

SEMINAR
LUNCH MENU

AS A SMALL STARTER

Small soup
Small leaf salad

SALADS AS A MAIN COURSE

Superfood salad
Lettuce, hummus, avocado, datterini tomatoes, cucumber

Tomme with salad 🍷
Warm tomme, salad, apple, blueberries

Summer Salat 🍷
Lettuce, tomatoes, Hinkelstein cheese, breadcrumbs, marinated olives
Lemon olive oil dressing

PASTA

Rigatoni Caprese
Rigatoni, mozzarella, datterini tomatoes, tomato sauce, garlic, basil, olive oil


Rigatoni Creamy Chickpea 🍷
Rigatoni, hummus, avocado, datterini tomatoes, garlic, rocket salad, basil, furikake


Ravioli Ricotta Spinach
Ravioli, ricotta, spinach, Belper Knolle from Jumi, butter, olive oil, sage

PINSA

Hinkelstein Pinsa
Pinsa, tomato sauce, Hinkelstein cheese, datterini tomatoes, rocket salad

Avo Pinsa 🍷
Pinsa, hummus, avocado, datterini tomatoes, rocket salad, lemon zest

 The recipe of the dish does not contain any ingredients of animal origin (vegan). However, unintentional mixing cannot be completely ruled out.

 The recipe of the dish does not contain any gluten-containing ingredients. However, unintentional mixing cannot be completely ruled out.

* Available with gluten-free bread on request.

Scan the QR code for more information on allergens and intolerances and our staff will be happy to provide you with information.

Meat declaration:

Chicken: Switzerland

Beef: Switzerland

Pork: Switzerland

Trout, Switzerland, farmed

All prices in CHF incl. VAT.



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