



# business trip menu

– chf 34 –

choose the  
3 stops  
on your journey

additional plate  
desserts

CHF 12  
CHF 10



Ask our service team for  
wine recommendations  
to accompany your meal

**TUESDAYS - FRIDAYS**

**from 12H to 14H**

We will gladly provide you with any supplementary  
information regarding allergens and ingredients  
used in our dishes

## the world on small plates

EN

### europa

#### THE KRAKEN

Cuttlefish marinated with kombu, smoked herring caviar, cream cheese, beetroot purée and pickled dill

#### SUMMER IN PUGLIA

Burrata with green asparagus, strawberry-basil confit with balsamic vinegar and French toast with cumin

#### VITELLO TARTARE

Beef tartare seasoned with olive oil, sea salt, capers, crispy onions, vitello tonnato sauce, croutons and egg yolk "snow"



### asia

#### MALAYSIAN SUNRISE

Red pepper sambal-roasted okra accompanied by coconut rice with kaffir lime, ginger and coriander

#### TRANSPAREN'SEA

Teriyaki-marinated and roasted mackerel, black & white sesame seeds, transparent cucumber, almond milk, and matcha tea mayonnaise

#### I LOVE LUÇON

Skewer of pork neck marinated with a BBQ pineapple sauce, wok of Asian vegetables and roasted plantains

### middle east & africa

#### "BELUGA" D'AUBERGINE

Caviar of "burnt" eggplant flavored with tahini, fresh pomegranate, served with pita bread from our baker

#### A NIGHT AT SEA

Fillet of meager with a crust of walnuts, cashews and almonds served with mango ginger chutney and Madagascar pepper

#### SULTAN OF THE STREET

Skewers of lamb rump marinated with harissa, herbs, hummus and raita sauce



### americas

#### ELECTRIC SASHIMIVICHE

Tuna sashimi prepared ceviche-style with grapefruit, lime, smoky piquillo peppers, and Sichuan button flowers

#### EAT ME BABY BBQ BURGERS

Mini beef burgers, BBQ sauce, onions, iceberg lettuce, cheddar cheese and bacon

#### CHIPOTLE SKIES

Chicken quesadillas with chipotle peppers, red beans puree, avocado, queso fresco and salsa

### desserts

#### CHOCOLATE HILLS

Homemade kalamansi lemon sorbet, creamy chocolate, coconut-pepper truffles, "banana cake" and green crumble

#### CARAMEL LOVERS IN NYC

Vanilla cheesecake served with a side of salted-butter caramel

#### CAFE GOURMAND

An assortment of pastries to accompany your café / espresso



# weekly specials

Week of June 10<sup>th</sup>, 2019

## **la ferme**

Chicken thigh marinated with curry spices  
Granny Smith apples with vanilla and snow peas  
Quinoa salad with tomatoes and celeriac

*CHF 22*

## **la mer**

Octopus grilled à la plancha  
Watermelon with spicy sangria, beans and basil  
Orange jelly, mixed salad and fennel

*CHF 24*