

RESTAURANT
GONZALEZ



"For sweet moments, that melt in your mouth!"

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Digestivos / Digestifs

Grappa	2 cl
Grappa Nonino Tradizionale 41%	12.50
Grappa Berta Elisi 43%	15.50
Grappa Tre Soli Tre 43%	19.50

Brandy / Cognac	2 cl
Carlos I. 40%	15.50
Carlos I. Imperial 38%	24.50
Cardenal Mendoza Solera Gran Reserva 40%	19.50
Lepanto Solera Gran Reserva 36%	18.50
Gran Duque d'Alba 40%	19.50

Whisky	4 cl
Oban 14 Years 43%	19.50
Lagavulin 16 Years 43%	23.50

Longdrinks	4 cl
Havanna Rum *	16.50
Hendricks Gin *	17.50
Moneky 47 / Gin Mare *	19.50
Absolut Wodka *	17.50
Grey Goose / Belvedere Wodka *	19.50

Cocktails	
Campari Orange / Cynar Orange	12.50
Aperol Spritz	15.50
Hugo	15.50
Negroni	18.50
Negroni Sbagliato	18.50

*Including one soft drink, like Thomas Henry Lemon Water or Fever-Tree Tonic

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Postres caseros / House-made desserts

Cantieni Spezialitats meets «Gonzalez» Engadiner Nusstorte	8.50
Panna Cotta	12.50
Café helado / Iced coffee	13.50
Cheesecake – weekly changing	13.50
Tiramisù – weekly changing	14.50
Homemade chocolate cake with ice cream	15.50
Crema catalana / Catalanian house speciality	15.50

Helado / Ice cream

A selection of various ice cream flavors for you per scoop	6.00
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Salado / Salty

Spanish cheese variation with apricot mustard and truffle honey	25.50
Cantieni Spezialitats meets «Gonzalez» - Engadine Specialties Platter Wild deer and chili salsiz, served with Grisons mountain cheese	29.50

Vino de postre / Spanish dessert wine / liqueur

Hierbas Ibicencas Can Rich (Ibiza) 25%	2 cl	5.50
Vermouth Blanco / Rosso Can Rich (Ibiza) 15%	4 cl	12.50
Nieport L.B.V. 20%	4 cl	15.50
Molino Real 2008 (Málaga), Süsswein 13%	10 cl	19.50
	50 cl	95.00

Café de la casa / House coffee

Carajillo	10.50
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