

foods

starters

<i>shakshuka</i>	9.0
braised tomato-pepper sauce served with an egg and pita bread	
<i>goat cheese in filo pastry</i>	10.0
with tomato salad	
<i>hummus</i>	12.0
with olives and pita bread	
<i>crottin chaud</i>	10.5 16.5
warm organic goat cheese from Galeggen 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>tajine de veau aux apricots</i>	35.0
moroccan veal dish with carrots, almond, apricot and couscous	
<i>agneau provençale</i>	35.0
lamb roast with red wine sauce served with olives, aubergine, tomato, zucchini, peppers and fried potatoes	
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<h3>Veggie</h3>	
<i>pasta al cognac</i>	24.0
Pasta with tomatoes, pepperoncino and cream	
<i>malfatti al basilico</i>	25.0
handmade ricotta gnocchi with basil and cream	
<i>oriental vegetable dish</i>	33.0
aubergine with za'atar, crème fraîche, zucchini with hazelnut, pecorino, carrots with coriander, hummus, tomato salad with mint, shakshuka with egg	

desserts

<i>joghurtköpfl</i>	11.0
flan with yogurt served with fruit sauce	
<i>crema catalana</i>	10.0
<i>fruit tiramisu</i>	8.5
<i>swiss chocolate pie</i>	8.5
with whipped cream	
<i>plum parfait</i>	12.0
with raspberry sauce	
<i>sorbet special</i>	9.50
grape sorbet with grappa carezza d'antunno	
<i>mixed dessert plate</i>	17.0
variation of our homemade desserts	

to spoon

<i>soup of the day</i>	10.0
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most typical

<i>acciuغه con focaccia nera</i>	11.0
anchovy marinated with black focaccia	
<i>lardo di colonnata</i>	15.0
marinated bacon 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, caponata and fried potatoes	

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

complements

<i>cheese, two varieties</i>	10.5
with fruit mustard	
<i>cheese, four varieties</i>	16.5
with fruit mustard	
<i>selection of rolf beeler cheeses</i>	
<i>weisser stanser</i> cow	
<i>taleggio valsassina</i> cow	
<i>monte lema blu</i> goat-gorgonzola	
<i>bergmatte</i> cow	
<i>klewenalp</i> cow	
<i>valle maggia</i> cow	

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.

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

If you have any allergies or intolerances please ask our team for more information.

prices in CHF. VTA included.



tues' & wedns

<i>wiener schnitzel</i>	37.0
breaded veal escalope, vegetables and fried potatoes	

thurs'

<i>shawarma</i>	39.0
tender lamb gigot braised with red shakshuka and pita bread	

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	
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<i>beerenauslese</i> (A) 2017 sweet wine	11%	5cl	8.5
<i>ruby niepoort</i> Portwein	20%	5cl	6.0

white

		1dl	bo
<i>la colombe</i> (CH) 2017		6.5	45.0
Raimond Paccot, Fechy frischer, floraler Chasselas			
.....			
<i>gelber muskateller</i> (A) 2018		7.0	48.0
Weinviertel Zuschmann-Schöfmann Bio Organic			
.....			
<i>senteurs des vignes ac</i> (F) 2016		7.5	52.0
Domaine Albert Mann, Wettolsheim Riesling, Pinot Gris, Gewürztraminer Bio dynamic			
.....			
<i>vermentino i fiori</i> (I) 2018		6.5	45.0
Sardinien Pala Melon, peach			
.....			
<i>traslagares</i> (E) 2017		6.0	42.0
Bodega Pago Traslagares, Rueda 100 %Verdejo			

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 baileys</i> with whipped cream	17%	2cl	8.0
<i>caffè baseltor</i> Vecchia Romagna	38%	2cl	8.0

sparkling

		1dl	bo
<i>prosecco montesel</i> (I) 2017		8.5	55.0
DOC Conegliano			
.....			
<i>cava raventós i blanc</i> (E) 2015		9.5	65.0
Blanc de Blancs Xarel-lo, Parellada, Macabeo			
.....			
<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

		1dl	bo
<i>oeil de perdrix</i> (CH) 2016		6.5	45.0
Martin Hubacher, Twann Pinor Noir			

red

		1dl	bo
<i>garanoir de satigny</i> (CH) 2017		7.0	48.0
Genève Domaine du Paradis Garanoir is a assemblage with Gamaret and Reichensteiner, soft tannins			
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<i>zweigelt hölle</i> (A) 2017		7.5	51.0
Weinviertel, Martinshof Zuschmann-Schöfmann Bio Organic			
.....			
<i>neton garnacha</i> (E) 2015		8.5	59.0
Terra Magna Tierra de Castilla			
.....			
<i>santenay rouge ac</i> (F) 2016		9.5	65.0
Domaine Abbaye de Santenay Pinot Noir			

distilled

			2cl
<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
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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
.....			
			4cl
<i>j.m rhum vieux agricole</i> v.s.o.p.	43%		12.0

freshening

		3dl	5dl	7.5
<i>badener gold</i> local beer	5.2%	3dl		4.5
<i>müller bräu</i> Pale Ale	5.9%	3dl		5.5
<i>öufi</i> local beer	4.7%	3dl		4.7
<i>öufi orbi</i> local dark beer	5.0%	3dl		5.2
<i>weihenstephan</i> Bavarian beer	5.4%	5dl		7.5
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<i>blanc cassis</i> white wine, cassis liqueur				7.0
<i>red head</i> San Bitter, orange juice				5.0

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

		8.0	55.0
<i>retromarcia chianti classico</i> (I) 2016		8.0	55.0
Toscana Montebemardi Sangiovese Biodynamisc, vegan			
.....			
<i>cannonau</i> (I) 2017		6.5	45.0
Sardinien Pala Daniel Huber Monteggio Merlot			

single malts

<i>glenmorangie</i> 10 years Highland	43%		14.0
<i>oban</i> 14 years Western Highland	43%		14.0

grappa

			2cl
<i>carezza d'autunno</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