

**LUMI**

WINTER 2021-2022

**DRINKS**

**BOISSONS CHAUDES/HOT DRINKS**

EXPRESSO/ CAFE	3,80CHF	VIN CHAUD	6,5CHF
DOUBLE EXPRESSO	5CHF	GROG	9CHF
CAPUCCINO/LATTE	5CHF	CAFÉ/CHOCOLAT ARROSÉ	9CHF
THÉ	3,80CHF		
CHOCOLAT CHAUD	6CHF		
CHOCOLAT/CAFÉ VIENNOIS	7CHF		



**MINERALES ET SOFT DRINKS**

ARKINA 35CL	4,50CHF	SODAS: COCA, SPRITE, SCHWEPPE, COCA ZERO	5CHF
ARKINA 1L	10CHF	RED BULL	5CHF
JUS DE FRUITS:ORANGE, ANANAS,ABRICOT,POIRE	4,50CHF	RIVELLA	5CHF
JUS DE TOMATES ASSAISONNÉ	5CHF	JUS PRÉSSÉS: ORANGE, CITRON	6CHF

**KOMBUCHA ARTISANALE BIO 7CHF**

GINGEMBRE DES FÉES  
CBD CITRON  
THÉ VERT & GINGEMBRE  
THÉ VERT & MENTHE POIVRÉE  
FRAMBOISE ET CITRON  
FRUIT DE LA PASSION

**SWISS MOUNTAIN SPRING 5,50CHF**

CLASSIC TONIC WATER "ZERO"  
GINGER BEER

**FRANKLIN & SONS TONICS 5,50CHF**

SICILIAN LEMON TONIC  
MALLORCAN TONIC  
RHUBARB TONIC  
NATURAL INDIAN TONIC  
ORIGINAL GINGER ALE



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## VIN | BIÈRES

### VIN BLANC | WHITE WINE

	GLS	BLT
<b>LE POT DE FENDANT (GAY)</b> <i>(Valais) 50CL</i>	6	25
<b>JOHANNISBERG</b> <i>(Valais) 50CL</i>	7	30
<b>PETITE ARVINE</b> <b>TERRE NATALE</b> <i>(Valais)</i>	7	49
<b>CHARDONNAY LES FRUITS</b> <b>SAUVAGES</b> <i>(France)</i>	7	45
<b>ALBARINO LAGAR DOS</b> <b>MATEOS</b> <i>(Rias Baixa, Spain)</i>	7	45
<b>FENDANT THIERRY</b> <b>CONSTANTIN</b> <i>(Valais)</i>		38
<b>MIROS ALBA DE MIROS</b> <b>VERDEJO</b> <i>(Rueda, Spain)</i>		45
<b>TEMPRANILLO, LE MATEO</b> <i>(Rioja, Spain)</i>		52

### ROSE WINE

<b>DOLE BLANCHE HENRI</b> <b>VALLOTON</b> <i>(Valais)</i>	6	38
<b>ROSÉ D'UNE NUIT LA COSTE</b> <b>BIO</b> <i>(Provence, France)</i>	7	45

### CHAMPAGNE

	BLT
<b>TAITTINGER BRUT RESERVE</b>	100
<b>TAITTINGER BRUT</b> <b>PRESTIGE ROSE</b>	135
<b>TAITTINGER COMPTES DE</b> <b>CHAMPAGNE</b>	280

### BIÈRES PRESSION | BEERS ON TAP

	3DL	5DL
<b>VALAISANNE LAGER</b>	5,50	7
<b>VALAISANNE SPECIALE</b>	5,50	8
<b>VALAISANNE PALE ALE</b>	6	9
<b>SUPER BOCK</b>	5,5	8
<b>SAN MIGUEL</b>	5,5	8
<b>GUINNESS</b>	6,5	8
<b>GUINNESS IPA</b>	6,5	9
<b>GRIMBERGEN BLANCHE</b>	6,5	9
<b>MAGNERS</b>	6,5	9

