

Camfina Don Camillo Restaurant

3-Gang Menu _ pflanzlich CHF

Faux Gras | Spitzkohl | Fudge 66

Details unten

Weinbegleitung zum 3-Gang Menu 22

Vorspeisen _ pflanzlich /If

Suppe des Tages gf 12

Blattsalate, Crudit , Hausdressing, Sonnenblumenkerne gf 14

Shitake-Morchel Essenz, Tempeh, Morchel, Zwiebel, Lauch gf 19

Faux Gras, Artischoke, Dukkah, Marmelade, Aroma- l, Chia-Cracker gf 23

Chicoree gebacken, S sskartoffel-Orangencreme, Orangenfilets,
Fenchelsamen, Dill, K rbiskern-Crunch gf 18

Hauptg nge _ pflanzlich /If

Tofu Satay Spiess, Erdnusssauce, glasierte Erdn sse, Gartenbohnen, Rettich gf 35

Geschmorter Spitzkohl, Schnittlauch, Aroma- l, Mandel-Cr me,
ger stete Mandeln, Zitrone, Krautsalat gf 36

Donna's Burger, Malz-Bao-Bun, Cashew-Creme, Vegane Mayonnaise,
Zwiebel-Apfel-Chutney, Ajvar, Coleslaw, Kartoffel Wedges 32

Pasta Simona, Tagesangebot 29

Hauptg nge _ Meat

Maispoulardenbrust, Chimichurri Salsa, Cherry Tomato, Kartoffelgratin gf/If 38

Don's Burger vom Weiderind (Medium gebraten) mit K se  berbacken, Ajvar
Malz-Bao-Bun, Mayo, Zwiebel-Apfel-Chutney, Coleslaw, Kartoffel Wedges 35

Desserts _ pflanzlich /If

Crema Catalana von Kokosmilch und Passionsfrucht, Ingwer-Glace gf 14

Johnny Crumble, Vanille-Glace gf 14

Schokoladen Fudge mit Pekannuss, Tahini-Kaffeeschaum gf 15

Hausgemachte Glace, verschiedene Aromen – Kugel gf 5

Extra_ pflanzlich /If

Hausgemachtes Brot aus Dinkel – Portion (Glutenfreies Brot m glich) 2

Allergien, bitte fragen Sie uns / Allergies, please ask us // gf, glutenfree // If, lactose free

Preise in CHF / incl. MwSt / vat // Rind/Beef,CH // Poularde, F

alle Brote, Feingeb ck und Desserts sind hausgemacht / all baking goods and desserts are homemade

Cantina Don Camillo Restaurant

3-Course Menu _ plant-based CHF

Faux Gras | Pointed Cabbage | Fudge 66

Details below

Wine pairing w/ 3-Course Menu 22

Starters _ plant based /If

Soup of the Day gf 12

Leaf Salads, Crudités, House Dressing, Sunflower Seeds gf 14

Shitake-Morel Essence, Tempeh, Morel, Onion, Leek gf 19

Faux Gras, Artichoke, Dukkah, Marmelade, Flavored Oil, Chia-Cracker gf 23

Chicory baked, Sweet Potato & Orange Cream, Orange Segments,
Fennel Seeds, Dill, Pumpkin-Crunch gf 18

Main Courses _ plant based /If

Tofu Satay Skewer, Peanut Sauce, Glazed Peanuts, Green Beans, Daikon gf 35

Braised Pointed Cabbage, Chives, Flavoured Oil, Almond Crème,
Toasted Almonds, Lemon, Coleslaw gf 36

Donna's Burger, Malt Bao Bun, Cashew Cream, Vegan Mayonnaise,
Onion & Apple Chutney, Ajvar, Coleslaw, Potato Wedges 32

Pasta Simona, daily special 29

Main Courses – Meat

Corn-Fed Chicken Breast, Chimichurri Salsa, Cherry Tomato, Potato Gratin gf/If 38

Don's Burger – Swiss Pasture-Fed Beef (Medium), topped with Cheese, Ajvar,
Malt Bao Bun, Mayo, Onion & Apple Chutney, Coleslaw, Potato Wedges 35

Desserts _ plant based /If

Coconut Milk & Passion Fruit Crème Catalana, Ginger Ice Cream gf 14

Johnny Crumble, Vanilla Ice Cream gf 14

Chocolate Fudge with Pecan Nut, Tahini Coffee Espuma gf 15

Homemade Ice Cream, different flavors – Scoop gf 5

Extra _ plant based /If

Homemade Bread from Spelt – Portion (Glutenfree Bread available) 2

Allergien, bitte fragen Sie uns / Allergies, please ask us // gf, glutenfree // If, lactose free

Preise in CHF / incl. MwSt / vat // Rind/Beef,CH // Poularde, F

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