

foods

starters

<i>bone marrow</i>	11.0
with roasted bread	
<i>sauerkraut-burekas</i>	14.0
filled puff pastry with salad, pomegranate and sour cream	
<i>moscardini con focaccia nera</i>	16.0
small squid braised with tomatoes and herbs	
<i>crottin chaud</i>	10.5 16.5
warm organic goat cheese from galegge farm with croutons and green salad	
<i>green salad</i>	8.0
with homemade dressing	
<i>mixed salad</i>	9.5
with homemade dressing	

mains

<i>veal chops with red wine gravy</i>	36.0
with mace, laurel, cinnamon served with winter vegetables and handmade schupfnudeln (a type of thick noodles made of potatoes, flour and eggs)	
<i>agnello ai carciofini</i>	35.0
lamb roast with white wine gravy served with artichoke, oyster mushroom and handmade ricotta gnocchi	

desserts

<i>crème brûlée à l'absinthe</i>	11.0
<i>bunet</i>	12.0
piedmont chocolat flan with amaretti	
<i>swiss chocolate pie</i>	8.5
with whipped cream	
<i>pistachio parfait</i>	12.0
with a orange sauce	
<i>sorbet spezial</i>	9.5
grape sorbet with grappa	
<i>mixed dessert plate</i>	17.0
variation of our homemade desserts	

veggie

<i>risotto con amore</i>	24.0
with gorgonzola and red wine	
<i>pasta con coste</i>	23.0
pasta with chard, peperoncino, tomatoes and oregano	
<i>oriental vegetable plate</i>	33.0
green shakshuka with egg, falafel with yoghurt, caramelized fennel with oranges, topinambur-msabbana (almond puree), trevisano with goat cheese, marinaded beetroots	

to spoon

<i>soup of the day</i>	10.0
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complements

<i>cheese, two varieties</i>	10.5
with quince chuntney	
<i>cheese, four varieties</i>	16.5
with quince chuntney	
<i>selection of rolf beeler cheeses</i>	
<i>cru de jura</i> swiss brie	
<i>rottaler</i> cow	
<i>blau gibä</i> goat	
<i>schwellbruner bergkäse, appenzell</i> cow	
<i>alpkäse wiesenberg</i> cow	
<i>valle maggia</i> cow	

most typical

<i>lardo di colonnata</i>	15.0
bacon marinated and peperoni	
<i>bresaola</i>	14.5 17.5
Italian dried meat with olive oil, lemon and parmesan	
<i>antipasto misto</i>	15.0 18.0
mixed Italian vegetarian appetizers	

best catch

<i>fish of the day</i>	33.0
every day a new surprise	

inner values

<i>fegato di vitello alla griglia</i>	38.0
grilled veal liver with herbs, vegetables and handmade ricotta gnocchi	

best known for

<i>petto di pollo alla griglia</i>	29.5
grilled chicken breast seasoned with pancetta and sage, vegetables and risotto	
<i>tagliata di manzo alla griglia</i>	39.0 42.0
grilled and sliced entrecôte with parmesan and herbs, vegetables and risotto	
<i>bami goreng</i>	25.5 28.5
Indonesian noodle dish with vegetables, egg and chicken	
vegetarian version.....	19.5 22.5

tues' & wedns

<i>wiener schnitzel</i>	37.0
breaded veal escalope, vegetables and home made french fries	

thurs'

<i>cozze con patate fritte</i>	27.0
mussels with white wine and cream served with homemade French fries	

Slow Food is food that's good for us, good for our environment and good for the people who grow, pick and prepare it. It is fresh and healthy, free of pesticides and chemicals, and produced and accessed in a way that's beneficial to all - from the farmer to the eater.

Mostly our meat is organic and local. Exceptions: Swiss-rabbit; Italian-salsiccia, -bresaola, -salame, -San Daniele country ham, -lardo, pancetta; French-Bio-duck.

