

TO START

 **Artisanal Burrata – saisonales Gemüse, Basilikumöl** 22
Artisanal Burrata – Seasonal Vegetables, Basil Oil

“The Huntsman Choice” Zanetti Selection 30
Regionale Fleisch-Spezialitäten, serviert mit Roggenbrot
“The Huntsman Choice” Zanetti Selection
Variety of Meat Specialties from the Region, served with Rye Bread

Classic Caesar Salad – Baby Lattich, Caesar-Dressing, Parmesan, Croutons, Anchovies 20
Caesar Salad – Baby Lettuce, Caesar Dressing, Parmesan, Croutons, Anchovies

+ zusätzlich “seven spices” Poulet +9
+ add seven spices Chicken

Rinds Tatar (CH Freiland) – Minibaguette 28/39
+als Hauptgang serviert mit Pommes Frites

Beef Tartar (CH free Range) - mini-Baguette
+as a Main Course served with French Fries



 **Spinat Salat – Parmesan, trockener Miso, schwarzer Trüffel** 23
Spinach Salad – Parmesan, dry Miso, Black Truffle

Vitello Tonnato - Thunfischsauce, Kapernblüten 28
Vitello Tonnato - Tuna Sauce, Caper Flowers

FROM THE GRILL

Swiss Filet Mignon 220 g 55
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LUMA Mittel Stück 300 g für 2 Personen 165
LUMA Striploin 300 g For 2 People

Local Käseburger Farm Speck 42
Käse, Speck, serviert mit Rösti Pommes & hausgemachter BBQ-Sauce
Signature Local CheeseBurger Farm Bacon
Cheese, Bacon, Served with Rösti Fries with Homemade BBQ-Sauce

Gezupftes Schweinefleisch - Bao Buns, gewürzte Mayonnaise 35
Pulled Pork - Bao Buns, Spicy Mayo

Thurgauer ApfelSchwein Spare Ribs BB style 48
(500g ink Knochen)
Thurgauer ApfelSchwein Spare Ribs BB style
(500g ink Bones)

Kalbs Kotelett - Rösti Fries, Portobello Pilzen 54
Veal chop – Rösti Fries, Portobello Mushrooms

Jumbo Tiger Garnelen - Miso Pack Choi 50
Jumbo Tiger Prawns - Miso Pack Choi

Swiss Alpine Lachs - glacierte Karotten 45
Swiss Alpine Salmon - Glazed Carrots

PASTA – SUPPEN - VEGETARIAN



Zwiebelsuppe – Haselnüsse aus dem Piemonte (IT), knusprige Quinoa 19
Onion Soup – Hazelnut from Piedmonte (IT), Crispy Quinoa



Penne Verrigni – Arrabbiata Sauce, Taggiasca Oliven 24
Penne Verrigni – Arrabbiata Sauce, Taggiasca Olives



Risotto ``gli Aironi`` - Rote Beete, Blu di Buffala Käse 27
Risotto ``gli Aironi`` - Beet Root, Blu di Buffala Cheese

Mezze maniche Verrigni - Kalbsragout und Eierschwämmli 32
Mezze maniche Verrigni – with Veal Ragout and Chanterelles

Ravioli del Plin – mit Hähnchen Jus, Haselnüsse aus dem Piemonte (IT) 39
Ravioli del Plin – with Chicken Jus, Hazelnut from Piedmonte (IT)



Gegrillter Blumenkohl – Meerrettich 38
Grilled Cauliflower - Horse Radish

PIZZA



Margherita - Tomaten, Mozzarella, Basilikum 18
Margherita – Tomatoes, Mozzarella, Basil

Salami Piccante – Tomaten, Mozzarella, scharfe Salami 22
Salami Spicy – Tomatoes, Mozzarella, Spicy Salami

Parma – Tomaten, Mozzarella, Rucola, Parma Schinken, Parmesan 34
Parma – Tomatoes, Mozzarella, Rocket Salad, Parma Ham, Parmesan

Prosciutto e funghi – Tomaten, Mozzarella, gekochter Schinken, Pilze 22
Prosciutto e Funghi – Tomatoes, Mozzarella, Cooked Ham, Mushrooms

Bella Napoli – Tomaten, Cherrytomaten, Sardellen, Büffelmozzarella, Taggiasca Oliven 28
Bella Napoli - Tomato, Cherry Tomatoes, Anchovies, Buffalo Mozzarella, Taggiasca Olives

Calzone - Mozzarella, Kürbis, Pancetta, Scamorza, Pecorino 30
Calzone - Mozzarella, Pumpkin, Pancetta, Scamorza, Pecorino

Amalfi – Tomaten, Zucchini, Garnelen, Burrata, Zitrone, Basilikum 31
Amalfi – Tomatoes, Zucchini, Shrimps, Burrata, Citron, Basil

BEILAGEN - SIDES: Pommes Frites, Saisonales Gemüse, Seasonal vegetables

Cremiger Trüffel Polenta - Creamy Truffle Polenta, Rösti Pommes, Rösti Fries, Baby Broccoli, Baby Broccoli 8

SAUCEN - SAUCES: Bernaise, Pfeffer Sauce, Pepper Sauce, Buffalo Sauce, Chimichurri 6



Vegetarisch / vegetarian



Vegan / vegan

Signature



Bitte informieren Sie uns über allfällige Allergien. Unsere Preise verstehen sich in Schweizer Franken, 7.7% MWST inkludiert.
Please let us know if you have any food allergies or special dietary requirements. Net prices are in Swiss Francs. 7.7% VAT are included.