

# BISTRO

## Kumu-Wines of the month

Red wine: Blaufränkisch, Goldberg,  
2019, Weingut Ernst, AT | 8

White wine: Chardonnay IGT, 2019,  
Castiglion del Bosco, IT | 8

## Kumu-Drinks

Eis Caramel Latte Macchiato | 8

Apfel-Pfefferminz Eistee 3dl | 5

## MITTAGSMENU | 25

(inkl. Vorspeise)

Blumenkohl Creme Suppe oder grüner Salat

*Cauliflower cream soup or green salad*

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Grilliertes Forellen Filet | Venere Reis | Spinat | Zitronen Sauce

*Grilled trout fillet | Venere rice | spinach | lemon sauce*

*Oder / or*

Chili sin Carne | Ebly | grillierte Avocado | Chili Dip

*Chili sin Carne | Ebly | grilled avocado | chili dip*

## BUSINESSLUNCH MENU | 35

(inkl. Vorspeise)

Rumpsteak "Ojo de Agua" | Bratkartoffeln | grüne Spargel | Chimi Churri

*Rump steak "Ojo de Agua" | fried potatoes | green asparagus | chimichurri*

## UNSERE KLASSIKER

Flammkuchen Elsässer Art | Sauerrahm | Zwiebeln | Speck | 19

*Tarte flambée | sour cream | onions | bacon*

Flammkuchen Parma | Parmaschinken | grüner Spargel | Rucola | 23

*Tarte flambée | Parma ham | green asparagus | rocket salad*

Flammkuchen Frühling | Radieschen | grüner Spargel | 21

Erbsen | Rüebli | Rhabarber | Rucola | Zitronencreme

*Tarte flambée | radishes | green asparagus | peas | carrots | rhubarb | rocket salad | lemon cream*

## DESSERT & KÄSE

Schokoladen Fondant | Englische Creme | Vanille Glace | Caramel | 14

*Chocolate fondant | English cream | vanilla ice cream | caramel*

Waldbeeren Variation | Limettenschaum | Meringue | 11.5

*Wild berries variation | lime foam | meringue*

Französischer Käseteller: | 14

Brie de Meaux, Comté, Sainte-Maure de Touraine & Birnen Chutney

*French cheese plate: Brie de Meaux, Comté, Sainte-Maure de Touraine & pear Chutney*

# BISTRO

- Kumu-Salat:** Grüne Walliser Spargel | Rhabarber Krokette | 22   
 Haselnuss | Erdbeer Dressing | Radieschen  
*Kumu salad: Green asparagus | rhubarb croquette | radishes | hazelnuts | strawberry dressing*
- Erbsen Kokos Suppe** | St. Jakobs Muscheln | Zwiebelschaum | Edamame | 17  
*Pea coconut soup | scallops | onion foam | edamame*
- Zwei Onsen Eier** | Asia Pilze | Panko Champignon | Edamame | Yuzu Sauce | 19   
*Two Onsen eggs | wild mushrooms | panko mushrooms | edamame | yuzu sauce*
- Basler Buddha Bowl:** Geräucherter Basler Tofu | Sushi Reis | 25    
 Edamame | Mango Salat | knusprige Okara | Wakame Gel  
*Buddha bowl: Smoked Basler tofu | sushi rice | edamame | mango salad | crispy okara | wakame gel*
- Weisse Spargel** | Kräuter Hollandaise | kleine Kartoffeln | 27    
*White asparagus | herb hollandaise | baby potatoes*  
 + Portion Rostello- & Parma Schinken / + Portion Rostello- & Parma ham | 8
- Gefülltes Perlhuhn mit Morcheln** | 29  
 Grüne Spargel | Kartoffel Mousseline | Cognac Sauce  
*Stuffed guinea fowl with morels | green asparagus | potato mousseline | Cognac sauce*
- Fish & Chips:** Zanderfilet im Bierteig | Erbsen-Minze-Dip | Tartarsauce | 24  
 Pikeperch Fish & Chips | mint-pea dip | tartar sauce
- Bunte Gnocchi** | Morcheln | frischer Spinat | Kräuter Sauce | 25   
*Colorful gnocchi | morels | fresh spinach | herb sauce*
- Hamachi Tataki** | Wok Gemüse | Soba Nudeln | 36    
*Hamachi Tataki | stir-fried vegetables | soba noodles*
- Schweizer Rinds-Flank Steak (180g)** | 36   
 Salat | Pommes Frites | Kräuterbutter  
*Swiss beef Flank steak (180g) | salad | french fries | herb butter*

## AUS DER KUCHENVITRINE / OUR HOMEMADE SWEETS

- |                               |     |                               |   |
|-------------------------------|-----|-------------------------------|---|
| Tartelette / tartelette       | 6.8 | Cheesecake                    | 6.8   |
| Tageskuchen / Cake of the day | 6.5 | Vegane Schnitte / Vegan Slice | 6.8   |
| Éclair                        | 5.5 |                               |   |