

BEER

Falken Lager – draught beer	0.3l / 0.5l	5 / 7
Falken Eidgenoss – draught beer	0.3l / 0.5l	5 / 7
Falken wheat beer – draught beer	0.3l / 0.5l	5.5 / 7.5
Falken wheat beer – non-alcoholic	0.5l	7.5
Falken – non-alcoholic	0.33l	5
Birra Peroni	0.33l	6
San Miguel	0.33l	6

LET THE JOURNEY BEGIN ...

Prosecco Scandolera Valdobbiadene, Italy	0.1 / 0.75 l	9 / 59.9
Champagne Nicolas Feuillatte brut France		14 / 89.9
Champagne Nicolas Feuillatte rosé France		98.9

SEXY & ENERGETIC = WINE WITH PERSONALITY

Räuschling, Bechtel Weine Bechtel Weine AOC Zurich, Switzerland	0.1 / 0.75 l	68.9
Château Haut-Marbuzet Saint-Estephe Bordeaux, France		88.9
Inici Merum Priorati DOCa Priorat, Spain		62.9
Parlaor, Bodega Ramon Ramos D.O. Taro, Spain		7.9 / 54.9
Bhilar Tinto, Bodegas Bhilar DOCa Rioja, Spain		7.9 / 54.9

FRUIT LOVER = LIGHT & FRUITY

Lugana, Limne Tenuta Rovaglia DOC Lugana, Lake Garda, Italy	0.1 / 0.75 l	7.9 / 54.9
Grillo, Feudo Maccari IGT Sicily, Italy		7.4 / 49.9
Verdejo, Bodegas Javier Sanz DO Rueda, Spain		7.9 / 54.9
Clarendelle Weiss Inspired by Haut-Brion, Château Clarendelle AC Bordeaux, France		8.4 / 56.9
Sauvignon Blanc, Aagne AOC Schaffhausen, Switzerland		8.4 / 56.9
Riesling-Sylvaner, Florin Weine AOC Schaffhausen, Switzerland		7.9 / 54.9
Clarendelle Rose Inspired by Haut-Brion, Château Clarendelle AC Bordeaux, France		8.4 / 56.9
Ripasso Valpolicella Superiori DOC Tinazzi, Valpolicella, Italy		8.9 / 61.9
Clarendelle Rot Inspired by Haut-Brion, Château Clarendelle AC Bordeaux, France		8.4 / 56.9
Merlot, Aagne AOC Schaffhausen, Switzerland		8.9 / 61.9

EASY RIDER = LIGHT & DRY

Vermentino, Tenuta Fertuna DOC Maremma Toscana, Italy	0.1 / 0.75 l	8.4 / 56.9
Rheinriesling, Aagne AOC Schaffhausen, Switzerland		8.4 / 56.9
Nr. 7 Viognier, Weinstamm AOC Schaffhausen, Switzerland		8.4 / 56.9
Chardonnay Sonnenspross Regli Weine, AOC Schaffhausen, Switzerland		7.9 / 54.9
Schiller, Florin Weine Florin Weine, AOC Schaffhausen, Switzerland		7.9 / 54.9
Nr. 5 Pinot Gris, Weinstamm AOC Schaffhausen, Switzerland		56.9
Steiner Chardonnay GVS, AOC Schaffhausen, Switzerland		64.9
Seyval Blanc Sélection GVS, AOC Schaffhausen, Switzerland		52.9

RELAXED = MEDIUM WEIGHT

Grande Amico Barbera d'Asti DOCG, Piedmont, Italy	0.1 / 0.75 l	56.9
Pinot Noir Spätlese Aagne, AOC Schaffhausen, Switzerland		8.4 / 56.9
Nr. 4 Pinot Noir Weinstamm, AOC Schaffhausen, Switzerland		8.4 / 56.9
Nr. 6 Cabernets / Merlot Weinstamm, AOC Schaffhausen, Switzerland		8.9 / 61.9
Blauburgunder Mol Anders Regli Weine, AOC Schaffhausen, Switzerland		62.9
Octavia Cuvée GVS, AOC Schaffhausen, Switzerland		64.9
ZWAA rot / Pinot Noir Weingut Baumann, Oberhallau, Switzerland		78.9

SOFT & WATER

Valsler – Silence / Classic	0.33 l / 0.5 l	5 / 7
Schaffhauser water – still / sparkling	0.7 l	6
Coca-Cola / Light / Zero	0.33 l	5
Rivella red / blue	0.33 l	5
Möhl Shorley / Möhl apple juice	0.33 l	5

PLATES

Focaccia & farmhouse bread (v) 5
w/ Ajo blanco & olive oil

Spanish olives (v) 5
pickled w/ chili & rosemary

Gambas al Ajillo 15
5 pieces of sauteed prawns w/ garlic, chili & sun-dried tomatoes

Bonito Fish Cakes

Homemade fish cakes 9
w/ Sicilian tomato sauce & capers

Fennel salad (v) 8
green apple, nuts & grana padano

Mozzarella di Bufala (v) 12
cherry tomatoes & arugula

Bresaola 19
arugula, pine nuts & olive oil

Beef Tatar (CH) 19
70 g w/ pinoli creme & toast

Flatbread „Bonito no Bull“ 16
w/ mediterranean tuna salad & feta cheese

Salumeria for 2 26
Chorizo picante, salami, air-dried ham and Manchego

SOUPS & FRESH SALADS

Bull Consommé 10
w/ beef & vegetables

Zuppa di pomodoro (v) 9
tomatoes & basil foam

Caesar salad 15
w/ romana lettuce, croutons, shaved parmesan
+ chicken breast (CH) 22
+ prawns (VN) 30

Butterhead lettuce à la Bull&Bonito (v) 12
w/ vinaigrette

CLASSICS

Fettuccine Genovese (v) 24
basil pesto, garlic, pine nuts & grana padano

Arugula Ravioli (v) 26
w/ sun-dried tomatoes & grana padano

Fettuccine con Salsiccia 28
w/ spiced sausage, tomatoes, garlic, chili & grana padano

Mediterranean Beefburger (CH) 28
200 g beef, brioche bun, scarmoza cheese, tomato, arugula & French fries

Grilled Loup de mer (FR) 34
w/ crustacean foam & tomato-risotto

THE GRILL

Served w/ homemade salsa verde

200 g	BEEF FILLET from New Zealand	49
200 g	ENTRECÔTE from New Zealand	34
180 g	CORN-FED CHICKEN BREAST from France	22
250 g	LAMB CUTLETS from New Zealand	34
200 g	SALMON FILLET from Norway	22

ON THE TABLE

French fries 6
Rosemary potatoes 6
Tomato risotto 6

Mixed salad 6
Grilled lettuce hearts 5
Grilled vegetables 5

B&B sauce 4
Sauce béarnaise 4
Pepper sauce 4
Herbal butter 4

DOLCI & CHEESE

Tarta de Santiago 12
Spanish almond cake, almond crumble & cream

Petit gâteau au chocolat 12
lukewarm chocolate cake w/ Bourbon vanilla ice cream

Tiramisu 11

Bocconcino Dai Dai Gelateria 1 pcs 2
6 pcs 10

Gelateria per scoop 4
selection of ice cream & sorbets, please ask your waiter

Mediterranean cheese 14
one hard, one soft and one blue cheese

(v) - vegetarian () Country of origin

All prices are in CHF incl. value-added tax. The service team will be pleased to inform you about allergens.