

A large, expressive purple brushstroke graphic of the number 42, with a light purple shadow effect. The '4' is formed by two overlapping strokes, and the '2' is a single, thick, curved stroke.

Bar & Lounge

fortytwo

Aperitif

	vol% vol%		
Martini Bianco, Extra Dry	15, 15, 18	5cl	9.50
Carpano Antica Formula	16.5	5cl	12.50
Noilly Prat	18	5cl	12.50
Tio Pepe Fino	15	5cl	10.50
Sandeman Sherry medium	15	5cl	10.50
Sandeman Port White	19.5	5cl	10.50
Grahams 10 years Tawny	20	5cl	13.50
Grahams 30 years Tawny	20	5cl	34.00
Pernod	40	4cl	10.50
Absinth Kübler	53	4cl	16.00
Kir White wine, Crème de Cassis			10.50
Kir Royal Champagne, Crème de Cassis			17.50
Glas Piper Heidsick		1 dl	16.50
Glas Piper Heidsick Rosé		1 dl	21.00

PRICES IN CHF INCL. TAXES
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Neumühlequai 42, CH-8001 Zürich

Marriott
ZÜRICH

Premium Drinks

Patron Margarita Patron Anjo reserva, Cointreau, lime	45.00
Platinum Margarita Patron Grand Platinum, Cointreau, lime	92.00
Zacapa Daiquiri Zacapa 23 years, lime, sugar syrup	35.00
Kauffman Vintage Gimlet Kauffman Luxury Vintage 2003, lime juice	70.00
Beefeater Crown Jewel Gimlet Beefeater Crown Jewel, lime juice	38.00
Alexander Deluxe Rémy Martin XO, Crème de Cacao, cream	38.00
Black Russian Deluxe Stolychnaya Elit, Patron Black Coffee	33.00
Cosmopolitan Russian Style Stolychnaya Elit, Cointreau, lime, cranberry juice	34.00
Tanqueray Ten Collins Tanqueray N°10, lemon, sugar syrup, soda	28.00
Saint Tropez Ice Tea Ketel One, Patron Silver, Tanqueray Ten, Bacardi 8 years, Cointreau, raspberries, Rose Champagne	35.00

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Neumühlequai 42, CH-8001 Zürich

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Award winning drinks and our own creations

42nd Street

G' Vin Gin, ginger syrup, kumquats, lavender syrup, orange juice, Orange Bitter, Ginger Ale

Andreas Kloke

Bar & Lounge 42 House drink

18.00

A.sian I.m pact M. artini

Citron Vodka, Soho Lychee, roses syrup, peperocini, lemongrass

Andreas Kloke

Diageo World Class Competition 2010 / 2. Place

19.00

Asian Sunrise

Lemongrass, grapes, roses syrup, Bombay Sapphire, passion fruit juice

Daniel Boubakri

Aspirantencup / Swiss Cocktail Competition 2009 / 1. Place

19.00

Spicy and Passion

Fresh passion fruit, peperocini, Absolut Ruby Red, Soho Lychee, cranberry juice

Melinda Gabriel

Aspirantencup / Swiss Cocktail Competition 2009 / 8. Place

19.00

Tears for Pears

Fresh cucumber, Absolut Pears, lime, Marie Brizard Manzanita, pineapple juice

Andreas Kloke

Swiss Cocktail Competition 2009

19.00

Flair Explosion in Red

Tanqueray N° 10, watermelon liqueur, blood orange syrup, fresh raspberries
orange-passion fruit juice

Daniel Boubakri

Barkeeper of the year 2009 / 2. Place

19.50

Grand and Sundry

Grand Marnier, Absolut Raspberri, lavender syrup, lime,
fresh blackberries, apple juice

18.50

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Andreas Kloke
Grand Marnier Trophy 2009 / 6. Place

Grand Raspberry Dancin'

Absolut Raspberri, Grand Marnier, fresh lime, mint, Ginger Ale

Maria Kutschenreuter

Grand Marnier Trophy 2009 / 5. Place

18.50

Roses Vanillberry

Absolut Vanilia, pink grapefruit syrup, lime juice, kumquats, passion fruit juice

Maria Kutschenreuter

Roses Cup 2009 / 2. Place

18.00

Roses and Friends

Patron Silver, Crème de Banane, lime juice, blood orange syrup, passion fruit juice

Andreas Kloke

Roses Cup 2007 / 1. Place

18.50

Huckelberry Finn

Bacardi Razz, Absolut, fresh blackberries, chestnut syrup, lime, cranberry juice

Andreas Kloke

Bacardi. Martini Grand Prix 2006 / 3. Place

19.00

Doo Nut

Dooley's, Frangelico, peach puree, passion fruti juice, milk froth

Maria Kutschenreuter

Dooley's Barmaidcup 2008

18.50

Voi de Pomme

Midori Melon, Crème de Menthe, lime, apple syrup, apple juice, Heineken Beer

Andreas Kloke

German Cocktail Competition 2006 / 4. Place

18.50

Herb and Sweet

Celery, Hendricks Gin, Manzanita, apple syrup, lemon, sugar syrup, cinnamon

Andreas Kloke

19.00

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Pink Elephant 18.50
Absolut Vodka, Amarula, strawberry puree, pineapple juice
Andreas Kloke

Classic Cocktails and traditional Drinks

Sazerac 19.50
The Sazerac was created by Antoine Amadie Peychaud, who owned a drugstore in New Orleans. As was common in his day, Peychaud had created his own medicinal tonic, which not surprisingly was called Peychaud's Bitters. Of course, since bitters aren't very tasty, they have to be mixed with something. Peychaud mixed his first with sugar and Sazerac de Forge et Fils cognac. Strictly for medicinal purposes, of course.
Rittenhouse Rye, Peychauds Bitter, sugar syrup, Absinth

