

LUNCH MENUES INCLUDING A STARTER

from Wednesday to Friday 11:30 am to 2 pm

April 18th to 20th



choose your starter between a tomato-mozzarella salad with fresh basil or a



«Borscht» - cozy soup with fresh vegetables & potatoes, served with creme fraiche

GREEKS OF THE WEEK — SERVED DAILY

«KOTÔPOULO JOUVÈTSI»

au gratin with orzo pasta (rice pasta), tender chicken, tomatosauce and the greek cheese „Kefalotyri“, similar a pecorino

24,50

«PSARÛPITA»

Mother's kind of fish cake with gilthead seabream and potatoes in a phyllo pastry, served with fresh garden salads and house vinaigrette

22,00

THE DAILY PLATES APRIL, 18th to 20th:

Wednesday

Ravioli filled with yellow boletus mushrooms in sage butter

18,50

Thursday



Vegetables-Chaloumi-Skewer - served with Jasminrice

19,50

Friday



Vegetarian burger with French fries

21,00

authentic greek cuisine



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

Meat origin: Beef/Chicken/Pork/Veal: CH. Gillthead seabream: GR

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