

WELCOME TO THE SPICE KITCHEN.

We use high quality products, whenever possible from local, organic or biodynamic agriculture. All our meat, including poultry, is sourced exclusively from Swiss, respectively our duck breast from French farms. We work in close cooperation with our suppliers and are constantly on the lookout for innovative and authentic products.

We gently enhance the pure taste of our fresh products with the perfect choice of spices, giving you an unforgettable and enjoyable dining experience.

V vegan ⊗ **dairy-free** ⊖ **gluten-free** ⊖
*pita bread contains gluten
Food allergies? Please ask our crew!

Kitchen Opening Hours
Monday to Saturday 12:00 to 14:00
and 18:00 to 21:30

STARTERS.

All our starters are served with pita bread*
*flat bread with wheat flour V⊗

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|---|----|
| Orange Hummus with pomegranate, pumpkin seeds and salad V⊗⊖* | 12 |
| Smoked Duck Breast with spiced cottage cheese, sour cherry compote and salad ⊖* | 15 |
| Sautéed Artichoke Hearts -organic- in spelt crumble with beetroot, tahini cream, salad und hazelnut | 14 |
| Warm Goat Cheese with beetroot, saffron pear, salad, thyme honey and hazelnut ⊖* | 15 |
| Winter Salad with shitake mushrooms, pomegranate and pumpkin seeds V⊗⊖* | 12 |
| Carrot Soup with orange, dry vermouth and sautéed organic shrimps ⊖* | 15 |
| Green Pea Soup with coconut milk, mint and sautéed organic tofu V⊗⊖* | 12 |

Starter served without main course +6



MAINS.

| | |
|---|----|
| Beef Vietnam Tender pieces from the rump tip of Swiss beef braised in coconut milk, with vegetables and roasted organic cashews, served with basmati rice ⊗⊖ | 33 |
| Tofu Makhani Indian curry with vegetables, coconut cashew milk, sautéed organic tofu, shitake mushrooms and walnut crunch, served with basmati rice V⊗⊖ | 30 |
| Beef Oriental Sautéed pieces from the high loin of Swiss beef with tomato sauce, vegetables, organic yogurt and pine nuts, served with organic bulgur | 34 |
| Ayurvedic Curry Creamy Indian curry with spicy Swiss chicken breast, vegetables, organic yogurt and roasted cashews, served with basmati rice ⊖ | 33 |
| Chicken Umami Marinated chicken breast on spiced red wine and dark chocolate sauce with bacon, vegetables and sour cherry compote, served with organic bulgur | 34 |
| Shrimp Curry Vietnamese curry with vegetables, coconut milk, lime, sautéed organic shrimps and crunchy cashews, served with basmati rice V⊗⊖ | 33 |
| Marrakesh Lentils Spiced red lentils with baked vegetables, vegetable tahini cream, roasted pistachios and cranberries, served with organic bulgur V⊗ | 29 |
| Paneer Masala Organic fresh cheese, sautéed in homemade ghee, with creamy tomato sauce, cashews and vegetables, served with basmati rice ⊖ | 30 |

HANDMADE WITH
LOVE

DESSERTS.

| | |
|--|----|
| Goat Cheese with sour cherry compote, saffron pear, thyme honey and walnut ⊖ | 13 |
| with 4cl 2012 Late Bottled Vintage Porto 20% vol. | +6 |
| Crunchy Pistachios with frozen yogurt -biodynamic-, sour cherry compote, thyme honey and passion fruit ⊖ | 12 |
| Caramel & Cream -vegan- with roasted walnuts and caramel cookie crumble V⊗ | 11 |
| Meringues with double cream de la Gruyère and sour cherry compote ⊖ | 13 |
| Dark Chocolate Mousse -organic- with saffron pear and crunchy pistachios ⊖ | 13 |
| Warm Brownie with frozen yogurt -biodynamic- and passion fruit | 12 |
| Café Gourmand Coffee or espresso served with two tiny sweets (V⊗ on demand) | 12 |

APERITIF.

SAVOURIES & PITA

Tasty bites served with wheat flour pita bread V⊗

| | |
|---|----|
| Orange Hummus V⊗ | 8 |
| Artichoke -organic- with tahini V⊗ | 8 |
| Smoked Duck Breast | 8 |
| Spiced Cottage Cheese -organic- | 8 |
| Marinated Green Olives V⊗ | 8 |
| 3 of choice | 19 |
| Extra pita bread | +3 |

LUNCH.

Mains with small starter for 22 to 28 Swiss francs.

Monday to Saturday
12:00 to 14:00.



APERITIFS.

| | | |
|--------------------------------------|--------------|---|
| Matter_Vermouth Rosso Formula | 18% vol. 4cl | 8 |
| Veneziano -organic- | 15% vol. 4cl | 8 |
| Campari | 25% vol. 4cl | 7 |
| Lillet_Blanc | 17% vol. 4cl | 7 |
| BITTER ORANGE | | |
| Sanbitter alternative, freshly made | | 6 |

SPRIZZ.