Aviation 16.50
Haymens Old Tom Gin, lemon juice, Maraschino, Creme de Violette

Martinez 18.00
"Professor" Jerry Thomas tended the bar of the old Occidental Hotel in San Francisco and reputedly made the drink for a gold miner on his way to the town of Martinez, which lay forty miles to the east. The recipe for the Martinez in Thomas' 1887 bartender's guide called for Old Tom gin, sweet vermouth, a dash of maraschino and bitters, as well as a slice of lemon and two dashes of gum syrup.
Haymens Old Tom Gin, Antica Formula, Maraschino, Bookers Bitter

Vesper 16.50
Beefeater, Absolut, Noilly Prat

Old Fashioned 19.50
The first documented definition of the word "cocktail" was in response to a reader's letter asking to define the word in the May 6, 1806, issue of The Balance and Columbia Repository in Hudson, New York. In the May 13, 1806, issue, the paper's editor wrote that it was a potent concoction of spirits, bitters, water, and sugar; it was also referred to at the time as a bittered sling.
The first alleged use of the specific name "Old Fashioned" was for a Bourbon whiskey cocktail in the 1880s, at the Pendennis Club, a gentlemen's club in Louisville, Kentucky. The recipe is said to have been invented by a bartender at that club, and popularized by a club member and bourbon distiller, Colonel James E. Pepper, who brought it to the Waldorf-Astoria Hotel bar in New York City
Blantons Single Barrel, Angostura Bitter, sugar, soda

Mint Julep 19.50

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The classic from the Southern States.
Knoob Creek, mint, sugar, Angostura Bitter

Stinger 16.50
Remy Martin VSOP, Creme de Menthe white

Manhattan 17.50
Created around 1874, thanks to Lady Randolph Churchill
Rittenhouse Rye Rye, Antica Formula, Angostura Bitter

Gimlet 16.50
Plymouth Gin, lime juice

Angel Face 16.00
Booth Gin, Calvados, Triple Sec

Side Car 16.00
Cardenal Mendoza, Cointreau, lemon

Americano 16.50
Around 1860 this drink was invented by Caspare Campari in the Café Campari (Milan).
Initially, this drink was called „Milano Torino“. In the early 19th century this cocktail was renamed
„Americano“ in order to pay the Americans a compliment.
Campari, Antica Formula, soda

White Lady 16.00
Beefeater, Cointreau, lemon

Cosmopolitan 16.50
...Sex and the City... made this cocktail world-famous. Barkeeper Dale De Groff gave
the original recipe (around 1930) a special kick with his modifications (cranberry juice and vodka).
Absolut Vodka, Triple Sec, lime, cranberry juice

Margarita 16.50
Patron Silver 100% Agave, Cointreau, lime, salt on the glass rim

Tommys Margarita
Patron Silver, Agave syrup, lime juice

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Negroni 16.50

In 1919, the earl Cammillo Negroni ordered an extended Americano with Gin from Fosco Scarselli (Barkeeper) in the Café Casoni (Florence). This was the hour of birth of this excellent cocktail.

Tanqueray N° 10, Campari, Carpano Antica Formula, soda

Jalisco Negroni 18.00

Patron Silver 100% Agave, Campari, Antica Formula

Brandy Alexander 16.50

Brandy Alexander is a sweet, brandy-based cocktail that became popular during the early 20th century.

It was supposedly created at the time of the wedding of Mary, Princess Royal and Countess of Harewood and Viscount Lascelles, in London, in 1922.

Cardenal Mendoza, Crème de Cacao brown, cream, nutmeg

Golden Cadillac 16.00

Crème de Cacao white, Galliano, cream

White Russian 17.00

The White Russian is a further development of the Black Russian, which was invented by Gustav Tops in 1949 in Brussels.

Absolut Vodka, Kahlúa, cream

Grashopper 15.50

Crème de Cacao white, Crème de Menthe, cream

Rafaelo 16.50

Absolut, Crème de Cacao white, almond syrup, cream, coconut

Sloeberry Gin Fizz 17.50

Sloeberry Gin, lemon, sugar syrup, Orange Bitter

Dark and Stormy 18.50

Angostura 1919, lime juice, Ginger Beer

Dark and Stormy Bar 42 Style 19.50

Zacapa 23, lime juice, orange juice,

Angostura Bitter, Ginger Beer

Singapore Sling 18.00

In 1915 the high society of the old British Empire gathered around the barkeeper Ngiam Tong Boon

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at the dignied Raffles Hotel in Singapur to enjoy this traditional cocktail.

**Beefeater, lemon juice, D.O.M. Bénédictine, Cherry Heering,
Angostura Bitter, pineapple juice**

Gin & Tonic Al Fresco

18.00

By using artichoke liqueur (Cynar), this Gin & Tonic gets a special flavour.

It is served with a cucumber leaf.

Cynar, Hendrick's Gin, Orange Bitters, Tonic Water

Seabreeze

17.00

A similar version of this drink was the first time mentioned during the prohibition, around 1930.

Absolut Vodka, grapefruit juice, cranberry juice

Bisongras Collins

19.00

An interesting Vanilla-Ginger-Collins. The „grandfather“ of this refreshing cocktail is the Collins.

The identically named inventor of this traditionall drink (John Collins) worked around 1800

for the Londoner Limners Street Hotel.

Grasovka, Licor 43, ginger syrup, lemon, sugar syrup, Ginger Ale

Coffee and Harmony

18.00

A harmonic drink with a light coffe flavour. Classic and innovative at the same time.

Glenfiddich Caoran Reserve 12 years, Patron Coffee XO, Orange Bitter,

Grand Marnier, Mozart Black Chocolate

Together with this drink, we recommend a Macanudo Cafe Diplomat, smooth and oily.

