HITMENU

Mineral Water 20 cl
Starter Salad
Pasta Primavera 19.00
Homemade pasta with seitan, sun-dried tomatoes, wild garlic, olive oil, and garlic.

SEASONAL SPECIAL

Asparagus Soup 10.00
A favourite among our regular guests.

SPECIAL DESSERTS

Strawberries with Cream 11.00
Strawberries without Cream 9.00

Coupe Romanoff 13.00
Fresh strawberries with vanilla and strawberry ice cream, served with our special Romanoff sauce. Available with or without alcohol.
Mini Portion 9.00

All prices in CHF

DAILY SPECIALS

Monday
Vegetable Risotto 17.00
A delicious risotto with crisp vegetables.

Tuesday
Tortilla de Espárragos 17.00
Spanish-style asparagus omelet made with green asparagus, tomatoes, eggs, and cheese. Served with a green salad

Wednesday
Asparagus Tart 15.50
Served with a mixed salad.

Thursday
Chicken Skewers 18.00
Chicken breast skewers served with wild garlic butter, new potatoes, and seasonal vegetables.

Friday
Toast Nautilus 17.50
Pangasius Fillet (ASC, Pacific)* served on a delicate toast with vegetable and chervil sauce.

*ASC (Aquaculture Stewardship Council) is a label for responsibly farmed fish.

SEASONAL SPECIALS

Season 1
Asparagus Pasta 17.50
Pasta with green asparagus and a creamy sauce.

Season 2
Gourmet Toast 17.00
Green asparagus, bacon, ham, and bananas on toast, topped with a cream sauce.

Season 3
Wild Garlic Sausage 17.50
Served with potato salad.

Season 4
Asparagus Ravioli with Saffron Sauce 18.00
Homemade ravioli filled with green asparagus, served in a light saffron sauce.

Season 5
Hummus Bowl 18.00
Bowl with tomato hummus, chicken, dates, zucchini, yellow bell pepper, and tomatoes. Served with our sesame sauce.

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