



OUR CULINARY JOURNEY
Menu - English

Starters

Bread & Butter (L.G.S.N.T.M)	3
Bread Homemade Butter	
Our Journey *for 2 People (G.S.F.L)	46
Caprese 420 Hamachi Falafel	
 Hamachi (Mackerel) (G.S.F)	24
Grapefruit Ponzu Kosho Jalapenos	
 Kruvit (L.T.E)	15
Cauliflower Tahini Pomegranate Sesame	
 Chipotle Tac oh! (G.S.E)	18
Chicken Lettuce Chipotle Avocado	
 Caprese 420 (L)	17
Peas Tomato Basil Olives	
Swiss Wagyu Beef Tatar 70g (G.L.M.C.E)	21
Beef Pickles Mustard Brioche	
Gyoza Chicken (G.S.E.T)	16
Chicken Kimchi Teriyaki Sesame	
 Hummus (G.T.L)	12
Chickpeas Tahini Cumin Flatbread	
Katsuobushi (G.S.F)	16
Cucumber Soy Yuzu Bonito	
 Falafel (L)	10
Yoghurt Herbs Chickpeas Cumin	

(All dishes are declared with allergens)

Main Course

	Tasmania Beef 250g (G.S.M.C.A)	*18:00 - 22:00	45
	Rib Eye Tasmania Pepper BBQ Garlic		
	Mapo Tofu Vegan (G.S)		26
	Szechuan Shitake Chickpeas Edamame		
	Black Salmon 180g (G.L.E)		35
	Quinoa Yoghurt Dill Capers		
	Pork Belly (G.S.T)		34
	Pork Belly Bulgogi Kimchi Rice Flakes		
	Butter Chicken (L.N)		28
	Garam Masala Butter Tomato Honey		
	Red Curry Prawn (S.K)		32
	Red Curry Coconutmilk Galgant Lemongras		
	Züri Pizokel (G.L.E.A)		25
	Mushrooms Fried Onion Cream Herbs		
	Pulled Pork Burger (G.L.E.C.M)		29
	Brioche Bun Coleslaw Onions Burgersauce		

Side Dishes

	Jasmin Rice (T)	6
	French Fries	7
	Bimi Brokkoli (G.S.T)	7
	Flatbread (G.L)	2
	Sweet Potato Wedges	8

(All dishes are declared with allergens)

Caesar Salad 420

Caesar Salad (G.L.M.E)	16+
Roman Lettuce Pomegranate Croutons Parmesan Dressing	
*Fried Chicken (G.L.S.E)	9
*Bacon	5
*Black Tiger Prawns (K)	9
*Gyoza Chicken (G.S.E.T)	7

***All toppings are only available in combination with a Caesar Salad**

Caesar Salad (G.L.M.E)	16+
Roman Lettuce Pomegranate Croutons Parmesan Dressing	
 *Falafel	5
 *Rösti Cheese Balls (L.E.O)	4
 *Mozzarella (L)	6
 *Crispy Tofu	6

(All dishes are declared with allergens)

Dessert's

Like a Cheesecake (G.S.L.E.N) 17
Philadelphia | Crumble | Blueberry

Carrot Muffin (G.L.E.N) 16
Carrot | Cream Cheese | Frozen Basil

Mochi Ice Cream (G.L.N.P.S.T) 10
Raspberry | Passionfruit | Green Tea

Swiss Cheese (G.L.N) 14
Cheese | Chutney | Spicebread

Homemade Ice Cream

Vanilla (L.E) 5
Chocolate 70% (G.L.E.S) 5
Black Sesame (L.E.T) 5
Lavender (L.E) 5

Homemade Sorbet

Mango 5
Blueberry 5
Coconut Kaffir Lime 5
Strawberry 5

Whipped Cream (L) 1

(All dishes are declared with allergens)