Price including drink and cigar

32.00

For further cigars please ask for our cigar menue

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Champagne drinks

Bellini 17.00

The aperitif "Bellini" was created at Harry's Bar (Venice) in celebration of an exhibition in 1938. Chilled fruit pulp of white peaches was mixed with Prosecco and served as an aperitif. Quickly, the Bellini became the most admired Longdrink in the contemporary Venice and has stayed very popular until today.
Peach puree, Champagne

Rossini 17.00

Strawberry puree, Champagne

Ritz 17.50

Rémy Martin VSOP, Triple Sec, prange juice, Champagne

Prince of Wales 19.50

The Prince of Wales is named after his English inventor prince Edward VII. A lot of politician power was taken from him by his mum Queen Victoria during her government time, which gave him the nickname „Playboy Prince“. Apparently, he liked to drink a lot during his travels. But he also took many impressions with him, which probably inspired him to invent this cocktail at the turn of the century.
Rémy Martin VSOP, Angostura Bitter, Triple Sec, D.O.M. Bénédicte, Champagne

I.B.U. 17.50

The drink of the International Barkeeper Union
Rémy Martin VSOP, Apricot Brandy, orange juice, Champagne

Floraison de Napoléon 17.50

Mandarine Napoléon, guava syrup, lemon juice, Champagne

Sir Henry 17.50

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Calvados, peach liquer, lemon juice,
mango syrup, Champagne

Beverly Hills Ice Tea

Havana Club blanco, Absolut, Beefeater, José Cuervo, Triple Sec,
lemon juice, Champagne

21.00



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Martinis

The classics

Gin Martinis

Gordons Gin, Noilly Prat	16.50
Beefeater Gin, Noilly Prat	16.50
Bombay Sapphire, Noilly Prat	17.50
Plymouth Gin, Noilly Prat	20.00
Hendricks Gin, Noilly Prat, Cucumber	20.00
Booth, Noilly Prat	21.00
G-Vin, Noilly Prat, Grapes	22.00
Tanqueray N°10, Noilly Prat	22.00
Beefeater Crown Jewel, Noilly Prat	31.50
Blackwood, Noilly Prat	26.50
Citadelle Reserve Gin, Noilly Prat	26.50
Brockmanns, Noilly Prat	21.00
Haymans old Tom, Noilly Prat	20.50

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Vodkatinis

Absolut, Noilly Prat	16.50
Xellent, Noilly Prat	19.00
Grey Goose, Noilly Prat	22.50
Wyborowa, Noilly Prat	22.50
Valt, Noilly Prat	23.00
Alpha Noble, Noilly Prat	19.00
Van Gogh, Noilly Prat	20.50
Chopin, Noilly Prat	22.00
Ciroc, Noilly Prat, Grapes	32.00
Its Woodka, Noilly Prat	26.50
Belvedere, Noilly Prat	24.50
Below 42, Noilly Prat	27.00
Stolychnaya Elit, Noilly Prat	30.00
Ultimat, Noilly Prat	31.50
Kauffman, Noilly Prat	37.50

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Modern Style

Martini 42 Below 42, Sloeberry Gin, cranberry juice, blackberry	16.50
Swiss Martini Xellent, Absolut Raspberri, elderflower syrup, raspberry	16.50
Thai Martini Lemongrass, passion fruit, G' Vin Gin, ginger syrup	17.00
Smoky Martini Booth Gin, Laphroig 10 years	17.00
Smoky Vodka Martini Valt Speyside Vodka, Laphroig 10 years	17.00
Chocolate Martini Absolut Vanilia, Mozart Black Chocolate, Xocolatl bitter	16.00
Spicy Fruit Martini Absolut Mandarin, Absolut Raspberri, Galliano, lemon bitter	15.50
Asian Martini Below 42, lychee liqueur, roses syrup	16.00
Apple Martini Alpha Noble, Manzanita, apple syrup	16.50
Black Coffee Martini Absolut Vodka, Patron Coffe XO, Frangelico, Nolly Prst	17.50
Vanilia Martini Absolut Vanilia, Meukow Vanille	16.50

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Pear Martini Absolut Pears, Noilly Prat, lime juice	16.50
Honey and Melon Martini Absolut Vanilla, honey, watermelon liqueur,	16.50
Cucumber Martini Hendricks Gin, cucumber, lime juice, pepper	17.50
Grape Martini Grapes, Ciroc, Lemoncini, Noilly Prat	19.00
White Chocolate Martini Mozart Dry Chocolate, Absolut Vanille, cream, Xocolatl Bitter	17.00
Ginger Martini G' Vin Gin, Absolut Ruby Red, ginger syrup, Noilly Prat	18.00
Breakfast Martini Plymouth Gin, elderflower syrup, Earl Grey Tea, lemon juice, grapefruit bitter	17.50
Dubliner Black Bush, Grand Marnier, Antica Formula, Orange Bitter	17.50
Spicy Mango Martini Booth Gin, mango syrup, fresh peperocini	18.00
Blackberry Martini Blackberry, Absolut Kurrant, cranberry juice, Antica Formula	17.00
Raspberry Mint Martini Absolut Raspberri, fresh mint, honey, raspberry	17.00
Spring Martini Hendricks Gin, camomille tea, lemon juice, sugar syrup, cucumber, lemon peel bitter	18.50

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Sours

Whiskey Sour

Four Roses, lemon juice, sugar syrup

16.50

Aperol Sour

Aperol, lemon juice, sugar syrup

16.50

Ramazotti Sour

Ramazotti, lemon juice, sugar syrup

16.50

Melon Sour

Midori, lemon juice, sugar syrup

16.50

Amaretto Sour

Amaretto di Saronno, lemon juice, sugar syrup

16.50

Frangelico Sour

Frangelico, lemon juice, sugar syrup

16.50

Pisco Sour

Pisco Capel, lemon juice, sugar syrup

16.50

Lychee Sour

Soho Lychee, lemon juice, sugar syrup

16.50

Watermelon Sour

Watermelon liqueur, lemon juice, sugar syrup

16.50

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Neumühlequai 42, CH-8001 Zürich

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...or a Sour according to your wish

