



WINE. FOOD. VIBES.

## LUNCH

11.30 – 13.30

### STARTERS

CAPRESE SALAD

Tomatoes | Mozzarella | Basil

BELL PEPPER SOUP

Croutons

6 starter | 18 main course

### RAVIOLI & PASTA

MEZZALUNA

Sea Bass | Lemon White Wine Sauce |

Crumble

28

RAVIOLONE

Lemon and Ricotta | Walnut Pesto | Arugula

25

RAVIOLI OF THE DAY

Daily Sauce

24

SPAGHETTI

Aglione | Olio | Peperoncino

24

### SPECIAL

BLACK ANGUS ENTRECÔTE <sup>200GR</sup>

Carrot-Potato Purée | Romanesco

34

ASK FOR OUR GLUTEN-FREE OPTION

### DESSERT

DESSERT OF THE DAY

9



WINE. FOOD. VIBES.

## Z'MITTAG

11.30 – 13.30

### VORSPEISE

CAPRESE-SALAT

Tomaten | Mozzarella | Basilikum

PAPRIKASUPPE

Croutons

6 Vorspeise | 18 Hauptgang

### RAVIOLI & PASTA

MEZZALUNA

Wolfsbarsch | Zitronen-Weisswein-Sauce |

Crumble

28

RAVIOLONE

Zitrone und Ricotta | Walnusspesto | Rucola

25

TAGESRAVIOLI

Tagessauce

24

SPAGHETTI

Aglione | Olio | Peperoncino

24

### SPECIAL

BLACK ANGUS ENTRECÔTE <sup>200GR</sup>

Karotten-Kartoffel-Püree | Romanesco

34

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

### DESSERT

TAGESDESSERT

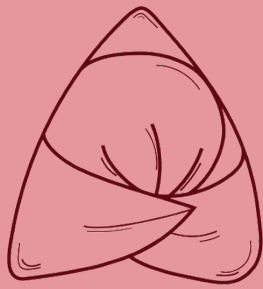
9

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.

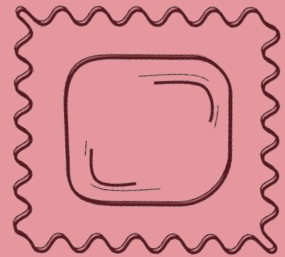
Ihr Service-Team informiert Sie gerne über Herkunft und Allergie-Hinweise.



AGNOLO



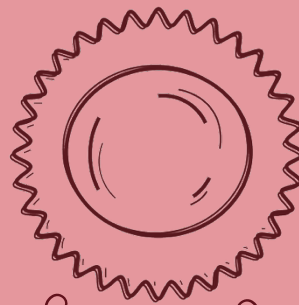
MEZZALUNA



RAVIOLONE



TORTELLO



CAPPELLACCIO