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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 prawns with peppers and lime-honey-chilli sauce | 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 | 29.00

Baked peppers stuffed with feta and lentils on a bed of fennel | 28.00

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

Mediterranean veal ragout in lemon sauce with baked potatoes | 32.00

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

Lamb fillets served on mint sauce with vegetable mille-feuille and couscous | 38.00

DESSERTS

"Creme Catalan" with coconut ice-cream | 11.00

Basler Lächerli Parfait with cranberry jam and green tea cream | 11.00