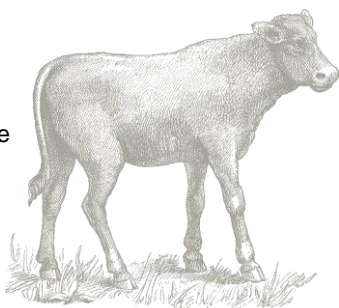


Starters

Leaf Salad herb-crouton house dressing	9
Minestrone gnocchetti sardi root vegetable kale	12
Smoked Tofu red cabbage blood orange walnut	13
Pickled Pike-Perch horseradish cranberry watercress	15
Quiche (salty cake) testun barolo bacon radicchio rosso	14

Mains

Veal (stew & sweetbread) potato winter vegetables sherry	37
Catch of the day (whole fish) wild rice navet wasabi-mayonnaise	38
Organic Veal Liver fried grated potato apple jus	29
Whole Artichoke vegetable mash dijon sauce	25
Malfatti (a type of thick noodles made of potatoes, flour and eggs) parsnip puree leek smoked almond	28



L i m m a t h o f - S p e c i a l

The HOT-POT

meatball | potato | pea | tomato | saffron

27

The POT OF THE MONTH

tender wheat | spring cabbage | pearl onion | cream | purslane

26

The SEASON-POT

beluga lens | onsen egg | mushroom | beetroot

26

The PASTA-POT

homemade casareccia | tomato | mozzarella | argula

24

The TRADITION-POT

saussisson | potato | sourcrout | awake holder berry

29



D e s s e r t

Maroni-Mousse

meringue | orange | cocoa

12

Emmentaler Muffin

apple | caramel | filodough

13

Moelleux au Chocolat

tangerine sorbet | sunflower seeds

11

Café Gourmand

coffee or espresso | dessert variation

10

Ice Cream and Sorbet

according to our daily offer

4

