

DRINKS LIST

Champagne & Sparkling by the glass / Wine by the glass
Signature Cocktails / Non Alcoholic / Warm Alcoholic
Beverages / Gins / Aperitif & Vodkas / Sherry & Porto
Liquors & Bitters / Whiskeys / Rums & Tequila / Beers
Grappas & Co / Soft Drinks / Coffee & Co / Teas / Tapas

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish and drink is available upon request. We craft our cocktails in-house and use a variety of ingredients to create the complexity of our serves which may mean certain ingredients are not listed.

Prices are in Swiss francs including service charge and VAT

IT`S ALWAYS WINE O`CLOCK

SPARKLING & CHAMPAGNE

By the glass (10cl)

Prosecco Superiore Sommariva, Brut, Conegliano
Valdobbiadene (DOCG), Italy | 15

Ruinart «R», Brut, France | 24

Ruinart Rosé, Brut, France | 28

WHITE WINE

By the glass (10cl)

Weingut Davaz, «Gräba», Chardonnay
Fläsch Switzerland | 14

Gilbert Picq, Chablis
Bourgogne, France | 13

Alois Lageder, Pinot Grigio
South Tyrol (DOC), Italy | 10

Gagliole, «Bianco», Procanico-Chardonnay-Malvasia
Tuscan Bianco (IGT), Italy | 13

ROSE WINE

By the glass (10cl)

Chateau d'Esclans, "Whispering Angel"
Provence, France | 10

RED WINE

By the glass (10cl)

Domaine Donatsch, «Passion», Pinot Noir
Malans, Switzerland | 19

Elena Walch, Legrein
South Tyrol (DOC), Italy | 13

Gagliole, «Valletta», Merlot-Sangiovese
Toscana IGT, Tuscany, Italy | 12

Château de la Croix, Cru Bourgeois
Medoc, France | 12

LET'S BEGIN

SIGNATURE COCKTAILS

Here we present our Kulm Country Club signature cocktails

For us, a cocktail should embody a unique experience, and transport you to a magical place...

In our drinks you will find intriguing flavour blends and scents, infused with the essence of our history and the mountains we're surrounded by.

Be curious and step outside of your comfort zone...

KCC NEWS

ARTICHOKE CUP

Cynar, Vetiver, Karkadé and vanilla.

A bitter and sweet Cup with a woody, dry and deep character. | 18

IVA FIZZ

Orma gin 3303, Erba Iva, sugar, lemon and soda.

Contemporary, aromatic and fluffy Gin Fizz with bitter notes of Erba Iva. | 18

SPARKLING HONEY

Ruinart brut champagne, mountain honey, Verbena of Poschiavo and rosemary needles.

The Engadin cousin of the French 75. Sparkling, simple and delicious. | 22

PASSIONE ITALIANA

Tequila, tomato water, passion fruit, lime and mezcal.

Unusual combination, fruity, smoky and sweetly acidic. | 18

SWISS UMAMI

Gin, lillet blanc, mushroom and cocoa distillate, lemon, sugar and cointreau.

Inspired by the classic Corps reviver with typically Swiss notes such as mushrooms and cocoa. | 18

DUNKEL

Bourbon, reduction of local black boval beer, orange and chocolate.

A mesh-up between an old fashioned and an alexander. Creamy without cream. | 21

CORVATSCH

Orma Whiskey 3303, black cardamom, Ardbeg Scotch, Swiss Vermouth and Absinthe.

The soul of the mountain in a Manhattan. | 22

KCC BEST SELLERS

MARTINI 1864

Gin, Stone Pine Dry Vermouth, sherry fino, larch spray.

A Martini Cocktail that with the notes of the forest wants to celebrate the Kulm Hotel and the time when winter tourism was born. | 18

MUSE NEGRONI

Gin, Sweet Vermouth & bitter blend, Vermouth Chinato, home made vanilla water.

The Negroni suitable for an aperitif on a winter evening but also for a moment of mindfulness after dinner. | 18

MI-SA

Campari Bitter, Swiss red Vermouth, herbs bitter drops.

Perfect balance between sweet and bitter and between Italy and Switzerland. | 18

ONCE UPON GLUHWEIN

Cognac, orange bitters, Porto Tawny, Cold Brew Cylon tea, macis, sugar, Campari, lime & apple cider vinegar.

