



L'AMBIANCE

MENU

All prices in CHF, VAT included



Starters

Mango Shrimp Salad CHF 18

Avocado – Mango – Grilled Shrimp – Passion Fruit Dressing – Cashews

Mediterranean Salad CHF 15

Falafel – Tahini-Lime Dressing – Sesame

Burrata Salad CHF 25

Burrata – Seasonal Fruit – Jamon Serrano – Balsamic – Pine Nuts

Citrus Salad CHF 15

Mixed Greens – Goat Cheese – Honey – Nuts

Soups

Pea Soup CHF 13

Green Peas – Fresh Cheese – Pine Nuts – Mint

Salmorejo (cold) CHF 10

Tomato – Eggs – Cured Ham – Oregano



Fish & Seafood

Salmon Risotto

CHF 27

Salmon – Lemon Risotto – Pak Choi – Parmesan

Linguini Nero

CHF 20

Black Linguini – Cherry Tomatoes – Prawns – Mussels

Vegetarian

Green Curry

CHF 20

Green Curry – Tofu – Coconut Milk – Peanuts – Mango

Creamy Risotto

CHF 15

Risotto – Cream – Mushrooms

Main Courses

Grilled Chicken Breast

CHF 21

Chicken Breast – Creamy Polenta – Swiss Chard – Summer Vegetables – Mint Sauce

Ribeye Steak (200g)

CHF 38

Beef Ribeye Steak 200 g – Chimichurri Sauce – Grilled Seasonal Vegetables

Choice of side: French fries / mixed salad



Veal Medallion (150g)

CHF 49

Veal Medallion – Sweet Potato Purée – Seasonal Vegetables – Szechuan Pepper Sauce

Iberic Pork Secreto (120g)

CHF 27

Iberic Pork Secreto – Parsley Potatoes – Seasonal Vegetables – Lime-Parsley Sauce

Dessert

Summer Crème Brûlée

CHF 10

Crème brûlée infused with vanilla – orange – cardamom

Peach Melba Pavlova

CHF 10

Raspberry Jam – Fresh Peaches – Chantilly Cream

Swiss Chocolate Eclair

CHF 10

With coffee mousse and salted caramel sauce

Piña Colada Dome

CHF 10

Coconut mousse dome with pineapple-lime filling

Dear guests,

If you have any questions about intolerances or allergies, please
contact our staff. Our staff is happy to assist you at any time.