



## Starters and Soups

<b>Homestyle salad</b> (V) (GF) (DF)	13.-
green salad   carrots   tomatoes   French dressing with lime	
<b>Burrata</b> (V) (GF)	19.-
watermelon   tomatoes   balsamicosesamedressing	
<b>Fennel Chicoree salad</b> (V) (N) (GF) (DF)	19.-
gorgonzola   walnus   orangefillet	
<b>Beetroot and pear salad</b> (V) (N) (GF) (DF)	23.-
goat cheese   pistachios   rocket salad	
<b>Tunatataki</b> (V)	25.-
yellowfin tuna   wasabi avocado cream   edamame quino salat   ginger ponzu dressing	
<b>Green tomatoessoup</b> (V)	16.-
basilpesto   parmesan crackers	
<b>chicken consommé</b>	16.-
pea and ricotta tortellini   pecorino   vegetables	
<b>Beef tartare special</b> (DF)	26.-
100 g   smoked mayonnaise   mushrooms   cocoa   focaccia	
<b>Strawberry tomato gazpacho</b> (DF) (V)	21.-
prosciutto   basil   seeds   croutons	

ASK FOR OUR  
WEEKLY CHANGING  
SPECIALS  
ON THE CHALKBOARD

## ADDITIONAL FROM 6 PM

<b>Onsen-egg</b> (V) (GF)	23.-
potato foam   roasted onions   tartufata with black truffles	+7.-
<b>Bone Marrow oven baked (warm)</b>	16.-
ca. 14 minutes waiting time	
herb butter   bread	with vodkashot +5.-
with beef tartar	+12.-

## Tapas & more

<b>Edamame</b> (V) (GF)	9.-
chili   sesame	
<b>Samosas</b> (V)	16.-
checkpeas   almonds   kümmel   curry dip	
<b>Bao Buns «triple»</b>	19.-
vegetables   beef   pulled pork	
<b>Roasted pimientos de padron</b> (V) (GF) (DF)	9.-
fleur de sel	
<b>Summerr roll</b> (DF)	18.-
fresh tuna   avocado   lettuce	
<b>Prawns in panko breadcrumbs</b>	18.-
prawns   peeled ginger mayonnaise	

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

Declaration (V) vegetarian (N) 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

- Caesar salad**  29.-  
salad | chicken | egg | bacon | caesardressing
- 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

- Sardinian gnocchi «Malloreddus»** 28.-  
anchovies | tomatoes | basil | capers | lardon
- PopUp<sup>2</sup> Pasta**  29.-  
pine nuts | tomatoes | basil | burrata
- Truffle Tagliatelle**  36.-  
cream | parmesan | pepper | black truffle

## ADDITIONAL FROM 6 PM


- Beetroot Risotto**   34.-  
apple | fennel | gorgonzola
- Pulpo** 36.-  
potatoes | eggplant and pecorino puree | jalapeno  
peppersauce
- Halibut fish fillet** 37.-  
mash potatoes | broad beans and peas cassoulet | white  
wine dill beurre blanc | buttermilk foam
- Pork belly** 36.-  
apple puree | carrots | pak choi | 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

<b>Agostino</b> mozzarella   mascarpone   rocket salad raw dried ham   cherry tomatoes   parmesan	27.-	<b>Tonno</b> tomato sauce   mozzarella   tuna   capers   onions	24.-
<b>Aperitivo</b>  focaccia   cherry tomatoes   straciatellacreme buffalo   rocket	19.-	<b>Tartufo</b> tomato sauce   mozzarella   veal   black truffle   onions   mascarpone	35.-
<b>Mare e Monti</b> ½ calzone champignons   artichokes   spicy salami ½ pizza prawns   garlic   frutti di mare	28.-		
<b>Diavola</b> tomato sauce   mozzarella spicy salmi   olive   red onions	24.-		
<b>Hawaii</b> tomato sauce   mozzarella   cooked ham   pine apple   curry	24.-		
<b>Napoli</b> tomato sauce   mozzarella   capers   anchovies	23.-		
<b>Quattro Stagioni</b> tomato sauce   mozzarella   cooked ham   mushrooms artichokes   bell pepper	24.-		
<b>Caprese</b>  tomato sauce   mozzarella   cherry tomatoes mozzarella di bufala   basil pesto	24.-		
<b>Fiorentina</b> tomato sauce   mozzarella   spinach   bacon   egg	23.-		
<b>Boscaiola</b>  tomato sauce   mozzarella   porcini mushrooms bacon   ramatinitomatoes   parmesan   nuts	25.-		
<b>Quattro Formaggi</b>  mozzarella   scamorza   parmesan   gorgonzola	24.-		
<b>Svezia</b> tomato sauce   mozzarella   capers   red onion smoked salmon   cream cheese	27.-		
<b>Vegetariana</b>  tomato sauce   mozzarella   eggplant artichokes   paprika   mushrooms	25.-		
<b>Valtellina</b> tomato sauce   mozzarella   rocket   bresaola parmesan   mushrooms	28.-		

## Dessert

<b>Affogato</b>  vanilla ice cream   espresso	8.-
<b>Fior di Latte with Braulio</b>  milk ice cream   herb liqueur	10.-
<b>Various ice cream and sorbet</b> per scoop	4.5.- extra whipped cream +1.50
<b>Pavlova</b> Fresh fruits   strawberriesauce   chantilly cream   lemon	16.-
<b>Tiramisu "Lukasz Style"</b>  almond biscuit   coffee ice cream   mascarpone cocoa meringue   espresso	17.-
<b>Broken chocolate</b>  100 g   200 g - also available in our sweet gift bags	6.50   13.-
<b>Homemade lime thyme sorbet with Gin</b> lime sorbet   Swiss gin	10.-
<b>white chocolate Cheesecake</b>  passion fruit   hazelnutscrumble   passionfruitsorbet	14.-
<b>Espresso Martini</b>	14.-