



Lunch-Dinner Menu

	CHF
Greek salad	21.00
Burrata with pear balsamic on a colourful salad Fresh figs, pomegranate and roasted seeds	22.00
Grilled poularde breast on a bed of crispy salad with lime-honey dressing	28.00
Wrap with avocado, vegetables, goat cheese and cashew nuts	27.00
Cheese plate with nuts, fruit bread and chutney	19.00
<u>The AXE platter</u>	28.00
Hobelkäse / Belper Knolle / Brie from Gerzensee dried meat / smoked ham / chutney olives & antipasti / bread / butter	
Pumpkin cream soup with ginger, harissa and pumpkin seeds oil	14.00
Swiss homemade beef burger bacon, cheese, tomato, fried onions, rucola French fries	29.00
Basil pasta with a light white wine-dill cream sauce Slices of smoked salmon	24.00
Tempura shrimps with pineapple-chili salsa sauce Lemon rice	27.00
Polenta fries with garlic and curry dip sauce	13.00
Dessert	
Cheesecake with white chocolate and plum compote	15.00
Quince mousse with caramelized macadamia nuts and pear sorbet	15.00
<u>Homemade sorbets</u>	
Mango, strawberry, lime, plum, pear	Per scoop 3.80
<u>Homemade ice cream</u>	Whipped cream 1.50
Vanilla, chocolate, woodruff, coconut	

— If you have any questions regarding allergies, our staff will be happy to assist you —

Origin Meat & Fish

Poularde	Switzerland
Shrimps	FAO 04, aquaculture, Vietnam
Beef	Switzerland
Bacon	Switzerland
Dried meat	Germany, EU
Smoked ham	Switzerland