon Whisky,
Sugar, Angostura Bitters

16

Vesper Martini

Gin, Vodka,
Lillet Blanc

18

Negroni

Gin, Campari, Vermouth
Rosso

16

White Negroni

Gin, Suze,
White Vermouth

17

Pisco Sour

Barsol Pisco, Lime Juice,
Egg White

18

Basil Smash*

Gin, Lemon Juice,
Basil

18



Pouring Spirits:

Malfy Gin

Absolut Vodka

Havana Club 3 Años

Four Roses Bourbon

* auch alkoholfrei erhältlich

SPIRITS



VODKA

Absolut 40°
4 cl 12

Absolut Elyx 42.3°
4 cl 16

Belvedere 40°
4 cl 15

Grey Goose 40°
4 cl 15

GIN

Beefeater 40°
4 cl 12

Malfy 41°
4 cl 14

Malfy Limone 41°
4 cl 15

Malfy Rose 41°
4 cl 15

Monkey 47 47°
4 cl 15

Hendrick's 41.4°
4 cl 15

Turicum 41.5°
4 cl 16

Brockmans 40°
4 cl 16

RUM

Havana Club 3 Años 40°
4 cl 13

Havana Club 7 Años 40°
4 cl 14

**Diplomatico Reserva
Exclusiva** 40°
4 cl 14

Zacapa 23 Years 40°
4 cl 16

ADDITIONAL

Zusatz Soda
2

Zusatz Softgetränk
3.5

TEQUILA

Olmecca Blanco 38°
4 cl 11

Olmecca Reposado 35°
4 cl 12

Don Julio Blanco 38°
4 cl 15



WHISKY & WHISKEY



BLENDED WHISKY

Chivas Regal
12 Years · 40°
4 cl **12**

SCOTTISH SINGLE MALT

Glenkinchie
Lowland · 12 Years · 43°
4 cl **15**

Aberfeldy
Highland · 16 years · 40°
4 cl **15**

Glenlivet
Speyside · 15 years · 43°
4 cl **16**

Chapter 7
Island Batch No. 1 · 49°
4 cl **17**

Scapa Skiren
Islands · 40°
4 cl **17**

WHISK(EY) AROUND THE WORLD

Jameson
Ireland · 40°
4 cl **12**

Four Roses Bourbon
USA · 40°
4 cl **13**

Bulleit Rye
USA · 45°
4 cl **14**

43 – Swiss Mountain
Switzerland · Single Malt
40°
4 cl **16**

Nikka From The Barrel
Japan · Single Malt 51.4°
4 cl **18**





LIQUEUR, COGNAC & GRAPPA

BITTER, HERBAL & VERMOUTH

Campari 25°
4 cl 7

Ramazotti Amaro 30°
4 cl 7

Cynar 16.5°
4 cl 7

Vermouth 16°
bianco / rosso
4 cl 7

Fernet-Branca 39°
4 cl 8

Averna 29°
4 cl 8

Braulio 21°
4 cl 8

Gran classico 28°
4 cl 9

ANISEED LIQUEUR

Pastis 51 45°
4 cl 8

COGNAC

Rémy Martin VSOP 40°
2 cl 9

LIQUEUR

Ramazotti Crema 17°
4 cl 9

Amaretto Disaronno 28°
4 cl 9

Kahlúa 20°
4 cl 9

Chartreuse Jaune 40°
4 cl 10

Chartreuse Verte 55°
4 cl 11

GRAPPA

Il Moscato
Nonino, Friuli · 43°
2 cl 9

Oro – Bindella
Tenuta Vallocaia,
Toscana · 43°
2 cl 11

SHOTS

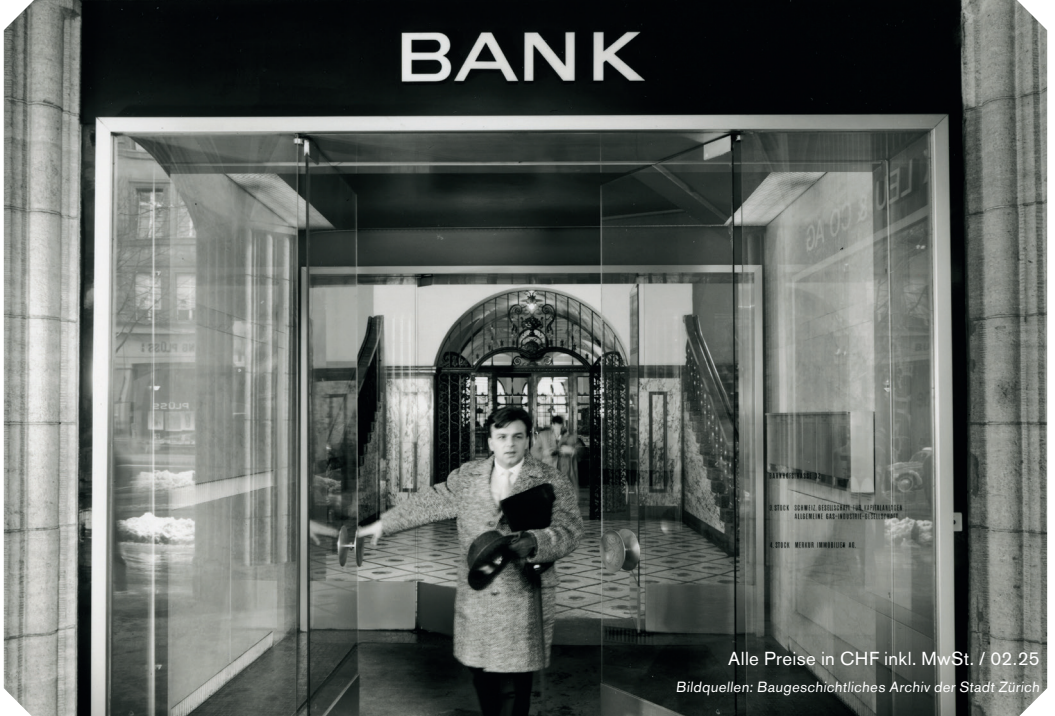
Hierbas Mari
Mayans 26°
2 cl 6

Ingwerer 24°
2 cl 6





CHEERS!



Alle Preise in CHF inkl. MwSt. / 02.25

Bildquellen: Baugeschichtliches Archiv der Stadt Zürich

