

**From stone cold to steamy hot.  
From hearty to sweet.  
From small to big.  
From morning to evening.  
And everything in between.**



### BRUNCH LIKE IT'S SUNDAY.

Fluffiest pancakes. Maple syrup. (v)	11 CHF / 14 CHF
French Omelette. With or without: Cheese. Onion. Herbs.	12 CHF
Yoghurt. Granola. Fruits. Swiss superfood aka walnuts.	9 CHF / 12 CHF
Chic breakfast etagère. Bircher muesli. Cheese. Marmelade. Eggs of your choice. Bread.	34 CHF

### SWEET.

Cake of the day.	8 CHF
Tart of the day. As sweet as you.	10 CHF
Vegan ice cream (v) "Nanimale" from Züri.	7 CHF
Caramelköpfli. Traditional Swiss flans caramel.	10 CHF
Felchlin Schoggi creme. If Switzerland were a flavour...	12 CHF

### COLD.

Swiss burrata. Tomato salad. Arugula pesto.	17 CHF / 28 CHF
Caesar salad. Brewery style. With chicken or tofu bacon. (v)	20 CHF / 30 CHF
Baked goat cheese. Springy salad. Roasted walnuts.	16 CHF / 24 CHF
Tartar. Toast. Raw. Precise. Swiss passion in perfection.	24 CHF / 34 CHF
Famous B2 Plättli. Swiss charcuterie and/ or cheese selection.	19 CHF / 29 CHF

### HOT.

Asparagus soup.	14 CHF / 20 CHF
Grilled Cauliflower. Creamy butter bean purée. Spicy arugula pesto. (v)	16 CHF / 24 CHF
Ramson and Cashew Quadrolini. Tomato sugo. Herbs.	18 CHF / 27 CHF
St. Gotthard Zander. Taboulé. Seed crumble. Saffron Sauce.	41 CHF

### GUEST AMBASSADOR'S PICK.

Cheese Burger. Beef. Cheese. Salad. Fries. Homemade Sauce.	32 CHF
Club Sandwich. Fries. Exclusive. Timeless.	29 CHF
Black Beans BBQ Burger. Tofu bacon. Arugula. Onion. Fries. Homemade BBQ sauce. (v)	28 CHF
Veal loin. Kenian Greetings from our Head Chef. Special marinade. Veggies and Potatoes.	46 CHF

Almost all dishes are available in starter and main course sizes.

(v) vegan

We are happy to inform you about ingredients that may trigger allergies or intolerances on request.  
All our animal products, tofu, bread and baked goods are from Switzerland.