

KASHEME

Welcome Home!
Kasheme is a haven for joy, connection and music.
Just like the carefully curated music that sets the mood,
our cocktails are crafted with artistry and passion,
ensuring quality and flavor in every sip.

Our Winter Menu is the result of six months of creativity, experimentation, and dedicated work in the lab. Exploring seasonal ingredients, unexpected flavor pairings, and innovative techniques, we have crafted eight signature cocktails that reflect the depth and character of the colder season. Alongside our signature cocktails, we continue to push the boundaries of alcohol-free mixology, creating surprising and sophisticated alternatives that offer the same attention to detail, complexity, and character.

Drink better, listen deeply, and embrace the vibe!

Kasheme Signatures



SHOJI 20

Beefeater Gin, Shiso, Distilled
Green Sichuan Pepper, Strawberry

Fruity, herbal, soft bitterness



KITA-KITA 21

Havana Rum, Coconut, Carrot,
Homemade Sea Buckthorn Liqueur

Tropical, earthy



RING MY BELL 22

Olmeca Silver Tequila, Green Bell Pepper,
Yuzu, Kiwi, Lime, Chilli

Silky, spicy, green



THYME OUT 21

1615 Pisco, Honey, Thyme,
Ginger, Purple Carrot

Refreshing, herbal



BROWN SUGAR 20

Four Roses Bourbon, Brown Butter,
Sage, Chestnut, Walnut Bitters

Spirit-forward, rich, warm



MYSTIC BREW 21

Olmeca Silver Tequila, Distilled Peach,
Amontillado Sherry, Vanilla, Aronia

Dry, spirit-forward, layered



PADAM PADAM 22

Absolut Vodka, Mandarin, Hazelnut,
Yogurt, Vegan Foam

Creamy, fruity, nutty



TEARDROP 21

Beú Mezcal, Plum Sake,
Passionfruit, Onion

Light, umami, crisp

Kasheme Classics

LAST WORD 19
1915, DETROIT
Beefeater Gin, Luxardo Maraschino,
Charteuse Verde, Lemon

AVIATION 19
1916, NEW YORK
Beefeater Gin, Crème de Violettes,
Luxardo Maraschino, Lemon

PENICILLIN 19
2005, NYC
Four Roses Bourbon, Laphroaig,
Ginger, Honey, Lemon

SAZERAC 1880 19
NEW ORLEANS
Rye Whiskey, Peychaud Bitters,
Absinthe, Sugar

ESPRESSO MARTINI 18
1980, LONDON
Absolut Vodka, Amaretto,
Sugar, Espresso

PALOMA 20
1950, MEXICO
Olmeca Silver Tequila, Lime,
Pink Grapefruit Soda

DAIQUIRI 18
1898, SANTIAGO, CUBA
Havana Rum, Sugar, Lime

MAI TAI 19
1944, OAKLAND
Sailor Jerry Rum, Cointreau,
Orgeat, Lime, Bitters

OLD CUBAN 18
2001, NEW YORK
Havana Rum, Sugar, Lime,
Bitters, Mint, Prosecco

MARGARITA 19
1948, ACAPULCO, MEXICO
Olmeca Silver Tequila, Cointreau, Lime

WE DO MORE CLASSICS TOO!
PLEASE ASK OUR BARTENDERS



Kasheme Mocktails

SHOJI 0% **17**
Beefeater Gin 0%, Shiso Cordial, Strawberry
Fruity, herbal, soft bitterness

THYME OUT 0% **18**
Honey, Thyme, Ginger, Purple Carrot
Refreshing, herbal

NEGRONI 0% **17**
Jsotta Aperitivo Senza, Jsotta Bitter Senza, Jsotta White Senza, Beefeater 0%, Beetroot
Bitter, earthy

AMARETTO SOUR 0% **17**
Almond, Orange, Lemon, Aquafaba
Creamy, nutty

APERITIVO SPRITZ 0% **15**
Alcohol-free sparkling wine, Jsotta Aperetivo Senza
Bittersweet, refreshing





Beer
Cider

Draft

		30cl	50cl
Superbock	5.2%	6	9
Superbock Panache	5.2%	6	9
Picon Bière	±5.2%	7	10
(Amer Picon, Superbock)			