With Cava Reserva.

| | | |
|--|--|----|
| VENEZIANO SPRIZZ | | |
| with Italian Aperitivo Naturale | | 12 |
| ST. GERMAIN SPRIZZ | | |
| with elderflower liqueur and lime | | 14 |
| LILLET BLACKBERRY SPRIZZ | | |
| with Lillet blanc and blackberry syrup | | 12 |

MOCKTAILS.

Without Alcohol.

| | | |
|------------------------------------|--|----|
| Mosquito | | |
| Lime, lemon, mint, soda | | 10 |
| CRIMSON ORANGE | | |
| Red orange, tonic water, rosemary | | 10 |
| Stay Sober | | |
| Ginger beer, lime, lemon, cucumber | | 10 |

SODA & CO.

| | | |
|---|------------|-----|
| GREEN LOVE | | |
| Green tea, mint, tangerine | 30cl | 6 |
| LEMONADE | | |
| Lemon, cane sugar, soda | 30cl | 5 |
| GREEN LEMONADE | | |
| Green tea, mint, lemonade | 30cl | 5 |
| REFRESH | | |
| Table water with fresh lemon and rosemary | 50cl/100cl | 4/6 |
| DELIGHT | | |
| Table water with fresh orange and mint | 50cl/100cl | 4/6 |
| Eptinger Mineral Water | | |
| _Sparkling | 50cl/100cl | 5/9 |
| Red Grape Schorle | 25cl | 5 |
| Vivi Kola Vivi Kola Siro | 33cl | 6 |
| -Swiss made since 1938- | | |
| Gents_Tonic Water | 20cl | 6 |
| Fever Tree_Ginger Beer | 20cl | 6 |

WINE. Please ask for our wine list!

GIN & TONIC.

Selected gins with Gents Swiss Roots Tonic Water and botanicals. Please ask for our G&T menu!

CLASSICS.

| | |
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| Campari & Red Orange Soda | 10 |
| White Wine & Soda Lemonade | 9 |
| Lillet Vive Lillet blanc, tonic water, cucumber, mint | 12 |
| Kir Blanc Black currant liqueur & white wine | 10 |
| GINGER | |
| Gin, ginger, lemon, soda, cucumber | 14 |
| Dark'n'Stormy | |
| Black rum, lime, ginger beer | 14 |
| London Mule | |
| Gin, lime, ginger beer | 14 |
| Moscow Mule | |
| Vodka, lime, ginger beer | 14 |

BEER.

| | | |
|----------------------------------|------|---|
| Chopfab_Draft | 25cl | 5 |
| Chopfab_Amber Wheat | 33cl | 7 |
| Doppelu_India Pale Ale | 33cl | 9 |
| LEMON BEER | | |
| Draft beer with lemonade | 25cl | 5 |
| BROMBIER INGWERBIER | 25cl | 6 |
| Appenzeller Bier_Leermond | | |
| Non-alcoholic beer | 33cl | 6 |

SPIRITS.

| | | | |
|------------------------------------|----------|-----|----|
| Sibona Grappa di Barolo | 42% vol. | 4cl | 12 |
| Macallan Amber | 40% vol. | 4cl | 12 |
| Single Malt | | | |
| Bulleit Bourbon | 45% vol. | 4cl | 8 |
| DelFino Amaretto | | | |
| -Swiss made- | 28% vol. | 4cl | 8 |
| Stolichnaya | | | |
| Premium vodka | 40% vol. | 4cl | 8 |
| El Espolon Tequila Reposado | | | |
| | 40% vol. | 4cl | 8 |
| Havana Club Añejo 3 Años | | | |
| | 40% vol. | 4cl | 8 |

COFFEE.

All available with oat milk.

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|-------------------------------|---|
| Espresso | 4 |
| Coffee | 5 |
| Cappuccino | 5 |
| Hot Chocolate | |
| with dark Grand Cru chocolate | 6 |

MOKA EFTI

Italian tradition from Mendrisio.

The coffee blend *Fairtrade* origins from Brasil, Columbia und Uganda. It combines Arabica and Robusta beans according to the Italian tradition. Powerful, with a strong taste and an intensive flavour. The beans are cleaned and gently roasted in the Swiss factory in Mendrisio, following the standards of the Monti family, which founded the Italian company in the year 1950 and still stands for high quality.

LOCAL ORGANIC MILK

From cows with horns.

The milk origins exclusively from local organic farms which treat their cows respectfully. The cows are not dehorned, as their horns are important for communication and a healthy hormone system.

TEA.

CHAI

Homemade (Indian recipe) 6

L'Art du Thé Medina

Gunpowder green tea and nana mint 6

GINGER INFUSION

with fresh ginger 6

Sirocco Premium Organic Tea 6

Gentle Blue

Black tea with bergamot orange

Jade Oolong

Floral green tea from China

Green Jasmine

Green tea with notes of jasmine

Moroccan Mint

Genuine moroccan nana mint

Piz Palü

Selected Swiss mountain herbs

Camomile Orange Blossoms

Camomile tea with orange

Rooibos Tangerine

Rooibos tea with a mandarin note