

# LUNCH SPECIAL

08. - 12. JUNI 2026

## STARTER

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BUNTER SALAT ODER  
SPARGELCREMESUPPE

## BOHEMIA LUNCH

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KALTES ROASTBEEF 32.00  
Bratkartoffeln, Sauce Tartar, gepikeltes Gemüse

## VEGGIE LUNCH

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FALAFEL 25.00  
Gemüse-Couscous, Tahinisauce, Minze

## FISH LUNCH

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POCHIERTER KABELJAU 32.00  
marinierter Fenchel, konfierte Kartoffeln, Röstkartoffelsud

## SEASONAL LUNCH

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POULETBRUST PAILLARD 34.00  
Knusprige Polenta, Broccolini, Balsamicojus

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

Herkunft: Rind CH | Kabeljau NOR | Poulet CH

# LUNCH SPECIAL

June 8-12, 2026

## STARTER

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SEASONAL SALAD OR  
CREAM OF ASPARAGUS SOUP

## BOHEMIA LUNCH

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COLD ROAST BEEF 32.00  
roasted potatoes, tartar sauce, pickled vegetables

## VEGGIE LUNCH

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FALAFEL 25.00  
vegetable couscous, tahini sauce, mint

## FISH LUNCH

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POACHED COD 32.00  
marinated fennel, confit potatoes, roasted potato broth

## SEASONAL LUNCH

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PAILLARD CHICKEN BREAST 34.00  
crispy polenta, broccolini, balsamic jus

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 | Cod NOR | Chicken CH