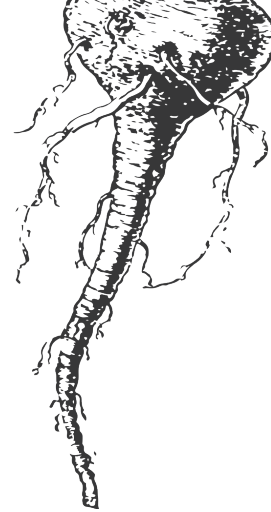


12. – 14. December 2018
Wednesday – Friday
11.30 – 14.00



LUNCH MENU

VEGAN | GLUTEN

Pumpkin soup with feta and pumpkin seed dukkah	V G	7
"Schreiber salad" with raw vegetables	V G	7
Romaine salad Kale, parmesan, croutons, bacon, buttermilk dressing ... with soft poached free-range egg		18 + 3
Herb Spätzli Mushrooms, Swiss chard		18
Puntarelle hearts Cauliflower, bean tahini, radicchio, Belper cheese, hazelnut-raisin dressing	G	21
Pan fried salmon filet Beetroot-fennel puree, Alp potatoes, spinach, horseradish-mustard dressing	G	23

BURGER

Dry aged beef burger (medium) Bacon, cheese, onions and smoked BBQ sauce		31.5
Crispy chicken karaage burger Bacon, cucumber, cabbage slaw and horseradish remoulade		29

SWEETS

Small apple-quince crumble with cranberries and vanilla ice cream	G	9
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HOMEMADE ICE CREAM

Chocolate, vanilla, bergamot-lemon sorbet	V G	5
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INFORMATION GLUTEN dishes that are marked with a G are not produced with gluten. We do however, work with products in our kitschen that contain gluten so there is always a chance that even dishes marked with G can contain minimal traces of gluten.
VEGAN dishes that are marked with V are prepared without animal products.

DECLARATION Switzerland: Salmon, free range eggs, beef, pork, chicken

We are happy to give you detailed information about possible allergens in our dishes