



WINE. FOOD. VIBES.

LUNCH

11.30 – 13.30

STARTERS

GRILLED PEACH

Feta | Mint

MEDITERRANEAN QUICHE

Eggplant | Bell Pepper | Zucchini

6 Starter | 18 Main Course

RAVIOLI & RISOTTO

TORTELLO

Lamb and Rosemary | Cream Sauce | Leek

28

CAPPELLACCIO

Burrata and Tomatoes | Basil Pesto | Rocket

26

RAVIOLI OF THE DAY

Sage Butter

24

ASPARAGUS RISOTTO

Asparagus | Lemon | Toasted Almonds

28

SPECIAL

SHRIMP CEVICHE WITH FOCACCIA

Tomatoes | Cucumber | Lime | Cilantro |

Avocado

31

ASK FOR OUR GLUTEN-FREE OPTIONS

DESSERT

DESSERT OF THE DAY

9



WINE. FOOD. VIBES.

Z'MITTAG

11.30 – 13.30

VORSPEISE

GEGRILLTER PFIRSICH

Feta | Minze

MEDITERRANE QUICHE

Aubergine | Paprika | Zucchetti

6 Vorspeise | 18 Hauptgang

RAVIOLI & RISOTTO

TORTELLO

Lamm und Rosmarin | Rahmsauce | Lauch

28

CAPPELLACCIO

Burrata und Tomaten | Basilikum-Pesto | Rucola

26

TAGESRAVIOLI

Salbeibutter

24

SPARGELRISOTTO

Spargel | Zitrone | Geröstete Mandeln

28

SPECIAL

SHRIMPS-CEVICHE MIT FOCACCIA

Tomaten | Gurke | Limette | Koriander | Avocado

31

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

DESSERT

TAGESDESSERT

9

All prices are in CHF and include 8.1% VAT.

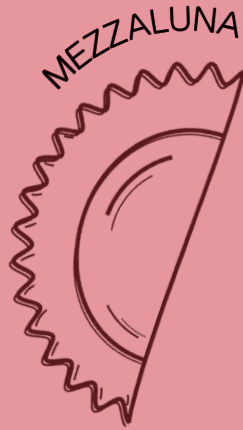
Your service team will be happy to inform you about origin and allergens.

Alle Preise sind in CHF und inklusive 8.1% MWST.

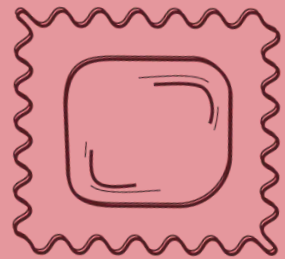
Ihr Service-Team informiert Sie gerne über Herkunft und Allergie-Hinweise.



AGNOLO



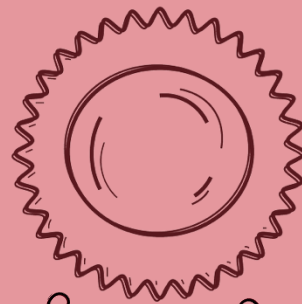
MEZZALUNA



RAVIOLONE



TORTELLO



CAPPELLACCIO

Lamb – Italy
Shrimps – Vietnam
Bread – Bossard Beck