

Light soups – as a starter

Asparagus-saffron-soup

German Asparagus of best quality | 13.50

Cream of carrots and ginger soup

8.50

Warming apple & celery soup

apple from „Thurgau“ | 8.50

Cream of truffeld potato soup

11.50

Hearty soup– as a main dish

Coconut soup

Chicken | green curry | vegetables | 14.50

Spicy Hungarian goulash soup

Swiss beef | mixed peppers | potatoes | 14.50

From our stone oven

Pizza Rustica

San Marzano tomatoes | Mozzarella di bufala | prosciutto | champignons | mild onions | 21.50

Pizza Verdura

San Marzano tomatoes | Mozzarella di bufala | basil-pesto | mixed peppers | zucchini | 18.50

Pasta

Penne all'arrabiata

tomatoes | peperoncini | parsley | 12.50

„Hörnli“ Bolognese

Swiss pasta „Hörnli“ | bolognese sauce | Parmesan cheese | 16.00

Ravioli

filled with ricotta and spinach | tomato sauce | Parmesan cheese | 15.00

Cajun New Orleans

tagliatelle | prawns and chicken | spicy Cajun sauce | 24.50

Toast

Classical toast

filled with ham | cheese | parsley | basil | 13.00

Mediterranean toast

filled with ham and salami | cheese | marinated tomatoes | parsley | basil | 14.00