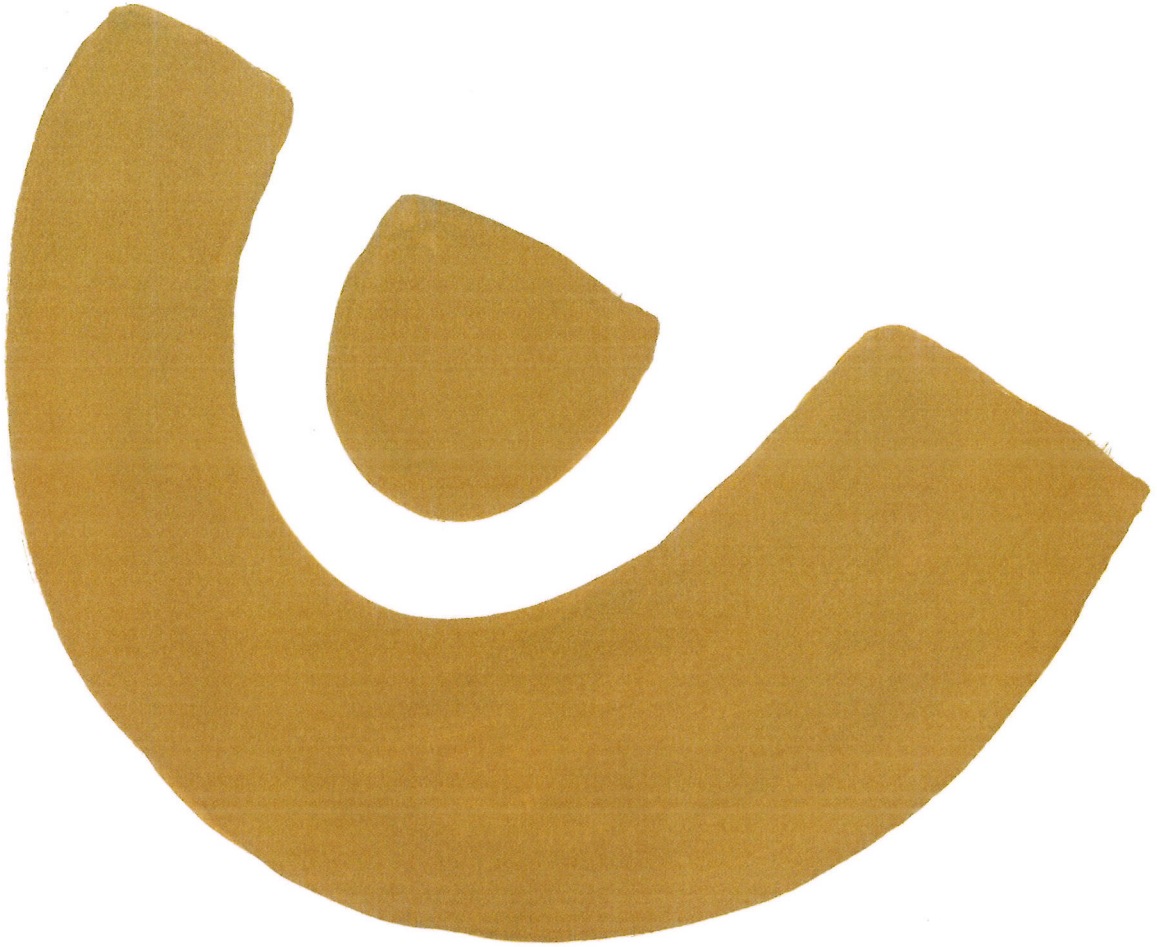


Fleurs de courgettes à l'Orly
Sauce tomate 22.80

Artichaut tropézienne. Vinaigrette 23.80

Gazpacho Andaluz 14.80

Avocado Crevettes MSC. Sauce rose 23.80/38.–

Insalata di pomodoro. Burrata pugliese 21.80

Tatar de bœuf suisse 23.80/38.–

Seetose Kopfsalat 15.80

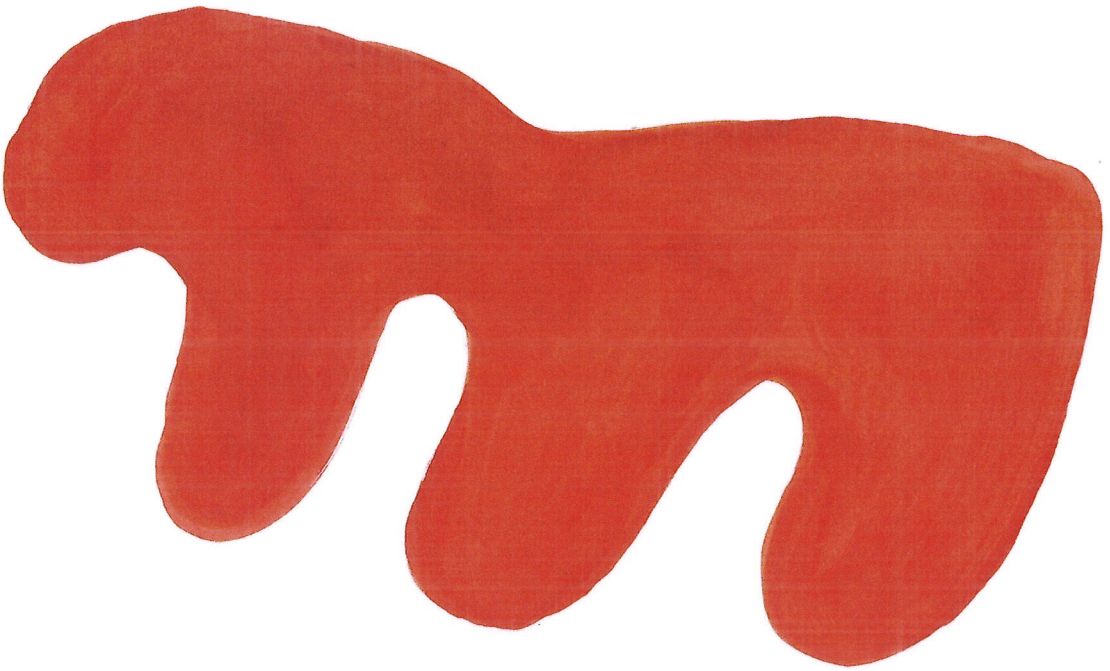
Gastgeber: Ben Pfaff, Nathaniel Lussi
Küchefs: Michael Zimmermann

Sôle entière grillée NL
