

SPRING MENU



APERIO & SNACKS

Olives ^V (🌱)	7
Green and red marinated olives	
Sbrinz Bites * (🌱)	10
Central Swiss hard cheese, balsamic glaze	
Hummus Platter – for dipping * ^V (🌱)	18
Beetroot hummus, datterini tomatoes, carrots, Cucumbers, lettuce, pinsa bread	
Cheese Platter – Swiss specialty cheeses* (🌱)	25
Sbrinz, Bachtelstein, Sternenberger Brie, Gherkins, pickled red onions, marinated olives, bread	
Flor Platter – Swiss meat & cheese specialties* (🌱)	29
Smoked sausages, Swiss cured ham, Bachtelstein cheese, Sternenberger Brie, gherkins, pickled red onions, marinated olives, bread	
Bruschetta Flor ^V	18
Maggia bread, hummus, tomatoes, arugula, crunchy small portion	12
Beef tartare* (🌱)	32
Beef tartare, Belper Knolle from Jumi, pickled red onions, gherkins small portion	26

SOUPS

Soup of the day	14
Please ask our team.	
small soup	9

SALADS

Small salad √ (🌱)	9
Superfood Salad * √ (🌱)	25
Salad, hummus, avocado, datterini tomatoes, Cucumbers, strawberries, crunchy Lemon olive oil dressing	
Quinoa Salad “Tricolore” with Gratinated Goat Cheese * √ (🌱)	28
Cucumbers, tomatoes, melon with small salad	
Bremgarten Trout Salad * (🌱)	30
Seasonal salad, apple, strawberries, fresh horseradish, caper berries Lemon olive oil dressing	
Taboulé Salad √ (🌱)	27
Chimichurri asparagus, crème fraîche, pomegranate seeds, walnuts	
Caesar Salad “Flor” * (🌱)	29
Chicken breast strips, lettuce, bacon, datterini tomatoes, Sbrinz cheese Caesar dressing	
Quiche of the day	22
Please ask our team.	
Served with small salad, crème fraîche, chives	

PASTA

Rigatoni Caprese	23
Buffalo mozzarella, datterini tomatoes, tomato sauce, basil, olive oil	
Rigatoni Creamy Chickpea [∅]	24
Hummus, avocado, datterini tomatoes, garlic, arugula, basil, furikake	
Rigatoni Bolognese	24
Belper Knolle from Jumi, datterini tomatoes, basil	
Tagliatelle Seefeld	25
Swiss cured ham, buffalo mozzarella, datterini tomatoes, arugula, tomato sauce, cream, Sbrinz	
Asparagus Ravioli	24
Ravioli with asparagus pieces, sage butter, Sbrinz	
Spinach-Ricotta Tortellini Tricolore	25
Saffron cream sauce, Sbrinz, arugula	

PINSAs

Pinsa Bianca FLOR	30
Asparagus, buffalo mozzarella, crème fraîche, basil pesto, Sunflower seeds with cured ham	+5
Avo Pinsa [∅]	27
Hummus, avocado, datterini tomatoes, Arugula, lemon zest	
Zurich Pinsa	29
Tomato sauce, Swiss cured ham, Sbrinz, datterini tomatoes, arugula	

FOOD

DESSERT

Affogato al Caffè ☼	9
Vanilla ice cream, espresso	
Warm chocolate cake	12
Whipped cream, strawberry coulis	
Mini Lemon Cheesecake	6
Apple-cinnamon muffin	7
Mini Denmark ☼	9
Vanilla ice cream, chocolate sauce, almonds, whipped cream	
Mini Romanoff ☼	11
Vanilla ice cream, fresh strawberries, whipped cream, strawberry coulis	
Seefeld Meringues ☼	14
Emmental meringues, fresh strawberries, whipped cream	
Mini Pastries	4
Please ask our team.	

✓ The recipe of this dish contains no ingredients of animal origin (vegan). Unintentional cross-contamination cannot be completely excluded.

Ⓢ The recipe of this dish contains no gluten-containing ingredients. Unintentional cross-contamination cannot be completely excluded.

*Available with gluten-free bread on request.

For allergens and intolerances, please scan the QR code. Our staff will be happy to provide further information.



Meat declaration:

Chicken: Switzerland

Beef: IP Switzerland

Pork: IP Switzerland

Meat products: IP Switzerland

All prices in CHF incl. VAT



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