



•
COLOORS

• RESTAURANT | BAR | EVENTS

colorful & varied



OUR SNACKS



A WARM WELCOME

Take a break from your winter sport action for some delicious snacks, straight from our kitchen.

At COLORS, our full-service bar seats up to 56 guests. In addition to a varied selection of drinks, we offer pastries in the morning and trendy appetisers in the afternoon.

A huge range of food options is available in the self-service area of the COLORS Restaurant.

We are delighted to welcome you to COLORS Bar and hope you enjoy your time with us.

Gerlinde Gruber and the COLORS team

OPENING HOURS

COLORS Restaurant

10.00 am to 4.30 pm daily

COLORS Bar

Friday – Saturday from 8.00 am to midnight
Sunday – Thursday from 8.00 am to 6.00 pm

GIFTCARDS

We offer gift cards in any amount. Speak with a member of our team for more information.

BAKERY

Cailler Branche chocolate
crescent pastry
Hazelnut crescent pastry
Almond crescent pastry
Vanilla pastry
Filled doughnuts
Caramel | Vanilla | Raspberry
Muffins
Blueberry | Chocolate

CHF 3.50

“Berliner” jam doughnut
Hazelnut swirl pastry

CHF 3.80

Pastel de nata

CHF 2.50

Homemade tarts

CHF 5.00 per piece

Add whipped cream **CHF 1.50**

Regular croissant

Rustic croissant

Plain white roll

Plain brown roll

“Weggli” roll

Pretzel roll

Multi-grain roll

CHF 1.80

XL buttered pretzel

CHF 3.50

Slice of bread

CHF 0.80

Single serving jam

Single serving butter

Single serving

cheese spread (Gerber)

CHF 1.00

APPE- TISERS

Appetisers are served
daily from 2.30 pm

Selection of cheeses |
Fig mustard | Nuts
For 2 or more people

CHF 18.00 per person

“Bündnerfleisch”
dry-cured beef | “Salsiz”
dry-cured pork and
beef sausage | Smoked
sausage | Bacon

For 2 or more people

CHF 21.00 per person

Hummus | Tortillas

CHF 11.50

Coconut lemongrass
soup | Bread

CHF 10.00

Hong Kong sausage |
Bread

CHF 7.50

Chilli con carne

CHF 12.00

Our regional partners:
Ru-Fleisch AG in Flums,
Cassani Metzger GmbH
in Unterterzen, Milk from
Marchhof in Flums

OUR DRINKS

SAND- WICHES

Homemade tartar
sauce | Gherkins |
Lettuce

- Cheese
- Ham
- Salami

CHF 7.50

- Tuna

CHF 8.50

- "Bündnerfleisch"
dry-cured beef

CHF 9.50

We make every effort
to support local partners by using
seasonal products from our
region whenever we can. We are happy
to provide detailed information
about possible allergens in individual
dishes. We also offer gluten-free
and lactose-free versions.

OUR SOURCES

Meat

Veal, pork CH
Beef CH, IRL
Poultry CH, BR, PL, THA
(Chicken nuggets CH)
Rabbit HU, CH
Game CH, AT, NL
Lamb AUS, IRL

Meat products

Cold cuts, "Salsiz" sausage,
"Bündnerfleisch" dry-cured beef,
ham, bacon, "Mostbröckli"
dried meat, smoked meat,
dry-cured ham, salami,
frying sausage, cervelat
sausage, frankfurters - all CH

Fish and seafood

NOR, IRL, VN, NED, USA, GER

SMOO- THIES

Watermelon

CHF 7.00

Green machine

chlorophyll
Spinach | Celery |
Broccoli | Mango

CHF 7.00

Blueberry plus

Blueberry | Banana | Yoghurt

CHF 7.00

NON- ALCOHOLIC DRINKS

Sprite

Coca-Cola

Coca-Cola Zero

Fanta

Rivella Red

Rivella Blue

Rivella Refresh

Fusetea

Shorley apple spritzer

Valser Mineral

Valser Silence

33 cl | CHF 4.50

Valser Mineral

Valser Silence

100 cl | CHF 9.50

Michel Bodyguard

Orange juice

20 cl | CHF 4.50

Red Bull

25 cl | CHF 6.00

BEER

St. Galler Klosterbräu

5,2% | 33 cl | CHF 6.50

India Pale Ale

6,8% | 33 cl | CHF 7.00

Schützengarten

Edelspez

5,2% | 33 cl | CHF 6.00

Schützengarten

Panaché

2,9% | 33 cl | CHF 5.50

Schützengarten Lager

4,8% | 50 cl | CHF 6.80

Schützengarten

Weisser Engel wheat beer

5,3% | 50 cl | CHF 7.80

NON- ALCOHOLIC BEER

Schützengarten

Grapefruit non-alcoholic

33 cl | CHF 6.00

Schützengold

non-alcoholic

33 cl | CHF 5.50

CIDER

Möhl Suure Moscht
cloudy
5% | 50 cl | CHF 6.80

Möhl Suure Moscht
cloudy non-alcoholic
50 cl | CHF 6.80

COFFEE ETC.

