

AUTUMN MENU



APERITIF & SNACKS

Kalamata Olives ∅ ⑧	7
Kalamata olives – green and red - marinated with lemon, herbs and olive oil	
Swiss Rösti Fries ⑧	9
Crispy rösti fries with Belper Knolle cheese, rosemary and oregano	
Sbrinz Chunks ⑧	10
Mature Sbrinz served with crema di aceto	
Hummus Platter ∅	18
Beetroot hummus with crunchy vegetables and warm pinsa bread	
Cheese Platter *	25
Swiss cheese specialties: Sbrinz, Bachtelstein and Sternenberger brie, pickled vegetables, olives and house bread	
Capuns Val Lumnezia	26
Capuns wrapped in chard leaves, filled with bacon, cured ham, landjaeger sausage and creamed savoy cabbage.	
Bruschetta FLOR ∅	12
Toasted house bread with hummus, datterini tomatoes, arugula and dukka crunch	
Bolognese Bao Bun	12
Swiss beef ragout, spring onions and chili	
Beef Tartare ⑧	
Black Angus beef with Belper Knolle cheese, pickled red onions and gherkins	
small	26
large	32

SOUPS

Soup of the Day

Please ask our team.

small	9
large	14

SALADS

Small Salad

9

Mixed leaf salad with seasonal vegetables

Superfood Salad

25

With hummus, datterini tomatoes, cucumber, plums, blueberries, seed crunch at a lemon and olive oil dressing

Lamb's Lettuce Salad *

23

Lamb's lettuce with egg, bacon and croutons

Burrata

27

Warm lentil and hummus ragout, chestnuts, plums and walnuts

Bremgarten Trout Salad

30

Seasonal mixed salad with Bremgarten trout, apple, blueberries, fresh horseradish, caper berries at a lemon and olive oil dressing

Caesar Salad «FLOR»

30

Cos lettuce with grilled chicken breast strips, bacon, datterini tomatoes, sbrinz cheese and caesar dressing

Quiche of the Day

23

Served with a small salad, crème fraîche and chives

PASTA

Rigatoni Caprese	23
Buffalo mozzarella, datterini tomatoes, fresh basil and calabrian olive oil	
Penne al Pesto	24
With basil pesto, burrata, rocket and freshly shaved Sbrinz	
Rigatoni Bolognese	25
With swiss beef ragù, datterini tomatoes, basil and shaved belper knolle cheese	
Tagliatelle Seefeld	26
Creamy tomato sauce with cured ham, buffalo mozzarella, datterini tomatoes, rocket and freshly shaved Sbrinz	

PINSA

Pinsa Zucca	27
Tomato sauce, butternut squash, plums, feta and pumpkin seeds	
With cured ham	+5
Alsatian-style Pinsa	28
Crème fraîche, bacon and onions	
Pinsa Zurich	30
With tomato sauce, cured ham, datterini tomatoes, sbrinz and rocket	

DESSERT

Affogato al Caffè ☼	8
Vanilla ice cream, espresso	
Mini Coupe Denmark ☼	9
Vanilla ice cream with warm chocolate sauce and whipped cream	
Mini Vermicelles ☼	9
Meringues, chestnut purée and whipped cream	
Mini Nesselrode ☼	13
Meringues, chestnut purée, vanilla ice cream and whipped cream	
Virgin Kir Royal FLOR ♀☼	12
Blackcurrant sorbet with alcohol-free sparkling wine from Kolonne Null and fresh blueberries	
Warm Chocolate Cake	9
Whipped cream, strawberry coulis	
Lava Cake	14
Warm chocolate soufflé with a molten centre, vanilla ice cream and whipped cream	
Blueberry Muffin	7
Mini Lemon-Cheesecake	6
Mini Pastry	4
Our staff will be happy to provide you with information about our current offerings	

✓ The recipe for this dish contains no ingredients of animal origin (vegan). However, unintentional cross-contamination cannot be completely ruled out.

☼ The recipe for this dish contains no gluten-containing ingredients. However, unintentional cross-contamination cannot be completely ruled out.

* Available with gluten-free bread on request.

For information regarding allergens and intolerances, please scan the QR code. Our staff will be happy to assist you.



Meat declaration:
Chicken: Switzerland
Beef: Switzerland
Pork: Switzerland
Fish: Switzerland

All prices in CHF incl. 8.1% VAT.

FLOR
CAFÉ BAR

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