

this autumn lunch

MONDAY 2 DECEMBER – FRIDAY 6 DECEMBER

all dishes are served with a soup or salad

salade alsacienne d/e/g/i **22⁰⁰**
traditional salad from alsace region with cabbage
and cervelat sausage, münster cheese, grapes and nuts

lentilles aux légumes et oeuf poché b/f **23⁰⁰**
poached egg with green lentils, leek, celery and carrots

moules marinières au vin blanc c/d/f/i **25⁰⁰**
steamed fresh mussels in white wine, served with fried potatoes

tartare de bœuf / avec cognac f/g/i **34⁰⁰ / 37⁰⁰**
160 gramm classic beef tartar accompanied
by a green salad and crusty toasted baguette

meat: switzerland / fish: france / eggs: zurich

allergen key: a/cereals containing gluten, b/eggs, c/fish, d/milk (lactose),
e/nuts, f/celery, g/mustard, h/sesame, i/sulphites