Allergens

G = Gluten

L = Lactose

N = Nuts

S = Soybean

P = Peanut

K = Crustacean

F = Fish

T = Sesame

E = Egg

M = Mustard

C = Celery

U = Lupine

W = Mollusks

O = Sulfur

A = Alcohol

 Spicy

 Hot

 Vegi

Origin

Chicken

Beef

Prawn

Bonito

Hamachi

Pork & Bacon

Salmon

Switzerland

Argentina

Vietnam

Spain

Japan

Switzerland

United Kindom



UNSERE KULINARISCHE REISE

Menü - Deutsch

Vorspeisen

Bread & Butter (L.G.S.N.T.M)	3
Brot Hausgemachte Butter	
Our Journey *für 2 Personen (G.S.F.L)	46
Caprese 420 Hamachi Falafel	
 Hamachi (Makrele) (G.S.F)	24
Grapefruit Ponzu Kosho Jalapenos	
 Kruvit (L.T.E)	15
Blumenkohl Tahini Granatapfel Sesam	
 Chipotle Tac oh! (G.S.E)	18
Poulet Lattich Chipotle Avocado	
 Caprese 420 (L)	17
Erbsen Tomate Basilikum Oliven	
Swiss Wagyu Rinds Tatar 70g (G.L.M.C.E)	21
Rind Essiggemüse Senf Brioche	
Gyoza Chicken (Poulet) (G.S.E.T)	16
Poulet Kimchi Teriyaki Sesam	
 Hummus (G.T.L)	12
Kichererbsen Tahini Kreuzkümmel Fladenbrot	
Katsuobushi (G.S.F)	16
Gurke Soja Yuzu Bonito	
 Falafel (L)	10
Joghurt Kräuter Kichererbsen Kreuzkümmel	

(Alle Speisen sind mit Allergene deklariert)

Hauptgänge

	Tasmania Beef (Rind) 250g (G.S.M.C.A) *18:00 - 22:00	45
	Rib Eye Tasmanischer Pfeffer BBQ Knoblauch	
	Mapo Tofu Vegan (G.S)	26
	Szechuan Shitake Kichererbsen Edamame	
	Black Salmon (Lachs) 180g (G.L.E)	35
	Quinoa Joghurt Dill Kapern	
	Pork Belly (Schweinebauch) (G.S.T)	34
	Schweinebauch Bulgogi Kimchi Reisflocken	
	Butter Chicken (Poulet) (L.N)	28
	Garam Masala Butter Tomate Honig	
	Red Curry Prawn (Crevetten) (S.K)	32
	Curry Rot Kokosnussmilch Galgant Zitronengras	
	Züri Pizokel (G.L.E.A)	25
	Waldpilze Röstzwiebel Rahm Kräuter	
	Pulled Pork Burger (Schwein) (G.L.E.C.M)	29
	Brioche Brot Coleslaw Zwiebeln Burgersauce	

Beilagen

	Jasminreis (T)	6
	Pommes Frites	7
	Bimi Brokkoli (G.S.T)	7
	Fladenbrot (G.L)	2
	Süsskartoffel Wedges	8

(Alle Speisen sind mit Allergene deklariert)

Caesar Salad 420

Caesar Salad (G.L.M.E)	16+
Lattich Granatapfel Croutons Parmesan Dressing	
*Fried Chicken (Poulet) (G.L.S.E)	9
*Bacon (Speck)	5
*Black Tiger Crevetten (K)	9
*Gyoza Chicken (Poulet) (G.S.E.T)	7

***Alle Toppings sind nur in Kombination mit einem Caesar Salad möglich**

Caesar Salad (G.L.M.E)	16+
Lattich Granatapfel Croutons Parmesan Dressing	
 *Falafel	5
 *Rösti Käsebällchen (L.E.O)	4
 *Mozzarella (L)	6
 *Tofu Knusprig	6

(Alle Speisen sind mit Allergene deklariert)

Dessert's

Wie ein Cheesecake (G.S.L.E.N) 17
Philadelphia | Streusel | Heidelbeere

Karotten Muffin (G.L.E.N) 16
Karotten | Frischkäse | Basilikum Eis

Mochi Glace (G.L.N.P.S.T) 10
Himbeere | Passionsfrucht | Grün Tee

Schweizer Käse (G.L.N) 14
Käse | Chutney | Gewürzbrot

Hausgemachtes Glace

Vanille (L.E) 5
Schokolade 70% (G.L.E.S) 5
Schwarzer Sesam (L.E.T) 5
Lavendel (L.E) 5

Hausgemachtes Sorbet

Mango 5
Heidelbeere 5
Kokosnuss Kaffir Limette 5
Erdbeere 5

Rahm (L) 1

(Alle Speisen sind mit Allergene deklariert)

Allergene

G = Gluten

L = Laktose

N = Nüsse

S = Sojabohnen

P = Erdnüsse

K = Krustentier

F = Fisch

T = Sesam

E = Eier

M = Senf

C = Sellerie

U = Lupine

W = Weichtiere

O = Schwefel

A = Alkohol

 Pikant

 Scharf

 Vegi

Herkunft

Poulet

Rind

Crevetten

Bonito

Hamachi

Schwein & Speck

Lachs

Schweiz

Argentinien

Vietnam

Spanien

Japan

Schweiz

Grossbritannien