

# BEER & WINE

## Beer

### Session IPA 🌿 🍷 🍷

Switzerland, Allschwil, Kitchen Brew

Golden-bright, hoppy-spicy and with a refreshing and present bitterness.

**Fits perfectly the Gnocchis with oven-roasted Pumpkin.**

## Wine natural

### Humagne Rouge AOC organic 🍷 🍷

Switzerland, Valais, Domaine Jean-René Germanier

Domaine Jean-René Germanier is still owned by the 4th generation of the family.

Bright ruby red. Smooth and fruity on the plate, with round and velvety tannins and a long finish.

**Pairs wonderfully with Autumn Plate with Spelt «Spätzli».**

### Heida AOC organic 🍷 🍷

Switzerland, Valais, Domaine Jean-René Germanier

Domaine Jean-René Germanier is still owned by the 4th generation of the family.

Intense, complex bouquet with fine fruity notes. Full-bodied on the plate, with juicy acidity and a mineral finish.

**Pairs wonderfully with the Beet Root Carpaccio.**



33cl

9.-

10cl / 75cl

9.50 / 65.-

9.50 / 65.-



# SEASONAL

**You can hardly get more autumn mood than with our new creation «Gnocchi with Oven Pumpkin» - the warming dish with foamy vermouth sauce, wild mushrooms and roasted pecans fits perfectly to the cool temperatures. The paper-thin potato and thyme chip also adds that extra crunch. Enjoy!**

### Zurich sourdough bread with carrot cream cheese 🌿 🌿 🌿

black pepper, dill, lemon

6.50

### Seasonal Soup 🌿 🍷

please ask our service staff

11.50

### Beet Root Carpaccio 🌿 🌿 🌿

pear, rocket salad, horseradish, walnut

16.50

### Autumn Plate with Spelt «Spätzli» 🌿 🌿 🍷 🍷

red cabbage, chest nuts, brussels sprouts, mushroom sauce

32.50

### Gnocchi with oven-roasted Pumpkin 🌿 🌿 🍷 🍷

wild mushrooms, vermouth sauce, pecans

30.50

### Vermicelles 🍷 🍷 🍷

grape compote, vanilla ice cream, whipped cream

14.50

### Seasonal 3 Course Menu 🍷

soup or starter, main dish and dessert or dessert bowl from the Hiltl buffet

59.-

### Lunch Special 🍷

Main course of the day  
with soup or salad

25.50

28.50

### Tavolata 🍷

for 2 persons or more,  
Selection of hot and cold dishes as well as desserts to share  
Served in 3 courses, please ask our service staff for more information

69.- per person