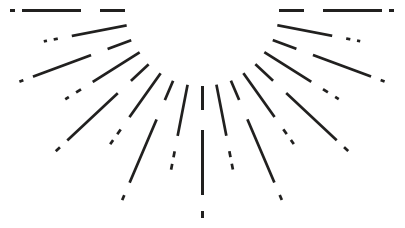


boulevard  
Bistro · Café · Bar

# breakfast

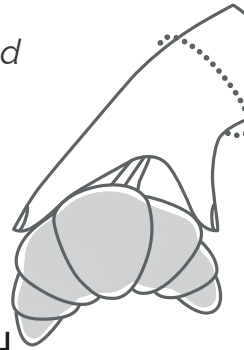


## S T A R T T O T H E D A Y

Help yourself to our **extensive breakfast buffet** and enjoy the finest barista coffee and organic tea.

Daily from 6:45 a.m. to 10:00 a.m. *Sundays and public holidays from 8:00 a.m. to 10:00 a.m.*

CHF 24.00 per person



## S U N D A Y B R U N C H

You can treat yourself to a lavish **brunch** regularly on Sundays.

From 10:00 am to 2:00 pm, you can expect a wide selection of hot and cold dishes

– perfect for a relaxed start to the day.

CHF 49.00 per person

*Children till 12 years: CHF 3.00 per age*

You can find the current brunch dates on our website. We look forward to spoiling you with culinary delights and making your Sunday something special.

# meals

DAILY  
11:30 - 22:00

## SNACKS

**Soup of the day** 10.00

- ✓ **Caesar salad** 17.00  
with coûtons & parmesan  
*with fried chicken strips* +11.00

- ✓ **Spicy tomato tartare** 17.00  
with brioche toast

**Hand-cut beef tartare** 26.00 | 34.00

with egg yolk cream, crispy capers & brioche toast

**Scottish smoked salmon** 21.00

with horseradish & brioche toast

**Cold sliced roastbeef** 27.00

with sauce tartare & pickles

**Schwanen platter** 26.00

dried meet & cheese

- ✓ **Portion of olives, parmesan & focaccia** 9.50

**Schwanen-Burger** 28.00

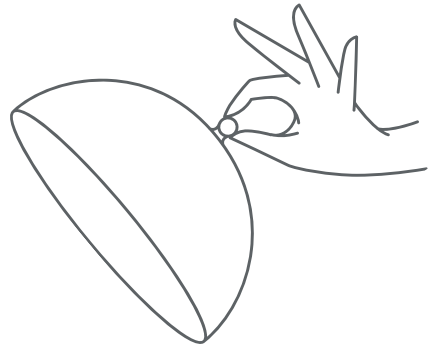
100% beef, raclette cheese & bacon  
with French fries or mixed salad

**Quiche Lorraine** 22.00

with mixed salad & French dressing

**Spaghetti Bolognese** 24.00

- ✓ **Spinach dumplings** with mountain cheese sauce 24.00



## DESSERTS

**Moelleux au chocolat** 8.00

Molten chocolate cake with whipped cream

*with sour cream ice cream* +4.00

**French apple bundt cake** 9.00

*with vanilla cream* +3.00

**Cream slice "boulevard"** 10.00

**Iced coffee "swan21"** 9.00

with coffee liqueur & whipped cream

**Scoop of Mövenpick ice cream** 5.00

*with whipped cream* +1.50

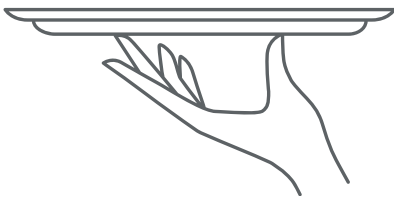
**Dessert served in a glass** 7.00

Origin

bread (CH) · beef (CH) · pork (CH)

chicken (CH) · salmon (ATL)

