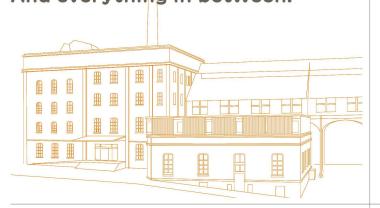
From stone cold to steamy hot.
From hearty to sweet.
From small to big.
From morning to evening.
And everything in between.



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

BRUNCH LIKE IT'S SUNDAY.

Fluffiest pancakes.

Maple syrup. (v) 9 CHF / 12 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

HOT.

Asparagus soup. 14 CHF / 20 CHF

Cauliflower steak.

Creamy butter bean purée.

Spicy arugula pesto. (v) 10 CHF / 20 CHF

Ramson and Cashew Quadrolini.

Tomato sugo. Herbs. 18 CHF / 27 CHF

St. Gotthard Zander.

Taboulé. Seed crumble. Saffron Sauce. 41 CHF

SWEET.

Cake of the day.

As sweet as you. 10 CHF

Vegan ice cream

"Nanimale" from Züri. (V) 7 CHF

Caramelköpfli.

Traditional Swiss flans caramel. 10 CHF

Schoggicreme.

If Switzerland were a flavour... 12 CHF

GUEST AMBASSADOR'S PICK.

Cheese Burger.

Beef. Cheese. Salad. French Fries.

Homemade Sauce. 32 CHF

Club Sandwich.

French Fries. Exclusive. Timeless. 29 CHF

BBQ Burger.

Black beans. 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