

# Welcome

La Dolce Vita. Right in the heart of the vibrant Sechseläutenplatz – our little piazza. Espresso, Negroni, wine on tap, and a relaxed atmosphere by Lake Zurich. Enjoy homemade pasta from our manufactory. Here, you create your own personal moment.

Last spring, we elevated our home together with the creative minds of Kistler Architektur and Zurich artist Cristian Andersen. Even more stylish. Even more comfortable. Simply perfect for your break or your next evening with friends.

See you soon!

# Breakfast

Mon–Fri until 11:00 | Sat–Sun until 14:00

<b>Bread basket (v)</b>	13
Maggia bread, brioche, croissant, butter, jam	
+ mortadella, Parma ham, salametti	+11
<b>Fried eggs   with bacon</b>	11   16
2 eggs with bread	
<b>Egg Florentine (v)</b>	13
Croissant, young spinach, egg, hollandaise foam	
<b>Avocado toast (v)</b>	17
Bread, cherry tomatoes, egg, chimichurri	
+ smoked salmon	+5
<b>Granola bowl (v+)</b>	12.5
Vegan yogurt, granola, berry compote, banana, caramel sauce	
<b>Waffles (v)</b> mit Puderzucker	12
+ nougat cream	+2
+ vanilla ice cream	+ 5
Drinks:	
<b>Mimosa</b>	14
<b>Bellini</b>	15

veggie (v) | vegan (v+)

# Aperitivo

<b>Olive &amp; Grana</b>	<b>14</b>
Marinated olives, Grana Padano	
<b>Smoked stracciatella (v)</b>	<b>13</b>
Smoked stracciatella, lemon zest, cherry tomatoes, pane carasau	
<b>Antipasto Collana (2 persons)</b>	<b>49</b>
Mortadella, Parma ham, salametti, grissini, smoked stracciatella, Grana Padano aged 24 months, escarole (pickled endive), artichoke hearts, olives, confit cherry tomatoes	
- Veggie (with zucchini, eggplant, and bell peppers)	<b>38</b>
<b>Bruschette al pomodoro (v)</b>	<b>10</b>
Toasted bread, tomatoes, basil, olive oil	
+ Fior di latte	+5
<b>Focaccia</b>	
- <b>Vegetarian (v)</b>	<b>14</b>
Grilled vegetables, cherry tomatoes, fior di latte, arugula	
- <b>Parma ham</b>	<b>16</b>
with Fior di latte, arugula	
<b>Pinsa alla Romana</b>	
- <b>Vegetarian (v)</b>	<b>19</b>
Grüner Spargel, Fior di Latte, Bundzwiebeln	
- <b>Parma ham</b>	<b>22</b>
with cherry tomatoes, fior di latte	

# Salads & Starters

<b>Spring salad (v)</b>	<b>19.5</b>
Young spinach, egg, grilled bell peppers, artichokes, cherry tomatoes, olives, almonds	
<b>Asparagus with Parma ham</b>	<b>23</b>
Green asparagus, Parma ham, hollandaise sauce	
<b>Caesar salad</b>	<b>26</b>
Baby lettuce, chicken thigh, egg, cucumber, Grana Padano, croutons	
+ bacon	<b>+2</b>
<b>Spinach quiche with salad (v)</b>	<b>21</b>
Spinach quiche served with leaf salad	
<b>Beef tartare</b>	<b>23   31</b>
Hand-cut beef tartare, olive oil, salt and pepper, mustard seeds, lemon caviar, spring onions, Maggia bread and butter	
<b>Homemade meatballs</b>	<b>22.5</b>
Served with tomato sugo and dark focaccia	
<b>Sicilian caponata (v+)</b>	<b>13</b>
Sicilian eggplant stew	
+ Fior di latte	<b>+5</b>

# Main Dishes & Pasta

**Collana burger** 31  
Angus beef, bun, bacon jam, BBQ sauce,  
smoked scamorza, tomatoes, arugula, French fries

**Chicken burger** 29  
Chicken thigh, bun, bacon, egg, avocado cream,  
French fries

**Tortelloni with braised beef and sage butter** 27.5  
Seasonal, homemade special

## 1. Choose your pasta

- Casarecce (v+) 23
- Spaghetti alla Chitarra (v) 27
- Calamarata 5-gran (v+) 25

## 2. Add your sauce

- + Amatriciana
- + Ragù alla Bolognese
- + Cacio e pepe (v)
- + Tomato sauce della nonna (v+)
- + Seasonal sauce (ask our team)

