

MENU

We're enthusiastic about cabbage and turnips, pumpkin and celery, cauliflower and salsify. That's why seasonal vegetables are always the main characters in our culinary creations.

For those who like to be surprised, we have put together a selection of lovingly composed dishes that we are happy to serve as a menu. The different courses are served individually or for sharing, and always to be enjoyed together.

Exceptional food calls for exceptional beverages, that's why we value a good balance of natural and classic wines.

For those who prefer something else, we serve beer from craft breweries, homemade ice tea, lemonades and kombuchas.

Tavolata vegan per Person 105.-

Beverage pairing without alcohol per Person 35.-

Beverage pairing with alcohol per Person 63.-

Add - on:

Caviar of the field | Finger Lime | Cauliflower Cream | Blini 28.-



We may inform you about any allergenic ingredients in our dishes.
Our tavolata is available vegetarian, vegan, gluten-free and lactose-free.
Please note, that the surprise menu is only served to the whole table.

All prices in CHF incl. 8.1 % VAT

VEGAN

All of our dishes are served as small portions.

For 2 people we recommend 4-6 plates.

Sourdough Bread Dip	7.50
Caviar of the field Finger Lime Cauliflower Cream Blini	28.-
Radish Lamb's Lettuce Onion	24.-
Beans Peperonata Chili Jam	24.-
Eggplant Antipasti Miso Wasabi Sesame Basil	20.-
Beetroot Borschtsch Vegetable Gyoza Dill	29.-
White Asparagus Ponzu Herb Mayo Wild Garlic	28.-
Kernotto Mushroom Pointed Cabagge Wild Garlic	28.-
Baked Apple Almond Pear	18.-



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