

# LUNCHMENU

Monday 07.09.- Thursday 10.09.26

---

## SPITZ LUNCH

Spitz Lunch including soup or salad

### Veal meat loaf 34

with mashed potatoes, mushroom sauce and green peas

### Baked sweet potato 30

with Feta walnut vinaigrette and wild herbs salad

### Orecchiette 30

with sun-dried tomato pesto, mint and Grana Padano



## A LA CARTE

### Starter Salad 9

### Soup of the Day Small/Large 9 / 16

### Garden Salad 29

seasonal vegetables, sautéed organic chicken strips and mushrooms

### Black Angus Beef Tartare 25 / 36

Served with pickled vegetables

### Apple-fed pork chop 45

with roasted Bimi, polenta and red wine jus

## DESSERT

Crème Brûlée - with whipped cream and fresh berries 10.5

Selection of sweets – served with a coffee or espresso 10.5

Affogato – Vanilla ice cream with a shot of espresso 10.5

Ice cream and Sorbet – Vanilla, Chocolate, Strawberry, Stracciatella 6.5

---

## OUR WINE RECOMMENDATION

### Stäfner Räuschling 1dl 11

Weingut Rebhalde, Familie Hohl, Stäfa  
AOC Zürichsee 2024

### Trebbiolo 1dl 10.5

Emilia Rosso, La Stoppa  
Emilia Romagna 2023  
Barbera, Bonarda

## HOUSEMADE & REGIONAL DRINKS

Water sparkling / still 6 p.P

Hibiscus Iced Tea 3dl / 5dl 6.5 / 9.5

Ginger & Lemon 3dl 7

Blackcurrant & Basil 3dl 7

Mikucha with wild blueberries 2dl 8.5

Vivi BIO Mate and Cascara 3.3dl 6.5

## COFFEE & TEA

Specialty coffees roasted by Stoll in Zurich:

Espresso 4.8

Cappuccino 6.5

Kaffee Crème 5

Latte Macchiato 7

Althaus Tees, diverse Sorten 6.5

## WINES BY THE GLASS pro dl

### SPARKLING WINE

---

**De Facto Pet' Nat`** 10

La Colombe, Laura Paccot

La Côte AOC, Vaud 2024

*Chasselas*

**Sekt Extra Brut, Fred Loimer** 12.5

Langenlois, Kamptal

*Pinot Noir, Zweigelt, Chardonnay*

### WHITEWINE

---

**Safari** 9.5

Weingut Schödl, Weinviertel 2024

Weissburgunder, Welschriesling, Grüner

Veltliner, Muskateller

**Detonation Extreme** 10.5

Weingut Immich-Batterieberg, Mosel 2023

*Riesling*

### REDWINE

---

**Huuswii Pinot Noir Klettgau** 11

AOC Schaffhausen Markus Ruch 2023

*Pinot Noir*

**Blaufränkisch Astral** 11

Andreas Gsellmann, Gols, Burgenland 2023

### ALCOHOLFREE

---

**Fjell (Gebirge)** 10

Vilbrygg, Oslo

*Preiselbeeren, Birkenblätter, Rosmarin und*

*Zitronengras*

**I'M NOT FULL ROSÉ** 11

Christopher Full, Deutschland

*Pinot Noir*

All prices in CHF, inkl. 8.1% Mehrwertsteuer, Pork CH/Veal CH/Beef CH /Bread CH

We will be happy to share all information on allergenes of our dishes.