

ROTH BAR

EXCLUSIVE HIRE

VIA SERLAS 22, 7500 ST. MORITZ
ROTHBARSANMORITZ.COM
@ROTHBAR.STMORITZ

A photograph of a bar interior. The scene is lit with warm, low-key lighting. In the upper part of the frame, a blue-framed shelf holds a red and black Street Fighter arcade machine. Below it, another shelf is filled with various liquor bottles, including Knob Creek and The Arms. A third shelf contains several glass jars labeled 'Herb Tea', 'Black Tea', and 'Green Tea'. The lower shelves are lined with numerous clean, empty glasses. In the foreground, several glasses are out of focus, creating a sense of depth. The overall atmosphere is cozy and well-stocked.

ABOUT

Designed by Björn, Oddur and Einar Roth, son and grandsons of German-born Swiss artist Dieter Roth (1930 – 1998), Roth Bar is situated within the Hauser & Wirth gallery and is a fully-functional bar that acts as a hub for the St Moritz community, and doubles up as a unique event space for drinks parties and standing receptions. Choose from a variety of drinks options and even opt for canapés and cicchetti.

First conceived by Dieter Roth in the late 1970s, ‘the bar’ is a dynamic and changing installation and is a continuing element in the Roths’ cross-generational practice. The bar, comprised of scavenged materials, embodies a central motif found throughout Dieter Roth’s work.

The story of ‘Roth Bar’ at Hauser & Wirth began when Dieter Roth insisted that a bar form part of his first show with the gallery in 1997.

Björn Roth, Oddur Roth, Einar Roth, ‘Roth Bar’, Hauser & Wirth St. Moritz, 2024 © Dieter Roth Estate, photo: Jon Etter



Along with his son Björn, Dieter Roth installed the functional ‘Bar 2’ (1983 – 1997) in Zurich and every beer bottle served became a part of the bar installation and visitors’ conversations were recorded and archived.

Since its first iteration, the bar has gradually evolved, as for each exhibition site-specific materials have been incorporated into the installation. ‘Roth

Bar’ (2004 – 2015) was first unveiled in the exhibition ‘Dieter Roth: Lest / Train’ at Reykjavik Art Museum in 2005, before continuing to London (2006), Milan (2013), Zurich and Basel (2015/2019). It was last shown from July 2022 until September 2023 at Hauser & Wirth St. Moritz.

AVAILABILITY

Sunday & Monday: All day
Tuesday to Saturday: Evenings after 7pm

CAPACITY

Standing: 60 (with occasional seating)



MENUS



APERITIF

all 18

Aperol / Campari Spritz

Aperol / Campari, sparkling wine & soda

Lillet Tonic

Lillet aperitif & Double Dutch tonic water

Hugo

Elderflower, mint, sparkling wine & soda

Aperol Sour

Rhubarb, lemon & orange

NON ALCOHOLIC

all 18

Moritz 7 (0%)

Rose & anise, citrus, honey & soda

Pink me up

Beetroot, blueberry, basil, lemon & tonic

SIGNATURE COCKTAILS

all 22

Mountain Martini

Gin or vodka, vermouth & verjus

Röteli Royale

Röteli, Cognac, sparkling wine & Kirsch caviar

Altitude Highball

Gin, iva, citrus & soda

Negroni Blanche

Gin, cinchona, bergamot, vermouth & yuzu

Farmshop Negroni

Gin, bitter aperitivo & sweet vermouth

Pink Devil

Agave, bergamot, beetroot, blueberry, basil, citrus, whey & smoke

Symbiosis

Rye, mushroom, butter, vermouth, sherry, black pepper & parsley

WINE: SPARKLING

75cl

Blanc de Noir, Bündner Brüt von Salis, Grisons, Switzerland 2023

72

Brut, Endrizzi Piancastello Riserva, Trentino, Italy 2019

108

Brut, Louis Roederer Collections 244, Champagne, France NV

150

Blanc de Blancs Brut Nature, Christian Obrecht, Grisons, Switzerland NV

150

Blanc de Blancs, Réserve Oubliée, Pierre Péters, Champagne, France NV

250

MENU A

CHF 80pp

BOARDS

A selection of locally made charcuterie from our friends at Metzgerei Heuberger (Bündnerfleisch, Rohschinken, Salsiz)

A Selection of local cheese from our friends at the Sennerei in Pontresina with preserved & pickled vegetables

Served with sourdough bread, local pretzels & home-made butter

SALADS

Seared Brussel sprouts, pancetta & toasted chestnuts salad

Roasted squash, smoked ricotta & pine nut salad

SWEET

Brioche & gelato

MENU ENHANCEMENTS

We can provide a separate quotation for these items if required based on quantities needed