*Commercio  
Manifattura*

Our pasta is freshly handmade daily in the Commercio Manifattura:  
[commercio-manifattura.ch](http://commercio-manifattura.ch)

# Desserts & Ice Cream

<b>Italian tiramisù</b>	10
The homemade classic!	
<b>Basque cheesecake</b> homemade	12
with strawberry-rhubarb compote	
<b>Fruit tart</b> homemade	9.5
<b>Ricotta and pear cake</b>	11
<b>Waffles</b> with powdered sugar	12
+ nougat cream	+2
+ vanilla ice cream	+5
<b>Ice cream</b> (per scoop)	5
- Chocolate, vanilla, stracciatella, pistachio, mocha	
- Lemon, strawberry, mango	
+ whipped cream	+2
<b>Affogato al caffè</b>	10
Vanilla ice cream topped with espresso	
+ whipped cream	+2

Origin: meat CH | cold cuts IT | bakery CH/FR  
For allergens, please ask our team.

# Beer

## Draft

<b>Hürlimann</b> Lager / Panaché	3dl   5dl	<b>6   9.5</b>
<b>Valaisanne</b> Juicy IPA	3dl   5dl	<b>7.5   10.5</b>
<b>Valaisanne</b> Zwickel	3dl   5dl	<b>7   10</b>

## Bottle

<b>Schneider Weisse</b> Original	5dl	<b>9.5</b>
<b>Schneider Weisse</b> alcohol-free	5dl	<b>9.5</b>
<b>Angelo Poretti</b> Premium Lager	3.3dl	<b>8</b>
<b>Valaisanne</b> alcohol-free	3.3dl	<b>8</b>
<b>Grimbergen</b> Ambrée	2.5dl	<b>7.5</b>
<b>Juicy Apple Cider</b> Möhl 4.5%	3.3dl	<b>7.5</b>



# Aperitifs & Spritz

Negroni   Sbagliato	16.5
Negroni Bianco Lillet	17
Americano	13
Aperol / Campari Spritz	14
Campari Soda	12
Campari Orange	13
Bellini Peach	15
Black Hugo blackcurrants	14
Lillet Spritz berries	15
Rosé Spritz rosemary	15
Limoncello Spritz	15
Cynar Spritz lemon	15
Sarti Spritz blood orange, passion fruit	15

**CAMPARI®**

## Signatures & Classici

<b>Sbagliato bene</b>	14.5
<b>Bitter Paloma</b> tequila, Campari, citrus	16.5
<b>Lemon Sake</b> yuzu sake, lemongrass soda	15.5
<b>Espresso Martini</b>	17
<b>Pornstar Martini</b>	18
<b>Basil Smash</b>	17
<b>Mojito</b>	16.5
<b>Piña Colada</b> Bumbu Cream	17
<b>London Mule</b> gin	16
<b>Stoli Mule</b> vodka	16

## Mocktails (zero-zero)

<b>No'Groni   Sbagliato</b>	14
<b>Virgin Aperitivo Spritz</b>	13
<b>Virgin Hugo   Virgin Black Hugo</b> blackcurrants	13
<b>Coconut Kiss</b>	14
<b>Sequito</b> ginger ale, cane sugar, lime	14
+ blackcurrant	+1
+ basil ( <b>Virgin Basil Smash</b> )	+1

## Gin

4cl

<b>Beefeater</b> London	40%	13
<b>Deux Frères</b> Switzerland	43%	17
<b>Turicum Dry</b> Switzerland	41.5%	15
<b>Turicum Berry Blush</b> Switzerland	41.5%	16
<b>Malfy Gin Rosa</b> Italy	41%	15
<b>Ginstr</b> Germany	44%	16
<b>Gold 999,9</b> Spain	40%	14
<b>Brockmans</b> England	40%	16

**Gents Tonic | Bitter Lemon | Ginger Beer | Ginger Ale** +4

## Rum

4cl

<b>Havana Club Anejo 3</b> Cuba	40%	13
<b>Havana Club Anejo 7</b> Cuba	40%	14
<b>Bumbu the Craft Rum</b> Barbados	35%	15
<b>Appleton Estate 12 years</b> Jamaica	43%	17
<b>Turicum Master Blend</b> Switzerland	41.5%	16

