


MENU



STARTERS

SPRING SALAD

Mixed saisonal salads, fennel, seed cracker, mustard-balsamico-dressing 15

FIVE SPICE CAULIFLOWER

Silken-Tofu, spring-herbs, radish, hazelnut, miso, mirin 18

RIESLING WHITE WINE SOUP

Celery, shallot, coffee foam 16

PICKLED LOSTALLO SALMON

Beetroot, black salsify, cucumber-relish, pickled lemon, herbal-oil 22

BREAD+ BUTTER

Spelt-sourdoughbread, orange butter 7

MAIN COURSES

CHICKEN SUPRÊME

Buttermilk, corn crunch, sweet potato, sesame, flower sprouts 38

CARNE CRUDA BEEF TATAR

Hand-sliced, mustard-cream, marinated organic egg-yolk, capers, maggia-pepper, roasted speltbread + orange butter 38

JUMIS BEEF BURGER

Brioche Bun, bacon, from Toggenburg, Aarewasser-Cheese, saisonal salad, fried egg, mustard-mayo, cole slaw 38

PORTOBELLO MUSHROOM BURGER

Brioche Bun, grated cheese, saisonal salad, rosemary-balsamic-glaze, fried egg, pickled carrots, purslane, miso-mayo, cole slaw 38

CARROT VARIATION³

Ricotta-Cheese, orange, honey, parsnip-pancake, sesame-dukka 34

BEETROOT-APPLE RAVIOLI

Tofu-filling, cicorino rosso, balsamic, mushrooms, confit shallot, hazelnut 36

SWEETS

BLOODORANGE SORBET

Negroni, dates, cacao 16

BASQUE CHEESECAKE

Apple, rosemary, amaranth 16

LEMON TARTE

Williams-pear, poppy-brittle, thyme 16