FOR THE TABLE

	CHF
Herbed Barbari	3
Nutty Barbari	3
Butternut Chutney With chilli	4
Parsnip Chutney With preserved lemon	4



CUISINE LAB

AUTUMN / WINTER

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

STARTERS

		CHF
Soup of the Moment	Seasonal ingredients, a warming bowl, something new from our kitchen.	*Starter* 13 *Main* 20
Butternut Hummus	Smooth butternut hummus. A little autumn on the table *To share (or not)*	14
Garden Barbari	Golden Persian flatbread generously topped with vegetables & mushroom *To share (or not)*	15

MAINS

Paneer Masala	Indian soft paneer and seasonal vegetables in a rich, warmly spiced sauce *Served with rice*	26
Tsebhi Derho Chicken	Eritrean Chicken simmered in berbere spices , served with boiled egg, spinach, erithrean cheese & crisp injera *Served with rice*	28
Green Curry cod	Delicate thai cod in fragrant green curry, mellowed with creamy coconut milk *Served with rice*	28
Tamarind Veal Tagine	Moroccan slow-cooked veal & vegetables, with the sweet & sour depth of tamarind	29

LUNCH FORMULE

38 CHF

Your choice of starter + main From our à la carte menu

Today, the kitchen travels somewhere new.

ASK US FOR TODAY'S PLAT DU JOUR.

Plat du jour	22
Plat du jour + Dessert	25

A SWEET TO SHARE

Orange Blossom delish	Delicate pastry layers, orange blossom & hazelnut paste	14

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