

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)

Kartoffel Fenchel Suppe oder grüner Salat

Potato fennel soup or green salad

Poulet Tajine | Bulgur | Gemüse | Aprikosen | Mandeln

Chicken Tajine | bulgur | vegetables | apricots | almonds

Oder / or

Gnocchi Pfanne | Gemüse | Rucola | Salbei Butter

Gnocchi | vegetables | rocket salad | sage butter

BUSINESSLUNCH MENU | 35

(inkl. Vorspeise)

Kalbs Onglet | Rüebli Mousseline | Sesamöl | Pak Choi | Koriander Jus

Veal hanger steak | carrot mousseline | sesame oil | Pak Choi | coriander jus

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 | | |