



FROM 11:30 UNTIL CLOSE OF BUSINESS

CHEESE SNACKS

Tomme Vaudoise	cow's milk cheese	approx. 100g	8.50
La Bousse	cow's milk cheese	approx. 100g	9.50
		approx. 200g	17.00
Fresh goat cheese with herb crust		approx. 90g	9.50
Geiss-Brie	goat cheese, organic	approx. 60g	8.50
		approx. 120g	15.00

 All served with bread

COLD SAUSAGES

Piece of Chorizo	(Wegmüller, Bern),	approx. 60g	7.00
Pair of Chorizo	(Wegmüller, Bern),	approx. 120g	12.50
Pair of «Landjäger»	(Switzerland),	approx. 100g	12.50

 All served with bread

COMBOS

Combo of Tomme, Landjäger & plain prezel	21.50
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11:30 - 14:00 / 17:00 - 22:00

WARM DISHES

Soup of the day	8.50
Pair of pork sausages from Simperl	11.50
with whole grain mustard and bread from Bern	
Pair of white sausages	16.50
served in broth, with sweet mustard and warm pretzel (Germany)	

THIN-CRUST OVEN TARTS

	small	regular
Donostia Tarte	14.50	24.50
Sour cream, tomatoes, rocket, Spanish Serrano ham		
Saragossa Tarte (vegan)	13.50	22.50
Olive oil, tomatoes, onions, antipasti and walnuts		
Toulouse Tarte	12.50	21.50
Sour cream, Cherry tomatoes, onions, cheese		
	with additional bacon	+ 1.50
		+2.50

COLD DISHES

Pyri's mixed-leaf salad		9.50
Pyri-Plate	170g	26.90
Cheeses, cured meats, vegetable antipasto		
Chef's Plate	220g	38.50
More cheeses, more cured meats, vegetable antipasto		
Cheese Plate	100g	17.00
Variety of local cheeses from Jumi, local cheese purveyors		
Cured Meats Plate	100g	21.50
Variety of cured meats from Jumi, local meat purveyors		

Platters are served with fig mustard, "Gschwellti" (boiled potatoes), and bread.
Preparation time may take up to 30 minutes.

DRAFT BEER

	2 dl	3 dl	5 dl
Cardinal Spezial , Lager (5.2 % Vol.)	4.30	5.40	8.00
Pyri Bier Zwickel, PA style	4.60	5.90	8.90
Valaisanne (5.4% Vol.)			

Zähringer Amber	4.60	6.00	9.10
Gurten (5.4 % Vol.)			

Grimbergen blanche		6.60	10.30
Belgian wheat ale (6.0% Vol.)			

Seasonal Beer: Astra Urtyp	4.60	6.00	9.10
Astra, Germany (4.9 % Vol.)			

Guinness draught		(5.58 dl, 1 Pint)	10.50
Stout, Ireland (4.2 % Vol.)			

NEW

SEASON

BOTTLED BEER

Feldschlösschen non-alcoholic	3.3 dl	5.70
Valaisanne non-alcoholic triple hopped	3.3 dl	7.20
Bügel Feldschlösschen swing-top amber (4.8 % Vol.)	5 dl	7.90
Dunkle Perle Feldschlösschen black (5.5 % Vol.)	3.3 dl	6.40
Schneider Weisse unfiltered wheat beer (5.4 % Vol.)	5 dl	8.50
Lager bottled, blonde (4.8 % Vol.)	5 dl	8.00

BEER COCKTAIL

«Blüemlete» , a summery, sweet-bitter beer drink	7.90
Surcharge for liqueur in beer	+ 4.00

HOUSE WINES BY GLASS OR BY CARAFE

	per 1 dl	5 dl
White		
Petit Arvine , Rouvinez, Switzerland,	8.20	40.00
Epesses Potterat, Switzerland,	6.90	33.50
Verdejo Marqués de Càceres,, Spain	7.30	35.50
Amalaya Valle Calchaqui, Argentina	7.20	35.00

	per 1 dl	5 dl
Red		
Malbec Valle Calchaqui, Argentina	7.20	35.00
Goron du Valais, Rouvinez, Switzerland	5.10	24.50
Côtes du Roussillon Villages , H&B		
Maury, France	8.30	40.50
Rioja , Marqués de Càceres, Spain	6.90	33.50
Tempranillo Finca Antigua, Spain	6.80	33.00

	per 1 dl	5 dl
Rosé		
Rosato , rosé whine, Italy	5.70	27.50
Œil de Perdrix , Orsat, Switzerland,	6.20	30.00

	per 1 dl	Flasche
Sparkling Wine		
Perelada Reserva STARS Cava, Spain	8.50	51.50
Prosecco di Valdobbiadene, Italy	8.50	51.50

SPARKLING & STILL WATER

	2 dl	4.10
Sparkling water	3 dl	4.40
	5 dl	6.50
	1 lt	10.50
Still mineral water	5 dl	6.50
Still tap water	3 dl	2.50

– CAFE DES PYRENEES –



MOKA EFTI COFFEE & HOT DRINKS

Coffee, Espresso	4.60
Double Espresso	6.70
Schale (milky coffee), Cortado	5.20
Cappuccino	5.40
Latte Macchiato	6.70
Flat white, Cafe Freddo double Espresso, milk, ice	7.50
Café Pyri whit 2 cl brandy, whipped cream and sugar	10.50
Coretto, Carajillo with 2 cl spirit	8.00
Kaffee Luz, Kafi fertig with 2 cl apple spirit, swiss style	7.50
Tea with rum 2 cl jamaican rum	8.50
«Holdrio» rosehip tea with 2 cl plum spirit	8.50
Tea assam, verbenä, rosehip, peppermint, fruit blend, green “Long Jing”	4.70
Milk hot/cold 2 dl	4.10
«Ovomaltine» / Chocolate hot/cold	5.20
Surcharge whipped cream	+ 1.50
Surcharge oat milk	+ 0.70

