
3-Gang Menu, vegan / chf 60

Topinambur / Wirsing-Roulade / Crumble

A LA CARTE

Vorspeisen, rein pflanzlich vegan

Soup du Jour gf	12
Blattsalate, Kräuter, Salatsauce, Kernen gf	14
Apium Cicer, Sellerie Carpaccio, Kichererbsen-Kapern Creme, Cherry Tomate gf	17
Gebackener Topinambur, Karotten Creme, Rucola, Dill gf	17

Hauptgang, rein pflanzlich vegan

Gemüse-Nussbraten, Toor'dal Creme, Kartoffel, Rotkraut Topping gf	36
Wirsing-Roulade mit Gerste und Pilzen gefüllt, Pindjur Sauce, Rotkraut Topping, Kürbiskerne	36
Donna's Burger, Malz Bao Bun, Cashew Creme, Mayonnaise, Zwiebel-Apfel-Chutney, Ajvar, Coleslaw, Kartoffel-Spalten	32

Hauptgang Fleisch

Pollo «Coq au vin» in Rotweinsauce, grüne Bohnen, Kartoffelgratin gf	42
Lammragout «Chhetri Nepali», geröstete Karotten, Basmati Reis, Rotkraut Topping gf	42
Don's Burger vom Weiderind mit Käse überbacken (medium), Malz Bao Bun, Mayonnaise, Zwiebel-Apfel-Chutney, Ajvar, Coleslaw, Kartoffel-Spalten	35

Desserts, rein pflanzlich vegan

Crema Catalana von Kokosnussmilch und Passionsfrucht, Ingwer Glace gf	14
Chocolate Tarte, salziges Karamell, Hafer-Cookie, Vanille Glace gf	14
Johnny Crumble, Vanille Glace gf	14

Allergien/s, bitte fragen Sie uns / please ask us // GF Glutenfrei / glutenfree

Preise, prices in chf // incl. Mwst / vat // Rind / Beef, CH // Lamm / Lamb, Irl // Poulet, Chicken, CH

3-course menu, plant based / chf 60

Jerusalem Artichoke / Savoy Cabbage / Crumble

A LA CARTE

Starters, plant based

Soup du Jour gf	12
Leaf salads, herbs, house dressing, roasted seeds gf	14
Apium Cicer, celery carpaccio, chickpeas-capers cream, cherry tomato gf	17
Baked Jerusalem Artichoke, carrot cream, rucola, dill gf	17

Mains, plant based

Vegetable-Nut Roast, toor'dal cream, potato, red cabbage topping, arugula gf	36
Savoy Cabbage Roulade stuffed with barley and mushrooms, pindjur sauce, red cabbage topping, pumpkin seeds	36
Donna's Burger, malt bao bun, cashew cream, mayonnaise, onion-apple chutney ajvar, coleslaw, potato wedges	32

Mains, meat

Pollo «Coq au vin» in red wine sauce, green beans, potato gratin gf	42
Lamb stew "Chhetri Nepali", roasted carrots, red cabbage topping, basmati rice gf	42
Don's Grass-fed Beef Burger (medium), topped with cheese, malt bao bun, ajvar, mayonnaise, onion-apple chutney, coleslaw, potato wedges	35

Desserts, plant based

Crema Catalana of coconut milk and passionfruit, ginger ice cream gf	14
Chocolate Tarte, salty caramel, oat cookie, vanilla ice cream gf	14
Johnny Crumble, vanilla ice cream gf	14