SEASONAL

Soup of the day 12.-

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

Beetroot and Nut Pâté 18.-
fig mustard, seasonal saladmix, toast

Chlausreis 33.-
sweet curry sauce, mandarin, date, cashews

Truffle Tagliatelle 36.-
shallot, white wine

Cinnamon Parfait 14.-
red-wine plum, chocolate

LUNCH SPECIAL

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

Monday, 1st December
Eggplant Fricassee
cauliflower, mushrooms, parsley potato

Tuesday, 2nd December
Penne Gratin
soy mince, tomato sauce, grated swiss cheese

Wednesday, 3rd December
Vegetable Paella
artichoke, pimientos de padrón, long-grain rice, onion rings

Thursday, 4th December
Tofu Tikka Masala
basmati rice, cocoonut chutney, coriander

Friday, 5th December
Eggplant Piccata
zucchini, tomato sauce, tagliatelle

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 ginger, pineapple, 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	8.-	15.-
Calamansi-Rosemary Lemonade ginger, pineapple	6.-	9.-
Ginger-Lemongrass Ice Tea white tea, lemon balm, cardamom	6.-	9.-