



WINE. FOOD. VIBES.

LUNCH

11.30 – 13.30

STARTERS

ZUCCHINI CARPACCIO

Feta | Lemon | Honey Dressing

CHILLED CUCUMBER SOUP

Green Apple | Yogurt | Dill

6 Starter | 18 Main Course

RAVIOLI & PASTA

AGNOLO

Ossobuco | Herb Sauce | Toasted Almonds

28

RAVIOLONE

Spinach and Ricotta | Tomato Butter |

Baby Spinach

26

RAVIOLI OF THE DAY

Sage Butter

24

PACCHERI ALLA NORMA

Eggplant | Tomato Sauce | Ricotta

27

SPECIAL

TUNA TATAKI

Pea Purée | Pak Choi

32

ASK FOR OUR GLUTEN-FREE OPTIONS

DESSERT

DESSERT OF THE DAY

9



WINE. FOOD. VIBES.

Z'MITTAG

11.30 – 13.30

VORSPEISE

ZUCCHINI-CARPACCIO

Feta | Zitrone | Honig-Dressing

GURKEN-KALTSCHALE

Grüner Apfel | Joghurt | Dill

6 Vorspeise | 18 Hauptgang

RAVIOLI & PASTA

AGNOLO

Ossobuco | Kräutersauce | Geröstete Mandeln

28

RAVIOLONE

Spinat und Ricotta | Tomatenbutter | Blattspinat

26

TAGESRAVIOLI

Salbeibutter

24

PACCHERI ALLA NORMA

Aubergine | Tomatensauce | Ricotta

27

SPEZIAL

TUNA TATAKI

Erbsenpüree | Pak Choi

32

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

DESSERT

TAGESDESSERT

9

All prices are in CHF and include 8.1% VAT.

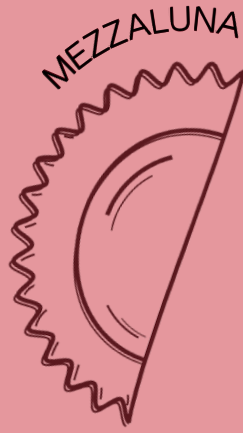
Your service team will be happy to inform you about origin and allergens.

Alle Preise sind in CHF und inklusive 8.1% MWST.

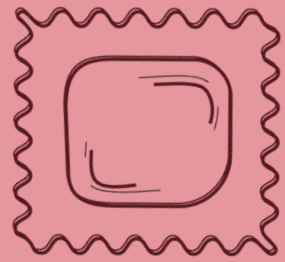
Ihr Service-Team informiert Sie gerne über Herkunft und Allergie-Hinweise.



AGNOLO



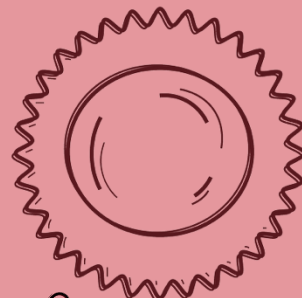
MEZZALUNA



RAVIOLONE



TORTELLO



CAPPELLACCIO

Veal – Italy
Tuna – Central Pacific
Bread – Bossard Beck