

Vegan 3 Course Menu CHF 60

Apium | Aubergine | Crumble

Vorspeisen – 100 % Pflanzlich Vegan

Suppe des Tages gf	12
Blattsalate, Gemüse-Pickles, Hausdressing, Sonnenblumenkerne gf	14
Apium Cicer: Sellerie-Carpaccio, Kichererbsen-Kapern-Creme, Cherrytomate gf	18
Chicoree, Rettich, Radieschen, Süsskartoffel-Orangencreme, Fenchelsamen, Dill gf	18

Hauptgänge – 100 % Pflanzlich Vegan

Tamari-Aubergine, Taboulé, Romesco Sauce, Rotkraut-Topping, Rucola, Nüsse & Samen	35
Pasta, Pesto von getrockneten Tomaten und Kräutern, Granatapfelkerne, Rotkraut-Topping, Rucola	29
Geschmorte Peperoni, Adzuki-Gurkensalat, Austernpilze, Schwarzer Sesam, Adzuki-Creme, Cherrytomate, Petersilienöl, Kürbiskern-Crunch gf	36
Donna's Burger, Malz-Bao-Bun, Cashew-Creme, Vegane Mayonnaise, Zwiebel-Apfel-Chutney, Ajvar, Coleslaw, Kartoffel-Spalten	32

Hauptgänge – Fleisch

Maispouardenbrust, Chimichurri, Fregola-Sarda-Salat	38
Lammschulterbraten, Rosmarin-Rotweinjus, Polenta, Rotkraut-Topping gf	42
Don's Burger vom Weiderind (Medium gebraten) mit Käse überbacken, Ajvar Malz-Bao-Bun, Mayo, Zwiebel-Apfel-Chutney, Coleslaw, Kartoffel Wedges	35

Desserts – 100 % Pflanzlich Vegan

Crema Catalana, von Kokosmilch und Passionsfrucht, Ingwer-Glace gf	14
Johnny Crumble, Vanille-Glace gf	14
Ananas-Carpaccio, Limettensaft, Apfelsorbet gf	15

Allergien, bitte fragen Sie uns / Allergies, please ask us // gf, glutenfrei/glutenfree

Preise in CHF / incl. MwSt / vat // Rind/Beef,CH / Lamm/Lamb,Irl // Poulet,Chicken,CH

alle Brote, Feingebäck und Desserts sind hausgemacht / all baking goods and desserts are homemade

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Apium | Eggplant | Crumble

Starters – 100% Plant-Based Vegan

Soup of the Day gf	12
Mixed Leaf Salad, Vegetable Pickles, House Dressing, Sunflower Seeds gf	14
Apium Cicer: Celery Carpaccio, Chickpea & Caper Cream, Cherry Tomato gf	18
Chicory, Daikon Radish, Radish, Sweet Potato & Orange Purée, Fennel Seed, Dill gf	18

Main Courses – 100% Plant-Based Vegan

Tamari Glazed Eggplant, Tabbouleh, Romesco Sauce, Red Cabbage Topping, Rocket, Nuts & Seeds	35
Pasta, Sun-Dried Tomato & Herb Pesto, Pomegranate Seeds, Red Cabbage Topping, Rocket	29
Braised Bell Peppers, Adzuki Bean & Cucumber, Oyster Mushrooms, Black Sesame, Adzuki Bean Cream, Cherry Tomato, Parsley Oil, Pumpkin Seed Crunch gf	36
Donna's Burger, Malted Bao Bun, Cashew Cream, Vegan Mayonnaise, Onion & Apple Chutney, Ajvar, Coleslaw, Potato Wedges	32

Main Courses – Meat

Corn-Fed Chicken Breast, Chimichurri, Fregola Sarda Salad	38
Slow-Roasted Lamb Shoulder, Rosemary Red Wine Jus, Polenta, Red Cabbage Topping gf	42
Don's Beef Burger (Medium), melted Cheese, Malted Bao Bun, Mayonnaise, Onion & Apple Chutney, Ajvar, Coleslaw, Potato Wedges	35

Desserts – 100% Plant-Based Vegan

Crema Catalana, Of Coconut Milk & Passion Fruit Ginger Ice Cream gf	14
Johnny Crumble, Vanilla Ice Cream gf	14
Pineapple Carpaccio, Lime Juice, Apple Sorbet gf	15