Exotic and Fancy Drinks

Piña Colada original Havana Blanco, Myers's, Cocotara, fresh pineapple, pineapple juice	18.50
Prince José Cuervo, Licor 43, Cocotara, cream, passion fruit juice	17.50
Caipirinha Sagatiba Cachaça, lime, cane sugar	16.50
Caipiroska Absolut Vodka, lime, cane sugar	16.50
Caipiragola Absolut Vanille, vanilla syrup, lime, cane sugar, strawberry puree	16.50
Passion fruit Pirinha Sagatiba Cachaça, passion fruit liqueur, lime, cane sugar, passion fruit juice	16.50
Bird of Paradise Pisco Capel, passion fruit liqueur, lime, orange juice, passion fruit juice, grenadine	18.00
Planter's Punch Myers's, lemon juice, Angostura Bitter, orange juice, grenadine	18.00
Mai Tai	18.50

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Myers's, Pussers British Navy Rum, Havana anejo, Triple Sec,
almond syrup, lime

Bombay Crushed

Bombay Sapphire, kumquats, cane sugar, lime, soda

16.50

Mojito

Havana anejo, lime, mint, cane sugar, soda

16.50

Long Island Ice Tea

Havana Club blanco, Absolut, Beefeater, José Cuervo, Triple Sec,
lemon juice, orange juice, Pepsi Cola

19.50

Razz Mojito

Bacardi Razz, raspberry, lime,
mint, cane sugar, soda

17.00

Long Beach Ice Tea

Havana Club blanco, Absolut, Beefeater, José Cuervo, Triple Sec,
lemon juice, cranberry juice

19.50

Mandarinetto

Mandarine Napoléon, Kumquats,
lime, mint, cane sugar, soda

17.00

Bloody Mary

Absolut Vodka, tomato juice, spices

16.50

Bloody Mary Asian Style

Absolut Vodka, Wasabi, soya sauce, lemon juice,
spices, tomato juice

18.00

Pimms Nr. 1 Cup

Pimms, fruits, cucumber, Ginger Ale

16.50

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Frozen Daiquiri or frozen Margarita

Please choose between:
Natural, Strawberry, Peach, Coconut and Cherry



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Non Alcoholic Drinks

Tropical Orange juice, pineapple juice, mango syrup, lemon juice, grapefruit juice, non alcoholic Blue Curaçao syrup	12.00
Blue Ocean Lime, melon syrup, non alcoholic Blue Curaçao syrup, passion fruit juice, Tonic Water	12.50
Virgin Colada Pineapple juice, Cocotara, cream	12.00
Strawberry Fields Strawberry puree, Cocotara, cream, pineapple juice, orange juice	10.50
Dark Driver Fresh blackberry, lavender syrup, mandarin syrup, lime, apple juice	12.50
Ipanema Lime, cane sugar, passion fruit juice, Ginger Ale	12.50
Strawberry Kiss Strawberry puree, caramel syrup, fresh orange juice, passion fruit juice, mango syrup	12.50
Splash of Roses Lime, roses syrup, caramel syrup, pineapple juice, cranberry juice, lemonade	14.00
Ginger Summer Kumquats, ginger syrup, fresh passion fruit, orange-passion fruit juice, blood orange syrup	12.50
Soft Temptation Fresh raspberry, cream, watermelon syrup, vanilla syrup, orange-passion fruit juice	12.50

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Cognac Brandy Armagnac

vol%b

2cl

The first attempts to distill cognac go back to the 15-th century in the correspondent region. Historical documents prove this long existing. Cognac was a metropolis for trading salt and wine and had trade connections to England, Scandinavia and the Netherlands. The demand for wine from the Charente increased, and in 16th centuries more and more wine was produced however of low quality. The light and sour wines were destined as a result of distress because they were no longer able to survive the transport by ship. Through several economic crises the business was shut down and people came up with the idea to store the schnapps in barrels. Through a coincidence, the people realized that this contributed to a significant improvement of the taste and refinement of the distillate. This also was at the same time the starting signal for big brands - in 1715 Martell was founded, in 1765, Hennessy also Thomas Hine (1821) counted to the pioneers of the "branded companies" of the cognac.

Hennessy Fine de Cognac VSOP	40	16.00
Hennessy XO	40	27.50
Hennessy Paradis	40	54.00
Rémy Martin VSOP	40	16.00
Rémy Martin XO	40	26.50
Rémy Martin Louis XIII	40	160.00
Martell XO	40	25.00
Martell Cohiba	40	64.00
Vecchia Romagna	38	14.00
Pisco Control	35	14.50
Ferte de Partanay VSOP	40	13.00
Baron St. Feux 20 Jahre	40	25.00

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Calvados

vol%b

2cl

The history of the calvados goes back to the early 16-th century when one tried to produce, the so-called "cider", brandy. A ship of the Spanish armada called "El Calvador" which ran ashore in 1588 in front of the norman coast should have stood to the Département applejack as a name giver.

Only in the 19-th century the known apple schnapps was named after his origin.

Pierre Morin	40	12.50
Papidoux XO	40	19.00

Grappa

vol%b

2cl

The legend tells that a Roman soldier first distilled Grappa in the northern Italian town of Bassano del Grappa using a distilling equipment stolen in Egypt ("Crisiopea di Cleopatra" 2nd century AD), however this equipment cannot produce grappa and this is probably a legend. However, distillation useful for producing beverages was not discovered until the eighth century, and it likely took about two more centuries for the technology to travel from its home in the Levant and Persia to Italy (likely by route of the Crusades). It was only around 1300-1400 AD however that the introduction of water as a coolant in the distilling equipment made it possible to produce substantial bigger amount of distilled wine and to distill pomace. Around 1600 AD the Jesuits in Spain, Italy and Germany studied and codified the techniques use to produce brandy or grappa and their methods were used until recent times.

Grappa Berta tres soli tres	42	21.00
Grappa Berta Unica	43	16.00
Grappa Nonino Picolit	50	32.00

Fruit brands

vol%b

2cl

Morand Williamine	43	16.50
Morand Framboise	43	16.50
Morand Kirsch	43	16.50

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Whisky and Whiskey

Scottish single malt must fulfil 3 requirements: Single means that the whisky was produced only in a particular distillery and was not cut with others, malt indicated the resource, in this case exclusively barley malt, and lastly it must originate from Scotland. Distillation of whisky has been performed in Scotland for centuries. The earliest written record of whisky production in Scotland from malted barley is an entry on the 1494 Exchequer Rolls, which reads "Eight bolls of malt to Friar John Cor, by order of the King, wherewith to make aqua vitae."

