

LUNCH MENUES INCLUDING A STARTER

from Wednesday to Friday 11:30 am to 2 pm
May 16th to 18th



choose your starter between a mixed salad with french dressing
or a carrot cream soup by chefs recipe

GREEKS OF THE WEEK — SERVED DAILY



Vegetarian «Meze-Mix» - baked Feta with bell peppers, tomatoes and some chili,
zucchini-cheese croquettes, blanched salad „Barba di Frate“, aubergine salad,
yellowpea mousse and served with grilled Pitabread

23,50



«KOTÒPOULO AVGOLÈMONO»

tender chicken stew in a Egg-lemonsauce, served with greek Mini-pasta

22,50

THE DAILY PLATES, MAY 16th - 18th

Wednesday

«SPANAKOTYRÒPITA» - Spinach-feta-cake traditional style,
served with fresh leaf salads and the cretan housedressing

19,90

Thursday



deep fried codfish - in a own gluten free dough, Jasmine rice, tartar sauce

23,00

Friday



Pork „Saltimbocca“ - sauteed with sage and grisons raw ham, corn polenta

21,00

authentic greek cuisine



Diese Gerichte sind glutenfrei. In Klammern heisst, eine Zutat muss verändert werden.

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

Meat origin: Beef/Chicken/Pork/Veal: CH. Codfish: DN.

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