**Coca-Cola, Lime** +4

## Whisky

4cl

<b>Glen Grant 18 years</b> Scotland	40%	<b>18</b>
<b>Oban 14 years</b> Scotland	43%	<b>16</b>
<b>Four Roses Small Batch</b> USA	45%	<b>16</b>
<b>Jameson Standard</b> Ireland	40%	<b>13</b>
<b>Nikka Whisky</b> Japan	51.4%	<b>17</b>

## Vodka

4cl

<b>Turicum Vodka</b> Switzerland	42%	<b>15</b>
<b>Skyy</b> USA	40%	<b>14</b>
<b>Stoli</b> Latvia	40%	<b>13</b>
<b>Stoli Elit</b> Latvia	40%	<b>19</b>

**Gents Tonic | Bitter Lemon | Ginger Beer |  
Ginger Ale | El Tony Mate | Red Bull** **+4**

## Grappe

2cl

Linea Berta

<b>Marisa Nebbiolo</b> Barbera	43%	16
<b>Roccanivo</b> Barbera	43%	17
<b>Tre Soli Tre</b> Nebbiolo da Barolo	43%	18
L'Anima di Vergani		
<b>Grappa di Barolo</b> Nebbiolo	40%	13

## Tequila & Mezcal

4cl

<b>Altos Plata Blanco</b> Mexico	38%	13
<b>Mezcal del Maguey Vida</b> Mexico	42%	15

## Wermut

4cl

<b>Jsotta Rosé</b> Switzerland	17%	10
<b>Jsotta Bianco</b> Switzerland	17%	10
<b>Jsotta Rosso Senza</b> Switzerland	0%	8
<b>Del Professore Rosso</b> Italy	18%	11

**Gents Tonic** +4

# Caffè & Tè

Espresso   Macchiato	5.2   5.5
Double espresso   Macchiato	6.5   7
Coffee crema   Coffee latte	5.2   6
<b>Cappuccino</b>	<b>6.5</b>
+ extra espresso shot	<b>+1</b>
<b>Latte macchiato</b>	<b>7</b>
+ extra espresso shot	<b>+1</b>
<b>Iced coffee   Iced latte</b>	<b>6.5   7</b>
<b>Caffè Collana</b>	<b>14</b>
Espresso, Ramazzotti cream, whipped cream, chocolate powder	
<b>Chocolate</b> hot or cold	<b>6.5</b>
+ whipped cream	<b>+2</b>
<b>Chai latte</b> hot or cold	<b>7</b>
- <b>Dirty chai latte</b> with espresso	<b>+1</b>
<b>Matcha latte</b> organic, hot or cold	<b>7</b>
<b>Althaus tea</b>	<b>6</b>
Bio Ginger Breeze   Red Fruit Flash   Bio verbena   Fancy camomile   English Breakfast   Smooth mint   Jasmine Ting Yuan	

On request, all coffee drinks can be served with organic oat milk.  
Surcharge CHF 0.50

# Cold Beverages

<b>Rosé grape spritzer</b> Adam + Uva	3.3dl	6
<b>Iced tea</b> rhubarb-ginger	3dl	6.5
<b>Esta Thé</b> lemon	3.3dl	6
<b>Gazosa</b> lemon   pink grapefruit	3.5dl	6
<b>Chinotto</b>	2.75dl	6.5
<b>Crodino</b> blond   red	1.75dl	6
<b>Aranciata Amara</b>	2.75dl	6.5
<b>Gents Swiss Roots</b>	2dl	6
Tonic   Bitter Lemon   Ginger Beer   Ginger Ale		
<b>Nycha Kombucha</b> Ginger	3.3dl	6
<b>Orange juice</b>   tomato juice	2dl	8   7
<b>El Tony Mate</b>	3.3dl	6.5
<b>Möhl organic spritzer</b>	3.3dl	6
<b>Coca-Cola</b> original   zero	3.3dl	6
<b>Rivella</b> red   blue	3.3dl	6
<b>Wasser</b> still   sparkling	5dl   7.5dl	6   8

BE WTR is locally processed water, refined through a special filtration and mineralization process, resulting in a pure taste and balanced mineral structure.