In the following centuries, the various governments of Scotland began taxing the production of whisky, to the point that most of the spirit was produced illegally. However, in 1823, Parliament passed an act making commercial distillation much more profitable, while imposing punishments on landowners when unlicensed distilleries were found on their properties. George Smith was the first person to take out a licence for a distillery under the new law, founding the Glenlivet Distillery in 1824.

Single Malts

Lowlands

Glenkinchie 10 years

Highlands

Glenfiddich 12 years

Glenfiddich Solera Reserve 15 years

Glenfiddich Ancient Reserve 18 years

Glenfiddich 21 years

Macallan 12 years

Macallan 15 years

Macallan 18 years

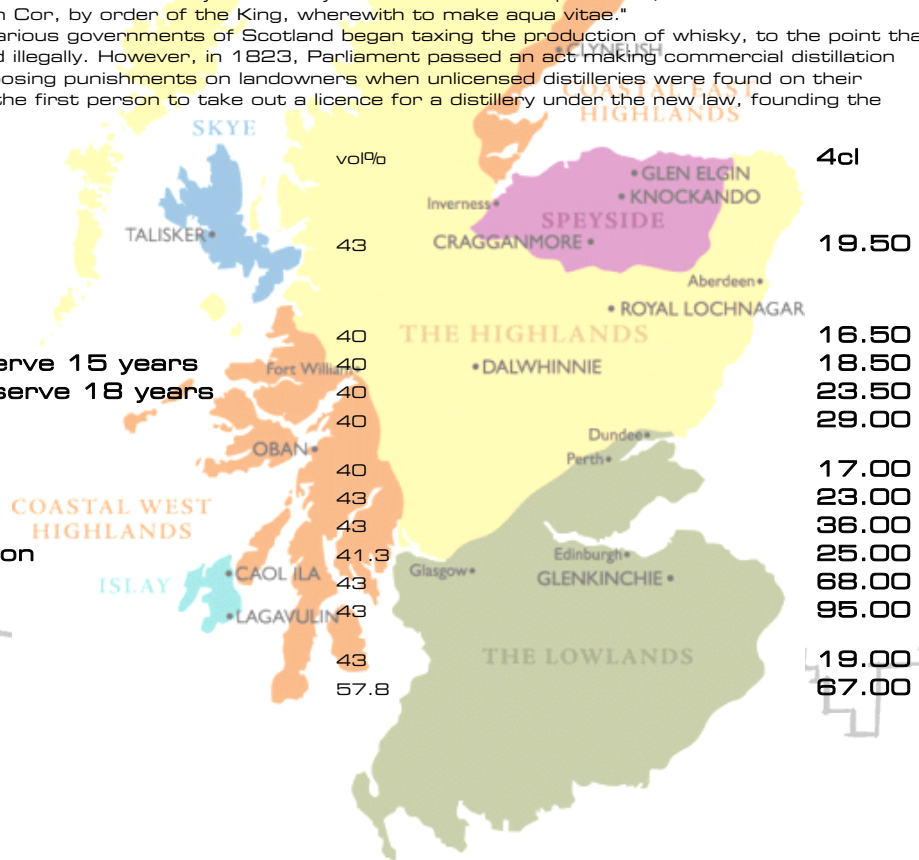
Macallan Cask Inspiration

Macallan 25 years

Macallan 30 years

Dalwhinnie 15 years

Dalwhinnie 29 years



Glenmorangie 10 years	40	17.00
Glenmorangie Nectar D'or, barrique finished	46	18.00
Glenmorangie Quinta Ruban, portwood finished	46	18.00
Glenmorangie Lasanta, sherrywood finished	46	18.00

Oban 14 years	43	18.50
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Edradour Chardonnay Finished	56.9	23.00
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Isle of Skye

Talisker 10 years	45.8	18.50
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Isle of Jura

Isle of Jura 16 years	45.8	18.50
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Speyside

The Balvenie Double Wood 12 years	40	17.00
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The Balvenie Single Barrel 15 years	47.8	25.00
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The Balvenie Rum Cask 17 years	43	29.00
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The Balvenie 30 years	47.3	65.00
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The Glenlivet 12 years	40	17.00
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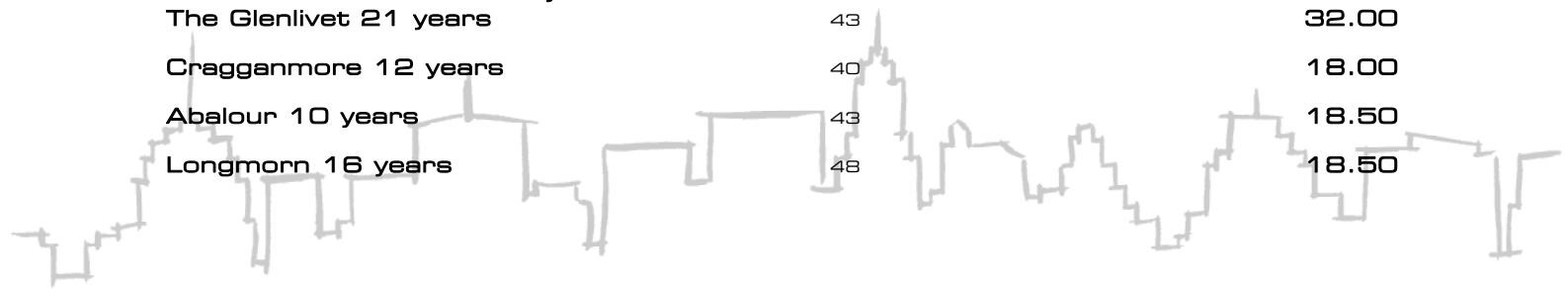
The Glenlivet Nadurro 16 years	57.7	26.00
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The Glenlivet 21 years	43	32.00
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Cragganmore 12 years	40	18.00
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Abalour 10 years	43	18.50
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Longmorn 16 years	48	18.50
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Orkney

