

# SEASONAL

Soup of the Day 🌿🍲	12.-
Asparagus and Strawberry Salad 🌿 green and white asparagus, olive oil, balsamic vinegar	17.-
Stracciatella di Burrata 🍷 tomato, apricot, peach, pomegranate	18.-
Crunchy Bites with Potato Salad 🍷🌿🍷🍷🍷🍷 zucchini, lemon, tartar sauce	29.-
Asparagus Plate 🌿🍷 green and white asparagus, baked potato, wild garlic mayo	33.-
Eton Mess 🍷🍷 strawberries, vanilla ice cream, organic whipped cream, meringue	12.-

Klima  
à la  
carte!

# LUNCH SPECIAL

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

19.-  
+5.-

Monday, 1<sup>st</sup> June

Äppler Macaroni 🍷🌿🍷🍷  
Kaltbach cheese, applesauce, crispy fried onions

Tuesday, 2<sup>nd</sup> June

Tofu Tikka Masala 🌿🍷🍷🍷  
basmati rice, coconut chutney, cilantro

Wednesday, 3<sup>rd</sup> June

Arabic Bamja 🌿🌿🍷🍷  
okra, couscous, organic soy yogurt, coriander

Thursday, 4<sup>th</sup> June

Paprika Geschnetzelt 🍷🍷🍷🍷🍷  
quorn, broccoli, tagliatelle

Friday, 5<sup>th</sup> June

Falafel Bowl 🌿🌿🍷🍷  
chickpea harissa salad, hummus, herb dip



# SWEET TREAT

Mini Mango Mousse 🌿 seasonal fruit, lime	6.50
Mini Fruit Cake 🍷🌿🍷 rhubarb, organic egg, organic whipped cream	6.50

# APÉRO WITH OR WITHOUT ALCOHOL

Aperol Sour lemon	17.-
Ube Spritz Hiltl Prosecco, lemongrass, ginger, Szechuan pepper	14.-
Raspberry Lime Spritz Hiltl Prosecco, mint	14.-
Yuzu Gin elderflower, tonic	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 Italy, South Tirol, winery Kurtatsch	9.-	58.-

## HOMEMADE

	25cl	50cl
Strawberry Apple Juice orange	8.-	15.-
Raspberry Lime Lemonade mint	6.-	9.-
Ube Lemonade lemongrass, ginger, Szechuan pepper	6.-	9.-
Rhubarb Hibiscus Ice Tea	6.-	9.-

