



# business trip menu

– chf 34 –

Choose  
3 stops  
on your journey

additional plate  
desserts

CHF 12  
CHF 10



To enhance your culinary trip  
with a glass of wine ...  
Please ask our team!

**Tuesday to Friday**

**from 12h to 14h**

## europa

## the world on small plates

### SCANDINAVIAN FJORD

Gravlax of salmon marinated in beetroot and wild berries,  
pickled cabbage and horseradish cream

### HARVEST MOON

Creamy pumpkin soup, cream infused with truffle oil,  
roasted hazelnuts and multi-grain bread toast

### PANS MINI

Croque monsieur of ham,  
aged gruyère and truffle oil

### WANDER IN THE WOODS

Molecular egg cooked at 64° served with cep mushrooms  
and a tarragon-parsley emulsion

## asia

### ANCIENT EDO

Nori maki of red tuna,  
whipped wasabi cream

### IMMORTAL DUCK

Tataki of duck breast marinated in Asian spices and Porto wine,  
shimeji mushrooms marinated in coffee, black garlic aioli

### HOT AND STEAMY

Bao buns of tofu marinated in a Korean BBQ sauce,  
fresh vegetables, candied peanuts and coriander

### COLOR ME TIKKA

Boneless chicken thigh marinated in Indian tikka spices, duo of tamarind  
and coriander chutneys, pickled red onions and papadum chips

## middle east & africa

### HMMMMUS

Purée of chickpeas topped with herbs,  
pine nuts, artisanal pita bread

### MIDDLE EASTERN BEAT

Za'atar spiced goat cheese,  
salad of beetroot, roasted squash seeds, sprouts

### UNDER THE SUMAC

Filet of cod with a light olive crumble, creamy artichoke purée,  
feta and croutons

### BARBARY COAST

Slow-cooked lamb tajine,  
vegetables & lemon confit

## americas

### EL DORADO

Ceviche of sea bream cured in a juice of passion fruit, yuzu & ginger,  
sweet potatoes and fresh herbs

### BORN IN THE USA

Cornbread waffles with smoked goat cheese, roasted hazelnuts,  
pickled butternut squash, spinach, sprouts, apples, cranberries

### VEGGIE-DILLAS

Quesadillas of crunchy chipotle vegetables,  
avocado and corn

### EAT ME BABY BURGERS

Mini cheddar cheeseburgers with crispy bacon  
and caramelized onions

## desserts

### RASPBERRY HEART

Dark molten chocolate cake with a raspberry heart, served with vanilla ice cream

### EXOTICA

Caramelized bananas and kaffir lime on a shortbread biscuit and mango sorbet



# Weekly specials

Week of 7<sup>th</sup> of January, 2019

## **the poultry**

Slow cooked beef ribs in Korean barbecue sauce  
Mango and papaya Thai salad  
Home made "Sweet Chili" sauce  
*CHF 22*

## **the sea**

Plancha seared calamaretti  
Catalan venere rice served with soft potatoe  
Creamy tarragon sauce and crispy chorizo  
*CHF 26*

## **la coupe**

Beef tartare seasoned with truffle oil, olives and parmesan,  
served with toasted olive bread and fresh fries  
*CHF 29*

## **the meadow**

Marinated lamb chops in a home made harissa sauce  
Slow cooked and roasted vegetables couscous  
Lemon confit and fresh herbs  
*CHF 38*