

# SEASONAL

Soup of the Day 🌿🍲	12.-
Asparagus and Strawberry Salad 🌿 green and white asparagus, olive oil, balsamic vinegar	17.-
Buffalo Mozzarella and Mango Salad 🍷🍷🍷🍷 spinach, pomegranate seeds, cranberries, cashews	19.-
Asparagus Risotto 🍷🍷🍷🍷 pesto, mascarpone, hard cheese	29.-
Asparagus Plate 🌿🍷 green and white asparagus, baked potato, wild garlic mayo	33.-
Eton Mess 🍷🍷 strawberries, vanilla ice cream, organic whipped cream, meringue	12.-

# LUNCH SPECIAL

until 3 pm or as long as available  
with salad or soup

19.-  
+5.-

**Monday, 4<sup>th</sup> May**

Spaghetti Puttanesca 🌿🍷🍷  
date tomato, capers

**Tuesday, 5<sup>th</sup> May**

Eggplant Piccata 🍷🍷  
zucchini, tomato sauce, tagliatelle, basil

**Wednesday, 6<sup>th</sup> May**

Penne Gratin 🍷🍷🍷🍷  
soy mince, tomato sauce, Swiss grated cheese

**Thursday, 7<sup>th</sup> May**

Jaffna Vegetables 🌿🍷  
okra, basmati rice, mango-apple chutney, coriander

**Friday, 8<sup>th</sup> May**

Tofu Napoletana 🌿🍷🍷🍷  
tomato, zucchini, whole wheat penne



# SWEET TREAT

Mini Strawberry Mousse 🌿 vegan whipped cream, seasonal fruit	6.50
Mini Fruit Bowl 🌿 papaya, mango, kiwi, pineapple	6.50

# APÉRO

Negroni Sbagliato Campari, Martini Rosso, Hiltl Prosecco	17.-
Passion Spritz Hiltl Prosecco, passionfruit, peach	14.-
Yuzu Spritz Hiltl Prosecco, elderflower, lemon	14.-
Basil Smash Tanqueray Gin, basil-lime syrup, lemon	17.-
Hiltl Prosecco Glera, Italy, Treviso, Le Contesse	9.50

# WINE

	10cl	75cl
Miraval Rosé France, Côtes de Provence AOP, Château Miraval	11.-	72.-
Sauvignon Blanc IGP France, Loire, Domain J. de Villebois	8.-	52.-
Pinot Grigio DOC Italien, Südtirol, Kellerei Kurtatsch	9.-	58.-

# HOMEMADE

	25cl	50cl
Strawberry Apple Juice Orange	8.-	15.-
Raspberry Lime Lemonade Mint	6.-	9.-
Rhubarb Hibiscus Ice Tea	6.-	9.-

