

Business-Lunch...

11:30 – 14:00



Vorspeise

Karamellierte Erdnüsse, eingelegter Rettich, Estragon-Vinaigrette

Menü 1

Grilliertes Schweinsnierstück, Salsa Verde, Peperonata, Rosmarinkartoffeln



Menü 2

Grillierter Tomme Vaudois, Lauwarmer Wildreissalat, Birnen-Chutney, gebratener Pak Choi

Menü 3

Kalter Roastbeef-Teller, Tartarsauce, Pommes frites, Salatgarnitur

Dessert

Pfirsich Melba, Pochierter Pfirsich, Himbeersauce, Vanilleglacé

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, Ingwer, Goma Wakame, Kürbissstreifen, Shiitake-Pilze, Sushireis, Wasabi

Business-Lunch... 11:30 – 14:00



Starter

Caramelised peanuts, pickled radish, tarragon vinaigrette

Menu 1

Grilled pork loin, salsa verde, peperonata, rosemary potatoes



Menu 2

Grilled Tomme Vaudois, warm wild rice salad, pear chutney, stir-fried pak choi

Menu 3

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

Dessert

Peach Melba, poached peach, raspberry sauce, vanilla ice cream

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, ginger, goma wakame, pumpkin strips, shiitake mushrooms, sushi rice, wasabi