

BRUNCH

FOR A TOAST

Pinot Blanc Sparkling | Black Label | Von Winning

1 dl | à discretion – per Person

12.50 | 45.–

Neumarkt Rosé | Winery Besson Strasser

1 dl | 5 dl

9.– | 45.–

COCKTAILS

Garibaldi | Orange | Bitters

14.–

Bloody Mary | Vodka | Tomato | Lemon

17.–

Mimosa | Orange | Prosecco

16.–

MOCKTAILS

Virgin Mary | Tomato | Lemon

14.–

JUICE | 2.5 dl

Orange

8.50

Grapefruit

8.50

Garden Power | Carrot | Ginger | Orange | Apple

9.–

COFFEE *

Espresso

4.50

Doppio

6.–

Americano

5.–

Cappuccino

6.–

Café Latte

6.50

Flat White

6.50

HOT CHOCOLATE **

"Heisse Schoggi" | Bean-to-Bar

6.50

TEA ***

Fruit Tea | Herbal Tea | Green Tea | Black Tea

5.50

Roiboos & Vanilla | Verveine | Lemongras &Ginger

* Stoll Fazenda Dutra | 100 % Arabica | Brazil

** La Flor | Zurich Chocolate Manufacture

*** Schwarzenbach | Colonial goods store from 1864

BRUNCH

BRUNCH TAVOLATA

Kids up to 11 years old

PER PERSON 45.–

PER YEAR 1.–

TAVOLATA

Butter Croissant | Sourdough Bread | Homemade Jams | Swiss Forest Honey | Alpine Butter | "Birchermuesli" | Mountain Cheese | "Bündner" dry salted meat, "Bündner" raw ham & Salsiz

Stuffed Chicken Breast & Mustard Jus

or

Smoked Eggplant Steak & Herb Salsa

with white Bean Puree & glazed Peas | Tomato Salad with Avocado

BRUNCH

Pastry

Sourdough Bread	5.–
Butter Croissant	3.50
Pain au Chocolat	4.50

Spread

Alpine Butter	1.50
Homemade Strawberry Jam	1.50
Homemade Apricot Jam	1.50
Honey	1.50

Cheese Plate

Brie & Mountain Cheese	14.50
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Meat Platter

"Bündner" dry salted meat, "Bündner" raw ham & Salsiz	16.50
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Fried Egg with 2 Swiss Organic Eggs

+ Mountain Cheese Bacon Mushrooms	8.50 + 2.50
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Scrambled Eggs with 2 Swiss Organic Eggs

+ Mountain Cheese Bacon Mushrooms	8.50 + 2.50
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Egg Benedict

with Butter Brioche, Spinach, Onsen Egg & Hollandaise	19.–
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Stuffed Croissant

with Bacon Marmelade, Scrambled Egg & Herb Salad	18.–
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Vegan Birchermüsli

with Berries & homemade Granola	12.50
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French Toast "Neumarkt Style"

with Cinnamon Sugar, Blueberries & Heavy Cream	18.–
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All Prices incl. 8.1% MwSt. in CHF

Origin: Chicken CH | Pork CH | Beef CH | Veal CH | Trout CH

We may inform you about any allergenic ingredients in our dishes.

LUNCH

Neumarkt Salad with seeds & mustard dressing	14.50
Beefe Tartare with pickled Onions, Egg Yolk Cream & Toast + Fries	33.– 39.– + 6.50
Vitello Trotato with Focaccia & Capers	25.–
Green Asparagus with Stracciatella di Burrata & Jalapeño-Mint Pesto	29.50
Braised Beef Ravioli with brown butter & parmesan cheese	32.–
Homemade Orecchiette with Tomato Sauce, Eggplant, Taggiasca Olives & Ricotta	29.–
Stuffed Chicken Thigh with glazed Peas, Tomato Salad & Mustard Gravy	39.–
Smoked Eggplant Steak with glazed Peas, Tomato Salad & Herb Salsa	34.–

DESSERTS

Brownie with Chocolate & Walnuts	8.50
Crumble Cake with Berries & Butter Crumble	7.50
Affogato Vanilla Ice Cream & Espresso	9.50
Ice Cream from Leonardo ask for the current flavors	per Scoop 5.–