



LUNCH

11.30 – 13.30

STARTERS

AVOCADO MANGO TARTARE

Chili | Lime | Coriander

AUTUMN MUSHROOM SOUP

Cream | Cress

6 starter | 18 main course

RAVIOLI

RAVIOLONE

Alla Norma | Tomato Sauce | Aubergine

Basil

28

CAPPELLACCIO

Truffle | Truffle Oil | Potatochip

32

TAGESRAVIOLI

Salbeibutter

24

SPECIAL

HOKKAIDO SCALLOP

Creamy Beluga Lentils with Spinach

Trout Caviar

34

CHICKEN THIGH STEAK

Oven Roasted Vegetables | Sweet Potato

Mojo Rojo

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.



Z'MITTAG

11.30 – 13.30

VORSPEISEN

AVOCADO MANGO TATAR

Chili | Limtte | Koriander

HERBSTLICHE PILZSUPPE

Rahm | Kresse

6 Vorspeise | 18 Hauptgang

RAVIOLI

RAVIOLONE

alla Norma | Tomatensauce | Aubergine

Basilikum

28

CAPPELLACCIO

Trüffel | Trüffelöl | Kartoffelchip

32

TAGESRAVIOLI

Salbeibutter

24

SPEZIAL

JAKOBSMUSCHEL HOKKAIDO

Cremige Belugalinsen mit Spinat

Forellenkaviar

34

POULET SCHENKEL-STEAK

Ofengemüse | Süsskartoffel

Mojo Rojo

28

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

DESSERT

TAGESDESSERT

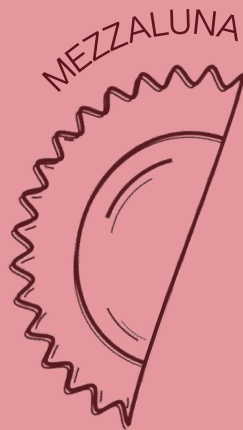
9

Alle Preise sind in CHF und inklusive 8.1% MWST.

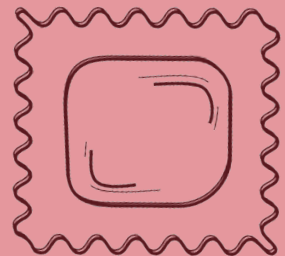
Ihr Service-Team informiert Sie gerne über Herkunft und Allergie-Hinweise.



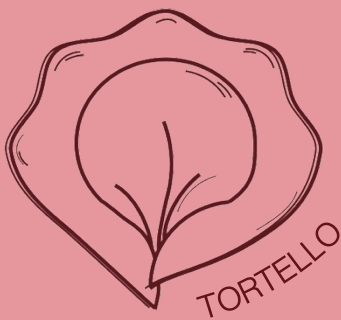
AGNOLO



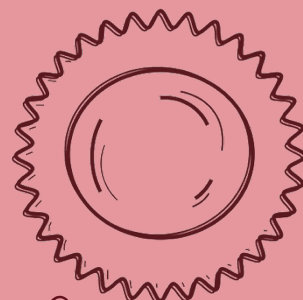
MEZZALUNA



RAVIOLONE



TORTELLO



CAPPELLACCIO

SCALLOP – JAPAN | WILD-CAUGHT
CHICKEN – SWITZERLAND
BREAD – BOSSARD BAKERY