Try this cold, fresh and aromatic bitter and spice punch. (Winner of St. Moritz Cocktail week 2023) | 18

TRAVEL TONIC

GIN, green cardamom, lime, fresh pressed Pink grapefruit, rosemary & tonic.

Fresh, citrusy, elegant and never trivial. A journey of flavors. | 21

WARM UP WITH STYLE

GLUHWEIN DELUX

Red wine, macis, citrus fruits, orange liquor Amara, Grand Marnier, Barolo Chinato, Porto tawny, Cognac.

A modern mulled wine with a unique touch of Macis. | 17

GINGER AND HONEY

Calvados, ginger, mountain honey, verbena of Poschiavo and rosemary needles.

Hot Toddy is good for... even to health! | 17

HOT CIDER PUNCH

Vodka, natural Swiss apple juice, lime, green & black cardamom, sugar.

Hot apple and spices to warm up in style. | 17

NO BOOZE

DRIVER TONIC

Pink grapefruit, green cardamom sugar, lime, tonic water. | 17

FOREVER YOUNG

Fresh pressed orange juice, non alcoholic bitter, raspberry, vinegar & umeboshi.

Fruity, sweet and salty. | 17

SOBER MULE

Siegfried wonderleaf non-alcoholic spirit, mint leaf, lime & ginger soda.

A london mule where you won't miss alcohol. | 17

We will be happy to satisfy any request about your favorite classic cocktails - [Andrea Paci](#)

LET THE EVENING BE GIN

BASIC GIN'S

(4CL) | 14

Saffron Gin Boudier 40%

Mainly fennel refined with floral elements and citrus fruits.

Hayman's Old Tom Gin 41.4%

Notes of caramelized lavender, lemon zest and viola, aromatic palate with lemon zest and gingerbread.

ADVANCED GIN'S

(4CL) | 15

Tanqueray London Dry English Gin 47.3%

Clear note of lemon, coriander and cinnamon.

Copperhead London Dry Gin 40%

Juniper, coriander seeds, angelica, cardamom and orange peel.

Del Professore Monsieur Gin 43.7%

Sweet nuance of vanilla, rose and cinnamon.

Le Tribute Gin 43%

Notes of juniper with strong lemon aroma.

Matte Sloe Gin 28%

Balanced notes of blackthorn and juniper.

Opihr Oriental Spiced London Dry Gin 40%

Notes of pepper, coriander and citrus fruits.

Sipsmith London Dry Gin 41.6%

Notes of lemon cake and orange jam.

Tanqueray Gin No. Ten 47%

Mild taste with juniper, coriander, grapefruit and lime.

Hendrick's Gin 41.4%

Hints of rose, cucumber, juniper with a palate of citrus fruits and rose flowers.

The Botanist Islay Dry Gin '22' «Bruichladdich» 46%

Dominant notes of juniper with sweet aroma of citrus fruits.

PREMIUM GIN'S

(4CL) | 16

Breil Pur London Dry Gin 45%

Fruity and spicy notes with lemon, orange and hints of mint.

Monkey 47 Schwarzwald Dry Gin 47%

Complex taste with cranberry, lemon, spruce and herbs.

The Original London No. 1 Blue Gin 47%

Aroma of herbs, spices which reminds of green earl tea.

Aviation Gin 42%

Complex notes of ginger, lavender, coriander and orange.

BEST OF GIN'S

(4CL) | 18

Deux Frères Gin 43%

Fruity taste with classic juniper notes.

Windspiel Premium Dry Gin 47%

Mild aroma with strong citrus notes.

GIN SPECIALS

(4CL)

Gin Mare Mediterranean 42.7% | 20

Notes of juniper, rosemary and lemon zest with hints of pepper.

Kinobi Gin Kyoto Gin 45.7% | 18

Notes of Sansho pepper, herbs and bamboo.

NGINIOUS Vermouth Cask Finish Gin Cocchi 43% | 28

Strong notes of herbs with hints of blood orange and oriental spices.

