

3-Gang Menu, vegan / chf 60
Mondbohnen / Pak Choy / Crumble

A LA CARTE

Vorspeisen, rein pflanzlich vegan

Soup du Jour <u>gf</u>	12
Blattsalate, Gemüse Pickles, Hausdressing, Sonnenblumenkerne <u>gf</u>	14
Mondbohnen, Stangensellerie, Chicorée, Dill, Kürbiskerne, Granatapfelkerne <u>gf</u>	18
Apium Cicer: Sellerie Carpaccio, Kichererbsen-Kapern Creme, Cherry Tomate <u>gf</u>	18

Hauptgang, rein pflanzlich vegan

Grüne Spargel, Polenta, Shitake-Pilze, Haselnussöl-Vinaigrette, Haselnusskerne, Rotkraut Topping, Rucola <u>gf</u>	36
Pasta Rigate, Pesto von getrockneten Tomaten und Kräutern, Granatapfelkerne, Rotkraut Topping, Rucola	29
Pak Choy, Belugalinsen, Pindjursauce mit geräuchtem Tofu, Kartoffeln, Rotkraut Topping, Rucola <u>gf</u>	36
Donna's Burger, Malz Bao Bun, Cashew Creme, Mayonnaise, Zwiebel-Apfel-Chutney, Ajvar, Coleslaw, Kartoffel-Spalten	32

Hauptgang Fleisch

Pollo "Marocaine", Fregola Sarda mit Gemüse, Salzzitrone	42
Lammragout "Chhetri Nepali", geröstete Karotten, Basmati Reis, Rotkraut Topping <u>gf</u>	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 <u>gf</u>	14
Johnny Crumble, Vanille Glace <u>gf</u>	14
Matcha Biscuit, Grüner Apfel Sorbet, Kiwi, Vanillesauce, Granola	15

3-course menu, plant based / chf 60

Moon beans / Pak Choy / Crumble

A LA CARTE

Starters, plant based

Soup du Jour <u>gf</u>	12
Leaf salads, vegetable pickles, house dressing, sunflower seeds <u>gf</u>	14
Apium Cicer, celery carpaccio, chickpeas-capers cream, cherry tomato <u>gf</u>	18
Moon beans, celery sticks, chicory, dill, pumpkin seeds, pomegranate seeds <u>gf</u>	18

Mains, plant based

Green asparagus, polenta, shiitake mushrooms, hazelnut oil vinaigrette, Hazelnuts, arugula <u>gf</u>	36
Pasta Rigate, pesto of dried tomatoes and herbs, pomegranate seeds	29
Pak choy, beluga lentils, pindjur sauce with smoked tofu, potatoes, red cabbage topping, pumpkin seeds <u>gf</u>	36
Donna's Burger, malt bao bun, cashew cream, mayonnaise, onion-apple chutney, ajvar, coleslaw, potato wedges	32

Mains, meat

Chicken "Marocaine", fregola sarda with vegetables, preserved lemon	42
Lamb stew "Chhetri Nepali", roasted carrots, red cabbage topping, basmati rice <u>gf</u>	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 <u>gf</u>	14
Johnny Crumble, vanilla ice cream <u>gf</u>	14
Matcha biscuit, green apple sorbet, kiwi, vanilla sauce, granola	15