

NACHMITTAGSKARTE

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| ⓁⓋ | Gemischter Blattsalat, Kernen, Croutons, Trauben, Honig-Senf-Dressing | 13.50 |
| | Brasato di Manzo (Rindsschulterspitz/CH) Bramata Polenta, gebackener Lauch, Merlot Sauce | 38.50 |
| Ⓥ | Hausgemachte Safran Strozzapreti (Pasta) Thymian Honig, Blauschimmel Espuma, Fenchel, Baumnüsse + Guanciale (Bägglispeck) +3.50 CHF | 29.50 |
| ⓋⓄ | Gratiniertes Ziegenkäse, Thymian Honig, Randen Salat, Quinoa | 26.50 |
| | Rindstatar (CH) mit Toast & Butter mit Calvados, Cognac oder Whiskey + CHF 4.50 | 70 g 26.50 130 g 34.50 |
| Ⓞ | Moules (NL) Marinières, Weisswein-Rahmsauce Pommes, Knoblauch & Chili Mayonnaise | 41.50 |

TAPAS

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|----|---|-------|
| Ⓛ | Eine Büchse Sardinen mit Focaccia | 9.50 |
| Ⓥ | Hummus mit Sesam und Focaccia | 8.50 |
| Ⓥ | Harissa-Kürbis Creme mit Focaccia | 8.50 |
| Ⓥ | Ur-Rübli-Lorbeercreme | 8.50 |
| ⓄⓋ | Geröstete Honig Nuss-Kern Mix | 5.50 |
| ⓄⓋ | Oliven & Pomodori Secchi | 8.50 |
| Ⓥ | Sauerteig Brot von Bohnenblust & Olivenöl | 4.50 |
| Ⓥ | Focaccia mit Rosmarin | 4.50 |
| | Bauernschinken mit Brot | 9.50 |
| | Warme Chorizo mit Brot | 10.50 |
| Ⓥ | Gratiniertes Ziegenkäse mit Thymian-Honig | 9.50 |

Hausgemachte Desserts

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| Hausgemachter Kuchen | 8.50 |
| Dunkles Toblerone Mousse, Haselnuss Crumble | 11.50 |
| Crema Leggera, Flambierte Vanillecreme, Schoggi Glace | 11.50 |

SANDWICHES/Focaccia (14.00 Uhr bis 18.00 Uhr)

| | klein | gross |
|---|-------|-------|
| Focaccia mit Hummus, Rucola, Tomaten & Mozzarella | 9.50 | 14.50 |
| Toast mit Brie und Schinken, Tomaten, Chilimayo | 9.50 | 14.50 |



AFTERNOON MENU

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| ⓁⓋ | Salad of fresh green leaves, roasted seeds, croutons, grapes, honey-mustard dressing | 13.50 |
| | Brasato di Manzo (Shoulder Point/CH/Beef) Bramata polenta, Baked leeks, Merlot sauce | 38.50 |
| Ⓥ | Homemade pasta Thyme honey, Blue mold Espuma, Fennel, Walnuts With Guanciale (bacon) + 3.50 | 29.50 |
| ⓋⓄ | Baked goat cheese, Thyme honey, Beetroot salad, Quinoa | 26.50 |
| | Beef tatar (CH), toast & butter with calvados, cognac or whisky + CHF 4.50 | 70g 26.50 130g 34.50 |
| Ⓞ | Moules marinière (NL), white wine - cream sauce French fries, garlic & chili-mayonnaise | 41.50 |

TAPAS

| | | |
|----|---|-------|
| Ⓛ | Can of sardines with focaccia | 9.50 |
| Ⓥ | Hummus with sesame and focaccia | 8.50 |
| Ⓥ | Harissa pumpkin cream with focaccia | 8.50 |
| Ⓥ | Purple-carrot-laurel cream and focaccia | 8.50 |
| ⓄⓋ | Roasted honey nut and kernel mix | 5.50 |
| ⓄⓋ | Olives & sun-dried tomatoes | 8.50 |
| Ⓥ | Focaccia with rosemary | 4.50 |
| Ⓥ | Fresh lokal Sourdough bread & olive oil | 4.50 |
| | Smoked Farmer's ham (CH) | 9.50 |
| | Warm Chorizo with bread | 10.50 |
| ⓄⓋ | Baked goat cheese with Thyme honey | 9.50 |

Homemade Desserts

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| Homemade cake | 8.50 |
| Dark Tobleronemousse, Hazelnut crumble | 11.50 |
| Crema Leggera, Chocolate sorbet | 11.50 |

SANDWICHES/Focaccia (2pm till 6pm)

| | small | larg |
|---|-------|-------|
| Focaccia with Hummus, rocket salad, tomatoes & Mozzarella | 9.50 | 14.50 |
| Toast with brie and ham, tomatoes, chilimayo | 9.50 | 14.50 |

Ⓞ gluten-free

Ⓛ lactose free

Ⓥ vegetarian

Ⓥ vegan