# Sparkling Wines

## L'Anima di Vergani, Veneto

<b>Prosecco Extra Dry DOC</b>	7.5dl	<b>65</b>
Glera	1dl	<b>10</b>
<b>Prosecco Rosé DOC</b>	7.5dl	<b>72</b>
Pinot Noir, Glera		

## Metodo Classico Champenoise

<b>Rosé Brut Metodo Classico</b>	7.5dl	<b>89</b>
<b>Riviera del Garda Classico DOC</b>	1dl	<b>13</b>
Olivini, Lombardia Groppello, Marzemino, Sangiovese, Barbera		
<b>Lugana Brut Metodo Classico DOC</b>	7.5dl	<b>78</b>
Olivini, Lombardia Trebiano di Lugana		
<b>Franciacorta Brut DOCG</b>	7.5dl	<b>98</b>
<b>Cuvée Prestige</b>	1dl	<b>14.5</b>
Ca' Del Bosco, Erbusco, Lombardia Chardonnay, Pinot Nero, Pinot Bianco		
<b>Franciacorta Rosé Brut Nature</b>	7.5dl	<b>120</b>
<b>DOCG 1701 Demeter</b>		
1701 Franciacorta, Lombardia Pinot Noir		

# Open Wines

## White

<b>Labianca</b> – 2024	7.5dl	<b>59</b>
<b>Liguria di Levante IGT</b> Cantine Lunae, Liguria	1dl	<b>8.5</b>
<b>Pinot Grigio DOC Grivò</b> – 2024	7.5dl	<b>63</b>
Volpe Pasini, Friuli Colli Orientali	1dl	<b>9</b>
<b>Pecorino Superiore DOP</b> – 2021	7.5dl	<b>65</b>
<b>Demeter Bio</b> Pietramore, Abruzzo	1dl	<b>9.5</b>
<b>Chardonnay DOC Bio</b> – 2023	7.5dl	<b>83</b>
Planeta, Sicilia	1dl	<b>12</b>
<b>Etna Bianco DOC</b> – 2024	7.5dl	<b>80</b>
Graci, Sicilia	1dl	<b>11.5</b>

## Rosé

<b>Essenza di Venus Toscana IGT</b> – 2024	7.5dl	<b>70</b>
Tenimenti Ruffino, Toscana	1dl	<b>10</b>
Vermentino, Syrah, Sangiovese, Pinot Grigio		
<b>Chiarretto Riviera del Garda</b> – 2024	7.5dl	<b>65</b>
<b>Classico DOC</b> Olivini, Lombardia	1dl	<b>9.5</b>
Groppello, Marzemino, Barbera, Sangiovese		

# Open Wines

## Red

<b>Monatswein</b> Frage unser Team!	1dl	<b>11</b>
<b>Sangiovese Senz'Altro Rosso</b>	7.5dl	<b>68</b>
<b>Maremma DOC BIO – 2023</b>	1dl	<b>9.5</b>
Nudo, Toscana Sangiovese, Syrah		
<b>Roma Rosso DOC – 2022</b>	7.5dl	<b>59</b>
Federici, Lazio	1dl	<b>8.5</b>
Montepulciano, Cesanese		
<b>Terraccia</b>	7.5dl	<b>80</b>
<b>Terre di Cosenza DOP – 2021</b>	1dl	<b>11.5</b>
Serracavallo Calabria Magliocco, Cabernet Sauvignon		
<b>LA „C“</b>	15dl	<b>125</b>
<b>Rosso di Montefalco DOC – 2021</b>	1dl	<b>9.5</b>
Arnaldo Caprai, Umbria Sangiovese, Merlot, Sagrantino		
House wine from the magnum bottle with finesse and power, symbolizing the 50th anniversary of Commercio Gastronomie.		

