

# LUNCH SPECIAL

02.-06. März 2026

## STARTER

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BUNTER SALAT ODER  
BROCCOLICREMESUPPE

## BOHEMIA LUNCH

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KALBSGESCHNETZELTES 32.00  
Oliven, getrocknete Tomaten, Tagliolini

## VEGGIE LUNCH

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GNOCCHI 25.00  
Tomatensauce, konfierte Tomaten, Burratina

## FISH LUNCH

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KRÄUTER CREVETTEN 32.00  
Safranrisotto, frittierter Rucola

## SEASONAL LUNCH

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RINDS FLANKSTEAK 34.00  
Peperonata, cremige Polenta, Chimichurri

BEI FRAGEN ZU ALLERGENEN IM ANGEBOT GIBT IHNEN UNSER  
SERVICE TEAM GERNE AUSKUNFT. ALLE PREISE IN CHF INKL. MWST.

Herkunft: Rind CH | Kalb CH | Crevette VNM

# LUNCH SPECIAL

March 2-6, 2026

## STARTER

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SEASONAL SALAD OR  
BROCCOLI CREAM-SOUP

## BOHEMIA LUNCH

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SLICED VEAL 32.00  
olives, sun-dried tomatoes, tagliolini

## VEGGIE LUNCH

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GNOCCHI 25.00  
tomato sauce, confit tomatoes, burratina

## FISH LUNCH

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HERB SHRIMP 32.00  
saffron risotto, fried arugula

## SEASONAL LUNCH

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BEEF FLANK STEAK 34.00  
peronata, creamy polenta, chimichurri

FOR ANY QUESTIONS ABOUT ALLERGENS IN OUR OFFERS, OUR TEAM  
WILL BE HAPPY TO ASSIST YOU. ALL PRICES ARE IN CHF, INCLUDING VAT.

Origin: Beef CH | Veal CH | Shrimp VNM