

<p>RAW</p> <p>pike-perch 21.- lime, dill, yuzu</p> <p>beef 21.- mustard seeds, canola oil, seasalt</p> <p>STEAMED</p> <p>eggcustard 13.- chickenstock, mushrooms, soy sauce</p> <p>salmon trout 21.- horseradish, butter, lemon</p> <p>FRIED</p> <p>eggplant 16.- miso, chive</p> <p>karaage 21.- chicken, SILO-Dippingsauce</p> <p>DESERT</p> <p>cherries 14.- milkbread, sake, basmati ice cream</p> <p>pear 14.- chocolate, miso, speculoos</p>	<p>RICE</p> <p>brown rice 11.- chickenstock, green onion</p> <p>short-grain rice 11.- tofu, black sesame, mirin</p> <p>SOUPS</p> <p>Miso 12.- Tofu, Wakame</p> <p>Skyr chilled 11.- cucumber, cress, herbs</p> <p>COOKED</p> <p>oxheart tomato 11.- chilli, rice sirup, pepper</p> <p>peas 13.- sour cream, freshwater whitefish roe</p>	<p>SALADS</p> <p>cucumber 6.50 sesame, honey, mustard</p> <p>pearl barley 6.50 baby spinach, lemon, canola oil</p> <p>FLAMED</p> <p>Corn 13.- Gojuchang, soy sauce, garlic</p> <p>beef 23.- Teriyaki</p> <p>PICKLED</p> <p>radish 4.- white wine vinegar, cane sugar</p> <p>Kimchi 5.5.-</p>
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sharing-friendly **DINNER** menue.



beef, chicken, pike-perch,
salmon trout:
switzerland
eggs: free range

All prices are in CHF and include 7.7%
VAT.

If you have questions regarding
allergies or intolerances our service
staff is happy to help.