Taboulé marocain à la menthe
69.80

Filets de perche frits
aus dem Zodersee.
Pommes allumettes
Sauce tatar 42.-

Filet de loup de mer
aus griechenland
Tepetonata. Pinienkerne
Pommes de terre au citron
aus dem Ofen 47.80

Bitte informieren Sie uns bei Allergien, etc.
Brot: gold Bäckerei



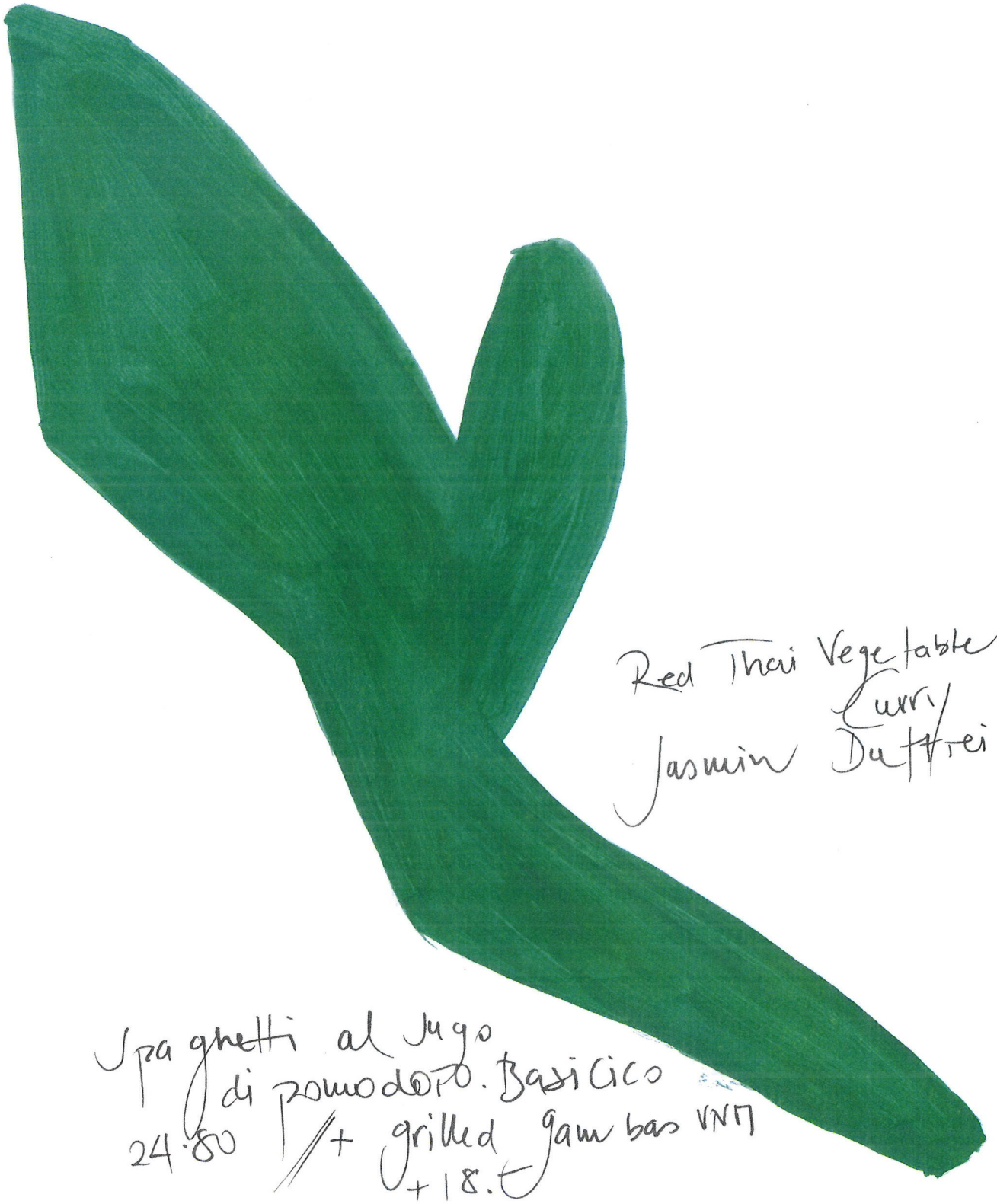
Tournedos de bœuf Sertoli (Irland)
Sauce Café de Paris
Pommes allumettes 59.80 / 74.-

