PITSCHNA SCENA

MITTAGSMENÜ | LUNCH MENU | 02.02. – 08.02. 2026 | CHF 23.00

MONTAG
Gemüse Minestrone
***
Lamm Gigot
Kartoffelgratin, geschmorte Endivien, Kräuterjus

DIENSTAG
Spinat Salat
Ziegenkäse
***
Eglifilet im Bierteig
Reis, gemischtes Gemüse, Tartarsauce

MITTWOCH
Kürbis Ravioli
Balsamico Reduktion, Amaretti
***
Sablés Café
Mandeln, Cassis Sorbet

DONNERSTAG
Gemischter Wintersalat
***
Schweins Piccata
Tagliatelle, Brokkoli, Rahmsauce

FREITAG
Vegetarische Capuns
Rahmsauce, Röstzwiebeln
***
Gebratenes Wolfsbarschfilet
Ratatouille, Kartoffelpüree, Kräutersauce

SAMSTAG
Risotto
Steinpilze, Trüffelcrème
***
Kastanien Vermicelles
Cassis Gel

SONNTAG
Vegetarische Samosa
süss-saure Sauce
***
Teriyaki Poulet
Basmatireis, Pak Choi

MONDAY
vegetable minestrone
***
lamb gigot
potato gratin, braised endives, herb jus

TUESDAY
spinach salad
goat cheese
***
fried fish fillet in beer dough
rice, mixed vegetables, tartar sauce

WEDNESDAY
pumpkin ravioli
balsamic reduction, amaretti
***
sablés café
almond, cassis gel

THURSDAY
mixed winter salad
***
pork piccata
tagliatelle, broccoli, cream sauce

FRIDAY
vegetarian capuns
cream sauce, roasted onions
***
pan-fried sea bass fillet
ratatouille, mashed potatoes, herb sauce

SATURDAY
risotto
porcini mushrooms, truffle cream
***
chestnut vermicelli
cassis gel

SUNDAY
vegetarian samosa
sweet and sour sauce
***
teriyaki chicken
basmati rice, pak choi

TÄGLICH OFFEN | OPEN DAILY
12 — 14.30 , 17.30 — 23

KÜCHE | KITCHEN
12 — 14, 18 — 21.30

TISCH RESERVIEREN
BOOK YOUR TABLE