SOFT DRINKS & JUICES

Zämä revitalising herbal lemonade from Entlebuch 3.3 dl	6.40
Lola Cola, Lola organic lemonade Orange 3.3 dl	5.90
Tom’s Tonic Water THE Bernese tonic 2 dl	5.90
Le Tribute Tonic Water THE Barcelonian tonic 2 dl	6.20
Le Tribute Ginger Beer 2 dl	6.20
El Toni Mate, Cucumis cucumber water 3.3 dl	6.40
Tonic, Bitter Lemon, Chinotto, Sanbitter 2 dl	5.90
Coca Cola, Coca Cola Zero 3.3 dl	5.50
Rivella red or blue 3.3 dl	5.50
Tomato juice 2 dl	5.90
Orange juice 2 dl	5.30
«Quid» grape spritzer non-alcoholic, rosé 3.3 dl	6.20
Sweet cider (also as spritzer) 3 dl	5.20
	5 dl 7.50
Maria’s homemade iced tea 3 dl	5.30
	5 dl 7.70
Draft lemonade lemon 2 dl	4.20
	3 dl 4.90
	5 dl 7.20

FROM THE «SIRUPIER DE BERNE»

Elderflower, «Blüemli» flower-mix	
or blackcurrant (with still or sparkling water) 3 dl	4.90
	5 dl 7.40

 you can order also as hot drink (approx. 2.5dl)

LIQUEURS

Ingwerer Ginger, Peppe, Bern (24 % Vol.) 2 cl	7.50
Aarewasser “water of river aare” (16 % Vol.) 2 cl	7.50
Amaretto Almond (28 % Vol.) 2 cl	7.50
Baileys Whiskey cream (17 % Vol.) 2 cl	7.50
Jägermeister Herbals (35 % Vol.) 2 cl	7.50
Sambuca Anis (40 % Vol.) 2 cl	7.50
double serving	+ 4.00

PYRI VOUCHERS

order here: www.pyri.ch or



APÉRITIFS & APÉRITIF COCKTAILS

Martini bianco (15 % Vol.), Dos Déus Red (16.5 % Vol.) 4 cl	7.50
Campari (25 % Vol.), Cynar (16.5 % Vol.) 4 cl	7.50
Suze (20 %Vol.) 4 cl	7.50
Appenzeller (29 % Vol.) 4 cl	7.50
Fernet Branca (35 % Vol.) 4 cl	7.50
Averna (29% Vol.) 4 cl	7.50
White wine spritzer 1 + 1 dl	8.00
Campari-, Aperol Spritz, bitter, sparkling wine, soda water	11.50
Hugo, elderflower, sparkling wine, soda water, mint	11.50
Blanc Cassis white wine, blackcurrant liquor 1 dl	7.50
Pastis (45 % Vol.) 4 cl	9.00
Zwitsch Cider (6 % Vol.) 33 cl	8.00
Surcharge Lemonades per bottle	+ 4.20

GIN & TONIC

Gin Bombay Sapphire (England, 40 % Vol.) 4 cl	9.50
Ojo de Agua, Dry Gin Dieter Meier (CH, 43 % Vol.) 4 cl	13.50
Turicum, N° 3 Dry Gin Small Batch (CH, 41.5 % Vol.) 4 cl	13.50
Gin Mare (Spain, 42.7 % Vol.) 4 cl	13.50
Gin Le Tribute (Spain, 43 % Vol.) 4 cl	11.50
G’ Vine, Gin Floraison (France, 40 % Vol.) 4 cl	12.50
Tanqueray, Rangpur Gin (England, 41.3 % Vol.) 4 cl	12.50
Berliner Brandstifter (Germany, 43.3 % Vol.) 4 cl	13.50

Surcharge Tonic (Schweppes, Le Tribute, Tom’s) or
Ginger Beer Le Tribute + 4.00

HOT DRINKS

Mulled Wine, red per cup	6.50
Gin Hotic, Gin, tonic syrup, hot water	13.50
Grogerer, ginger liqueur, elderflower, lemon juice, hot water	9.50
Porto Jerez Caliente, red vermouth, sherry, hot water	10.50
Hot Negroni, according to the house recipe	13.50

SPIRITS

Kernobst apple spirit (40 % Vol.) 2 cl	5.50
Pflümli plum spirit (37.5 % Vol.) 2 cl	5.50
Kirsch cherry spirit (37.5 % Vol.) 2 cl	5.50
Zwetschgen damson spirit (37.5 % Vol.) 2 cl	5.50
Williams pear spirit (40 % Vol.) 2 cl	5.50
Kräuter herbal spirit (40 % Vol.) 2 cl	5.50
Marc Schlössli Distillery, Twann (42 % Vol.) 2 cl	6.00
double serving + 2 cl	+ 4.00

Quittessenz homemade quince spirit, (40 % Vol.) 2 cl	9.50
Calvados apple brandy (40 % Vol.) 2 cl	8.50
Vieille Prune aged plum brandy (41 % Vol.) 2 cl	8.50
double serving + 2 cl	+ 5.50

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