Coffee
Espresso
CHF 4.50

Double espresso
CHF 6.20

Café au lait
CHF 4.70

Cappuccino
CHF 5.00

Latte macchiato
CHF 6.00

Ovomaltine
Hot chocolate
CHF 4.80

Hot chocolate with
whipped cream
CHF 5.60

Milk
hot | cold
CHF 4.10

Punch
Apple | Orange | Rum
Crowning's Tea
CHF 4.50

A wide selection of
Crowning's Tea is available
on our tea menu.

HOT DRINKS WITH ALCOHOL

"Kafi Luz/Fertig"
spiked coffee
Damson schnapps | Plum
schnapps | "Chrüter"
herbal schnapps | "Obstler"
fruit schnapps
4 cl | CHF 7.00

"Schümli Pflümli"
spiked coffee
Plum schnapps | Whipped cream
Snowstorm coffee
Egg liqueur | Whipped cream
Dolce Vita coffee
Baileys | Whipped cream
Amaretto coffee
Amaretto | Whipped cream
4 cl | CHF 8.50

Caffè corretto
Coffee | Shot of grappa
4 cl | CHF 6.00

Rum and tea hot toddy
2 cl | CHF 7.50

"Holdrio" rosehip tea
with plum schnapps
4 cl | CHF 7.50

"Jägertee" spiced black
tea with rum
Mulled wine
4 cl | CHF 7.50

SPIRITS & SHOTS

Appenzeller Alpenbitter
29% | 2 cl | CHF 5.00
29% | 4 cl | CHF 7.00

Appenzeller cream
liqueur
18% | 2 cl | CHF 5.00

"Obstler" fruit schnapps
Damson fruit schnapps
Plum fruit schnapps
"Kirsch" cherry schnapps
Williams pear schnapps
"Chrüter" herbal liqueur
40% | 2 cl | CHF 5.00

Jägermeister mini
35% | 2 cl | CHF 5.00

B52
41% | 2 cl | CHF 6.00

"Röteli" cherry liqueur
22% | 2 cl | CHF 5.00

Vieille Prune
Grappa di
Chardonnay Nonino
Grappa di Amarone
41% | 2 cl | CHF 7.00

Rémy Martin
40% | 2 cl | CHF 9.00

APERITIF

Ramazotti
30% | 4 cl | CHF 7.00

Martini Bianco
18% | 4 cl | CHF 7.00

Campari
23% | 4 cl | CHF 7.00

SINGLE MALT WHISKEY & BLENDS

Talisker 10-year
40% | 4 cl | CHF 14.00

Oban 14-year
43% | 4 cl | CHF 14.00

Ballantines
40% | 4 cl | CHF 12.00

OUR WINES

COCKTAILS

Flying Stag
CHF 10.00

Caipirinha
Lime | Cachaça |
Brown sugar
CHF 15.00

Mojito
Lime | Mint | Rum |
Brown sugar
CHF 15.00

Pop-up
Lemon juice | Popcorn syrup |
Whiskey | Orange juice
CHF 18.00

Watermelon martini
Lemon juice | Watermelon |
Vodka
CHF 15.00

MOCK- TAILS

Virgin mojito
Lime | Mint |
Ginger ale | Brown sugar
CHF 10.50

Virgin Hugo
Elderflower syrup | Lime |
Soda | Fresh peppermint
CHF 10.50

Seedlip & tonic
A non-alcoholic Gin Tonic
the perfect aperitif
CHF 12.50

BUBBLES

Aperol Spritz
Prosecco | Aperol |
Soda | Orange
4 cl | CHF 12.00

Hugo
Prosecco | Mint | Elderflower
syrup | Soda | Lime
10 cl | CHF 10.00

White wine spritzer
White wine | Sparkling water |
Lemon slice
10 cl | CHF 9.00

PROSECCO & CHAM- PAGNE

Prosecco Spumante
di Treviso
Ponte - Glera, Italy
10 cl | CHF 7.00
75 cl | CHF 42.00
150 cl | CHF 84.00

Bollinger Special Cuvée
75 cl | CHF 85.00

ORANGEWINE

O-Orange

Albert Mathier et Fils SA
Salgesch Valais, AOC

Fermentation and three-month maceration period in traditional vessels buried underground. The nose features aromas of zest and dried fruits, typical of natural wines. This subtle complexity lingers in the finish. Highly recommend.

10 cl | CHF 7.50
75 cl | CHF 53.00

Top
tip

WHITE WINE

Pinot Grigio

Terre Venete Pinot Grigio delle Venezie

Yellow fruits in the nose, such as apricots, ripe apple and a hint of lemongrass. Delicate, light, elegant and enjoyable. Fresh and juicy body. Dry with mineral notes in the finish.

