


LUNCH MENU

Olives, grissini, Parmigiano	ⓧ		10 €
Pinsa "Lakeside"			
Cold smoked char, horseradish, cress			22 €
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Crustacean foam soup			
Ravioli, fennel, passepierre			14 €
Reichenau leaf salad			
Spring vegetables, avocado dressing	ⓧ VEGAN		14 €
- baked Crottin de Chavignol 	ⓧ		+ 8 €
- fried prawns			+ 8 €
Burrata from the Melillo manufactory			
Asparagus salad, passion fruit vinaigrette	ⓧ		20 €
Vitello Tonnato			
Amalfi lemon, capers, focaccia			22 €
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Spaghetti aglio olio e pepperoncino			
Parmesan, chilli, garlic	ⓧ	15 €	18 €
- fried prawns		21 €	28 €
Lemon tortelloni			
Asparagus, cherry tomato, parmesan	ⓧ	16 €	22 €
- portion of culatello			+ 6 €
Risotto			
Wild herbs, grilled king oyster mushrooms, radishes	ⓧ	18 €	24 €
Ahi tuna poke			
Jasmine rice, avocado, edamame, miso			24 €
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Ahrenhorst catfish fillet			
Mustard seed vinaigrette, cress-spinach, fondant potatoes			28 €
Brook trout			
Wild herb risotto, morels, elderberry foam			32 €
Wiener Schnitzel			
Cranberries, potato-cucumber salad or fries			31 €
Zurich ragout			
Rösti			32 €

Please ask our professionally trained staff for more information about the used allergens and additives
 All-inclusive prices