

Soulfood IGLOO

STARTER

- SWEET POTATO SOUP •
With coconut milk & chili foam
- MISO-EGGPLANT •
With sesame & parsley

FOND

- VEGETABLE BROTH •
- CHICKEN BROTH •
Intensely seasoned with Korean aromas

MAIN COURSE

- GOCHUJANG SHRIMPS •
Golden Shrimps
- BEEF STRIPS •
Bulgogi Style
- BAO BUN •
With Korean fried chicken and chili cucumbers

• SIDES AND VEGETABLES •

Kimchi, Gyoza, Cauliflower Curry, Pickled Vegetables (Cauliflower, Carrots & Radish), Oi Muchim (spicy Korean cucumber salad), Mini Lettuce, Pak Choi, Julienne Vegetables, Ginger Lemon Rice, Kalguksu Noodles, Baked Tofu Cubes, Kombu Seaweed, Enoki Mushrooms, Bimi Broccoli, Mung Bean Sprouts, Lettuce Leaves

SAUCES

Ssamjang, sesame wasabi, miso mayonnaise

per person CHF 79.00

Additional serving of gochujang, beef strips, or bao buns CHF 15.00 per serving

inkl. MwSt. , exkl. Dessert

DESSERT

mochi variations

CHF 14.50

Soulfood

IGLOO

APÉRO DRINKS

House beer	9.00
Prosecco	10.00
Hot wine	10.50
House apéro	15.00
Deutz champagne	19.00

ROSÉ

Château Sainte Marguerite,
Cru Côtes de Provence 2024
85.00

WHITE WINE

Epesses, La République Blanc, Patrick Fonjallaz 2024
65.00

Sauvignon Blanc, Nadine Saxer 2024
76.00

Pinot Grigio, Cantina Terlan 2022
65.00

Basa Blanco, Telma Rodriguez 2020
64.00

Chablis, Louis Latour 2022
78.00

RED WINE

Pinot Noir Latterberger us der Dachslere,
AOC Lake Zurich Winery Rebhalde 2022
62.00

Nobler Blauer, Pinot Noir, Nadine Saxer 2022
76.00

Vino Nobile di Montepulciano,
Polziano Az. Agricola 2018
85.00

PSI, Bodegas y Viñedos Alnardo 2021
89.00

Echo de Lynch Bages 2019
98.00