

SEASONAL

Soup of the Day 🌿🍲	12.-
Chicory Chestnut Salad 🌿🥜🥗 cherry tomatoes, chives	17.-
Fennel-Orange Salad 🌿🍊 balsamic, vanilla, dill	18.-
Chili Bean Stew 🌿🌶️🍛🥬🥕🌱 soy mince, bell pepper, basmati rice, vegan sour cream, coriander	33.-
Cauliflower Benedict 🍷🥞🥕🥬🥑 hollandaise sauce, roasted potatoes, spinach	36.-
Caramel Flan 🥞🥛 organic egg, organic whipped cream	12.-

LUNCH SPECIAL

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

Monday, 9th February

Tofu Napolitaine 🌿🍷🍅🥒🍝🥕🌱
tomato, zucchini, whole wheat penne

Tuesday, 10th February

Cashmir Curry 🌿🍛🥥
exotic fruits, basmati rice, coconut chutney

Wednesday, 11th February

Arabian-Style Artichokes 🌿🍷🥕🥬🥑🌱
tomato, cumin, couscous, date chutney

Thursday, 12th February

Paprika Geschnetzeltes 🍷🥞🍅🥕🥬🥑🌱
quorn, broccoli, tagliatelle

Friday, 13th February

Hiltl Lasagne 🍷🥞🍅🥕🥬🥑🌱
soy mince, Swiss grated cheese, tomato, spinach

SWEET TREAT

Mini Stracciatella Mousse 🌿🍫 Grand Cru chocolate 70%, vegan vanilla whipped cream	6.50
Mini Banana Cupcake 🥞🍌🍫 Grand Cru chocolate 70%, organic whipped cream, vanilla cream	6.50

APÉRO

Mandarin-Cardamom Spritz Hiltl Prosecco, ginger, pineapple, lemon	14.-
Passion Spritz Hiltl Prosecco, passionfruit, peach	14.-
Marrakesh Mule Tanqueray Gin, ginger, lemon, cardamom	17.-
Hiltl Lager unfiltered Schützengarten, 30cl or 50cl	7.- 9.-
Noughty Sparkling Rosé Tempranillo, non-alcoholic	9.-

WINE

	10cl	75cl
Biancosesto DOP Friulano, Ribolla Gialla, Italy, Friuli, Azienda Agricola Tunella	9.-	59.-
Chardonnay Ramón Reula Chardonnay, Spain, Aragón, Bodegas Pago Aylés	8.-	52.-
Cuvée Oliver Zeter Cabernet Sauvignon, Cabernet Franc, Syrah, Germany, Palatinate	11.-	72.-

HOMEMADE

	25cl	50cl
Blood Orange-Pineapple Juice	8.-	15.-
Mandarin-Cardamom Lemonade ginger, pineapple, lemon	6.-	9.-
Lychee-Apple Ice Tea orange, lemon	6.-	9.-

IT'S VALENTINE'S DAY SOON!
BOOK YOUR TABLE NOW