Red Thai Chicken curry (Suisse)
mit Gemüse. Jasmin-Duftreis 42.80

Scaloppine di vitello (Suisse) al Limone
Paccheri. Sommergemüse 49.80

KIDS MENU

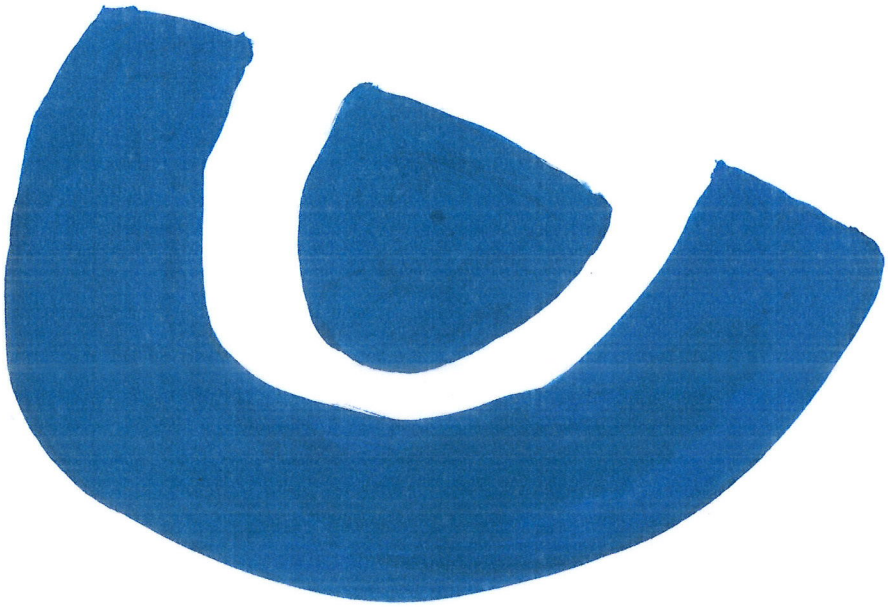
Spaghetti pomodoro oder Butter 16.50
Hähnchenfilets - Chicken Nuggets. Sauce tartar 16.80
Ketchup 16.80
(inkl. 1 Kugel Glace zum Aussuchen in der Küche)



Red Thai Vegetable Curry
Jasmin Duftreis 3&8

Spaghetti al Sugo di pomodoro. Basilico
24.80 // + grilled Gambas VNT +18.-

Im Juli 2024
Thomas Krebs



Tiramisù aux framboises 11.—

N.Y. Cheese cake mit Beeren 14.80

Mousse au chocolat Feldthurn 11.—

Panna cotta. Coulis de fruit 11.—

Glaces: Vanille. Café. Sauerahm 5.50

Sorbets: Chocolat. Orange. Citron.
Himbeer 5.50

Affogato all'Caffè 11.—