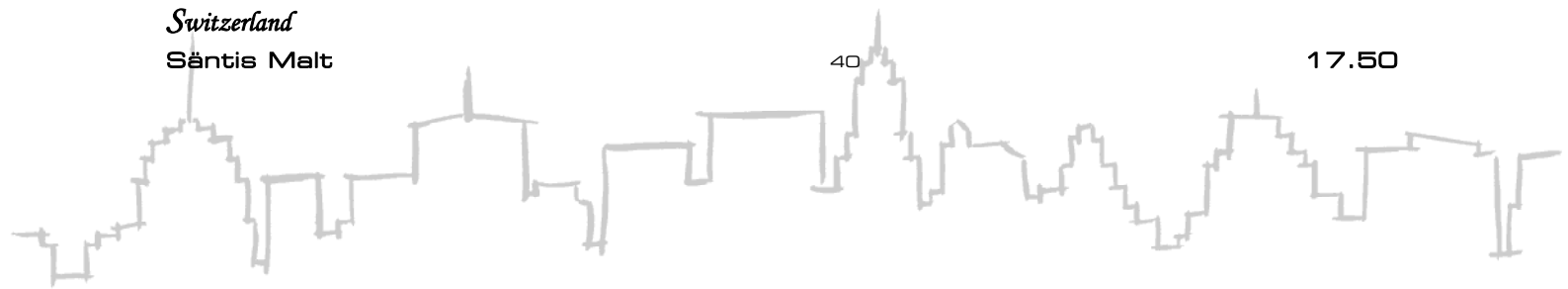
Highland Park 15 years	40	23.50
Highland Park 18 years	43	27.50
Highland Park 25 years	48.1	52.50
Highland Park 30 years	48.1	75.00
Scapa 14 years	40	18.00
Scapa 16 years	40	18.00

Isle of Islay

Ardbeg 10 years	46	19.00
Lagavulin 16 years	43	18.50
Signatory Bowmore 1980	45.9	42.00
Duncan Taylor Bowmore 25 years	57.1	52.00
Laphroig 10 years	40	18.00
Signatory Laphroig 18 years	55.4	35.00
Port Ellen 30 years	55.4	68.00
Bunnahabain 18 years	43	28.00

Switzerland

Säntis Malt	40	17.50
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Blended Scotch Whisky

	vol% 4cl	
Johnnie Walker red label	40	13.00
Johnnie Walker black label	40	17.50
Johnnie Walker blue label	40	40.00
Johnnie Walker King George V	43	140.00
J&B	40	13.00
Ballantine's finest	40	14.00
Ballantine's 12 years	40	18.00
Chivas Regal 12 years	40	18.00
Chivas Regal 18 years	40	24.00
Chivas Regal Royal Salute 21 years	40	34.00
Chivas Regal 25years	40	34.00

American Whiskey

	vol% 4cl	
Four Roses Kentucky Bourbon	40	13.50
Blanton's Single Barrel	46.5	18.00
Knoob Creek	50	18.00
Bookers Bourbon	65.3	23.00
Jim Beam Rye	40	17.50
Rittenhouse Rye	50	17.50
Jack Daniels Tennessee Whiskey	40	16.50

Canadian Whisky

	vol% 4cl	
Canadian Club	40	13.50
Seagrams Crown Royal	40	17.50

Irish Whiskey

	vol% 4cl	
Tullamore Dew	40	13.50
John Jameson	40	13.50
Black Bush	40	16.00

Vodka

vol%
4cl

The origins of vodka cannot be traced definitively, but it is believed to have originated in the grain-growing region that now embraces Poland, western Russia, Belarus, Lithuania, Ukraine. It also has a long tradition in Scandinavia. For many centuries beverages contained little alcohol. It is estimated that the maximum amount was about 14% as only this amount is reachable by means of natural fermentation. The still allowing for distillation - the "burning of wine" - was invented in the 8th century.

Absolut - Sweden	40	13.00
Blue, Citron, Pepper, Vanilla, Mandarin, Kurrant, Raspberri, Apeach, Pear		
Absolut Level - Sweden	40	17.50
Purity - Sweden	40	19.50
Valt - Scotland	40	19.50
Its Woodka - Germany	50	23.00
Xellent - Switzerland	40	15.50
Alpha Noble - France	40	15.50
Grey Goose - France	40	17.50
CiROC - France	40	26.50
Grasovka - Poland	40	15.50
Wyborowa Single Estate - Poland	40	20.50
Belvedere - Poland	40	20.50
Chopin 100% potatoe - Poland	40	23.50
Ultimat - Poland	40	28.00
Ketel One - Netherlands	40	23.50
Van Gogh - Netherlands	40	23.50
Below 42 - Newzeeland	42	19.50
Stolychnaya Elit - Russia	40	26.50
Kauffman Soft Edition - Russia	40	34.00
Kauffman Luxury Vintage 2005 - Russia	40	60.00

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Ginvol%


4cl

Juniper berries were recognized from ancient times as possessing medicinal properties. By the 11th century, Italian monks were flavoring crudely distilled spirits with juniper berries. During the bubonic plague, this drink was used, although ineffectively, as a remedy. As the science of distillation advanced from the middle ages into the renaissance period, juniper was one of many botanicals employed by virtue of its perfume, flavor, and medicinal properties. The name "gin" arose as a bastardization of the French word for juniper — genévrier.

Gordon's London Dry Gin	37.5	13.00
Beefeater London Dry Gin	40	13.00
Beefeater 24	40	17.50
Beefeater Crown Jewel	50	28.00
Bombay Sapphire	40	14.00
Hendrick's - Scotland	41.4	16.50
Tanqueray N° 10	47.3	18.50
Sloeberry Gin - Germany	28	17.50
Booth Finest Dry Gin	40	17.50
Plymouth	41.2	16.50
Brockmanns	40	17.50
Blackwood	60	21.00
Finsbury Platinum	40	17.50
Haymans Old Tom Gin	40	16.50
G-Vin - France	40	18.50
Citadelle Reserve - France	44	23.00

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The precursors to rum date back to antiquity. Development of fermented drinks produced from sugarcane juice is believed to have first occurred either in ancient India or China, and spread from there. An example of such an early drink is brum. Produced by the Malay people, brum dates back thousands of years. Marco Polo also recorded a 14th-century account of a "very good wine of sugar" that was offered to him in what is modern-day Iran.

