LAUCH

We cook purely plant-based with
sustainable, mostly regional ingredients

4 course menu 86.- p.p.

All dishes can also be ordered
individually at à la carte prices

the one

Parsnip, lentil, kale, tartar sauce,
hazelnut, seaweed 22.–

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chervil root, fava bean,
tomato, orange, pine nut 24.–

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Butternut squash, pearl couscous, bergamot,
pecan nut, Swiss chard, black garlic 38.–

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Clementine, plum, pistacchio,
hibiscus,almond–Dukkha 16.–

the other

Fennel, tempeh, shiso,
elderberry, apple 22.–

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Red onion, hogweed,
sea buckthorn, artichoke, quinoa 24.–

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Hispi cabbage, chestnut, black chanterelles
fermented tofu, cilantro 38.–

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Persimmon, ginger, tamarind,
caramel, chilli, coffee 16.–

Wine pairing 42.–
0.0% drink pairing 38.–

the whole

5 course „Chef` s choice“ menu 98.– p.p.

snacks

Quinoa and leek fritters, chilli mayo 3 pcs. 11.– / 4 pcs. 14.–
Mixed leaf salad, lime dressing, seeds 11.–
Potato croquettes, sumach mayo 15.–
Herb tofu & vegetable jerky, focaccia 14.5

dessert

Mini dessert of the day 9.–
Sorbet & ice cream per scoop 5.5

All prices in CHF / incl. 8.1% VAT / Menu LAUCH / 2025
Our staff will be happy to provide information on allergens and additives