Bottle

Superbock 0%	0.0%	33cl	7
Lola IPA	<0.5%	33cl	8
Hürlimann	4.8%	33cl	7
Quöllfrisch Naturtrüb	4.8%	33cl	7
Vrenelisgärtli Witbier	4.7%	29cl	8
Appenzeller Amber	5%	33cl	8
Coruja IPA	6%	33cl	8
La Chouffe Blonde	8%	33cl	9
Kobelt Bartlis Cider	5%	27.5cl	8
Ramseier Suure Moscht	4%	49cl	9

Wines

WHITE

	10cl	75cl
Viognier AOC Bio (CH) Viognier	11	72
Weisses Handgemenge (AU) Welschriesling, Chardonnay, Traminer	9	59

ROSÉ

	10cl	75cl
"Du Vully" AOC Bio (CH) Pinot Noir, Gamaret, Gamay, Malbec	10	66

RED

	10cl	75cl
Lumières (FR) Merlot	9	59
Jour Fruit (FR) Malbec	10	66

Sparkling Wines

PÉT-NAT

	10cl	75cl
L'enclòs de Peralba (ES) Räuschling, Sauvignon Blanc	11	72

PROSECCO

Nudo Brut Bio (IT) Glera	9	59

CHAMPAGNE

Fleury Bio (FR) Pinot Noir		99

ALCOHOL-FREE ALTERNATIVES

Divin (FR) Blanc de Blancs "Vigneron", Chenin Blanc	10	66
Feral (IT) N°1 White Beet, Hop, Szechuan Pepper Bio	9	59

Tea | Coffee

until 8pm

TEA

Ginger Lemon	6
Fresh Mint	6

COFFEE

Espresso	4
Americano	5
Cappuccino	6

Softs

Open	30cl	50cl
Mineral	4	6
Citro	5	8
Alpenkräuter Ice Tea Bio	5	8
Thomas Henry (Tonic / Ginger Beer)	5	8
Lemon, Lime & Bitters Limo	7	9

BOTTLE		
Vivi Kola / Vivi Kola Zero	33cl	6
El Tony Maté	33cl	6
Gartengold Apfelschorle	33cl	7
LemonAid Passion	33cl	7
Urban Lemonade Calamansi	33cl	7
Gents (Tonic / Bitter Lemon)	20cl	6
Three Cents Pink Grapefruit	20cl	6
Michel Juices (Orange / Tomato)	20cl	5
Coconut Water	50cl	9



Spirits

Vodka		2cl	4cl
Absolut	40%	7	14
Turicum	41.5%	8	16

Gin		2cl	4cl
Beefeater London Dry	43.1%	7	14
Beefeater London Dry 24	45%	8	16
Hendrick's	41.4%	8	16
Martin Miller's	40%	8	16
Plymouth	41.2%	8	16
Turicum	41.5%	8	16
Deux-Frères	40%	8	16
Fran-Gin	42%	8	16
The Botanist	46%	8	16
Monkey 47	47%	8	16
Hepple	45%	8	16

Tequila		2cl	4cl
Olmeca Tequila Silver	35%	8	16
Olmeca Tequila Plata	38%	9	18
Olmeca Tequila Reposado	38%	9	18
Ocho Reposado	40%	9	18

Spirits

Rum

		2cl	4cl
Havana Club 3 Años	40%	7	14
Havana Club Añejo Especial	40%	7	14
Havana Club 7 Años	40%	8	16
Sailor Jerry Spiced Rum	40%	7	14
Plantation Original	40%	7	14
Gosling's Spiced Rum	40%	7	14
Wray & Nephew Overproof	63%	7	14
Diplomatico	40%	8	16
Angostura 1919 8y	40%	9	18
Rum N. Demerara S. n°14	40%	9	18
Zacapa Centenario 23y	40%	10	20
Flor de Caña 18y	40%	10	20
El Dorado 15y	43%	11	22
Santa Teresa 1796	40%	12	24
Ron Millonario 15y	40%	11	22
Ron Millonario XO	40%	20	40

Mezcal

Check our shelf for Beú premium mezcals

		2cl	4cl
Beú New Moon	48%	9	18
Beú Crescent Moon	46%	12	24
Beú Moon Ceremony	42%	14	28

Whisky

Bourbon

		2cl	4cl
Jameson	40%	8	16
Four Roses	40%	8	16
Makers Mark	45%	8	16
Knob Creek	50%	10	20

Single Malt

		2cl	4cl
Bushmills Black Bush	40%	8	16
Laphroaig 10y Islay	40%	8	16
Lagavulin 16y Islay	43%	10	20
Nikka from the Barrel	51%	9	18
Nikka Coffey Malt	45%	10	20
Akashi	46%	12	24



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