

LUNCHMENU

Monday 14.09 – Thursday 17.09.2026

SPITZ LUNCH Spitz Lunch including soup or salad

Pan-fried corn-fed chicken breast 34

stuffed with tomato and mozzarella, rosemary potatoes, green beans, and port wine jus

Pumpkin Trio 30

marinated and roasted pumpkin with pumpkin mousseline

Spaghetti alla Bolognese 30

with Grana Padano



À 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

Spare ribs from Thurgau apple-fed pork 45

coleslaw and baked potato with sour cream

DESSERT

Plum Tiramisu 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/Beef CH/Chicken CH/Bread CH

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