SEASONAL

Soup of the day — 12.-

Lamb's Lettuce Salad — 16.-
organic egg, mushroom, croutons, french dressing

Gratinated Goat Cheese with Honey — 17.- / 29.-
seasonal salad, balsamic walnut dressing, pumpkin seeds

Pumpkin-Chestnut Goulasch with Mashed Potatoes — 32.-
bell pepper, tomato, paprika

Autumn Plate with Spelt Spaetzli — 36.-
red cabbage, chestnut, brussel sprouts, mushroom sauce, apple-lingonberry-compote

Hiltl Vermicelles — 14.-
seasonal fruit-compote, vanilla ice cream, meringue, organic whipped cream

LUNCH SPECIAL

until 3 pm or as long as available — 19.-
with salad or soup — +5.-

Monday, 10th November
Pumpkin Risotto
oven-baked pumpkin, grated cheese, pumpkin seeds

Tuesday, 11th November
South Indian Black Curry
basmati rice, eggplant, tamarind, tomato, pappadum

Wednesday, 12th November
Arabian Bamya
eggplant, ginger, okra, couscous

Thursday, 13th November
Chard Gratin
potato, béchamel sauce, grated cheese

Friday, 14th November
Gnocchi with Wild Mushroom Ragout
mushrooms, oyster mushrooms, parsley

SWEET TREAT

Mini Mango Mousse — 6.50
seasonal fruit, lime, vegan vanilla whipped cream

Mini Tiramisu — 6.50
biscuit, organic egg, mascarpone, amaretto

APÉRO

HAVE A DRINK OR TWO

Calamansi-Rosemary Spritz Lemon, Cardamom, Hiltl Prosecco	14.-
Adam + Uva Grape Spritzer white Glera, Pinot Grigio, non-alcoholic, 33cl	8.50
Adam + Uva Grape Spritzer red Lambrusco, Chardonnay, non-alcoholic, 33cl	8.50
Tingel Tangel IPA Mount Uetli Zurich, 33cl	7.-

WINE

	10cl	75cl
Biancosesto DOP 2023 Friulano, Ribolla Gialla, Azienda Agricola Tunella, Friuli, Italy	9.-	59.-
Tre Corti Merlot, Ticino, Switzerland	10	65.-

HOMEMADE

	25cl	50cl
Mandarin-Cinnamon Juice Orange	8.-	15.-
Calamansi-Rosemary Lemonade Apple, ginger	6.-	9.-
Ginger-Lemongrass Ice Tea White tea, lemon balm, cardamom	6.-	9.-