



WINE. FOOD. VIBES.

LUNCH

11.30 – 13.30

STARTERS

CAPONATA

Eggplant | Celery | Olives

CHILLED PEA SOUP

Mint | Croutons

6 Starter | 18 Main Course

RAVIOLI & RISOTTO

RAVIOLONE

Veal & Sage | Thyme Butter | Cheese Crisp

28

RAVIOLONE

Asparagus | Brown Butter | Almonds |
Rocket

26

RAVIOLI OF THE DAY

Sage Butter

24

LEMON RISOTTO

Shrimps

32

SPECIAL

CHICKEN BREAST

Polenta | Roasted Vegetables | Jus

31

ASK FOR OUR GLUTEN-FREE OPTIONS

DESSERT

DESSERT OF THE DAY

9



WINE. FOOD. VIBES.

Z'MITTAG

11.30 – 13.30

VORSPEISE

CAPONATA

Auberginen | Sellerie | Oliven

ERBSEN-KALTSCHALE

Minze | Croûtons

6 Vorspeise | 18 Hauptgang

RAVIOLI & RISOTTO

RAVIOLONE

Kalb & Salbei | Thymianbutter | Käsechip

28

RAVIOLONE

Spargel | Nussbutter | Mandeln |
Rucola

26

TAGESRAVIOLI

Salbeibutter

24

ZITRONENRISOTTO

Crevetten

32

SPECIAL

POULETBRUST

Polenta | Ofengemüse | Jus

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.

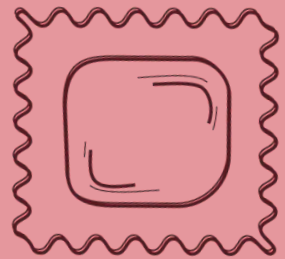
Ihr Service-Team informiert Sie gerne über Herkunft und Allergie-Hinweise.



AGNOLO



MEZZALUNA



RAVIOLONE



TORTELLO



CAPPELLACCIO

Kalb – Italien
Crevetten – Vietnam
Poulet – Schweiz
Brot – Bossard Beck