

LUNCH MENU

LARGER COURSES

Grilled cabbage with caesar dressing, bacon and cheese. 175,- (F,M,E,S)
Rye bread with smoked fish, prawns and pickled onions. 170,- (F,E,H,R,S,SK)

SMALLER COURSES

Sourdough bread with whipped butter. 25,- (M,H,EM,SP)
Pork terrine with mushrooms, bread and pickled onions. 85,- (M,H,EM,SP)
Beef tartar from Horgen with horse radish and cheese. 120,- (M,E,S)
Deep fried jerusalem artichokes with chili emulsion. 115,- (H,R,E)

SWEETER COURSES

Oatmeal cookies with berries. 55,- (M,H,E)
Spiced ice cream with baked white chocolate and clementine 95,- (M)
Tart of the day. 100,- (M,H,E)

LUNCH MENU 295,-

Lunch dish of the day, fresh carrot juice, coffee and oatmeal cookie.

We use local and organic produce.

We offer vegetarian/vegan options and adjust the menu to any allergies.

ALLERGENES: F-Fish, M-Milk, H-Wheat, S-Mustard, SK-Shellfish, B-Molluscs, SE-Celery,
E-Eggs, R-Rye, BY-Barley, HA-Hazelnuts, P-Pistachios, SU-Sulfite, SO-Soy, EM-Emmer, SP-Spelt



LUNCH - DECEMBER 2018

#KHF