



WINE. FOOD. VIBES.

LUNCH

11.30 – 13.30

STARTERS

CUCUMBER SALAD

Yogurt Dressing

ARTICHOKE BRUSCHETTA

Tomatoes and Artichokes

6 Starter | 18 Main Course

RAVIOLI & PASTA

CAPPELLACCIO ^{SEPIA}

Lobster | Orange Butter | Coral Chip

32

TORTELLLO

Lamb & Rosemary | Red Wine Shallot Sauce |
Chives

28

RAVIOLI OF THE DAY

Sage Butter

24

ASPARAGUS RISOTTO

Asparagus | Grana Padano | Lemon

27

SPECIAL

CHICKEN BREAST

Oriental Couscous Salad

29

ASK FOR OUR GLUTEN-FREE OPTIONS

DESSERT

DESSERT OF THE DAY

9



WINE. FOOD. VIBES.

Z'MITTAG

11.30 – 13.30

STARTERS

GURKEN-SALAT

Joghurt-Dressing

ARTISCHOCKEN-BRUSCHETTA

Tomaten und Artischocken

6 Vorspeise | 18 Hauptgang

RAVIOLI & PASTA

CAPPELLACCIO ^{SEPIA}

Hummer | Orangenbutter | Korallenchip

32

TORTELLLO

Lamm & Rosmarin | Rotwein-Schalotten-Sauce |
Schnittlauch

28

TAGESRAVIOLI

Salbeibutter

24

SPARGELRISOTTO

Spargeln | Grana Padano | Zitrone

27

SPECIAL

POULETBRUST

Orientalischer Couscous-Salat

29

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.

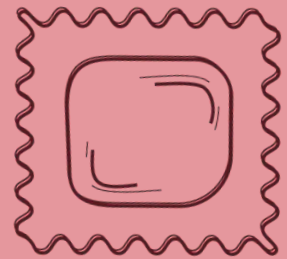
Ihr Service-Team informiert Sie gerne über Herkunft und Allergie-Hinweise.



AGNOLO



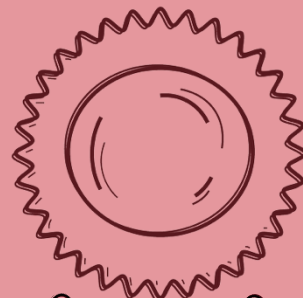
MEZZALUNA



RAVIOLONE



TORTELLO



CAPPELLACCIO

Lobster – Europe
Lamb – Ireland
Chicken – Switzerland
Bread – Bossard Beck