 Vegetarian



# wines

## S P A R K L I N G S dl

**Appenzeller Rosé brut** 11.00

Wetli Weine, Berneck SG

**Prosecco Treviso extra dry** 8.00

Il Colle, Venetien

**Champagner Tradition brut** 14.00

Didier Langry, Champagne

## W H I T E S dl

**Grand Cru Mont-sur-Rolle** 8.00

Domaine de Famolens, Waadt

**Sauvignon Blanc Cicero** 9.00

Rutishauser-Divino, Zizers

**Chablis Vieilles Vignes** 10.00

Domaine de la Motte, Burgund

**Platt&Riegl Pinot Bianco** 9.00

Kellerei Girlan, Südtirol

**Nuestra Señora del Portal** 7.00

Celler Piñol, Terra Alta



# wines

## R O S É dl

**Rosé Organico** 7.00

Casa de la Ermita, Jumilla

## R E D S dl

**Spätburgunder Inivinitus** 10.00

Wetli Weine, Berneck SG

**Château Cap de Faugères** 9.00

Castillon - Côtes de Bordeaux

**Mon Coeur** 9.00

J.L. Chave, Côtes du Rhône

**PAXXO Rosso del Veneto** 9.00

Stefano Accordini, Venetien

**Le Pievi Bolgheri Rosso** 10.00

Fabio Motta, Toskana

**Rioja Viñas de Gain** 11.00

Bodegas y Viñedos Artadi, Rioja

Ask about our award-winning wine list.



