



HOMEMADE. FRESHMADE. MADE WITH ♥



BEVERAGES

APERITIF

HOMEMADE ICE TEA
CHF 5.- / 11.-

ROSÉ COMPLEO
CHF 11.- / CHF 76.-

BOTTLED BEER

EICHHOF HUBERTUS „DAS DUNKLE“
CHF 7.50

WINE

PANKRAZ SAUVIGNON BLANC
CHF 9.50 / CHF 68.-

PINOT GRIGIO PUTTEN
CHF 11.50 / CHF 78.-

VALPOLICELLA RIPASSO
CHF 9.50 / CHF 64.-

AKKURAT ROT, PINOT NOIR
CHF 9.50 / CHF 64.-

KOONUNGA HILL, SHIRAZ-CABERNET
CHF 11.- / CHF 76.-

WATER

Classic | Silence small | large
CHF 7.50 / CHF 9.50

You will find a larger selection of drinks
in our bar menu.

LUNCH MENU

STARTERS

SMALL SALAD
herb | yogurt | balsamic
CHF 8.-

LARGE SALAD
herb | dill-yogurt | balsamic
CHF 12.-

QUINOA SALAD
coriander honey vinaigrette | edamame
CHF 15.-

SWISS BEEF CARPACCIO
black truffle | grana padano
CHF 18.-

SWISS ONION SOUP
thyme gruyère crostini
CHF 9.50

LOBSTER BISQUE
chive cognac cream
CHF 10.50



SIGNATURE DISHES

CHORIZO CARBONARA
garganelli | thyme
CHF 23.-

LIGHTLY SMOKED EGGPLANT
tagliatelle | coriander
CHF 22.-

NERO HUMMER RAVIOLI
truffle chanterelle cream | chive
CHF 26.-

RISOTTO
lobster cream | oyster mushrooms | kale
CHF 24.-



PASTA DISH CREATIONS

CHF 17.50

PASTA
spaghetti | foglie | garganelli |
whole-grain tagliolini | gluten free tagliolini

SAUCE
bolognese | seafood wine |
sundried tomato and olive pesto

OPTIONAL

for all dishes with:
chicken strips CHF 8.-
veal strips CHF 9.50
prawns CHF 10.-
salmon CHF 10.-



ORIGINS
Veal - Switzerland
Cornfed Chicken - France
Salmon trout - Farm raised Norwegian
Beef - Switzerland
Seabass - Farm raised Turkey
Prawns - Farm raised Vietnam
Lobster - Nord-West Atlantic
Seafood - Farm raised / Net Chile

If you have any allergies, please do not hesitate to ask our staff for help. All prices in CHF, incl. VAT.