Freshly shucked Gillardeau oysters & green apple mignonette

Glattfelder caviar, blinis & crème fraîche

Celebration cakes
Available on request

MENU B

CHF 125pp

CANAPÉS

Preserved tomato on toast

Smoked trout & Rösti, celeriac remoulade

Fondu choux buns

BOARDS

A selection of locally made charcuterie from our friends at Metzgerei Heuberger (Bündnerfleisch, Rohschinken, Salsiz)

A Selection of local cheese from our friends at the Sennerei in Pontresina with preserved & pickled vegetables

Served with sourdough bread, local pretzels & home-made butter

Local beef carpaccio alla 'Da Costa'

SALADS

Seared Brussels sprouts, pancetta & toasted chestnut salad

Roasted squash, smoked ricotta & pine nut salad

Roasted beetroot, toasted pine nuts, honey, saffron vinaigrette & straciatella

SWEET

Brioche & gelato

Pumpkin & cinnamon cake

WINE: WHITE

75cl

| | |
|---|----------|
| Fendant Pirouette, Albert Mathier & Fils, Valais, Switzerland 2023 | 62 |
| Sauvignon Blanc, Terlan Winkl, Alto Adige, Italy 2023 | 85 |
| Heida/Paien, Cave des Bernunes, Valais, Switzerland 2023 | 94 |
| Completer, Andrea Lauber, Grisons, Switzerland 2022 | 50cl/100 |
| Meursault Clos du Cromin, Domaine Bertrand Bachelet, Burgundy, France 2020 | 155 |
| Chardonnay, Langhe Bianco Solea, Roagna, Piedmont, Italy 2019 | 195 |
| Puligny Montrachet "Terroir de Blagny" 1er cru, Etienne Sauzet, Burgundy, France 2021 | 400 |

WINE: RED

75cl

| | |
|--|-----|
| Nebbiolo, Mamete Prevostini Santarita, Valtellina, Italy 2023 | 55 |
| Merlot, Bello Stasera, Urs Hauser, Ticino, Switzerland 2021 | 72 |
| Lagrein, Riserva Gries Terlan, Alto Adige, Italy 2021 | 95 |
| Pinot Noir, Fläscher, Weingut Davaz, Grisons, Switzerland 2021 | 100 |
| Nebbiolo, Barolo del Comune di Verduno, Fratelli Alessandria, Piedmont, Italy 2019 | 115 |
| Sangiovese, Marchesi Antinori, Tignanello, Toscana, Italy 2020 | 310 |
| Saint-Estèphe, Château Cos d'Estournel, Bordeaux, France 2013 | 350 |

WINE: ROSÉ

75cl

| | |
|---|----|
| Nebbiolo, Rosato Monrose, Mamete Prevostini, Valtellina, Italy 2022 | 46 |
| Merlot, Rosato Sassaia, Ticino, Switzerland 2022 | 68 |

BEER

DRAFT

57cl

| | |
|---|---|
| Fendant Pirouette, Albert Mathier & Fils, Valais, Switzerland | 9 |
|---|---|

BOTTLE

33cl

| | |
|-------------------------------------|---|
| Palü Bier, Amber, Switzerland | 9 |
| Bellavista, Hefeweizen, Switzerland | 9 |

NON ALCOHOLIC

33cl

| | |
|--------------------------|---|
| 1936, Lager, Switzerland | 6 |
|--------------------------|---|

WATER

75cl

Passuger sparkling water

8

Allegra still water

8

SOFT DRINKS

20cl

33cl

Double Dutch Tonic

8.5

Double Dutch Double Lemon

8.5

Double Dutch Grapefruit

8.5

Swiss Mountain Spring Ginger Beer

8.5

Coca Cola

6

Coca Cola Zero

6

Rivella Red or Blue

6

Elmer Citro

San Pellegrino Aranciata

6

San Pellegrino Sanbitter

7

Rivet Maté

8

Home made lemonade (ginger or basil)

8

Home made iced tea

8

JUICES

20cl

30cl

Bärenmost apple juice

7

Cranberry juice

5

Grapefruit juice

5

Tomato juice

5

Orange juice

5

Fresh

8

Juice spritzer

+3

APERITIF

4cl

| | |
|--|----|
| Aperol, Italy, 11.0% | 8 |
| Campari, Italy, 23.0% | 9 |
| Lillet Rose Aperitiv, France, 17.0% | 9 |
| Jsotta Vermouth Bianco, Switzerland, 17.0% | 9 |
| Jsotta Vermouth Rosso, Switzerland, 17.0% | 9 |
| Noilly Prat Extra Dry, France, 18.0% | 9 |
| Carpano Antica Formula, Italy, 16.5% | 10 |
| Amaro, Amarno, Switzerland, 21.0% | 8 |
| Braulio Amaro Riserva 5yr, Italy, 21.0% | 10 |

