Lunch Menu from Monday to Friday

On Saturday, we offer our Gourmet Brunch or something delicious from the deli counter.

Salad Buffet
Help yourself to our homemade salads and dressings.

Small Plate	12.50
Large Plate	18.50

Combo Offer

Small Salad Plate from the Buffet	
with Small Beef Burrito	21.50
with Vegetarian Burrito	20.50
with Cheese or Spinach Quiche	18.00
with Sausage in Pastry	17.50

Burritos

Stuffed wheat tortillas, served with avocado mousse. Our combo offer makes the smaller portion a balanced lunch.

Beef 18.50
Wheat tortilla filled with beef, vegetables, brown rice and cheddar cheese.
Small Portion 11.00

Pumpkin 17.50
Wheat tortilla filled with pumpkin quinoa, horseradish cream cheese and cheddar cheese.
Small Portion 10.00

All prices in CHF

DAILY SPECIALS

Monday
Spätzle Pan 17.00
Spätzle with mushrooms, pumpkin, zucchini, and a creamy sauce.

Tuesday
Carrot Gratin 16.50
With savory meatballs, baked with béchamel sauce and cheese.

Wednesday
Nasi Goreng 17.00
Spicy chicken and pork served on rice, garnished with bell pepper and ham strips.

Thursday
Saucisson Vaudois 17.50
Traditional Vaudois sausage served on a bed of leeks and potatoes.

Friday
Fish Curry (MSC*/VNM) 17.00
Served with homemade dill noodles.

*MSC (Marine Stewardship Council) is a label for sustainable fisheries

SEASONAL SPECIALS

Season 1
Chestnut Gnocchi 16.50
Extra-large chestnut gnocchi on a bed of lingonberry cream sauce, served with seasonal vegetables.

Season 2
Vegetarian Chestnut Roast ᵛ 17.50
Served with a mushroom red wine sauce, accompanied by spaetzle and vegetables.

Season 3
Sliced Venison in Calvados Sauce 21.00
European venison strips in a fine Calvados sauce, served with our homemade noodles.

Season 4
Pumpkin-Turmeric-Chia Waffle 16.00
Pumpkin-turmeric-chia waffle served with seasonal vegetables and a light cream sauce.

Season 5
Planted Protein Bowl 18.00
Bowl with Planted Protein, red rice, pumpkin, red cabbage, green beans, and broccoli. Served with our sesame sauce.

ᵛ These dishes are vegan or available in a vegan version.