



WINE. FOOD. VIBES.

LUNCH

11.30 – 13.30

STARTERS

GREEK SALAD

Cucumber | Tomato | Feta | Olives

PARSNIP CREAM SOUP

Parsley

6 Starter | 18 Main Course

RAVIOLI & PASTA

AGNOLO

Osso Buco Ragù | Sage Butter |

Grana Padano

27

MEZZALUNA

Goat's Cheese and Pear | Amaretto Sauce |

Roasted Walnuts

25

RAVIOLI OF THE DAY

Daily Sauce

24

SPAGHETTI

Pistachio Pesto | Burrata | Lemon

26

SPECIAL

BLACK ANGUS ENTRECÔTE

Arugula | Parmesan | Cherry Tomatoes

34

ASK FOR OUR 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.



WINE. FOOD. VIBES.

Z'MITTAG

11.30 – 13.30

VORSPEISE

GRIECHISCHER SALAT

Gurke | Tomate | Hirtenkäse | Oliven

PASTINAKEN-CREMESUPPE

Petersilie

6 Vorspeise | 18 Hauptgang

RAVIOLI & PASTA

AGNOLO

Ossobuco-Ragù | Salbei-Butter |

Grana Padano

27

MEZZALUNA

Ziegenkäse und Birne | Amaretto-Sauce |

Geröstete Walnüsse

25

TAGESRAVIOLI

Tagessauce

24

SPAGHETTI

Pistazien-Pesto | Burrata | Zitrone

26

SPECIAL

BLACK ANGUS ENTRECÔTE

Rucola | Parmesan | Kirschtomaten

34

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

DESSERT

TAGESDESSERT

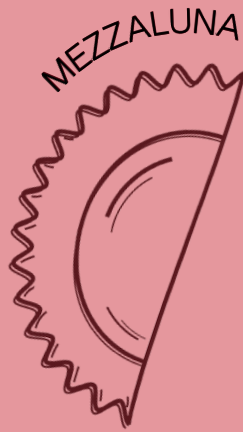
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Alle Preise sind in CHF und inklusive 8.1% MWST.

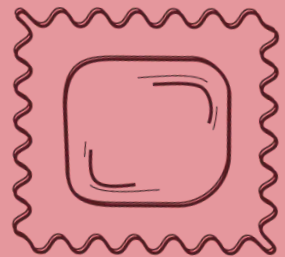
Ihr Service-Team informiert Sie gerne über Herkunft und Allergie-Hinweise.



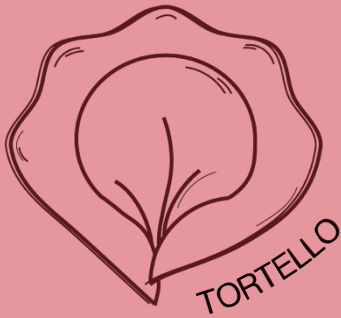
AGNOLO



MEZZALUNA



RAVIOLONE



TORTELO



CAPPELLACCIO

Rind (Ossobuco) – Italien
Rind (Black Angus) – Irland
Brot – Bossard Beck