APERITIFS & VERMOUTH

16-45% (4CL)

Cynar | 13

Martini Bianco / Dry / Rosso | 13

Campari | 13

Aperol | 13

Carpano Antica Formula | 13

Cocchi Storico / Mancino Vermouth Chinato / Matter | 11

VODKA

38-45% (4CL) | 18

Ketel One, Nederland

Stolichnaya, Latvia

Grey Goose, France

Belvedere, Poland

SHERRY & PORTO

16-20% (4CL)

Fino Sherry, Lustau La Jarana (dry) -
Sherry Lustau East India | 13

Graham's Port, 10 Years | 18

Graham's Port, 30 Years | 32

LIQUEURS

20-45% (4CL) | 13

Amaretto Disaronno

Baileys Irish Cream

Cointreau, Grand Marnier

Kahlúa, Sambuca, Pimm's No1

BITTERS

16-45% (4CL) | 13

Averna, Ramazzotti

Braulio, Fernet Branca

WHISKEY IS LIQUID SUNSHINE

SINGLE MALTS

38-54% (4CL)

Orma, Corvatsch Limited Edition | 35
*Very rare, aged at Corvatsch Ski Station
3303 meters a.s.l. 288 bottles produced*

The Balvenie, 12 Years, Double Wood | 20

The Balvenie, 14 Years, Caribbean cask | 24

The Balvenie, 15 Years, Single barrel | 33

The Balvenie, 21 Years, Port wood | 52

Glenmorangie, 12 Years | 28

Glen Grant, 10 Years | 22

Ardbeg, 10 Years | 20

Macallan Double Cask, 12 Years | 20

Edradour, Decanter Collection, Sherry Butt,
Cask Strength | 33

Signatory Vintage, Cask strength | 99

Imperial 1995, 21 Years | xx

BLENDED

40% (4CL)

Johnnie Walker Back Label | 20

Chivas Regal, 12 Years | 20

Johnnie Walker Blue Label | 44

JAPANESE

43% (4CL)

Suntory, Hibiki, Blended Japanese Whiskey | 31

IRISH

40% (4CL)

Jameson | 18

TENNESSEE

40% (4CL)

Jack Daniel's | 18

BOURBON

40-52% (4CL)

Jim Beam | 15

Bulleit Bourbon Frontier | 15

Blanton's Gold Edition | 23

Hudson Baby Bourbon | 33

CANADIAN

40% (4CL)

Canadian Club | 18

CACHAÇA & RUM

37-40% (4CL)

Leblon Cachaça de Alambique, Brasil | 18

Havana, 3 Years, Cuba | 14

Havana, 7 Years, Cuba | 18

Rum Diplomático, Reserva Exclusiva, Venezuela | 20

Ron Zacapa, 23 Years, Guatemala | 22

Abuelo Añejo Rum | 18

TEQUILA

37-40% (4CL)

Tequila Calle, 23 Years | 18

Tequila Casamigos Blanco | 24

Tequila Casamigos Reposado | 33

Tequila Patron Silver, Mexico | 18

Tequila Patron Añejo, Mexico | 33

Mezcal Meteoro Joven Espadín | 20

COGNAC

38-45% (2CL)

Hennessy | 16

Remy Martin | 16

Remy Martin XO | 28

ARMAGNAC

38-45% (2CL)

Hors d'âge du Domaine de Ménard | 22

CALVADOS

42% (2CL)

Calvados VSOP, Coeur de Lion | 18

GRAPPA & PISCO

38-50% (2CL)

Grappa di Barbera Marolo | 16

Grappa Nonino di Moscato | 16

Grappa di Barolo, 12 Anni Marolo | 22

Pisco Acholado | 18

SPIRITS

38-54% (2CL)

Morand - Kirsch, Williams | 13

La Valadière - Framboise | 14

Urs Hecht - Kirsch Teresa Barrique, Vieille Prune | 15

Urs Hecht - Die Kirsche 2003, Die Williams
Birne 2000 | 33

BEER

(32-35CL)

