

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 iced tea, lemonades and kombuchas.

Tavolata	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 Egg Yolk Blini		28.-
Milk Bread Summer Truffle Parmesan	per Person	15.-



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

FOOD

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 Egg Yolk Blinis	28.-
Milk Bread Summer Truffle Parmesan	30.-
Stracciatella di Burrata Artichoke Truffle Vinaigrette	26.-
Cucumber Salad Spring Onion Sesame Ricotta baked	23.-
Beans Peperonata Chili Jam	24.-
Beetroot Borschtsch Vegetable Gyoza Sour Cream Dill	29.-
Eggplant Miso Wasabi Sesame Basil	20.-
White Asparagus Egg Yolk Wild Herbs	28.-
Kernotto Mushroom Green Asparagus Wild Garlic	28.-
Apple Clafoutis Lemon Vanilla Ice Cream	18.-
Rhubarb Oat Sake Sorbet Meringue	18.-



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