



APPETIZERS

PASTRAMI SANDWICH CUBE

FRIED PICKLE 🌱

Garlic dip

STARTERS

PEACH BURRATA 🌱🌱🌱

Burrata, peach, pecan nuts, mint dressing

ROOFTOP SALAD 🌱🌱

Miso dressing, citrus fruit fillet, cashew nuts

GRILLED STUFFED AUBERGINE 🌱🌱

Aubergine, tomatoes, garlic, yoghurt dip

LOADED FRIES

ROOFTOP LOADED FRIES 🌱

Pulled beef, jalapeños, «Schlossberger» cheese sauce, tomato concassée, fried onions, spring onions

VEGAN LOADED FRIES 🌱

Chilli sin carne, jalapeños, vegan cheese sauce, tomato concassée, fried onions, spring onions

MEAT & GREET

ALABAMA WHITE CHICKEN 🌱🌱

BEEF BRISKET 🌱🌱

PATA NEGRA SECRETO «BELLOTA» 🌱🌱

Baked goods: CH | Beef: CH | Pork: ESP | Trout: CH | Chicken: CH

🌱 Vegetarian 🌱 Vegan 🌱 Vegan on demand

🌱 Gluten-free

🌱 Regional

GROUP MENU 1

CHF 79 P.P.

*For vegetarians and vegans we serve
a plated dish for the main course:*

GRILLED VEGAN PLANTED STEAK 🌱

GLAZED RADISH 🌱🌱

Jalapeño, soisson beans, nori, thyme

SIDE DISHES

ROOFTOP FRIES 🌱🌱🌱

Parmesan, garlic, parsley, rooftop spice

BANANA PEPPER 🌱🌱🌱

Egg, parmesan

BAKED FENNEL 🌱🌱🌱

Citrus yoghurt

FOCACCIA 🌱🌱

Cherry tomatoes, rosemary

SAUCES

HOMEMADE KETCHUP 🌱🌱

MANGO-HABANERO 🌱🌱

DIJON MUSTARD MAYO 🌱🌱

CHIMICHURRY 🌱🌱

DESSERTS

SMALL DESSERT BUFFET

Selection of desserts in the middle of the table

Allergies or intolerances?

Our team will be happy to provide you with information.



LUMIA