## Lunch-Menu

SLOWLY COOKED LANGOSTINOS | VE RAW CAULIFLOWER | NECTARINES | CITRUS

OR

REFRESHING GAZPACHO | VE | VG CROUTONS

OR

COLORFUL MIXED SONNENHOF SALAD | VE|VG

CRISPY ROASTED SWISS SALMON

OR

TENDER GUINEA FOWL BREAST SPICY THAI-VEGETABLE-CURRY | BASMATI RICE

OR

HOMEMADE EGGPLANT-RAVIOLI | VE TOMATO | PARMESAN CREME

REFRESHING CHILLED BASIL SOUP | VE | VG BERRIES | YOGHURT ICE CREAM

<u>OR</u>

SELECTION OF THREE RAW MILK CHEESES
FIG CHUTNEY | PEAR BREAD

3 COURSES | CHF 89
DAILY SPECIAL | CHF 59



## SPICY BEEF TARTARE FRENCH FRIES "ALUMETTES" 29 | 49

GARDEN SALAD WITH HERBS | VE|VG FRESH CHANTERELLES | NUTS | CRANBERRIES | CRISP

MINI-BOUILLABAISSE
FISH | CRUSTACEANS | SAUCE ROUILLE | CROUTONS
39

HOMEMADE RAVIOLINI "EMILIO" VEAL-SPINACH STUFFING 35 | 49

SLOWLY COOKED RAY WING

CAPERS | BROWN GARLIC BUTTER | MASHED POTATOES

65

FRESH VEAL LIVER

APPLE | ONION | CRISPY MASHED POTAOES

59

CRISPY "SONNENHOF SCHNITZEL"
HOMEMADE POTATO-SALAD
57

AFFOGATO A LA SONNENHOF | VE VANILLA ICE CREAM | ESPRESSO | BAILEYS-CREAM