# drinks

## S P R I T Z

**Amalfi Spritz** 12.50

Limoncello, Prosecco, Soda

**Aperol Spritz** 12.50

Aperol, Prosecco, Soda

**Wildberry Spritz** 12.50

Lillet, Wildberry Tonic

**Hugo** 12.50

Prosecco, Elderflower, Soda, Mint, Lime

## C O C K T A I L S

**Left Bank** 15.00

Gin, White Wine, Elderflower

**Espresso Martini** 16.00

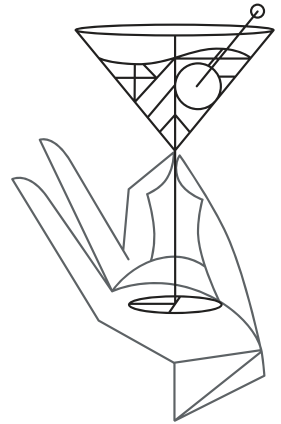
Vodka, Coffee Liqueur, Espresso

**Negroni** 15.00

Red Wermouth, Gin, Campari

**Frangelico Sour** 15.00

Frangelico, Angostura Bitter, Lemon



# drinks

## M O C K T A I L S ( 0 . 0 % )

**Virgin Hugo** 10.00

Tonic, Elderflower, Mint, Limes

**Soft Negroni** 12.00

Martini Vibrante, Tanqueray 0.0, Sanbitter

**Daylight Mule** 12.00

Martini Floreale, Ginger Beer, Limes

**Zero Gin Tonic** 14.00

Tanqueray 0.0, Mediterranean Tonic, Rosemary, Orange



# beer

D R A U G H T      20cl / 30cl / 50cl

**Feldschlösschen Original** 4.90 / 5.50 / 7.90

**Feldschlösschen Season Beer** 4.90 / 5.50 / 7.90

# B O T T L E S

**Thurbobräu** 33cl · 6.00

**Hof Dunkel** 50cl · 7.90

**Chopfab Amber** 33cl · 6.90

**Appenzeller IPA** 33cl · 7.50

**Schneider Weisse** 50cl · 8.20

**Feldschlösschen Lager** non-alcoholic 33cl · 6.20

**Feldschlösschen Weizenfrisch** non-alcoholic 33cl · 6.20

# cider

**Möhl Saft vom Fass** non-alcoholic 50cl · 6.90

# juices

**Grape / Orange / Tomato** 20cl · 5.90

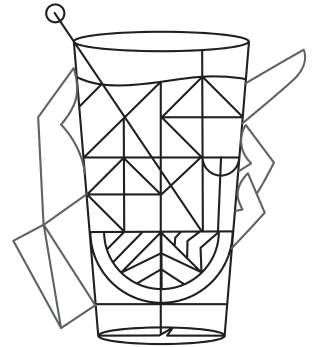
# spirits

## V O D K A 4cl

**Ketel One** 40% 10.00

**Ciroc** 40% 12.00

**Belvedere** 40% 12.00



## G I N 4cl

**Doragrossa** 40% 10.00

**Citadelle** 44% 12.00

**Hendrick's** 41% 13.00

**Brockman's** 40% 12.00

**Elephant** 45% 16.00

**Falco** 43% 18.00

**Plymouth Sloe** 26% 12.00

**Tanqueray 0.0** (*non-alcoholic*) 9.00

## R H U M 4cl

**Plantation White** 41% 10.00

**Plantation XO** 40% 15.00

**Captain Morgan Spiced Gold** 35% 10.00

**Zacapa Solera 23 yrs** 40% 14.00

**Zafra Master Reserve 21 yrs** 40% 18.00

# spirits

## T E Q U I L A 4cl

**Jose Cuervo Silver** 35% 10.00

**Patrón Silver** 40% 14.00

**Patrón Añejo** 40% 16.00

## W H I S K Y 4cl

**Johnnie Walker Black Label** 40% 11.00

**Bushmills Black Bush Irish** 40% 11.00

**Bulleit Frontier Bourbon** 45% 11.00

**Woodford Reserve Distiller's Select Rye** 45% 14.00

**Woodford Reserve Master's Collect. Bourbon** 45% 36.00

**Säntis Malt Edition Himmelberg** 43% 16.00

**Laphroaig Islay Single Malt 10yrs** 40% 15.00

**Balvenie Single Malt 12yrs** 43% 16.00

**Lagavulin Islay Single Malt 16yrs** 43% 19.00

**Aberlour Highland Single Malt 16yrs** 43% 18.00

**Macallan Speyside Single Malt 12yrs** 40% 18.00

**Nikka Yoichi Single Malt** 45% 19.00

# spirits

## FRUIT BRANDY 2cl

**Hecht Vieille Prune** 40% 10.00

**Hecht Vieille Apricot** 40% 13.00

**Hecht Berner Rose Appel** 40% 12.00

**Hecht Luzerner Williams** 40% 10.00

## GRAPPA 2cl

**Villa de Varda Triè** 40% 11.00

**Il Poggione Brunello Riserva** 42% 11.00

**Marzadro Cask 387** 41% 13.00

**Berta