



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

the world on small plates

europe

SCANDINAVIAN FJORD

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

SOUTHERN DELIGHT

Tart with onion confit, leeks, Parma ham, roasted nuts, and lamb's lettuce with balsamic vinaigrette

BETTER THAN BUTTER

Burrata filled with raspberry jam, pistachios, basil, extra virgin olive oil, served with wholegrain toast

ANDALUSIA

Sofrito stuffed calamaretti, slightly spiced with chorizo confit red peppers sauce and vegetable oil

asia

YATAI FEELING

Pork belly ramen, broth, noodles, soja egg, nori and fresh herbs

HOT & STEAMY

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

GADO GADO

Crunchy vegetables Indonesian salad, confit red peppers Pickled chinese cabbage, fried tempeh, peanut sauce

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

LABNEH IN LIBAN

Labneh, mint, dill, pine nuts, sumac, pomegranate, mint oil, olive powder and rose dry petals with pita bread

MIDDLE EAST 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

MEET THE TAUREGS

Roasted cauliflower with "Berber spices," pomegranate, pine nuts, Safran yogurt, spinach, and fresh coriander

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

YUCATAN PENINSULA

Spicy pulled-pork enchiladas, pico de gallo, and pickled jalapenos

EAT ME BABY BURGERS

Mini cheddar cheeseburgers with crispy bacon and caramelized onions

desserts

JURA BRÛLÉE

Crème brûlée with yellow wine from Jura, walnut ice cream, and almond biscuit

OPEN YOUR HEART

72% dark molten chocolate cake, raspberry, served with Alps milk yoghurt



weekly specials

Week of March 11th, 2019

la mer

Fillet of Pout fish in hazelnut butter
Almond-crusted green asparagus
Graprefruit-Hollandaise sauce

CHF 22

la prairie

Lamb curry with Indian condiments
Basmati rice pulao
Paratha bread

CHF 26

la coupe

Beef tartare seasoned with truffle oil, olives and parmesan,
Toasted olive bread
French fries

CHF 29

l'océan

Red Tuna, lightly seared
Lemongrass-pepper Piperade
Venere rice

CHF 36