


MENU



STARTERS

WINTER SALAD

Mixed saisonal salads, beetroot, seed cracker, white balsamico-dressing 15

FLAMBED GOAT CHEESE

Jerusalem artichoke, wild cranberries, purslane 18

RIESLING WHITE WINE SOUP

Celery, shallot, coffee foam 16

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, bacon, from Toggenburg, grated cheese, saisonal salad, purslane, miso-mayo, cole slaw 38

PUMPKIN&BURRATA

Butternut&Hokkaido-Pumpkin, rosemary-polenta, chanterelles, pumpkinseeds, honey, ginger 36

SALSIFY-TRUFFEL RAVIOLI

Hazelnut, purslane, mini pear, shallots 34

SWEETS

JUMI^S CHEESE SELECTION

Fruit-nut-bread, homemade mustard 16

BASQUE CHEESECAKE

Apple, rosemary, amaranth 16

NOUGAT&SESAME

Earl Grey, mini pears, chocolate 16

BLOOD ORANGE

Negroni, cacao, dates 16