### VIN ROUGE | RED WINE

	GLS	BLT
<b>GAMAY (GAY)</b> <i>(Valais) 50cl</i>	6	25
<b>PINOT NOIR (GAY)</b> <i>(Valais) 50cl</i>	6	30
<b>MALBEC ANUBIS</b> <b>MENDOZA</b> <i>(Argentina)</i>	7	44
<b>LETARGO CRIANZA BODEGA</b> <b>DOS MATEOS</b> <i>(Rioja, Spain)</i>		45
<b>LAS TRÈS FILAS MERAYO</b> <b>BIERZO</b> <i>(Spain)</i>		45
<b>ROSSO DI MONTALCINO</b> <b>COLLEMATTONI</b> <i>(Tuscany, Italy)</i>		48
<b>FLOR DE GODA MORCA CAMPO</b> <b>DE BORJA</b> <i>(Spain)</i>		52
<b>CORNALIN TERRE NATALE</b> <i>(Valais)</i>		55
<b>TIO MARTIN CRIANZA RIOJA</b> <b>DOS MATEOS</b> <i>(Rioja, Spain)</i>		59
<b>MERLA BIO ALTA ALELLA</b> <i>(Barcelona, Spain)</i>		65
<b>CROZES HERMITAGES BIO</b> <b>YANN CHAVE</b> <i>(Valais)</i>		68

### PROSECCO & CAVA

	GLS	BLT
<b>BOLLICINA BOSCO DEL MERLO</b>	7	45
<b>ANNO DOMINI 47</b> <b>DIAMANTE BIO VEGAN</b>		55
<b>ALTA ALELLA MIRGIN CAVA BIO</b>		52
<b>ALTA ALELLA MIRGIN ROSE</b> <b>CAVA BIO</b>		52

### BIÈRES BOUTEILLES | BOTTLED BEERS

	33CL
<b>PERONI BLONDE 5,1%</b>	7
<b>PERONI BLONDE GLUTEN</b> <b>FREE 5,1%</b>	7
<b>PERONI LIBERA SANS ALCOOL</b>	7
<b>RED STRIPE 4,7%</b>	7
<b>ALHAMBRA 1925 6,4%</b>	8
<b>LA NÉBULEUSE DOUBLE OAT</b>	9
<b>ESTRELLA DE GALICIA 25CL X 5</b> <b>BOTTLES</b>	25

# LUMI

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*Just some of our gins...See more at the bar*



