



APPETIZERS

MEAT- & CHEESE SPECIALITIES FROM JUMI 🌿

Fig mustard, port wine jelly, pickled vegetables,
nut butter, «Mocken» bread

PASTRAMI SANDWICH CUBE 🌿

FRIED PICKLES 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

VEAL TARTAR

Parmesan waffles, chive mayo, radishes, capers

MAINS

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

ALABAMA WHITE CHICKEN 🌿🌿

BEEF BRISKET 🌿🌿

SWISS BLACK ANGUS BAVETTE 🌿🌿

ROOFTOP BURGER 🌿

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

🌿 Vegetarian 🌿 Vegan 🌿 Vegan on demand

🌿 Gluten-free

🌿 Regional

GROUP MENU 2

CHF 98 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

GRILLED CORN ON THE COB 🌿🌿🌿🌿

Rich cheese sauce

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.



LUNA