

# SUMMER MENU

## APERIO &amp; SNACKS

<b>Olives</b>	7
Kalamata olives – green and red – marinated with lemon, herbs and olive oil	
<b>Swiss Rösti Fries</b>	9
Crispy rösti fries with Belper Knolle cheese and rosemary	
<b>Sbrinz Möckli *</b>	10
Swiss hard cheese served with crema di aceto	
<b>Hummus Platter – for Dipping *</b>	18
Beetroot hummus with crisp summer vegetables and warm pinsa bread	
<b>Cheese Platter *</b>	25
Swiss cheese specialties, Sbrinz, Bachtelstein and Sternenberger Brie, pickled vegetables, olives and house bread	
<b>Platter FLOR *</b>	29
Meat and cheese specialties, smoked sausages, cured ham, Bachtelstein and Sternenberger Brie, pickled vegetables, olives and house bread	
<b>Bruschetta FLOR</b>	12
Toasted house bread with hummus, datterini tomatoes, arugula and dukka crunch	
<b>Bruschetta Antipasti</b>	12
Toasted house bread with tomato sauce, pickled zucchini, tomatoes, peppers and arugula	
<b>Beef tartare 🍴 *</b>	32
Black Angus beef with Belper Knolle cheese, pickled red onions and gherkins	
small portion	26

## SALADS

<b>Soup of the Day</b>	14
Ask our team.	
small soup	9

## SOUPS

<b>Small Salad</b>	9
<b>Superfood Salad *</b>	25
With hummus, datterini tomatoes, cucumbers, fresh strawberries and seed crunch with lemon olive oil dressing	
<b>Watermelon Feta Salad</b>	24
Leaf salads with watermelon, feta, seasonal vegetables and fresh mint	
<b>Quinoa Salad “Tricolore” *</b>	28
Quinoa with cucumbers, tomatoes, honeydew melon and gratinated goat cheese	
<b>Bremgarten Trout Salad *</b>	30
Seasonal mixed salad with Bremgarten trout, apple, fresh horseradish, caper berries and lemon olive oil dressing	
<b>Caesar Salad «FLOR» 🍷 *</b>	29
Romaine lettuce with grilled chicken breast strips, bacon, datterini tomatoes, sbrinz cheese and caesar dressing	
<b>Quiche of the Day</b>	22
Please ask our staff.	
Served with a side salad, crème fraîche and fresh chives.	

## PASTA

<b>Rigatoni Caprese</b>	23
Buffalo mozzarella, Datterini tomatoes, fresh basil and Calabrian olive oil	
<b>Penne al Pesto</b>	24
With basil pesto, burrata, arugula and freshly shaved Sbrinz	
<b>Rigatoni Bolognese</b>	25
With Swiss beef ragù, datterini tomatoes, basil and shaved Belper Knolle cheese	
<b>Tagliatelle Seefeld</b>	26
Swiss cured ham, buffalo mozzarella, tomato cream sauce with cured ham, datterini tomatoes, arugula and freshly shaved Sbrinz	
<b>Ricotta Spinach Ravioli</b>	28
With vegetable antipasti, tomato sauce, Calabrian olive oil and freshly shaved Sbrinz	

## PINSÄ

<b>Pinsa Antipasti</b>	29
With tomato sauce, burrata, marinated zucchini, tomatoes, peppers, rocket and toasted sunflower seeds	
With cured ham	+5
<b>Pinsa "Flora"</b>	27
With tomato sauce, cottage cheese, datterini tomatoes, Sbrinz and arugula	
<b>Zürich Pinsa</b>	29
Tomato sauce, Swiss cured ham, sbrinz cheese, datterini tomatoes and rocket	

## DESSERT

<b>Affogato al Caffè</b>	8
Vanilla ice cream, espresso	
<b>Mini Denmark</b>	9
Vanilla ice cream, chocolate sauce, almonds, whipped cream	
<b>Mini Romanoff</b>	11
Vanilla ice cream, fresh strawberries, whipped cream, strawberry coulis	
<b>Virgin Kir Royal FLOR</b>	12
Blackcurrant sorbet with non-alcoholic sparkling wine from Kolonne Null and fresh blueberries	
<b>Warm Chocolate Cake</b>	11
Whipped cream, strawberry coulis	
<b>Lava Cake</b>	14
Warm chocolate soufflé with a liquid center, vanilla ice cream and whipped cream	
<b>Apple Cinnamon Muffin</b>	7
<b>Mini Lemon Cheesecake</b>	6
<b>Mini Pastries</b>	4
Please ask our team	

✓ 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 upon request. uf Wunsch mit glutenfreiem Brot erhältlich.

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.



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