



LUNCH

11.30 – 13.30

STARTERS

FRISÉE

Lemon Vinaigrette | Pumpkin Seeds

BELL PEPPER CREAM SOUP

Almonds | Olive Oil

6 Vorspeise | 18 Hauptgang

RAVIOLI & RISOTTO

RAVIOLONE

Spinach & Ricotta | Leek Cream | Cheese

26

PIZZICATI

Braised Beef | Celery |

Cress

28

TAGESRAVIOLI

Salbeibutter

24

TUNA TAHINA

Sesame Basmati Rice | Goma Wakame

34

SPECIAL

BACON-WRAPPED CHICKEN BREAST

Herb Butter | Roasted Potatoes | Kohlrabi

28

ASK US ABOUT GLUTEN-FREE OPTIONS

DESSERT

DESSERT OF THE DAY

9

All prices are in CHF and include 8.1% VAT.

Your service team will be happy to inform you about origin and allergens.



Z'MITTAG

11.30 – 13.30

VORSPEISEN

FRISÉE

Zitronen-Vinaigrette | Kürbiskerne

PEPERONI-CRÈMESUPPE

Mandeln | Olivenöl

6 Vorspeise | 18 Hauptgang

RAVIOLI & RISOTTO

RAVIOLONE

Spinat & Ricotta | Lauchcreme | Käse

26

PIZZICATI

Geschmorter Rindsbraten | Stangensellerie |

Kresse

28

TAGESRAVIOLI

Salbeibutter

24

THUNFISCH TAHINA

Sesam-Basmati-Reis | Goma Wakame

34

SPEZIAL

POULETBRUST IM SPECKMANTEL

Kräuterbutter | Bratkartoffeln | Kohlrabi

28

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

DESSERT

TAGESDESSERT

9

Alle Preise sind in CHF und inklusive 8.1% MWST.

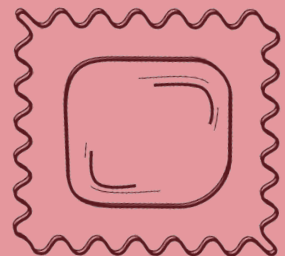
Ihr Service-Team informiert Sie gerne über Herkunft und Allergie-Hinweise.



AGNOLO



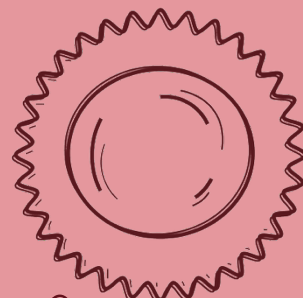
MEZZALUNA



RAVIOLONE



TORTELLO



CAPPELLACCIO

TUNA - VIETNAM
BEEF - ITALY
CHICKEN | BACON - SWITZERLAND
BREAD - BOSSARD BAKERY