

# 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, 26<sup>th</sup> October - Friday, 30<sup>th</sup> October 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

RAMEN WITH BASEL TOFU, RICE NOODLES,  
PAK CHOI, SHITAKE, SESAME, EGG 🌱 🌱 🌱

From Land | 25

PORK SCHNITZEL, CREAMY COGNAC SAUCE,  
ROSEMARY-POLENTA, ROMANESCO 🌱

From Lake | 35

TROUT FILLET (DE), ALMOND BUTTER,  
PARSNIP-POTATO MOUSSELINE,  
BRUSSELS SPROUTS 🌱

Dessert | 9

FRENCH TOAST, CINNAMON ICE CREAM