

**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. (v)
Maple syrup. 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. 10 CHF
As sweet as you.

Vegan ice cream (v)
"Nanimale" from Züri. 7 CHF

Caramelköppli.
Traditional Swiss flan caramel. 10 CHF

Felchlin Chocolate cream.
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

Cold tomato soup.
Sbrinz cheese grissini. 12 CHF / 16 CHF

Beef 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.

Baked goat cheese.
Summer salad. Roasted walnuts. 16 CHF / 24 CHF

Grilled cauliflower.
Creamy butter bean purée.
Spicy arugula pesto. 16 CHF / 24 CHF

Feta and Olives Ravioli. (v)
Homemade Basilpesto. 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. (v)
Tofu bacon. Arugula.
Onion. Fries. Homemade BBQ sauce. 28 CHF

Micky's favorite:
Mah Meh.
Asian Veggies from Switzerland.
Chicken. 19 CHF / 28 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.