Bric del Gaian** 43% 15.00

## CALVADOS 2cl

**Christian Drouin Coeur de Lion** 40% 8.00

## BRANDY 2cl

**Carlos I Brandy** 40% 8.00

**Montifaud Catherine Vallet Cognac** 40% 12.00

**Montifaud XO Silver Cognac** 40% 18.00

**Pierre Ferrand Single Cask 2011** 54% 21.00

**Tariquet VSOP Armagnac** 40% 10.00

# spirits

## BITTER / ANIS 4cl

**Campari** 25% 9.00

**Cynar** 17% 9.00

**Pernod** 40% 9.00

## HERBS 4cl

**Averna** 29% 9.00

**Appenzeller** 29% 9.00

**Fernet Branca** 39% 9.00

**Ramazzotti Amaro** 30% 9.00

## SHERRY 4cl

**Tio Pepe Fino extra dry** 15% 9.00

**Fernando de Castilla Amontillado** 17% 10.00

**Domeco Medium dry** 15% 9.00

## PORT 4cl

**Dow's White** 19% 9.00

**Quinta do Crasto LBV 2017** 20% 11.00

**Quinta do Crasto Tawny 20yrs** 20% 15.00

# spirits

## L I Q U E U R 4cl

**Amaretto di Saronno** 28% 9.00

**Grand Marnier** 40% 10.00

**Cointreau** 40% 9.00

**Limoncello** 30% 9.00

**D.O.M. Benedictine** 40% 10.00

**St. Germain** 20% 10.00

**Frangelico** 20% 9.00

**Doragrossa Caffé** 28% 9.00

**Bailey's Irish Cream** 17% 9.00

**Drambuie** 40% 10.00

**Sambuca Molinari** 40% 9.00

**Chartreuse Verte** 55% 14.00

**Chambord Royale** 17% 10.00

## W E R M O U T H 4cl

**Martini bianco** 15% 8.00

**Noilly Prat extra dry** 18% 8.00

**Cocchi rosso** 16% 9.00

**Martini Vibrante** (*non-alcoholic*) 7.00

**Marini Floreale** (*non-alcoholic*) 7.00

# soft drinks

**Coca Cola / Zero** 33cl · 5.50

**Fanta** 33cl · 5.50

**Homemade Ice tea** 33cl · 5.50

**Nestea Lemon** 33cl · 5.50

**Shorley** 33cl · 5.50

**Rivella red/ blue** 33cl · 5.50

**Gazzosa Fizzy Mandarine** 35cl · 6.20

**Gazzosa Fizzy Blueberry** 35cl · 6.20

**Gazzosa Fizzy Grapefruit** 35cl · 6.20

**Alpinesse Bitter Lemon** 20cl · 5.20

**Alpinesse Ginger Ale** 20cl · 5.20

**Alpinesse Wild Berry** 20cl · 5.20

**Alpinesse Tonic** 20cl · 5.20

**Fever Tree Mediterranean Tonic** 20cl · 6.50

**Fever Tree Ginger Beer** 20cl · 6.50

**Sanbitter 10cl** · 4.90

**MINERAL WATER** 33cl / 50cl / 100cl

**Arkina** still 5.50 / 6.50 / 9.80

**Rhazünser** sparkling 5.50 / 6.50 / 9.80

# coffe&tea

**Espresso** 4.70

**Double Espresso** 6.00

**Coffee** 4.70

**Milk coffee /Cappuccino\*** 5.20

**Latte Macchiato\*** 5.50

**Hot chocolate/Ovomaltine\*** 4.80

**Hot chocolate with whipped cream\*** 6.50

**Punch non-alcoholic (Orange/Rhum)** 4.80

**“Kaffee Fertig”** 7.80

**“Zwetschgen Luz”** 7.80

**Coffee Baileys** 9.50

**Irish Coffee** 11.50

**BIO TEA** 4.70

**Verbena**

**Mint**

**Chamomile**

**Honeybush**

**Ginger-Lemon**

**Nebeltee (Green Tea)**

**Earl Grey (Black Tea)**

**Assam (Black Tea)**

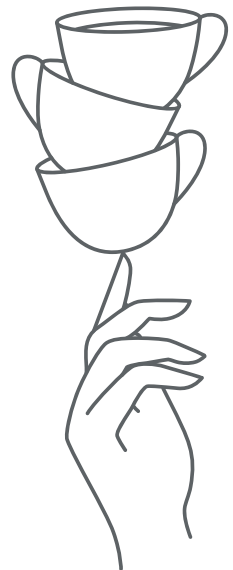
**Red Fruits**

**Olive Leaves**

**Chai Latte\*** 6.00

**Tea Rhum** 8.50

*\*oat milk+ 0.80*

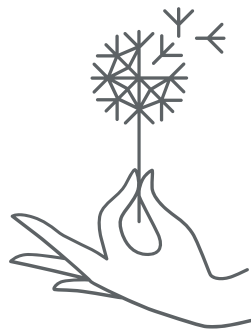


# more...

You can find our complete offer on  
**[www.boulevard-wil.ch](http://www.boulevard-wil.ch)**



#boulevardbistrocafebar



Prices in CHF & 8.1% VAT incl.