Calanda Edelbräu, Switzerland | 10.5

Calanda Radler, Switzerland | 10.5

Bellavista Beer, Wheat Beer, Switzerland | 12

Bernina Beer, Natural Beer, Switzerland | 12

Palü Beer, Amber Beer, Switzerland | 12

Clausthaler (without alcohol), Germany | 12

SOFT DRINKS

Passugger & Allegra, 35 cl | 8

Passugger & Allegra, 77 cl | 11

Apple juice, Shorley, Rivella Red or Blue | 8

Fuse Tea Lemon or Peach, 33 cl | 8

Cola, Cola Zero, Fanta, Sprite, 33 cl | 8

Fever Tree Tonic Water, Indian Tonic,
Sicilian Bitter Lemon, 20 cl | 8

Fever Tree Ginger Beer, Ginger Ale 20 cl | 8

Thomas Henry Tonic Water, 20 cl | 8

GENTS Swiss Roots Tonic Water, 20 cl | 8

Fresh Orange Juice | 13

COFFEE & CO

Coffee / Espresso | 6

Double Espresso | 8

Cappuccino / Latte macchiato | 8

Hot Chocolate | 9

Ovomaltine | 8.5

YOU, ME AND A CUP OF TEA

Pot of tea | 9

English Breakfast

Aromatic Broken Leaves

Splendid Earl Grey

Black Tea Flavouring

Green Dragon

Tart Dry Taste

Fruity Chamomile

Chamomile Flowers, Orange Peel

Sweet Berries

Elderberry, Hibiscus, Bilberry

Verveine

Lemon Verbena

Jasmine Gold

Green Tea, Jasmine Flowers

Refreshing Mint

Peppermint Leaves, Lemon Grass

Ayurveda Herbs & Ginger

Balanced Herb mix with Ginger and Lemon Grass

Bergkräuter

Mountain Herbs Mix

Rosy Rose Hip

Rose Hip Infusion


TAPAS BAR APERTIVO


FROM 5 PM TO 11 PM

Otoro Thunfisch-Tataki 
Otoro Tuna Tataki | 20

Empanadas (Rind / Mais & Käse)
Empanadas (beef / corn & cheese) | 15


Kartoffelkroketten, Speck & Greyerzer
Potato croquettes, Speck & Gruyère | 20

Toast mit Pilzen, Parmesan & schwarzem Trüffel 
Mushrooms, parmesan & Black truffle toast | 24

Sandwich mit geräucherter Forelle & Kaviar 
Smoked trout & caviar sandwich | 24

Hirschspieß, Rotkohl-Chiffonade, schwarze
Johannisbeere & Kastanien 
Venison skewer, red cabbage chiffonade,
blackcurrant & chestnuts | 22

Gegrillte Brioche, Kaviar & Sauerrahm
Chargrilled brioche, caviar & sour cream | 85

Eigelb confiert, Parmesancreme,  
Pilze & schwarzer Trüffel
Confit egg yolk, parmesan cream,
mushrooms & Black truffle | 25

Wildschwein-Rilette, Landbrot Törtchen &
Gewürzgurken
Wild boar rilette, country bread tartlet & gherkins | 22

Bündner Platte 
Mountain charcuterie board | 24

Kalbshaxen & Gänseleber Terrine
Veal shank & Foie gras terrine | 25

SWEET TAPAS

Dulce de Leche Flan | 16  

Hausgemachte mini-Waffel 

Kandierte gesalzene Pop Corn

Homemade mini waffle

Candied salty pop-corn | 16

DEKLARATIONEN DECLARATIONS

Rind - Schweiz

Beef - Switzerland

Kalb - Schweiz

Veal - Switzerland

Schwein - Schweiz, Italien

Pork - Switzerland, Italy

Wildschwein - Neuseeland

Wild boar - New Zealand

Hirsch - Neuseeland

Deer - New Zealand

Ente - Frankreich

Duck - France

Gans - Frankreich

Goose - France

Thunfisch FAO 37 - Mittelmeer, Schwarzes Meer

Tuna FAO 37 - Mediterranean Sea, Black Sea

Saibling - Schweiz

Char - Switzerland

Forelle - Schweiz

Trout - Switzerland

Felchen - Schweiz

Whitefish - Switzerland

Egli - Schweiz

Perch - Switzerland

Flusskrebs - Schweiz, Israel

Crayfish - Switzerland, Israel

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 Vegetarian  Vegan  Gluten Free  Lactose Free

Music and vinyl sessions curated by 'Directeur d'ambiance'
Arman Naféi. Download at kulm.com/music

