



WINE. FOOD. VIBES.

LUNCH

11.30 – 13.30

STARTERS

TUNA TARTARE

Lemon | Sesame

ROASTED CAULIFLOWER SOUP

Parsley | Almonds

6 Vorspeise | 18 Hauptgang

RAVIOLI & RISOTTO

RAVIALONE

Lemon & Ricotta | Lemon Orange Butter |

Cheese

26

CAPPELLACCIO

Truffle | Cheese Crumbles | Thyme

28

TAGESRAVIOLI

Salbeibutter

24

BEETROOT GNOCCHI

Honey | Apple | Celeriac Purée | Walnut

28

SPECIAL

SLICED PORK LOIN

WITH CREM SAUCE

Buttered noodles | Carrots

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.



WINE. FOOD. VIBES.

Z'MITTAG

11.30 – 13.30

VORSPEISEN

THUNFISCH TARTAR

Zitrone | Sesam

GERÖSTETE BLUMENKOHLSUPPE

Petersilie | Mandeln

6 Vorspeise | 18 Hauptgang

RAVIOLI & RISOTTO

RAVIOLONE

Zitronen & Ricotta | Zitronen-Orangenbutter |

Käse

26

CAPPELLACCIO

Trüffel | Käse Crumbles | Thymian

28

TAGESRAVIOLI

Salbeibutter

24

RANDEN GNOCCHI

Honig | Apfel | Selleriepüree | Baumnuss

28

SPEZIAL

SCHWEINSGESCHNETZELTES VOM

NIERSTÜCK

Butternudeln | Rüebl

28

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

DESSERT

TAGESDESSERT

9

Alle Preise sind in CHF und inklusive 8.1% MWST.

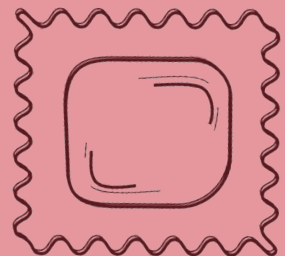
Ihr Service-Team informiert Sie gerne über Herkunft und Allergie-Hinweise.



AGNOLO



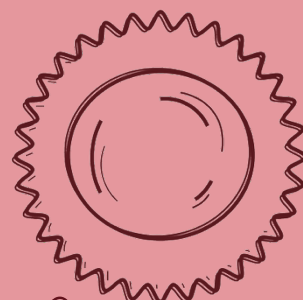
MEZZALUNA



RAVIOLONE



TORTELLO



CAPPELLACCIO

TUNA – VIETNAM
PORK – SWITZERLAND
BREAD – BOSSARD BAKERY