

LUNCH MENUES INCLUDING A STARTER

from Monday to Friday 11:30 am to 2 pm (Tuesday closed)

choose your starter between



a leaf salad with mozzarelline and dried fruits



or a strained lentil soup with croutons

WEEKLY DISHES MONDAY TO FRIDAY

GREEK OF THE WEEK



«ARNÄKI FRIKASÈ» - a great "Mama-Taste" -
in Lemon-bouillon braised organic-lamb from the mountains with lettuce leaves

25,00

 «KOKKINISTÒ» - Beef Ragout in a aromatic tomato-redwine sauce, french fries

23,00



«GEMISTÄ» vegetarian version of filled green bell pepper & Tomato,
with rice, raisins and roasted pine nuts

19,90

THE DAILY PLATES MARCH, 12th to 16th:

Monday

„Pastetli“ - Classic Swiss dish with a filled flaky pastry, chicken in creamsauce & mushrooms

21,00

Wednesday



Baked Potato with Crème fraîche, fresh herbs and a garden salad

18,00

Thursday



Tender sliced veal in a cream sauce with homemade „Rösti“

24,50

Friday



«PSAROKEFTÈDES» crispy handmade Fishcroquettes, served with jasmine rice
and tartar sauce

22,00



This menus are gluten-free. In Brackets means, we have to change the side dish.

Meat origin: Organic lamb: Grisons-Obersaxen, Fam. Halter. Beef/Chicken/Pork/Veal: CH.

Preise/Prices in CHF inkl. 7,7% MWSt/VAT