LUNCH



STARTER

HUMMUS 8

Homemade. Served with vegetables for scooping.

SALAD 6

Green salad with our house dressing.

SOUP 6

Changes with the season.

MAIN

SALAD OF THE WEEK 18

With organic vegetables, fresh from the field. Extra protein: chicken steak +12, falafel +8

PASTA OF THE WEEK 26

Tradition meets season in the heart of Zürich.

CORDON BLEU (PORK) 42

Pork, cheese, bacon, potato-leek gratin and seasonal vegetables.

ROAST AM RANK 32

Served with mashed potatoes and seasonal vegetables. *Ask us!*

GHACKETS MIT HÖRNLI* 23

Elbow pasta with ragout, apple compote and crispy onions.

MISO CABBAGE* 31

Roasted cabbage, miso, millet couscous and herbs.

SANDO AM RANK 32

Teryaki Cheese Burger with fries. (Essen gehn, Kulturlegi, etc. not applicable)

DESSERT

COUPE DENMARK 16

Meringue, vanilla ice cream, chocolate sauce and nuts.

LAVA BROWNIE 14

Homemade sour cream ice cream.

SOFT DRINKS

SEASONAL SODA 6.5/9 Homemade (3dl/5dl)

ICED TEA 5.5/8

Homemade (3dl/5dl)

MATE-SODA 6/8.5

Homemade (3dl /5dl)

FLOCKA KOLAH 6/8.5 (3dl/5dl)

CITRO 5.5/8

(3dl/5dl)

APPLE SPRITZER 6/8.5 with apple juice from the farm (3dl/5dl)

WATER 5 Still/sparkling

WITHOUT ALCOHOL

SAISON SPRITZ 0,0 13 Homemade syrup,

hop water

VIRAGE ZERO 11

Orange reduction, verjus, dry tonic, thyme

AM WALDRAND 14

Nettle syrup, hop water, forest & smoke, bay leaf

KOMBUCHA 6.5

Homemade

LEERMOND 7

Alcohol free Beer Brauerei Locher, Al