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Monday, 17. January	Tuesday, 18. January	Wednesday, 19. January	Thursday, 20. January	Friday, 21. January
SOUP 2    Veganuary Vegan mushroom soup <i>approx 74.2 cal.</i>	SOUP 2   Potato and leek soup <i>approx 100.5 cal.</i>	SOUP 2   Black salsify cream soup <i>approx 97.9 cal.</i>	SOUP 2   Kohlrabi cream soup <i>approx 78.1 cal.</i>	SOUP 2   Vegetable cream soup <i>approx 81.3 cal.</i>
2.90	2.90	2.90	2.90	2.90
MENU 1 Osso bucco gremolata Braised veal shank Red wine sauce with vegetables and tomatoes Parsley gremolata Risotto <i>approx 756.9 cal. / Veal: Switzerland</i>	MENU 1  Lentil stew with bacon and root vegetables Pork sausage Spaetzli <i>approx 1120.7 cal. / Sausage (Pork, Beef, Veal): Switzerland, Bacon (Pork): Switzerland</i>	MENU 1 Chicken escalope Milanese style with egg and cheese Tomato sauce Spaghetti Grilled vegetables <i>approx 941.7 cal. / Chicken: Switzerland</i>	MENU 1 Beef fillet roasted in one piece Red wine gravy Burgundy style Polenta Green beans <i>approx 650.7 cal. / Beef Switzerland</i>	MENU 1  Pork escalope Viennese style Fried potatoes Kohlrabi with herbs <i>approx 633.5 cal. / Pork: Switzerland</i>
12.90	12.90	12.90	12.90	12.90
MENU 2 Beer-battered sea fish Tartar sauce Boiled potatoes Mashed peas <i>approx 831.7 cal. / Hake, cod, pollack: S dostatlantik</i>	MENU 2   Boiled meat Rice noodles Ramen soup with mushrooms, pak choi, egg and wakame with coriander and chilli <i>approx 1297.9 cal. / Beef: Switzerland</i>	MENU 2    Marinated red trout fillet Tricolor lemon quinoa Artichoke peperonata <i>approx 522.2 cal. / Trout: Turkey</i>	MENU 2  Black pudding and liver sausage Boiled potatoes Sauerkraut <i>approx 621.4 cal. / Blood and liver sausage (pork): Switzerland</i>	MENU 2   Glazed duck legs Red Thai curry sauce Jasmin rice Fried vegetables <i>approx 804.0 cal. / Duck: France</i>
12.90	12.90	12.90	12.90	12.90
MENU VEG   Veganuary Raclette with potatoes, cornichons, silver onions and raclette spices Pear compote <i>approx 917.4 cal.</i>	MENU VEG    Indian Oven Vegetable Curry with Chickpeas Basmati rice Cucumber raita <i>approx 795.6 cal.</i>	MENU VEG    Veganuary Oven-baked winter vegetables Herb salsa Mashed potatoes Roasted nuts and kale chips <i>approx 732.7 cal.</i>	MENU VEG   Veganuary Pappardelle with lamb's lettuce and walnut pesto dried tomatoes, olives, vegan cream cheese and pangritata <i>approx 1132.1 cal.</i>	MENU VEG  Falafel Dürüm filled with tzatziki, onions, red cabbage and iceberg lettuce served with lukewarm taboulé <i>approx 796.8 cal.</i>
10.00	10.00	10.00	10.00	10.00
DESSERT  Cheesecake <i>approx 370.3 cal.</i>	DESSERT    Veganuary Vegan chocolate mousse with aquafaba <i>approx 238.0 cal.</i>	DESSERT   Panna cotta with orange sauce <i>approx 337.4 cal.</i>	DESSERT    Veganuary Vegan caramel cream with walnuts <i>approx 178.0 cal.</i>	DESSERT Dessert variation Choice of various desserts <i>approx 147.0 cal.</i>
1.80	1.80	1.80	1.80	1.80

All prices in CHF, VAT included