All prices in CHF incl. VAT
prices in CHF. VTA included.



drinks

to start

		2cl	4cl
<i>cocchi</i> bianco rosso	16%		8.5
<i>grand classico</i> bitter liqueur	28%		8.5
<i>martini</i> bianco	15%		7.0
<i>aperol</i>	11%		6.0
<i>appenzeller</i>	29%		6.5
<i>campari</i>	23%		6.5
<i>cynar</i>	17%		6.5
<i>fernet branca</i>	39%	5.5	
<i>pastis</i> Henri Bardouin	45%	6.5	
<i>ramazotti</i>	30%		7.0
with orange juice		+1.5	
with soda		+1.0	

<i>beerenauslese</i> (A)'10 sweet wine	11%	5cl	8.5
<i>ruby niepoort</i> Portwein	20%	5cl	6.0

white

		1dl	bo
<i>johanniter sélection</i> (CH) 2017 Twann Martin Hubacher Chasselas		6.0	42
<i>riesling-sylvaner</i> (CH) 2017 Weingut Picher, Stadtberg Eglisau		7.0	48
<i>touraine sauvignon blanc</i> (F) 2017 Loire Domaine des Corbillières		6.5	45
<i>soave classico, gini</i> (I) 2016/17 Garganega, Veneto		7.0	48
<i>traslagares</i> (E) 2017 Bodega Pago Traslagares, Rueda 100 %Verdejo		6.0	42

caffè

<i>caffè pralinés</i> with 3 swiss chocolates				8.1
<i>caffè latte pralinés</i> with 3 swiss chocolates				8.9
<i>espresso</i>				4.2
<i>caffè</i>				4.2
<i>espresso doppio</i>				5.5
<i>cappuccino</i>				4.5
<i>caffè latte</i> <i>latte macchiato</i>				4.8
<i>carajillo</i> Vecchia Romagna	30%	2cl		6.5
<i>caffè corretto</i> Grappa	40%	2cl		6.5
<i>caffè kahlúa</i> with whipped cream	20%	2cl		8.0
<i>caffè baileys</i> with whipped cream	17%	2cl		8.0
<i>caffè baseltor</i> Vecchia Romagna	38%	2cl		8.0

sparkling

		1dl	bo
<i>prosecco montesell</i> (I) '14.....	8.5		55.0
DOC Conegliano			
<i>franciacorta satèn ferghettina</i> (I) '13....	10.5		68.0
Lombardei DOCG Franciacorta			
<i>holundria</i> white wine, elderflower, soda			7.5
<i>aperol spritz</i> prosecco, aperol, soda			9.0
<i>white wine spritz</i>			7.5
<i>holunder cüpli</i> prosecco, elderflower			9.0
<i>ramazzotti rosato sprizz</i>			9.0
Ramazzotti rosato, prosecco, soda			

rosé

<i>kalmuck pink</i> (A) '15 Wachau Kalmuck Mauritiushof Zweigelt		6.5	45
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distilled

<i>rémy martin</i> v.s.o.p, cognac	40%		7.5
<i>pinard folle blanche</i> cognac	43%		10.5
<i>a.e. dor</i> Albane No.1 Cognac	40%		9.0
<i>croix du rey</i> x.o.2001 Armagnac	47%		10.5

red

<i>blauburgunder</i> (CH) 2017 Weingut Picher, Stadtberg Eglisau		7.5	52
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<i>les chailles</i> (F) 2015/16 La Clape Languedoc Mas du Soleilla Grenache, little Syrah		7.8	56
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Magnum bottle			98
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<i>terre du vent</i> (F) 2011 Mas du Soleilla Merlot, Cabernet Franc, Barrique		9	62
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<i>cannonau</i> (I) 2016 Sardinien Pala		6.5	45
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<i>camins del priorat</i> (E) 2016 Priorat Alvaro Palacios Cabernet Sauvignon, Carinena, Garnacha, Merlot and Syrah		8.2	57
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Magnum bottle			110
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<i>hemmiker kirsch</i> cherry schnaps	43%		6.0
<i>roter gravensteiner</i> apple schnaps	43%		6.0
<i>quitten</i> quince schnaps	43%		6.0
<i>roter williams</i> pear schnaps	43%		7.0
<i>vieille prune</i> plum schnaps	40%		7.0
<i>calvados</i> v.s.o.p. Christian Drouin	40%		10.0

<i>j.m rhum vieux agricole</i> v.s.o.p.	43%		12.0
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single malts

<i>glenmorangie</i> 10 years Highland	43%		14.0
<i>oban</i> 14 years Western Highland	43%		14.0
<i>lagavulin</i> 16 years Islay South Shore	40%		14.0

neutral

		3dl	5dl	1lt
<i>baseltor water</i> sparkling		3.7	5.0	7.5
<i>baseltor water</i> still		3.7	5.0	7.5

grappa

<i>carezza d'autonno</i> (Swiss)	45%		9.0
<i>st. magdalena barrique</i> (Italian)	42%		9.0
<i>chardonnay</i> (Italian)	42%		9.0
<i>goldmuskateller</i> (Italian)	42%		9.0