

FOR THE TABLE

CHF

Homemade Naan	3
Homemade Cheese Naan	4
Homemade Garlic Naan	4
Homemade Pickles	3



CUISINE LAB

RESTAURANT

“ Different cuisines. One table.
Creating opportunities through food,
bringing people, cultures and stories together. ”

STARTERS

Mirza Ghasemi

Served with Homemade Naan

Iranian smoked aubergine, tomato, garlic & herbs.

CHF

13

Fattoush Salad

Levantine Crisp vegetables, homemade za'atar pita, fresh herbs, pomegranate molasse & sumac

14

Elavalu Roti

Crispy Sri Lankan pastry, with shrimps, warm spices & curry sauce.

15

MAINS

Kottu

Crispy roti, vegetables, egg & bold Sri Lankan spices

26

Malu Fish Curry

Served with white rice

Sri Lankan fish, coconut curry & fragrant spices

29

Butter Chicken

Served with persian saffron rice

Indian tender chicken, silky tomato-butter sauce & fenugreek

29

Kabab Khashkhash

Served with vegetables or persian saffron rice

Syrian spiced kabab, homemade tomato sauce & fresh herbs

28

*Today, the kitchen travels
somewhere new.*

ASK US FOR TODAY'S PLAT DU JOUR.



Plat du jour

22



Plat du jour + Dessert

25

SWEETS

Saffron Shrikhand

Yogurt infused with "Safran du Liban", Sri Lankan cardamom & seasonal fruits

7

Chocolate Fondant Rose & Sesame

Warm chocolate centre, Damascene rose & toasted sesame

8

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