



LUNCH

11.30 – 13.30

STARTERS

LAMB'S LETTUCE

Egg | Bacon

CAULIFLOWER SOUP

Roasted Fennel Seeds

6 each | 18 main course

RAVIOLI

MEZZALUNA

Cacio e Pepe | Black Tiger Prawns | Sun-Dried
Tomatoes

29

RAVIOLONE

Veal-Sage | Gorgonzola Sauce | Walnuts

28

CAPPELLACCIO

Burrata-Pomodorini | Fresh Cherry Tomatoes &
Basil | Balsamic Reduction

24

SPECIAL

BRAISED BEEF SHOULDER TIP

Red Wine Sauce | Rosemary Potatoes

29

ASK FOR OUR GLUTEN-FREE OPTION

DESSERT

WINTER MELON SALAD

Mint

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

VORSPEISE

NÜSSLISALAT

Ei | Speck

BLUMENKOHLSUPPE

Geröstete Fenchelsamen

6 Vorspeise | 18 Hauptgang

RAVIOLI

MEZZALUNA

Cacio e Pepe | Black Tiger | Getrocknete Tomaten

29

RAVIOLONE

Kalb-Salbei | Gorgonzolasauce |

Baumnüsse

28

CAPPELLACCIO

Burrata-Pomodorini | Cherrytomaten & Basilikum |
Balsamicoreduktion

24

SPECIAL

GESCHMORTE RINDSSCHULTERSPITZ

Rotweinsauce | Rosmarinkartoffeln

29

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

DESSERT

WINTERMELONENSALAT

Minze

9

Alle Preise sind in CHF und inklusive 8.1% MWST.

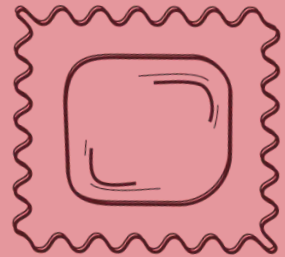
Ihr Service-Team informiert Sie gerne über Herkunft und Allergie-Hinweise.



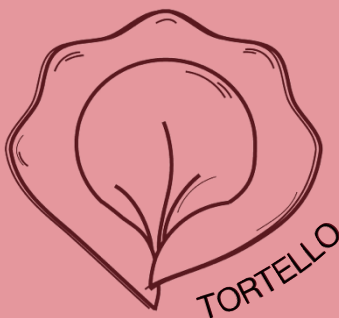
AGNOLO



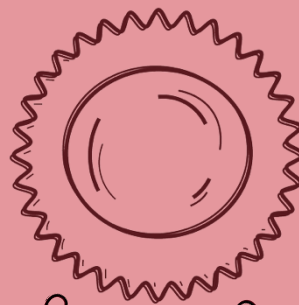
MEZZALUNA



RAVIOLONE



TORTELLO



CAPPELLACCIO

Black Tiger Garnele – Vietnam
Schwein – Schweiz
Rind - Schweiz
Kalb – Italien
Brot – Bossard Beck