

# Summer Kitchen 2024

 <b>Gazpacho</b>		<b>10.50</b>
Refreshing cold summer soup with tomatoes, cucumber, peppers, homemade basil oil and croutons		
 <b>Mediterranean Panzanella Salad</b>		<b>19.50</b>
With roasted bread made by local baker Frutal from Meiringen, tomatoes, red onions, buffalo mozzarella and basil		
<b>Salmon Carpaccio</b>		<b>20.50</b>
Home-marinated salmon (with vinegar, oil, and lemon), finely sliced and served with a small rocket salad, olives and toast		
<b>Boiled beef salad with pumpkinseed oil</b>		<b>21.50</b>
Slowly braised and finely sliced, garnished with summer salad		
<b>Summer Tarte Flambée</b>		<b>26.50</b>
With home-marinated salmon, buffalo mozzarella cream, cherry tomatoes confit and basil pesto		
 <b>Vegetable skewer</b>		<b>22.00</b>
Summer vegetables on skewers with hummus and grilled eggplant		
<b>Fitness dish (a variety of salads) served with:</b>		
▪ chicken wings		<b>17.50</b>
▪ crispy pike-perch stripes		<b>25.50</b>
▪ deer steak		<b>35.50</b>
▪ Swiss ribeye		<b>38.50</b>
▪ Salmon trout		<b>34.50</b>
<b>Tiramisu</b> , homemade, of course		<b>11.50</b>
<b>Chardonnay Zürichsee AOC</b>	<b>10 cl</b>	<b>7.40</b>
Kümin Weinbau / Lake of Zurich / Switzerland	<b>bottle</b>	<b>51.00</b>
<b>L'Heravi Crianza</b>	<b>10 cl</b>	<b>7.40</b>
Garnatxa, Samsó, organic cultivation	<b>bottle</b>	<b>51.00</b>
Vinyes d'en Gabriel / Montsant / Spain		