

LUNCH SPECIAL

20. - 24. APRIL 2026

STARTER

BUNTER SALAT ODER
GEMÜSE-CREMESUPPE

BOHEMIA LUNCH

SCHWEINS CORDON BLEU 32.00
Broccoli, Bratkartoffeln, Zitrone

VEGGIE LUNCH

GERÖSTETER BLUMENKOHL 25.00
Harissa-Hummus, pikantes Kräuteröl

FISH LUNCH

FISCH LASAGNE 32.00
Spinat, Safran-Béchamel, Parmesan

SEASONAL LUNCH

SAUTIERTE RINDSFILETSTREIFEN 34.00
Tagliatelle, geröstete Pilze, Thymian

BEI FRAGEN ZU ALLERGENEN IM ANGEBOT GIBT IHNEN UNSER
SERVICE TEAM GERNE AUSKUNFT. ALLE PREISE IN CHF INKL. MWST.
Herkunft: Schwein, Rind CH | Fisch NOR/GR

LUNCH SPECIAL

April 20–24, 2026

STARTER

SEASONAL SALAD OR
VEGETABLE CREAM SOUP

BOHEMIA LUNCH

PORK CORDON BLEU 32.00
broccoli, pan-fried potatoes, lemon

VEGGIE LUNCH

ROASTED CAULIFLOWER 25.00
Harissa hummus, spicy herb oil

FISH LUNCH

FISH LASAGNA 32.00
spinach, saffron béchamel, Parmiggiano

SEASONAL LUNCH

SAUTÉED BEEF TENDERLOIN STRIPS 34.00
Tagliatelle, roasted mushrooms, thyme

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

Origin: Pork, Beef CH | Fish NOR/GR