

HOUSE SPIRIT HIGHBALL

BLACK GARLIC & JALAPENO MULE

The extrovert distillate, extracted from black garlic and jalapeño pepper.

Out of the ordinary but with style!

FLAMEL Black garlic & Jalapeno Spirit, lime, ginger beer. 17

HORSERADISH & BASIL LEMONADE CUP

The drink with a botanical spirit, super thirst-quenching thanks to fresh cucumber.

FLAMEL Horseradish & Basil spirit, Bitter Lemon soda, fresh cucumber. 17

ABSINTH & MANDARIN SODA

The balanced spirit that blends lake breeze with mountain herbs.

FLAMEL Absinth Blanche, lime, mandarin soda. 17

BRITISH GIN TONIC

The freshest gin with lemon and green cardamom. 15



INDIAN GIN TONIC

The bold, fresh and exuberant gin with a double dose of juniper. 16



HIMALAYAN GIN TONIC

A round, spicy gin with a light smoky note. 16



CONTEMPORARY CLASSIC

With a classic you can never go wrong: enjoy tradition with a touch of Alchemy.

CLEAR MOJITO

Rum, lime, menta, club soda. 15

PENICILLIN

FLAMEL Malt Spirit, Swiss Malt Peated Whisky, lime, honey and ginger. 16

PALOMA

Tequila 100% agave, lime, freshly squeezed pink grapefruit juice, bitter lemon soda. 16

PORNSTAR MARTINI

FLAMEL British gin, lime, passion fruit, lavender, Prosecco DOC. 17

(NOT AN ORDINARY) ESPRESSO MARTINI

FLAMEL Himalayan gin, FLAMEL Passion Berry Spirit, white Vermouth, Cold Brew Coffee Kombucha, citron. 15

CAFFETTERIA

Espresso. 3
Cappuccino. 4.50
Latte (coffee and milk). 5
Almond iced milk. 6
Shakerato. 5.50
Cold brew coffee kombucha. 8

SOFT DRINKS

Coca-cola regular | zero. 5
Freshly pressed: orange | grapefruit. 7
Homemade green and golden apple extract. 8
Sanbitter. 7
Noè sodas: tonic, bitter lemon, ginger beer, chinotto. 6
Soda fizzy: lemon | tangerine. 6
The infusades: rooibos and lemon verbena / white tea and mint / black tea and citrus. 8.50

BIRRE E VINI

Feldschlösschen Hopfernerle 3dl. 7
Brooklin EIPA 3dl. 8
FLAMEL merlot Bianco 1dl. 9
FLAMEL merlot Rosso 1dl. 9
Prosecco DOC Brut 1dl. 10

98% SWISS

We are flavour artisans: we combine the authenticity of local ingredients with the refinement of an artistic handicraft to help you discover the alchemical side of Switzerland through comfortable, fresh and invigorating blends.

TASTING



Menu 3 options total serving of 210 ml. Average alcohol portion 13 % Vol. 28



Try it also in the 4 options version, paired with our bistro's free hand menu! For an explosive combination of pleasure! 35

APERITIVO DI MAMMA (7% VOL)

Reassuringly mummy-like but with a hint of rebellion.

FLAMEL bitter mix, sweet green pepper, green mandarin, milky oolong tea. 15

TONKA E MARTINAZZI (9% VOL)

Bitter meets sweet and it's aperitif time!

FLAMEL bitter mix, Tonka fava beans, Sri Lanka black tea. 15

TIMO TONICO (5% VOL)

Invigorating as the mountain, but without fatigue!

FLAMEL house bitter, thyme, honey, calendula, FLAMEL absinth. 16

THE MARTINO CUP (11.7% VOL)

The authenticity of the Mendrisiotto in a sip of freshness!

Lemongrass, pink grapefruit, chamomile and FLAMEL British gin. 15

100% PAESÀ (13% VOL)

Pure balance between the Alps energy and the quietly of the Mediterranean sea!

FLAMEL absinth, pollen, oregano, lime. 17

APPLE FARM (10% VOL)

A taste explosion for an apple juice with something extra!

Grappa CH53, homemade cacao & mint spirit, apple, verbena and Amaro Generoso. 16

APERITIVI

Lighter flavour and a tasty snack to regenerate!

HOUSE SPRITZ

FLAMEL house bitter, prosecco DOC. 15

HUGO

Elderflower, prosecco DOC, lime, mint. 15

BLOODY MARY

FLAMEL Horseradish & Basil Spirit, organic tomato, kimchi and passion berries. 16

ANITA GARIBALDI

FLAMEL bitter mix, freshly squeezed orange and pink grapefruit juice. 16

SWISS NEGRONI

FLAMEL bitter mix, Vermouth rosso, kina, FLAMEL British gin, Fernet. 17

SMALL BITES & SANDWICHES

CRUDO E BLUE

Ticino blue, prosciutto crudo with cereal bread pastry. 15

CHIPS

Fried potato, sbrinz and bay leaf powder. 8

IL NOSTRO BURGER

Homemade bun, rump steak burger (200gr), caramelised onions, goat cheese and toasted bacon. 33

LD CLUB SANDWICH

Low-tempered chicken breast, salad, bacon, mayonnaise and confit tomatoes. 27

SALMONE E TOBIKO

Marinated salmon, yoghurt, tobiko egg and lemon. 10

PULLED TACOS

Corn tacos, pulled beef, sweet and sour cucumber and Maggia Valley pepper mayonnaise. 10

QUATTRO SPICCHI

Soft sourdough dough with guacamole, courgette scapece and tomato powder. 10

Please ask us for more information on our food and drinks if you have any food allergies and/or intolerances.

*Prices expressed in CHF

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AL-GENIBI
FLÄMEL
PHILOSOPHEAT

L'alchimia del gusto



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