

STARTERS

TUNA TAGLIATA 18.00
with fresh papaya salad in Asian style

TRIO OF TATARE 21.00
*Avocado, beef and tuna tartare,
served with toasted bread and butter*

SUMMER SALAD 14.00
*with avocado, melon, tomatoes, cucumber and berries
in a yogurt-mint dressing*

SOUP 14.00
Lemongrass soup with prawns on a skewer with prawns

HUMMUS (FOR 2 PEOPLE) 17.50
*With spicy Muhammara, Baba Ganoush
and Hummus served with naan bread*

BOWLS

RICE BOWL (vegan)

Fried jasmine rice with vegetable strips, fresh ginger, soy sauce, broccoli, mung bean sprouts, spring onions, snow peas and peanuts

QUINOA BOWL (vegan)

Quinoa salad with spinach, avocado, mango, pomegranate, cashew nuts, cucumber, tomatoes, radishes, melon, cress and pumpkin seeds

RED THAI CURRY (vegan)

With vegetable strips, broccoli, spring onions, mung beans, coriander, sesame seeds and rice

Choose your Topping for the bowl

↳ <i>Crispy Chicken</i>	33.00
↳ <i>Soy Protein "Chicken" (vegan)</i>	33.00
↳ <i>Salmon Cubes</i>	34.00
↳ <i>Entrecôte Strips, briefly and juicy grilled</i>	38.00
↳ <i>Falafel (vegan)</i>	29.00
↳ <i>Prawns</i>	33.00
<i>BOWLS without topping</i>	27.00

MAIN COURSES

POTATO GNOCCHI (VEGETARIAN) <i>Homemade gnocchi with spinach and ricotta in a tomato sauce</i>	26.00
GUINEA FOWL BREAST <i>with couscous, fresh market vegetables and chimichurri sauce</i>	36.50
ENTRECÔTE APPROX. 200G SURF & TURF <i>with fresh market vegetables homemade mashed potatoes and jus</i>	46.00
NEW: SOY BEEF FLANK APPROX. 150G (VEGETARIAN) <i>Made with a 3D printer by Redefine Meat from Israel with fresh market vegetables, homemade mashed potatoes and tomato salsa sauce</i>	34.00
PRAWNS 6 PCS. <i>with fresh hummus, summer vegetables and tomato salsa sauce</i>	35.50
HOLY SHIT RIBS APPROX. 650G <i>Whole brisket in a homemade marinade, served with fries or sweet potatoes and two kinds of dips</i>	36.00
FISCH OF THE DAY <i>Every Friday and Saturday, fresh fish from Switzerland delivered by Lakefishery Zwimpfer</i>	35.50

SWEETS

CHOCOLATE CAKE <i>with liquid core and garnished with fruits served with vanilla ice cream</i>	12.50
EXOTIC FRUIT SALAD (vegan) <i>Fruit salad with mango sorbet</i>	10.50
MANGO PARFAIT <i>on a chocolate biscuit with fresh berries</i>	18.00
MOUSSE <i>Lime-yogurt mousse</i>	12.00