WINE. FOOD. VIBES.

LUNCH

11.30 – 13.30

STARTERS

FENNEL-ORANGE SALAD
Lemon-Olive Oil Dressing

ZUCCHINI CREAM SOUP
Curry | Lime | Coriander

6 starter | 18 main course

RAVIOLI & PASTA

RAVIOLONE
Baby Cuttlefish & Peas | Saffron Sauce | Panko Crumble
27

MEZZALUNA
Cacio e Pepe | Lemon-Thyme Butter | Roasted Walnuts
25

RAVIOLI OF THE DAY
Daily Sauce
24

PENNE
Broccoli | Lemon | Almonds
22

SPECIAL

CHICKEN STRIPS
White Wine Risotto | Spinach
30

ASK FOR OUR GLUTEN-FREE OPTION

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.

WINE. FOOD. VIBES.

Z'MITTAG

11.30 – 13.30

VORSPEISE

FENCHEL-ORANGEN-SALAT
Zitronen-Olivenöl-Dressing

KAROTTEN-KOKOS-SUPPE
Curry | Limette | Koriander

6 Vorspeise | 18 Hauptgang

RAVIOLI & PASTA

RAVIOLONE
Sepia und Erbsen | Safransauce | Panko-Crumble
27

MEZZALUNA
Cacio e Pepe | Zitronen-Thymian-Butter | geröstete Walnüsse
25

TAGESRAVIOLI
Tagessauce
24

PENNE
Brokkoli | Zitrone | Mandeln
22

SPECIAL

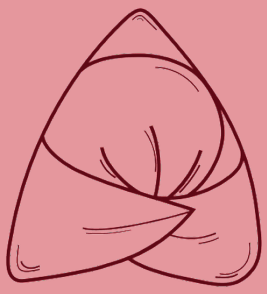
POULETSTREIFEN
Weissweinrisotto | Spinat
30

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

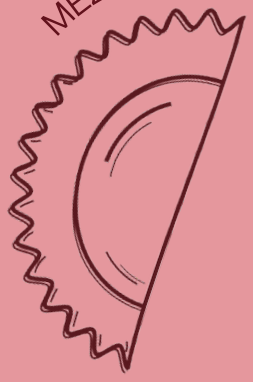
DESSERT

TAGESDESSERT
9

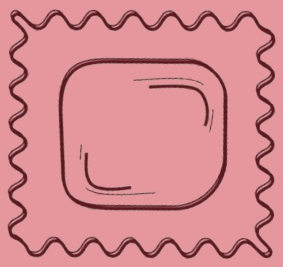
Alle Preise sind in CHF und inklusive 8.1% MWST.
Ihr Service-Team informiert Sie gerne über Herkunft und Allergie-Hinweise.



AGNOLO



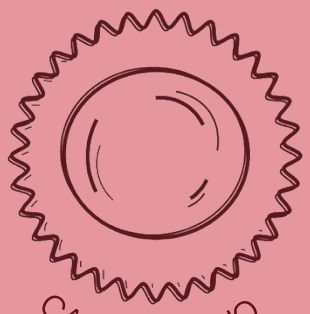
MEZZALUNA



RAVIOLONE

VIVA

TORTELLO



CAPPELLACCIO

SEPIA – EUROPA
POULET – SCHWEIZ
BROT – BOSSARD BECK