GIN

4cl

| | |
|--|----|
| Gin 27 - Appenzell Dry Gin, Switzerland, 43.0% | 12 |
| Tanqueray No. 10 Dry Gin, Scotland, 47.3% | 12 |
| The Botanist Islay Dry Gin, Scotland, 46.0% | 14 |
| ORMA 3303 Gin, Switzerland, 44.0% | 18 |
| Braulio Amaro Riserva 5yr, Italy 21.0% | 18 |

VODKA

4cl

| | |
|---|----|
| Koskenkorva Vodka Original, Finland, 40.0% | 12 |
| Xellent Swiss Organic Wheat Vodka, Switzerland, 40.0% | 14 |
| Belvedere Vodka, Poland, 40.0% | 15 |

RUM

4cl

| | |
|--|----|
| Havana 3, Cuba, 40.0% | 12 |
| Cachaça 51, Brasil, 40.0% | 12 |
| Havana 7, Cuba, 40.0% | 14 |
| El Dorado Rum 12 years, Guyana, 40.0% | 16 |
| Etter Swiss Rum 1823, Switzerland, 40.0% | 19 |

AGAVE

4cl

Altos Blanco, Mexico, 38.0%

12

Altos Reposado, Mexico, 38.0%

14

Mezcal Nuestra Soledad San Luis del Rio, Mexico, 47.0%

22

LIQUEUR

4cl

Kahlúa , Mexico, 16.0%

9

Cointreau, France, 40.0%

10

Italicus Rosolio di Bergamotto, Italy, 20.0%

12

Iva da Tschlin Mia Iva, Switzerland, 27.0%

14

Absinthe Kübler, Switzerland, 53.0%

16

COGNAC

4cl

Remy Martin VSOP, France, 40.0%

15

Hennessey XO Cognac, France, 40.0%

40

DIGESTIF

4cl

Etter Original Zuger Kirsch, Switzerland, 41.0%

8

Etter Vieille Orange, Switzerland, 40.0%

9

Gunzwieler Vieille Poire Williams, Switzerland, 40.0%

9

Studer Vieille Prune, Switzerland 42.0%

9

Grappa Darmagi Gaja, Italy, 45.0%

12

FORTIFIED WINE & SHERRY

5cl

| | |
|--|-----|
| Fino Superior Dry, Sandeman Sherry, Jerez, Spain | 5 |
| Ruby Niepoort, Douro, Portugal | 6 |
| Manzanilla, Lustau Sherry Papirosa, Jerez, Spain | 7.5 |

SCOTCH WHISKY

4cl

| | |
|--|----|
| Johnnie Walker Black, Blended, 40.0% | 12 |
| Auchentoshan American Oak, Lowlands, 40.0% | 14 |
| The Fife Arms, Blended, 46.0% | 16 |
| Glenrothes 12yr, Speyside, 40.0% | 8 |
| Oban 14yr, Highlands, 43.0% | 24 |
| Lagavulin 16yr, Islay, 43.0% | 28 |
| The Balvenie Portwood 21yr, Speyside, 40% | 50 |

WHISK(E)Y, INTERNATIONAL

4cl

| | |
|--|----|
| Bulleit Rye, USA, 45.0% | 12 |
| Bulliet Bourbon, USA, 45.0% | 12 |
| Nikka From The Barrel, Blended, Japan, 51.4% | 14 |
| Mackmyra Special 07 Limited Edition, Sweden, 45.8% | 15 |
| Langatun Old Deer Classic, Switzerland, 40.0% | 17 |
| ORMA X Edition 2010 2020, Switzerland, 46.0% | 42 |

FURTHER INFORMATION



FACILITIES

There is a lift and disabled access to all our floors

Corkage considered on individual basis, please speak to Felicitas or Federica for more information if required

AUDIO VISUAL

We have a speaker system throughout to play background music or link to a playlist



PRICING

All prices include VAT at the current rate

MENU

Our dishes are subject to seasonal changes

Should you wish to provide your own cake, a fee of 5.00 per guest will be charged

BOOKING

To enquire about our event spaces, please contact our events team.

Email: manager@rothbarstmoritz.com

Call: Felicitas: +41 (0) 79 225 32 09 / Federica: +41 (0) 77 477 17 70

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