The first distillation of rum took place on the sugarcane plantations of the Caribbean in the 17th century. Plantation slaves first discovered that molasses, a by-product of the sugar refining process, can be fermented into alcohol.

Later, distillation of these alcoholic by-products concentrated the alcohol and removed impurities, producing the first true rums. Tradition suggests that rum first originated on the island of Barbados.

Bacardi carta blanca - Puerto Rico	37.5	12.00
Bacardi 8 years - Puerto Rico	40	17.00
Havana Club anejo blanco - Cuba	40	12.00
Havana Club anejo reserva - Cuba	40	13.00
Havana Club 7 years - Cuba	40	17.00
Havana Club 15 years - Cuba	40	52.00
Captain Morgan spiced - Jamaica	35	15.50
Myers's Rum - Jamaica	40	13.00
Coruba 18 years - Jamaica	40	25.00
Brugal Anejo - Dom. Republik	40	15.50
Brugal Extra Viejo - Dom. Republik	38	18.50
Angostura 1919 - Trinidad	40	17.00
10 Cane - Trinidad	40	18.50
Pampero Aniversario - Venezuela	40	26.50
Zacapa Centenario 23 years - Guatemala	40	25.50
Zacapa Centenario XO - Guatemala	40	34.00

Tequila

vol%

4cl

Tequila was first produced in the 16th century near the location of the city of Tequila, which was not officially established until 1656. The Aztec people had previously made a fermented beverage from the agave plant, which they called octli (later, and more popularly called pulque), long before the Spanish arrived in 1521. When the Spanish conquistadors ran out of their own brandy, they began to distill this agave drink to produce North America's first indigenous distilled spirit. Since 1978 tequila agaves may be cultivated beside the original origin, the Mexican federal state Jalisco, also in other 51 municipalities from four federal states: Guanajuato, Michoacán, Nayarit and Tamaulipas whose distillates may be called tequila. All the other agave products are called Mezcal.

Porfidio Silver, 100% Agave	38	16.00
1800 Reposado, 100% Agave	38	18.00
Patron Silver, 100% Agave	40	18.00
Patron Anjeo, 100% Agave	40	32.00
Patron Grand Platinum, 100% Agave	40	78.00

Bitters

vol%

4cl

Fernet Branca	40	9.50
Averna	32	11.00
Ramazzotti	30	12.00
Appenzeller	29	9.50
Jägermeister	35	11.00
Campari	23	11.00
Aperol	11	11.00
Linie Aquavit	41,5	12.00
Aalborg Jubiläumsaquavit	42	11.00
Malteserkreuz Aquavit	45	11.00

Liqueurs

	vol% ^o	4cl
Baileys Irish Cream	17	13.00
Amarula	17	13.00
Patron black coffee	35	23.00
Glenfiddich Likör	40	15.00
Dooleys Toffee	17	13.00
Mozart Black Chocolate	17	12.00
Frangelico	24	12.00
Di Saronno Amaretto	28	11.00
Kahlúa	20	12.00
Batida de Coco	16	10.50
Malibu	21	11.50
Sambuca Molinari	40	11.50
Cointreau	40	11.50
Grand Marnier Cordon Rouge	40	14.00
Southern Comfort	35	12.00
Meukow Vanille	30	14.00
Drambuie	40	14.00



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Prosecco and Champagne

	0.75l
Jejo Prosecco Spumante	69.00
Piper Heidsieck brut	109.00
Moët & Chandon brut	139.00
Veuve Cliquot Ponsardin brut	139.00
Ruinart Rosé brut	160.00
Perrier Jouët Rosé brut	160.00
Louis Roederer Premier	160.00
Perrier Jouët Belle Epoque brut	320.00
Dom Pérignon brut	320.00
Louis Roederer Cristall	360.00

Bottled wine

White wines	0.75l
Chablis 1er Cru AC Vaillons Fèvre, Bourgogne, France	98.00
Puligny-Montrachet 1er Cru AC Brock, Loire, France	165.00
Pinot Gris Barrique Meier, Zurich, Switzerland	84.00
Red wines	0.75l
Chianti Classico DCGG Castello di Ama, Toscana, Italy	85.00
Châteauneuf-du-Pape AC Brunier, Rhône, France	72.00
Roda Rioja Reserva DOC Bodegas San Pedro, Rioja, Spain	114.00

Wine by the glass

White wine	1 dl	0.75l
Dézaley AOC	9.00	68.00
Grotte des Moines Porchet, Waadt, Switzerland		
Sancerre AC le Couteau	10.50	69.00
Brock, Loire, France		
Heitz Chardonnay	13.50	92.00
Heitz, California, USA		
Rosé wine	1 dl	0.75l
Oeil de Perdrix A.O.C.	9.00	54.00
Ville de Neuchâtel, Switzerland		
Red Wine	1 dl	0.75l
Merlot di Monteggio	12.00	85.00
Huber, Ticiano, Switzerland		
Shiraz	10.50	72.00
Coriole, McLaren Valley, Australia		
Amarone DOC	18.00	130.00
Tommasi, Veneto, Italy		

Softdrinks

Henniez mineral water still / sparkling	0.30l	6.00
Evian	0.50l	8.50
Pepsi Cola / Pepsi light	0.30l	6.00
7up Citro	0.30l	6.00
7up Orange	0.30l	6.00
Rivella: red / blue / green	0.33l	6.00
Schwepes	0.20l	6.00
Tonic / Bitter Lemon / Ginger Ale		
Different juices	0.20l	6.50
Freshly squeezed orange juice	0.20l	9.00

