

Cantina Don Camillo Restaurant

3-Gang Menu pflanzlich | 3 course menu plant based

vorspeise / starter

Topinambur, Pink Grapefruit, Fenchel,
Cashew Miso-Creme

Jerusalem artichokes, pink grapefruit, fennel, cashew miso cream

Hauptgang / main

Butternuss Kürbis geröstet, Beluga Linsen,
Federkohl und Baumnuss Pesto **gf**

Roasted butternut squash, beluga lentils, kale and walnut pesto

dessert

Bananen-Dattel-Cake, salzige Karamelsauce,
Mandel-Vanille Glace

Banana date cake, salted caramel sauce, almond vanilla ice cream

CHF 55

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pflanzlich / plant based

vorspeisen starters

Soup du Jour gf	10
Blattsalate an Kürbiskern-Dressing gf Seasonal leaf salads, pumpkin seed dressing	10
Geröstete Randen, Kohlrabi-Remoulade, Meerrettich, Nüsse und Samen gf Roasted beetroot, kohlrabi remoulade, horseradish, nuts and seeds	17
Topinambur, Pink Grapefruit, Fenchel, Cashew Miso Cream Jerusalem artichokes, pink grapefruit, fennel, cashew miso cream	17
Kürbis-Hummus geräucht, Granatapfelkerne, Kürbiskern-Cracker gf Smoked pumpkin hummus, pomegranate seeds, pumpkin seed cracker	17

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hauptspeisen mains

Blumenkohl geröstet mit Kurkuma und Ingwer, Kichererbsen-Spinat Daal, Koriander Pesto gf Turmeric and ginger roasted cauliflower, chickpea and spinach daal, coriander pesto	30
Butternuss-Kürbis gebacken, Beluga-Linsen, Federkohl und Baumnuss Pesto gf Roasted butternut squash, beluga lentils, kale and walnut pesto	30
Donna's Burger mit Cashew-Käse, pikanter Mayonnaise, Ofenkartoffeln Veggie burger served with cashew cheese, spicy mayonnaise, baked potatoes	28
Gemüse-Nussbraten, Karotten-Püree, Spitzkohl, Sellerie-Remoulade, Nüsse gf Vegetable nut roast, spiced carrot puree, hispy cabbage, celeriac remoulade, nuts	32
Pasta mit sautierten Herbst-Pilzen, Trüffelöl, Zitrone, Rucola Pasta, autumn mushrooms, truffled oil, lemon, rocket	28

fleisch / meat (rind,ch | poulet,f | wildschwein,a | lamm,ch)

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
Wildschwein-Entrecote, Cranberry-Rotweinsauce, Spitzkohl, Kartoffelgratin gf Wild boar entrecote, cranberry red wine sauce, hispy cabbage, potato gratin	40
Pulled Lammschulter, weisse Bohnen, Fenchel, Oliven und Basilikum Pistou gf Pulled lamb shoulder, white beans, fennel, olive and basil pistou	39
Maispouardenbrust auf Chorizo, Kürbis, Beluga Linsen, Chili gf Cornfed chicken breast, chorizo, pumpkin, beluga lentils, chili	34
Five Spiced Entenbrust auf Herbstgemüse, Tamari Ingwer Sauce, Reis gf Glazed duck breast, autumn vegetables, tamari ginger sauce, rice	40

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desserts

Schokoladenmousse mit Schokolade-Granita gf Chocolate mousse, chocolate granita	12
Bananen-Dattel-Cake, Salzige-Karamelsauce, Mandel-Vanille Glace Banana date cake, salted caramel sauce, vanilla ice cream	12
Zwetschgen-Crumble, Chai Latte Glace gf Plum crumble, chai latte ice cream	12
Ananas Carpaccio, Kaffir-Limetten-Sirup, Kokos-Lemongras Sorbet gf Pineapple carpaccio with kaffir lime syrup, coconut lemongrass sorbet	12
Passionsfrucht-Kokosnuss Crème Catalan mit Ingwer Glace gf Passion fruit and coconut creme catalan with ginger ice cream	12

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 (Orangenlikör), Giulietta v	4cl	9
Alloro (Lorbeerlikör), Giulietta v	4cl	9
Limoncello (Zitronenlikör), Biostilla v	4cl	9