



By Jason Atherton

PUDDING

KING'S SOCIAL HOUSE BAKED ALASKA
Vanilla and blackberry parfait, served table side

Serves two persons

25 per person

ETON MESS

Strawberry sorbet and vanilla cream

20

VANILLA CUSTARD DOUGHNUT
Cherry purée, apple and caramel sauce

20

SELECTION OF ICE CREAMS AND SORBETS

5 per scoop



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GOURMET COCKTAILS

30

BLACK FOREST

Kirsch, Cherry Liqueur
Crème de Cacao, Double Cream

APPLE PIE OLD FASHIONED

Butterfat-Washed Bourbon
Calvados, Rye, Cinnamon Sugar, Bitters

BORN TO BE WILD

Shiso-Infused Hibiscus Mezcal, Red Vermouth
Raspberry Eau de Vie, Amaro Averna

SNOWBALL

Cognac, Old Tom Gin, White Chocolate Syrup
Branca Menta Bitters, Fresh Lemon and Lime, Lemonade Soda

KING'S MARY

Vodka, Fresh Lemon Juice, House Spice Mix
Wasabi, Lobster Bisque

CU-RIOUS FIZZ

Gin, Fresh Lemon Juice, Homemade Cucumber Cordial

Please inform your waiter of any allergy or dietary requirements. All prices are quoted in Swiss Francs and include 8.1% VAT.

WWW.KINGSSOCIALHOUSE.COM



Simple Syrup, Soda Water, Ginger and Gold Powder

PALOMA AZUL

Clase Azul Reposado Tequila, Fresh Orange Juice

Cherry Liqueur, Grapefruit Soda