## SCOTLAND

### HENDRICK'S 41.40%

Indian Tonic, Cucumber & Juniper Berries

### HENDRICK'S MIDSUMMER SOLSTICE

Cucumber and Pomegranate

### EDINGBURGH RHUBARB AND GINGER

Lime Peel, Ginger & Juniper Berries

## SWITZERLAND

### RUGERBRAU SWISS CRYSTAL

Orange and Lemon Peel, Green Cardamom

### STUDER'S SWISS GOLD

Dried Grapefruit & Juniper Berries

### WEISSHORN GLACIER

Lime Peel & Anise Star

## COLOMBIA

### DICTADOR COLOMBIAN ORTODOXY 43%

Pink & Black Pepper with Lemon and Lime Peel

## SWEDEN

### HANAMI DRY CHERRY BLOSSOM

Forest Fruits & Lemon Peel

### HERNO ORGANIC

Dried Pineapple & Juniper Berries

### NORDIC SPIRITS LAB

Dried & fresh lime with Juniper Berries

## CANADA

### EMPRESS 1908

Dried Grapefruits & Green Cardamon

# GINS

ALL GINS 20CHF

## ENGLAND

### TANQUERAY 10

Lemon & Lime Peel, Cardamom, Juniper Berries

### TANQUERAY FLOR DE SEVILLA

Orange & Lemon Peel, Green Cardamom

### BROCKMANS GIN

Forest Fruits, Orange and Cinnamon

### MARTIN MILLER'S

Dried Apple & Cinnamon

## SPAIN

### GIN MARE

Rosemary, Lemon Peel & Cardamom

### NORDES ATLANTIC GALICIAN

Orange & Lime Peel, Green Cardamom

## FRANCE

### G WINE FLORATION

Grapes & Orange Peel

### CITADELLE

Ginger, Pink pepper & Lemon Peel

## ITALY

### GIN DEL PROFESSORE MADAME

Forest Fruits & Lemon Peel

## BELGIUM

### AMUERTE BLACK

Dried Dragonfruit & Orange Peel

### AMUERTE RED

Forest Fruits, Black Pepper & Cinnamon

## GERMANY

### MONKEY 47

Lemon Peel & Juniper Berries



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**ALL GINS 20CHF**



**LUMI**

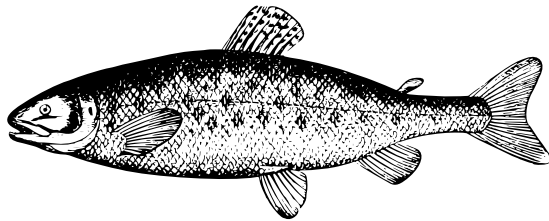
WINTER 2021-2022

**LUMI**
**TAPAS MENU**
**HIVER 2021/2022**
**COTE MER**
**Poulpe Grillé**

sur Pommes de Terre Rissolées  
Sauce Aioli / 14CHF

**Crevettes Grillées A l'Asiatique,**  
Sauce Wasabi & Citron Vert / 15CHF

**Encornets Frais Poêlés**  
aux Herbes de Provence, Brocoli,  
Sauce Aioli / 16CHF

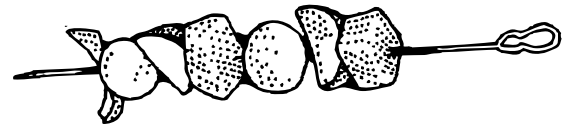

**COTE JARDIN**

**'La signature A PARTAGER'**  
Chou Fleur Roti a l'Israélienne  
et ses 3 Sauces: Tahini, Aioli, Piquante /  
15CHF

**Houmous Maison et sa Pita / 11CHF**

**Méli-Mélo de Légumes Pickles / 9CHF**

**Potatoes, Sauce Aioli / 9CHF**


**COTE TERRE**

**Traditionnelles Keftas Marocaines,**  
Sauce Tahini / 15CHF

**Poulet Frit,**  
Sauce Curry / 13CHF

**Poitrine de Porc Confit,**  
Sauce Aigre-Douce Piquante / 14CHF

**Assiette de Charcuterie & Fromage /**  
20CHF


**Et... Une Petite DOUCEUR**

**Le Gâteau du Jour / 8CHF**



**LUMI**

**TAPAS MENU**

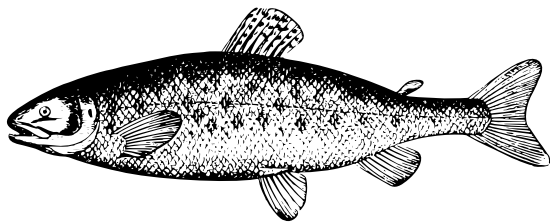
HIVER 2021/2022

**SEA SIDE**

**Grilled Octopus &  
Fried Potatoes & Aioli Sauce / 14CHF**

**Asian Style Snacked Prawns**  
with Wasabi & Lime sauce / 15CHF

**Provençal Fresh Squid**  
with Broccoli & Aioli Sauce / 16CHF



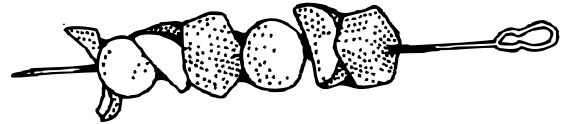
**VEGGIE SIDE**

**'The Signature to Share'**  
Roasted Cauliflower Israeli Style,  
with 3 sauces: Tahini, Aioli & Spicy / 15CHF

**Houmous & Pita / 11CHF**

**Mix Veg Pickled / 9CHF**

**Wedges, Aioli Sauce / 9CHF**



**MEATY SIDE**

**Traditional Moroccan Kaftas**  
with Tahini Sauce / 15CHF

**Deep Fried Chicken**  
with Sauce Curry / 13CHF

**Pork Belly Confit**  
with Sweet & Sour Spicy Sauce / 14CHF

**Charcuterie & Cheese Plater / 20CHF**



**AND...**

**A LITTLE SWEETNESS**

**Cake of the day / 8CHF**

