

BUSINESS LUNCH

29. September – 03. Oktober 2025

Sauerkrautsalat, Weintrauben, geröstete Walnüsse
oder
Kürbiscrèmesuppe, geröstete Kürbiskerne

MENU I

Rindsschmorbraten Burgunder Art,
Pilaw-Reis, glasierte Karotten
39

MENU II

Kartoffel-Trüffel-Mousseline,
Blattspinat, Pochiertes Ei, Sauce Hollandaise
29

Lauwarme Preiselbeeren, Pistazienglacé
7

Empfehlung

Adam+Uva
Bio-Traubenschorle (rot)
CHF 7 / 33cl

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Sauerkraut salad, grapes, roasted walnuts
or
Pumpkin cream soup, roasted pumpkin seeds

MENU I

Beef stew Burgundy style,
pilaf rice, glazed carrots
39

MENU II

Potato-truffle-mousseline,
leaf spinach, poached egg, hollandaise sauce
29

Lukewarm cranberries, pistachio ice cream
7

Recommendation

Adam+Uva
Organic grape spritzer (red)
CHF 7 / 33cl

CHF/INCL. VAT
For allergies and intolerances, please consult our service staff.
Origin: Beef (CH)