

Business-Lunch...

11:30 – 14:00



Vorspeise

Kohlrabi-Carpaccio, Granatapfel, Fetakäse, Zitronen-Vinaigrette

Menü 1

Gebratenes Schweizer Forellenfilet, Kartoffel-Bohnen-Salat, Dijon-Vinaigrette, Dill



Menü 2

Fregola Sarda mit geschmorter Aubergine, Artischocke, Datterini-Tomaten, Basilikum-Gremolata

Menü 3

Kalter Roastbeef-Teller, Tartarsauce, Pommes frites, Salatgarnitur

Dessert

Pfirsich-Panna-cotta, Mandel-Crumble

Menü

36



Hausgemachte Penne mit Büffel-Mozzarella

26

Frisches Basilikum, Pinienkerne, rassiger Tomatensugo

Caesar Salad

26

Pouletbrust, Speck, Croûtons, Caesar Dressing

Thunfisch Poke Bowl

31

Thunfisch, Gurke, Goma Wakame, Rettich, Ingwer, Sushireis, Wasabi



Vegetarische / Vegane Poke Bowl

24

Rettich, mariniertes Tofu, Avocado, Ingwer, Goma Wakame, Kürbissstreifen, Shiitake-Pilze, Sushireis, Wasabi

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Starter

Kohlrabi carpaccio, pomegranate, feta cheese, lemon vinaigrette

Menu 1

Pan-fried Swiss trout fillet, potato and green bean salad, Dijon vinaigrette, dill



Menu 2

Fregola Sarda with braised aubergine, artichoke, Datterini tomatoes, basil gremolata

Menu 3

Cold roast beef plate, tartare sauce, French fries, mixed salad

Dessert

Peach panna cotta, almond crumble

Menu

36



Homemade penne with buffalo mozzarella

26

Fresh basil, pine nuts, spicy tomato sauce

Caesar Salad

26

Chicken breast, bacon, croutons, Caesar dressing

Tuna poke bowl

31

Tuna, cucumber, goma wakame, radish, ginger, sushi rice, wasabi



Vegetarian / Vegan poke bowl

24

Radish, marinated tofu, avocado, ginger, goma wakame, pumpkin strips, shiitake mushrooms, sushi rice, wasabi