



Starters and Soups

Homestyle salad (D) (V) (GF)	13.-
green salad carrots tomatoes French dressing with lime	
Burrata (D) (V)	18.-
cucumber chili basil pistachios crumble apricotsalsa	
Fennel Chicoree salad (D) (V) (GF)	19.-
gorgonzola waltnus orangefillet	
Beetroot and pear salad (D) (V) (GF)	22.-
goat cheese pistachios rocket salad	
Tunatataki (V)	25.-
yellowfin tuna wasabi avocado cream edamame quino salat ginger ponzu dressing	
Fennel white wine soup (D)	16.-
Gorgonzola apple	
Beef consommé	16.-
Beef and mushroom tortellini egg yolk vegetable	
Beef tartare special (GF)	25.-
100 g smoked mayonnaise mushrooms cocoa focaccia	
Foie Gras Pate	27.-
Goose liver pate brioche fig mustard	

ASK FOR OUR
WEEKLY CHANGING
SPECIALS
ON THE CHALKBOARD

ADDITIONAL FROM 6 PM

Onsen-egg (D) (V)	23.-
potato foam roasted onions tartufata with black truffles	+7.-
Bone Marrow oven baked (warm)	16.-
ca. 14 minutes waiting time	
herb butter bread	with vodka shot +5.-
with beef tartar	+9.-

Tapas & more

Samosas (D)	16.-
checkpeas almonds kümmel curry dip	
Vitello Tonnato (D)	24.-
veal tuna sauce capers	
Bao Buns «triple»	19.-
vegetables beef pulled pork	
Roasted pimientos de padron (D) (V) (GF)	9.-
fleur de sel	
Edamame (D) (V)	9.-
chili sesame	
canned anchoviesfilets in oil 50g.	14.-
toast herb butter	
Arancini	16.-
buffala dried tomatoes tomato chutney	
Empanadas	16.-
beef corn black beans mozzarella crème fraiche	

As we are always guided by available fresh products on the market and the creative whims of our chefs, individual dishes may vary.

Declaration (D) vegetarian (V) nuts (GF) gluten free (DF) dairy free

Beef / Pork / Veal Switzerland / Italy | Chicken Switzerland / Brazil Eggs and dairy products Switzerland (regional) / Italy Fish of the day / Tuna

Mediterranean / Middle East Atlantic / Western Pacific North East Atlantic. In case of allergies and intolerances our team will inform you. All prices in CHF, incl. VAT 8.1 %.



Main dishes

Ceasar salad 	29.-
salad chicken egg bacon ceasardressing	
Ramen  	33.-
hearty broth pasta short rib beef sweet corn sesame seeds mushrooms egg	
Club Sandwich 	32.-
toast chicken bacon egg sweet potato fries	
Homestyle Beef Burger	32.-
beef cheese bacon marinated onion French fries	



Pasta HOMEMADE

Spaghetti "Cacio e Pepe" 	24.-
Spaghetti Pecorinocheese pepper butter	
Sardinian gnocchi «Malloreddus»	28.-
anchovies tomatoes basil capers lardon	
PopUp² Pasta 	29.-
pine nuts tomatoes basil burrata	
Truffle Tagliatelle 	36.-
cream parmesan pepper black truffle	

ADDITIONAL FROM 6 PM

Taleggio Risotto   	34.-
confit tomatoes pine nuts sage	
Pulpo	36.-
pumpkin seed risotto pepper fermented pumpkin anchovies	
Halibut fish fillet	37.-
potato gratin green peas & shrimp tortellini vegetable cauliflower puree truffle sauce	
Pork belly	36.-
gooseberry puree apricots caramelized carrot sweetpotatoes fondant jus	
Wiener Schnitzel «Lukasz Style»	45.-
potatoes veal cucumber sour cream	
Dry aged tagliata di manzo 180g	46.-
ribeye tomatoes rucola vegetable parmesan potatoes	

**HANUELI RECOMMENDS:
THE BONE MARROW WITH
LUKASZ'S REFINED HERB CRUST
IS HARD TO RESIST. FOLLOWED
BY A MATURED RIB-EYE STEAK
FROM OUR BRAND NEW DRY AGER
IS A PURE DELIGHT!**

We have wines made from our own grapes



Pizza

Agostino

mozzarella | mascarpone | rocket salad
raw dried ham | cherry tomatoes | parmesan

Raclette

Raclette cheese | pancetta | Dijon mustard | cornichons
silver onions | fig mustard | chicory

Mare e Monti

½ calzone champignons | artichokes | spicy salami
½ pizza prawns | garlic | frutti di mare

Diavola

tomato sauce | mozzarella spicy salmi | olive | red onions

Hawaii

tomato sauce | mozzarella | cooked ham | pine apple | curry

Napoli

tomato sauce | mozzarella | capers | anchovies

Quattro Stagioni

tomato sauce | mozzarella | cooked ham | mushrooms
artichokes | bell pepper

Caprese

tomato sauce | mozzarella | cherry tomatoes
mozzarella di bufala | basil pesto

Fiorentina

tomato sauce | mozzarella | spinach | bacon | egg

Boscaiola

tomato sauce | mozzarella | porcini mushrooms
bacon | ramatinitomatoes | parmesan | nuts

Quattro Formaggi

mozzarella | scamorza | parmesan | gorgonzola

Svezia

tomato sauce | mozzarella | capers | red onion
smoked salmon | cream cheese

Vegetariana

tomato sauce | mozzarella | eggplant
artichokes | paprika | mushrooms

Valtellina

tomato sauce | mozzarella | rocket | bresaola
parmesan | mushrooms

27.-

Tonno

tomato sauce | mozzarella | tuna | capers | onions

24.-

24.-

Tartufo

tomato sauce | mozzarella | veal | black truffle | onions |
mascarpone

35.-

28.-

24.-

24.-

23.-

24.-

24.-

23.-

25.-

24.-

27.-

25.-

28.-

Dessert

Affogato  vanilla ice cream | espresso 8.-

Fior di Latte with Braulio  milk ice cream | herb liqueur 10.-

Various ice cream and sorbet 4.5.-
per scoop extra whipped cream +1.50

Apple Crumble in the glass 15.-
cinnamon ice cream | crumble | cream | car. apples

Tiramisu "Lukasz Style"  17.-
almond biscuit | coffee ice cream | mascarpone
cocoa meringue | espresso

Broken chocolate  6.50 | 13.-
100 g | 200 g - also available in our sweet gift bags

Homemade limet hyme sorbet with Gin 10.-
lime sorbet | Swiss gin

white chocolate Cheesecake 14.-
passion fruit | crumble | crème fraîche ice cream

baba au rum 15.-
raisin puree | brown butter ice cream | honey

homemade praline piece 1.50
passion fruit | batida de coco or coffee caramel

Espresso Martini 14.-