



MENU

STARTERS

SUMMER-SALAD ^{VEGAN} ★

mixed green salads, radish, cherry-tomato,
sunflower seeds + amaranth brittle, basil-mustard dressing 14

CUCUMBER-GINGER GAZPACHO

strawberry, mustard seeds, herbs 16

CHÈVRE BRÛLÉE ^{VEGGIE}

fresh goat cheese, green asparagus, strawberry, maple sirup, yuzu, nut-dukkah 18

OONA CAVIAR TRADITIONELL ^{NO.103}

burrata cheese, homemade potato-blini, hazelnut, chives 24

BREAD+BUTTER ^{VEGGIE} ★

spelt sourdough bread, watercress-butter 7

MAIN COURSE

CHICKEN BREAST FROM ALPSTEIN

cashew crisp, grilled asparagus, morels, cornbread 42

JUMI'S OMO SO BEEF BURGER

homemade brioche bun, organic fried egg, springcheese, spicy tomato chutney,
cucumber-kimchi, togarashi-mayo 38

SWISS BEEF TARTARE ★

handcut, fresh herbs, mustard-cream, pickled egg yolk,
capers, maggia pepper, watercress-butter, toasted spelt bread 38

SUMMER BOWL ^{VEGAN}

quinoa, chickpeas, garden peas, rhubarb, hummus, tomatoes, watercress,
buckwheat, red-currant-miso-dressing 32

WILD GARLIC RAVIOLI ^{VEGAN} ★

cashew filling, pfälzer carrot cream, pepper-cherrys, spinach, orange 34

SWEETS

BASQUE CHEESECAKE ★

rhubarb, vanilla, pink pepper 16

MATCHA PAVLOVA ★

strawberry, lemoncurd, mint 16

SALTED CARAMEL ICE COFFEE ★

double espresso, cream, barista coffee ice cream, cotton candy 14

★available for lunch