

wines

<u>sparkling wines</u>	bottle	glass
prosecco – nudo extra dra 100% glera italy veneto 11% vol.	55.00	8.50
prosecco – nudo rosé 100% glera italy veneto 11% vol.	55.00	8.50
champagne – loriot pagel “carte d’or” brut aoc pinot meunier, chardonnay, pinot noir france champagne 12.5% vol.	91.00	16.00
 <u>white wine</u>		
sauvignon blanc aoc schwarzenbach 100% sauvignon blanc switzerland lake zurich 12.5% vol.	70.00	9.50
sanel valley chardonnay “pure” bio 100% chardonnay usa california 14% vol.	55.00	9.00
pinot grigio “dessimis” doc 100% pinot grigio italy friuli – isonzo rive alte 14.5% vol.	75.00	11.00
 <u>rosé wine</u>		
château la mascaronne rosé aop bio grenache, cinsault, syrah, rolle france provence 13.5% vol.	70.00	9.00
 <u>red wine</u>		
adelheid vdp pinot noir, cabernet cortis switzerland table wine 13% vol.	70.00	10.00
sospechoso vdt 100% tempranillo spain castilla y león 14% vol.	58.00	8.50
primitivo di manduria “le cerrate” doc 100% primitivo italy apulia 14.5% vol.	70.00	11.00
sanel valley “ettore blend” organic merlot, cabernet sauvignon, petit verdot usa california 14% vol.	60.00	11.00

grill

<u>shared dishes</u>	
focaccia (vegan) homemade, grilled	6.00
zucchini salad (gluten free) feta cheese, taggiasca olives, capers, dried tomatoes	13.00
broccoli salad (gluten free, vegan) datterini tomatoes, tomato sauce, pepperoncini, nut dukkah	11.00
bio mushrooms (vegan) pita bread, kernser mushroom patty, vegan tzatziki, herb salad	14.00
chicken skewers grilled, mango sauce, chili, toasted sesame, cipollotti	14.00
kofte in tomato sauce (gluten free) minced lamb, tomato sauce, yogurt, herbs	16.00
catchfree® plant-based “fischknusperli” (vegan) vegan herb dip, lemon	14.00
market grill dips (vegan) focaccia, hummus, olive tapenade, vegan tzatziki, crudites	11.00
cold cuts and cheese pickled vegetables, focaccia	13.00
olives (gluten free, vegan)	6.00
beef tartare on bread focaccia, chives, pickled onion	16.00
smoked salmon tartare on bread focaccia, chives, pickled onion	14.00
vegan tartare (vegan) focaccia, chives, pickled onion	12.00

for information about ingredients that may cause allergies or intolerances, please ask our staff.
all prices in chf include 8.1% vat

salad

caesar salad	24.00
alpstein chicken breast sùpreme, parmesan, bacon, croutons	
mixed salad	18.00
mixed salads, carrots, cherry tomatoes, cucumbers, kohlrabi pickles, salty granola, balsamic dressing	

veggie

braised miso cabbage (vegan)	21.00
hazelnuts, pumpkin puree, micro greens	
tempeh curry (gluten free, vegan)	28.00
yellow curry, vegetables, lemon rice	

bowl

chicken bowl (gluten free)	24.00
grilled chicken (ch), cauliflower, turnip pickles, pimento de padrón, spicy mango sauce, golden nut dukkah, lemon rice, soy yogurt herb dip	
falafel bowl (gluten free, vegan)	21.50
falafel, beetroot, turnip pickles, piemento de padron, salad, pink tahini sauce, crispy corn, lemon rice, soy yogurt herb dip	

burger

cheeseburger	20.00
smashed patties, cheddar cheese, iceberg lettuce, caramelized onion, tomato, secret sauce	
mushroom burger	20.00
mushroom patty, iceberg lettuce, caramelized onion, tomato, secret sauce	

char grill

alpstein chicken breast sùpreme (ch)	150g / 18.00
lemon pepper marinade	
homemade sausage - salsiccia	150g / 16.00
entrecôte (ch)	200g / 35.00
porterhouse steak (ch)	300g / 43.00
côte de boeuf (ch)	300g / 39.00
flank steak (ch)	300g / 28.00
beef fillet (ch)	200g / 48.00
tomahawk (ch)	700g / 70.00

fish

swiss alpine zander fillet (ch)	200g / 22.00
salmon fillet (sco)	150g / 21.00

sides & sauces

small / large side salad	5.50 / 11.00
small / large fries	5.50 / 11.00
small / large sweet potato fries	5.50 / 11.00
baked potato	6.00
chives, sour cream	
corn cobs	6.00
grilled with chili mayo, roasted onions	
small / large roasted veggies	5.00 / 10.00
pumpkin puree	7.00
half / whole grilled avocado (vegan)	4.00 / 8.00
with hazelnut pesto	
lemon rice	7.00
pita bread (vegan)	2.00
zurich mustard, secret sauce, herb butter, chimichurri	
3.00	

dessert

chocolate brownie	9.00
brownie, vanilla ice cream, chocolate sauce	
cheesecake	7.00
apple-cinnamon ragout	