# Bottled Wines

## White

<b>Moritz Pinot Bianco</b> – 2024 <b>Alto Adige DOC</b> Tramin, Alto Adige / Südtirol Pinot Bianco	7.5dl	<b>78</b>
<b>Sauvignon Blanc IGT</b> – 2024 Volpe Pasini, Friuli Colli Orientali	7.5dl	<b>65</b>
<b>Òrta Vermentino</b> – 2024 <b>Bolgheri DOC</b> Lasorgiva, Toscana	7.5dl	<b>79</b>
<b>Otto Muri Fiano Toscana IGT</b> – 2023 Collazzi, Toscana	7.5dl	<b>75</b>

## Rosé

<b>Vetere Peastrum IGP</b> – 2024 San Salvatore, Campania Aglanico	7.5dl	<b>71</b>
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# Bottled Wines

## Red

<b>Romeo DOC – 2019</b> Mura Mura, Piemonte Barbera, Nebbiolo	7.5dl	<b>89</b>
<b>Nocte a San Martino – 2020</b> <b>Merlot Bresciano IGT</b> Olivini, Lombardia	7.5dl	<b>76</b>
<b>Amarone della Valpolicella – 2019</b> <b>Classico DOCG</b> L'Anima di Vergani, Veneto Corvina Veronese, Rondinella, Corvinone	7.5dl	<b>85</b>
<b>Valpolicella Classico</b> <b>Superiore Ripasso DOC – 2019</b> La Casetta di Ettore Righetti, Veneto Corvina, Corvinone, Cabernet, Rondinella	7.5dl	<b>69</b>
<b>Toscana IGT – 2020</b> L'Anima di Vergani, Toscana Merlot, Cabernet Sauvignon, Petit Verdot, Cabernet Franc	7.5dl	<b>95</b>
<b>Collazzi IGT – 2022</b> Collazzi, Toscana Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot	7.5dl	<b>91</b>
<b>Bolgheri DOC Cipriana – 2023</b> Cipriana, Toscana Syrah, Merlot, Cabernet Sauvignon	7.5dl	<b>77</b>

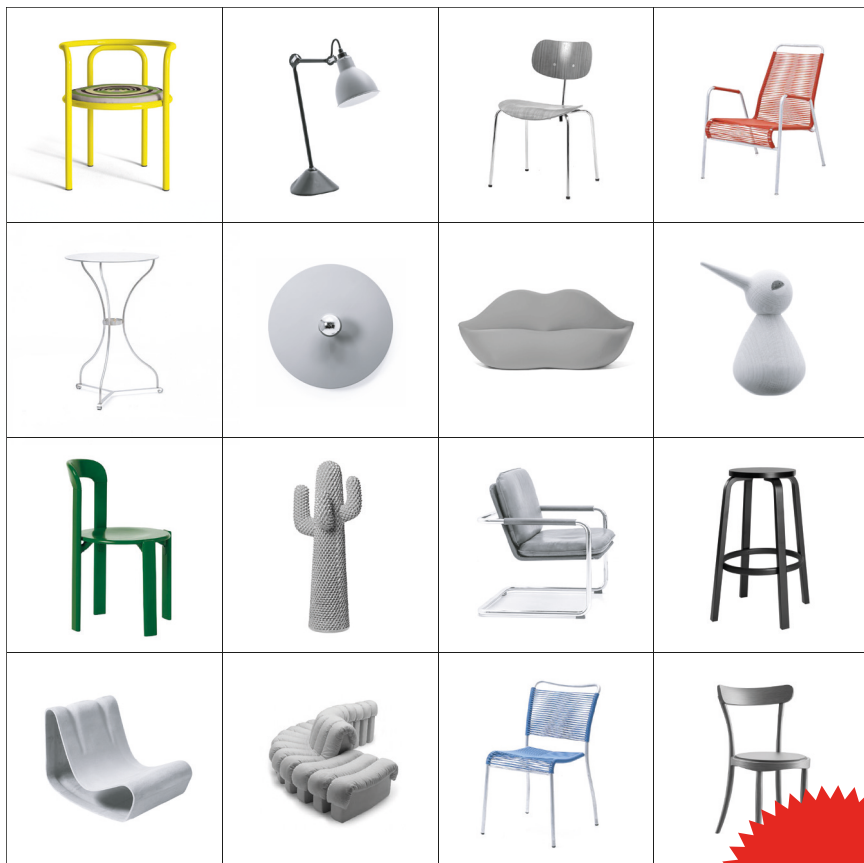
All prices in CHF incl. VAT. Vintage changes possible.

# H100 Das Möbelhaus

H100 x Collana Bar, Design trifft Genuss: H100 stattet die Collana Bar mit neuen Möbeln aus.



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H100 steht für Servicegarantie und vs. Replika

[www.h100.ch](http://www.h100.ch)

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