



WINE. FOOD. VIBES.

## LUNCH

11.30 – 13.30

### STARTERS

BEETROOT & ORANGE SALAD  
Celery | Spring Onions | Vinaigrette

CHILLED MELON SOUP  
Mint | Lime

6 Starter | 18 Main Course

### RAVIOLI & PASTA

CAPPELLACCIO  
Lobster | Grapefruit Butter | Coral Crisp  
32

RAVIOLONE  
Asparagus | Lemon sauce | Basil  
26

RAVIOLI OF THE DAY  
Sage Butter  
24

SAFFRON SPAGHETTI  
Zucchini | Bacon  
27

### SPECIAL

BEEF ENTRECÔTE  
Rocket | Cherry Tomatoes | Grana Padano  
32

ASK FOR OUR GLUTEN-FREE OPTIONS

### DESSERT

DESSERT OF THE DAY  
9



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## Z'MITTAG

11.30 – 13.30

### VORSPEISE

RANDEN-ORANGEN-SALAT  
Stangensellerie | Frühlingszwiebeln | Vinaigrette

MELONEN-KALTSCHALE  
Minze | Limette

6 Vorspeise | 18 Hauptgang

### RAVIOLI & PASTA

CAPPELLACCIO  
Hummer | Grapefruitbutter | Korallen Chip  
32

RAVIOLONE  
Spargel | Zitronensauce | Basilikum  
26

TAGESRAVIOLI  
Salbeibutter  
24

SAFRAN-SPAGHETTI  
Zucchetti | Speck  
27

### SPEZIAL

RINDSENTRECÔTE  
Rucola | Cherry Tomaten | Grana Padano  
32

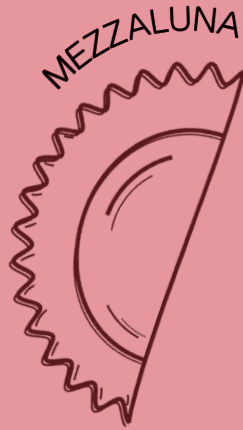
FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

### DESSERT

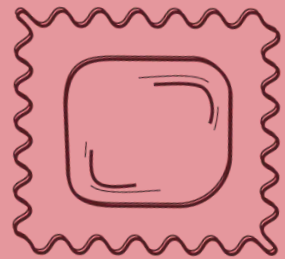
TAGESDESSERT  
9



AGNOLO



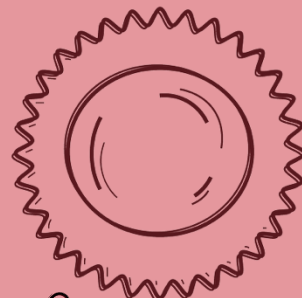
MEZZALUNA



RAVIOLONE



TORTELLO



CAPPELLACCIO

Hummer – Europa  
Speck – Schweiz  
Rind – Irland  
Brot – Bossard Beck