

## Wine & Dine

### Nüsslisalat

Karamellisierte Zwiebel & Haselnuss-Crumble  
Kartoffel-Vinaigrette

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### Veganes Pilz-Stroganoff

Silberzwiebeln, Cornichons & Pappardelle

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### Mascarpone-Crème

Geröstete Pflaumen & Mohn

## Weinbegleitung

### Venezia Giulia

Volpe Pasini - DOC Friuli  
Pinot Grigio

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### Paco Garcia

Crianza DOCa Rioja  
Tempranillo, Garnacha

CHF 98.00 inklusive Wasser, Kaffee & Tee

Zusatzglas Weisswein CHF 10.00

Zusatzglas Rotwein CHF 12.00

Gerne geben wir Ihnen auf Anfrage weitere Auskünfte bezüglich im Menü enthaltener Allergene.  
Alle Preise in Schweizer Franken (CHF) inklusive Mehrwertsteuer.

## Wine & Dine

### Lamb's Lettuce

Caramelized Onion, Hazelnut Crumble & Potato Vinaigrette

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### Vegan Mushroom Stroganoff

Pearl Onions, pickled Gherkins & Pappardelle

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### Mascarpone Cream

Roasted Plums & Poppy Seeds

## Wine Pairing

### Venezia Giulia

Volpe Pasini - DOC Friuli  
Pinot Grigio

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### Paco Garcia

Crianza DOCa Rioja  
Tempranillo, Garnacha

CHF 98.00 including Water, Coffee & Tea

Additional Glass of white Wine – CHF 10.00

Additional Glass of red Wine – CHF 12.00

On request, we will be happy to provide detailed information on any allergens contained in the menu.  
All prices are shown in Swiss francs (CHF) and include VAT.