WINE. FOOD. VIBES.

LUNCH

11.30 – 13.30

STARTERS

CABBAGE SALAD
Baccon

CREAMY VEGETABLE & MUSHROOM SOUP
Cress

6 starter | 18 main course

RAVIOLI

TORTELLO
Veal Filling | Sweet Potatoes
28

RAVIOLONE
Lemon Sauce | Halloumi | Thyme
26

RAVIOLI OF THE DAY
Sage Butter
24

SPECIAL

TROUT FILLET
Herb Risotto | Cauliflower with Almonds
28

CHICKEN BREAST RAGOUT
Cream Sauce | Pasta | Bell Peppers
26

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.

WINE. FOOD. VIBES.

Z'MITTAG

11.30 – 13.30

VORSPEISEN

KABISSALAT
Speck

GEMÜSE-PILZ CREMESUPPE
Kresse

6 Vorspeise | 18 Hauptgang

RAVIOLI

TORTELLO
Kalbfleisch Füllung | Süsskartoffeln
28

RAVIOLONE
Zitronensauce | Halloumi | Thymian
26

TAGESRAVIOLI
Salbeibutter
24

SPEZIAL

FORELLEN FILET
Kräuter-Risotto | Blumenkohl mit Mandeln
28

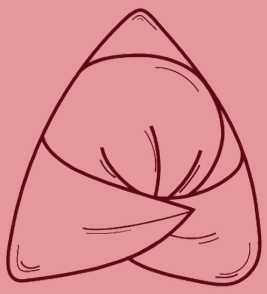
POULETBRUST RAGOUT
Rahmsauce | Nudeln | Peperoni
26

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

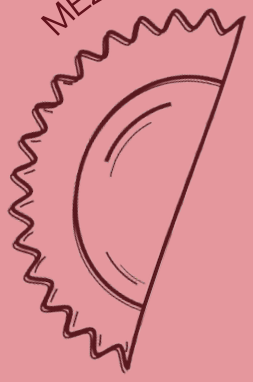
DESSERT

TAGESDESSERT
9

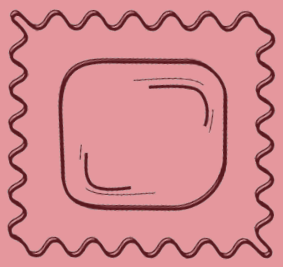
Alle Preise sind in CHF und inklusive 8.1% MWST.
Ihr Service-Team informiert Sie gerne über Herkunft und Allergie-Hinweise.



AGNOLO

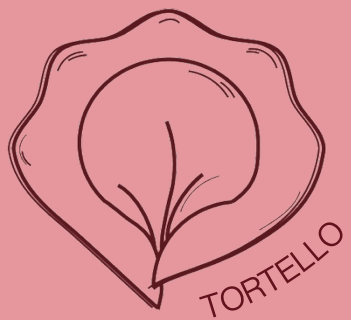


MEZZALUNA

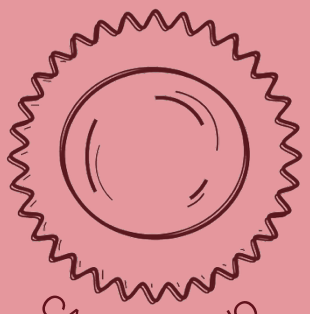


RAVIOLONE

VIVA



TORTELLO



CAPPELLACCIO

CALF – ITALY
TROUT – SWITZERLAND
BACCON – SWITZERLAND
BREAD – BOSSARD BAKERY