LUNCH

23. - 27. November 2026

Knollensellerie-Crèmesuppe [v]
Geröstete Haselnüsse, Haselnussöl

oder

Waldorfsalat [v]
Kleines Salatbouquet, Himbeerdressing

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Sous-vide gegarter Schweinebauch (12 hrs)
Jus, kernige Polenta, wilder Broccoli

oder

Cannelloni ricotta e spinaci [v]
Béchamel, Tomatensauce

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Cremoso all'arancia
Mandelcrumble, dunkle Schokoladensauce (80%)

Vorspeise & Hauptgang mit Fleisch/Fisch: CHF 42
Vorspeise & Hauptgang vegetarisch: CHF 36
Menu Dessert: CHF 7

[v] vegetarisch
Alle Preise inkl. 8.1% MwSt. in CHF

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Cream of celeriac soup [v]
roasted hazelnuts, hazelnut oil

or

Waldorf salad [v]
mixed leaf salad, raspberry dressing

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Sous-vide pork belly (12 hrs)
jus, rustic polenta, wild broccoli

or

Cannelloni ricotta e spinaci [v]
béchamel, tomato sauce

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Cremoso all'arancia
almond crumble, 80% dark chocolate sauce (80%)

Starter & main course with meat/fish: CHF 42
Starter & main course vegetarian: CHF 36
Menu dessert: CHF 7

[v] vegetarian
All Prices incl. 8.1% VAT. in CHF