

## e v e n i n g a t t h e i s a a k

### STARTERS

Soup of the day | 9.00

Green or Mixed salad | 9.00 | 13.00

Flat bread stuffed with spinach and ricotta served with salad | \*14.00 | 18.00

Fried goat cheese served on rocket salad and pear compote | 18.00

Fried schrimps with beetroot and curry garlic foam | 21.00

### MAIN PLATES

Monsieur Iselin daily special | 27.00

Pasta Medici or Pasta Savonarola | 24.00 | 26.00

Vegetable balls on beetroot hummus served with tabbouleh and coconut milk | 28.00

Salmon fillet with glazed carrots, beetroot polenta and limoncello-basil sauce | 34.00

Mediterranean veal ragout in lemon sauce with baked potatoes | 31.00

Cornfed chicken breast on tarragon sauce, leek and turmeric risotto thaler | 33.00

Lamb fillets served on mint sauce with ratatouille and couscous | 38.00

### DESSERTS

"Creme Catalan" with coconut ice-cream | 11.00

Basler Lackerli Parfait with cranberry jam and green tea cream | 11.00