10 cl | CHF 7.00

75 cl | CHF 38.00

Our
house
wine

Walenstadter Riesling-Silvaner

Biodynamic wine

CasaNova Vineyard, Walenstadt Switzerland

Pale yellow in colour, subtle aromas of nutmeg and apricot define the nose. Pleasant, mild acidity excites the palate. Long finish with recurring notes.

50 cl | CHF 25.00

75 cl | CHF 42.00

Floreado Sauvignon blanc

Cantina Andrian, Italy

This Sauvignon blanc is fresh, playful and fruity. Grapefruit, green apple and yellow apricot with a dash of herbal complexity – these aromas overlay a fresh, carefree base to engage the palate.

75 cl | CHF 43.00

Grüner Veltliner

Waldschütz Vineyard, Austria

This Grüner Veltliner, with its intense but wonderfully fresh bouquet, displays a range of flavours. By carefully regulating yield, the vintner achieves delightful notes of white pepper and tobacco. The occasional hint of citrus or peach rounds out the experience.

75 cl | CHF 42.00

Estrada Branco

Lavradores de Feitoria, Portugal

The nose announces this wine's intensity, its complex tropical fruit notes inviting enjoyment from the first.

75 cl | CHF 39.00

Colección Chardonnay

Vinas del Vero, Spain

A sweet, fruity potpourri in the nose, featuring pear, raisin, caramel and a hint of apple. Mango, orange zest and passion fruit unfold on the palate. Weighty structure, creamy texture.

75 cl | CHF 45.00

RED WINE

Walenstadter Pinot Noir Biodynamic wine

CasaNova Weinbau, Walenstadt Switzerland

Pinot Noir, known as the finest variety of red wine grape in the world, provides the basis for this full-bodied red wine. Crimson red colour, intense fruit aromas and full-bodied complexity pairs with silky tannins in this wine.

50 cl | CHF 25.00

75 cl | CHF 42.00

Our
house
wine

Col di Sasso Toscana

Castello Banfi, Italy

Clear, glowing ruby. Fresh and fruity, berries in the nose, aromas of cherry, plum, violet and spices. Highly drinkable, round and smooth. Recurring aromas in the nose with a spicy, juicy finish.

10 cl | CHF 7.00

75 cl | CHF 38.00

Vigneti Torbe Valpolicella

Ripasso Classico Superiore, Italy

The nose on this Ripasso reveals the big red to follow, defined by ripe fruit, spice and nuanced secondary aromas. Delicate aroma of cherry and plum. Fresh and elegant on the palate, with a beautiful structure.

75 cl | CHF 44.00

Opta DO Vino de Pago

Pago Calzadilla, Spain

The thick bouquet of blackberry, plum, Mediterranean herbs and spices is a welcome invitation. Tempting, accessible, delicious: this red wine makes a real impression on the palate. Delightfully sweet fruitiness, rounded out with spices and subtle secondary aromas, create the foundation for this enjoyable wine.

75 cl | CHF 48.00

Carvalhas Tinto

Pago Calzadilla, Spain

This inviting bouquet is comprised of three aromatic components: ripe berries and stone fruits, herbal notes and secondary aromas.

75 cl | CHF 42.00

Le Volte

Dell'Ornellaia

A tempting bouquet of cherry and violet with soft tannins and a full-bodied finish on the palate. Lightly oaked for an elegant toasted aroma.

75 cl | CHF 42.00

Avignonesi

Desiderio DOC 2015

Dark ruby colour with a layered bouquet of black cherry, toasted oak, dark chocolate and blackberry. Concentrated fruit flavour on the palate, with fine-grained tannins and subtle mineral notes. Long finish ending in a refined freshness.

75 cl | CHF 74.00

Veramonte Cabernet Sauvignon

Veramonte, Barrique, Chile

Aged in small wooden barrels, concrete and stainless steel tanks, this Cab is spicy and bitter-sweet with wonderful berry notes. Robust structure, lingering finish.

75cl | CHF 45.00

Antu Syrah

Vinà Ninquén, Barrique, Chile

Dark crimson with flashes of ruby red. This wine displays a multifaceted bouquet. Aromas of ripe blackberry, black pepper and a hint of black tea alongside notes of wood and warm herbs.

The wine is juicy, but with a tight structure on the palate. Notes of cooked blackberry and blueberry with elegant toasted oak and warm spices.

75cl | CHF 43.00

Trapiche

Malbec, Mendoza Chile

Fruity aromas of ripe plums and cherries are suited to this wine's floral, spicy bouquet. Its fruit notes and solid body unfold upon the palate. These qualities are reflected in the harmonious finish.

75cl | CHF 59.00

Old Vine Zinfandel

Bogle vineyards, Barrique, California

A nose bursting with aromas of ripe dark and light fruits as well as spices like black pepper, vanilla, a hint of juniper and oak. This big red is full and forceful on the palate.

75cl | CHF 45.00



BBF Gastro AG

Colors – Restaurant and Bar

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