

WEEKLY MENU



The dishes on this menu are prepared entirely on site using raw ingredients and ingredients traditionally used in cooking, in accordance with the criteria of the "Fait Maison" label, with the exception of dishes marked with an asterisk (*).

Dietary requirement

We gladly accommodate your dietary needs and take allergies into careful consideration.

Regional products

It is very important to us that our vegetables come from our regional farmers or suppliers in Switzerland whenever possible.

Meat- vegetables- and breadproducts come from our regional farmers or suppliers in Switzerland whenever possible.

-  Vegan
-  Vegetarian
-  Laktose free
-  Gluten free

Prices in CHF incl. vat

WEEKLY SEASONAL LUNCH OFFER

Monday, 14th September - Friday, 18th September 2026
11.30 - 14.00

Our weekly seasonal lunch offer is inclusive of either the soup of the day or a small seasonal salad.

From Field | 25

VEGETABLE LASAGNE, CINQUE PI SAUCE
(CREAM, TOMATO PUREE, PARMESAN,
PARSLEY, BLACK PEPPER) 

From Land | 25

**GUINEA FOWL BREAST (FR), TRUFFLE JUS,
BRAMATA, VARIETY OF CARROTS** 

From Lake | 35

**DUO OF SALMON (N) AND TROUT (IS),
LEMON CREAM SAUCE, VENERE RICE,
SAFFRON FENNEL** 

Dessert | 9

POACHED PLUMS, CINNAMON ICE CREAM