
Weekly menu

17.08. – 21.08.2026

Starters

CARROT CHILLED SOUP 6.50
cumin, sesame, coconut espuma

MELON SALAD 6.50
pecorino brigante crispy chickpeas,
olive oil, lemon, basil

Main course

SECRETO PORK 26.-
quickly seared – an aromatic cut from the shoulder,
oriental roasted vegetables
with apricots, carrots, red onion, aubergine,
courgette, couscous with thyme, chimichurri

PEA AND MINT HUMMUS 24.-
feta with sesame, olive oil, cress, radishes

FUSILLI WITH NUT PESTO 22.-
ricotta, honey, rocket

Weekly special

CHICKEN TAKOYAKI 19.-
Japanese-style meatballs, peanut sauce, chilli,
green salad with carrot-ginger dressing, sesame

Dessert

MINIDESSERT 5.-

COUPE DENMARK 6.50
small

Wine of the week

WHITE WINE	1 DL	6.-
Kerner, Landolt wines	5 DL	30.-
Switzerland		

RED WINE	1 DL	6.-
Himmelsleiterli, Landolt wines	5 DL	30.-
Switzerland		
