

Cantina Don Camillo Restaurant

3-Gang Menu pflanzlich | 3 course menu plant based

vorspeise / starter

Geröstete Randen, Kohlrabi-Remoulade, Nüsse und Samen **gf**
Roasted beetroot, kohlrabi remoulade, nuts and seeds

hauptgang / main

Geröstete Aubergine, Curry Belugalinsen, knusprige Zwiebeln, Koriander **gf**
Roasted eggplant, curried lentils, crispy onion, coriander

dessert

Sous vide Pfirsich, Estragon, Granola, Chai Glace **gf**
Peach sous vide, tarragon, granola, chai ice cream

CHF 55

Cantina Don Camillo Restaurant

pflanzlich / plant based

vorspeisen starters

Soup du Jour	10
Blattsalate an Kürbiskern-Dressing gf Seasonal leaf salads, pumpkin seed dressing	10
Süsskartoffel-Hummus, Granatapfel-Kerne, Rucola, Wonton Cracker Sweet potato hummus, pomegranate, arugula, wonton cracker	17
Geröstete Randen, Kohlrabi-Remoulade, Nüsse und Samen gf Roasted beetroot, kohlrabi remoulade, nuts and seeds	17
Kichererbsen-Pfannkuchen, Baba Ganoush, Tomaten, Kräutersalat gf Crispy chickpea pancake, baba ganoush, tomatoes, herb salad	17

Cantina Don Camillo Restaurant

Pflanzlich / plant based

Hauptspeisen mains

Geröstete Aubergine, Curry Belugalinsen, knusprige Zwiebeln, Koriander gf Roasted eggplant, curried lentils, crispy onion, coriander	32
Gegrillte Zucchini, Roter Camargue Reis, Tahini Dressing, Dukkka gf Grilled zucchini, red camargue rice, tahini dressing, dukkah	32
Pasta mit Broccoli-Pesto, Cashew-Sauerrahm, Rucola Pasta, broccoli, cashew sour cream, arugula	26
Donna's Burger im Dinkel-Bun mit Cashew-Käse, pikante Mayonnaise, Rotkohlsalat, Süsskartoffel-Spalten Veggie burger, cashew cheese, spicy mayonnaise, sweet potato wedges	28
Gemüse-Nussbraten auf Piperade, Pinienkerne, Sultaninen, gf Bulgur Vegetable nut roast, piperade, pine nuts, sultana, bulgur	32

Fleisch / meat (rind,ch / poulet,f / schwein,ch / lamm,ch / ente,f)

Hauptspeisen mains

Don's Rindfleisch-Cheeseburger mit Raclette-Käse überbacken, Dinkel-Bun, pikante Mayonnaise, Chutney, Ofenkartoffeln Beef burger, organic raclette cheese, spelt bun, chutney, spicy mayonnaise, potatoes	32
Schweinsfilet, Senfsauce, Zucchini, Erbsen, Stampfkartoffeln gf Pork filet, crushed potatoes, mustard sauce, peas, zucchini	38
Lammhuft, Salsa Verde, Kartoffel-Bohnensalat mit Tomaten gf Lamb rump, salad of potatoes, beans, tomatoes, salsa verde	40
Pochierte Maispouardenbrust mit Zitronengras und Ingwer, pikante Erdnüsse, Soba Nudelsalat Lemongrass & ginger poached cornfed chicken breast, spicy peanut and soba noodle salad	34
Glasierte Entenbrust auf Sommergemüse, Tamari-Chilisauce, Reis gf Glazed duck breast, summer vegetables, tamari chili sauce, rice	40

Cantina Don Camillo Restaurant

Pflanzlich / plant based

desserts

Passionsfrucht-Kokosnuss "Crème Catalan" mit Ingwer Glace gf	12
Passion fruit and coconut creme catalan with ginger ice cream	
Kirschen-Mandel-Cake, Vanille Creme, Holunder Glace	12
Cherry and almond cake, vanilla creme, elder flower ice cream	
Sous vide Pfirsich, Estragon, Granola, Chai Glace gf	12
Peach sous vide, tarragon, granola, chai ice cream	
Schokoladenmousse mit Schokolade-Granita gf	12
Chocolate mousse, chocolate granita	
Ananas Carpaccio, Limetten-Sirup, Kokos-Lemongras-Sorbet gf	12
Pineapple carpaccio with kaffir lime syrup, coconut lemongrass sorbet	

*Vegane Glace und Sorbet sind hausgemacht
All vegan ice cream and sorbet are homemade*

Süsswein / sweet wine

Moscato d'Asti	10cl	8
Bianco Passito, Dogale organic v	5cl	9
Pedro Ximenez Premium Sweet Sherry v	5cl	8

Liköre / liquers

Arrancino, Giulietta v	4cl	9
Alloro, Giulietta v	4cl	9
Limoncello, Biostilla v	4cl	9