Draft beer

Ittinger Klosterbräu	0.30l	7.00
Heineken	0.25l	7.00

Bottled beer

Baerni dark	0.33l	7.00
Calanda senza (non-alcoholic)	0.33l	6.50
Becks	0.33l	7.00
Erdinger wheat beer	0.50l	9.50

Coffee and more

Coffee		5.80
Espresso		5.80
Cappuccino		6.50
Latte Macchiato		7.50
Irish Coffee		15.50
Hot chocolate		6.50
Cup of tea		6.00

Food

Manhattan

New York City break 18.00

**Caesar Salad with Parmesan cheese
and croûtons**

Caesar Salad mit Parmesan
und Croûtons

Optional with chicken 24.00

zusätzlich mit gebratenen
Pouletbruststreifen

or with shrimps 26.00

zusätzlich mit gebratenen Crevetten

American Favorite 24.00

**Clubsandwich with turkey, fried bacon and tomatoes,
served with potato chips**

Clubsandwich mit Truthahn,
gebratenem Speck und Tomaten, dazu Chips

Bar 42 Favorite 30.00

**Clubsandwich with grilled chicken, bacon, egg, parmesan and tomatoes,
served with French fries**

Clubsandwich grilliertem Poulet, Schinken, Ei, Parmesan und Tomaten
Serviert mit Pommes Frites

The Original 28.00

Mariott Cheeseburger
**Sesame roll with bacon, tomatoes and onions,
served with potato wedges**

Mariott Cheeseburger
im Sesambrötchen mit Speck,
Tomaten und Zwiebeln, Kartoffelecken

Chicken wings

Crumbed chicken wings served with sweet chili and barbecue sauce

Marinierte Pouletflügel, serviert mit Sweet Chili und Barbecue Sauce

6 pieces

19.00

9 pieces

27.00

Hot Sandwiches

Choice of bread / Brotauswahl - focaccia / Focaccia

or

- potato-bread / Kartoffelbrot

Fillings / Füllungen - Anti Pasti with Parmesan

21.00

- Anti Pasti mit Parmesan

or

- fried chicken with fresh mango

21.00

- Pouletbrust mit frischer Mango

or

- 180 g entrecôte with herbed butter

34.00

- 180 g Entrecôte mit Kräuterbutter

or

- tomato and mozzarella

19.00

- Tomaten und Mozzarella

or

- Tunna with vegetables-mayonaise

19.00

- Tunnfisch mit Gemüse-Mayonaise

Chinatown

China Mania

16.00

Asian noodle soup with chicken, tofu and vegetables, served with fried rice

Asiatische Nudelsuppe mit Poulet, Tofu und Gemüse,
dazu gibt es gebratenen Reis

Asian Spring

18.00

**Coconut soup with prawns, mushrooms and lemongrass,
served with fried rice**

Kokosnussuppe mit Crevetten, Pilzen und Zitronengras,
serviert mit gebratenem Reis

Pearl of Siam

14.00

Curry noodle soup with vegetables

Curry-Nudelsuppe mit Gemüse

Pearl of Chinatown

22.00

Selection of different asian snacks

**Consisting of spring rolls, samosas, poulet satay and dim sum with shrimps
Served with soja sauce, sweet chili sauce and peanut sauce**

Auswahl an verschiedenen asiatischen Snacks

Bestehend aus Frühlingssrollen, Samosas, Pouletsatay und Dim Sum mit Crevetten

Serviert mit Sojasauce, Sweet Chili Sauce und Erdnussauce

Latin

Latin Love 62.00

180 g beef filet served with herbal butter, mixed salad and fried potatoes latin style
180 g Rindsfilet serviert mit Kräuterbutter, Beilagensalat und Bratkartoffeln latin style

Spicy Fiesta 19.00

Chili con Carne with fresh bread
Würziges Chili con Carne mit ofenfrischem Brot

Real Mexican 16.00

Nachos with avocado, tomatoes, paprika and cheddar cheese,
served with salsa mexicana
Tortillachips mit Avocado, Paprika, Tomaten und Cheddarkäse überbacken,
dazu Salsa Mexicana

Mexican Mix 19.00

Selection of different mexican snacks
Consisting of onion rings, mozzarella sticks, jalapeños and mini quesadillas,
served with avocado dip, sour cream and tomato salsa
Auswahl an verschiedenen mexikanischen Snacks
bestehend aus Zwiebelringen, Mozzarellasticks, Jalapeños und Mini Quesadillas,
serviert mit Avocadodip, Sourcream und Tomatensalsa

Little Italy

Choice of pasta / Pastaauswahl

- spaghetti / Spaghetti

Or / oder

- ricotta-spinach tortellini / Ricotta-SpinatTortellini

Choice of sauces / Sauceauswahl

- napoli

19.00

- Napoli

Or / oder

- Arabiata

19.00

- Arabiata

Or / oder

- Pesto

24.00

- Pesto

Or / oder

- alio - olio - peperocino

19.00

- Aglio - Olio - Peperocino

Or / oder

- Bolognese

24.00

- Bolognese

Pizza Margarita

21.00

With tomatoes, oregano, basil and mozzarella

belegt mit Tomaten, Oregano, Basilikum und Mozzarella

Pizza Prosciutto

24.00

With ham, tomatoes and mozzarella

belegt mit Rohschinken, Tomaten und Mozzarella

Pizza Salami Picante

25.00

With spicy salami, tomatoes, oregano, basil and mozzarella

belegt mit würziger Salami, Tomaten, Oregano, Basilikum und Mozzarella

Meat declaration	chicken	Switzerland / Hungary
	beef	Switzerland
	pork	Switzerland
	prawns	Vietnam
	salmon	Scotland

Fleischherkunft:	Geflügel	Schweiz / Ungarn
	Rindfleisch	Schweiz
	Schweinefleisch	Schweiz
	Crevetten	Vietnam
	Lachs	Schottland

Our kitchen is open from 11.00 am - 11.30 pm
unsere Küche ist von 11.00 - 23.30 Uhr geöffnet



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