

ALLERGY MENU

STARTERS

Hay soup • cream • Grisons raw ham • croutons • chive (gf*)	15.00	
Leaf salad • fig-mustard dressing • roasted seeds (v,gf,lf)	9.00	
Lamb's lettuce • egg • croutons • bacon • French dressing (gf*,lf*)	18.00	
Quinoa salad • root vegetables • balsamic dressing • mushroom cream • avocado • celery • raspberry-pearl onion • pickled pumpkin • parsnip chip (v+,gf,lf)	19.00	
Beef tatar • quail egg • pickled vegetables • toast (gf*,lf*)	26.00	38.00

MAIN COURSES

LEAFS Salad Bowl • green leaf salad (v+,gf,lf)		15.00
- bacon (gf,lf)	+3.00	
- egg (v,gf,lf) or roasted seeds (v+,gf,lf)	+1.00	
- croutons (v)	+0.50	
- cherry tomatoes (v+,gf,lf)	+1.50	
- chicken (gf,lf) or smoked salmon (gf,lf)	+8.00	
- Feta (v,gf) or Buffalo mozzarella (v,gf)	+4.00	
Dressing choice: fig-mustard • lemon • French (v,gf,lf)		
Sliced veal filet Zurich style • Rösti (gf)		45.00
Beef Entrecôte • home-made Café de Paris • seasonal vegetables • fries (gf*,lf*)	200g	58.00
Boiled beef • horseradish • beef consommé • root vegetables • roasted marrowbone • potatoes (gf,lf)	160g	41.00
Swiss Alpstein chicken breast suprême • panko crust • lemon stock • Edamame • pickled turnip cabbage • Enoki mushrooms • leek • baked Gnocchi (gf*,lf*)	180g	39.00
Swiss trout filet • herb-lemon butter • almonds • winter spinach • wild rice (gf,lf*)	170g	42.00
Red lentil curry • soy yoghurt • baked vegetable pastry • pomegranate • watercress (v+,gf, lf)		29.00

DESSERTS

Ice cream chocolate • vanilla • caramel • fior di latte • coffee • walnut (v,gf)	per scoop	5.00
Sorbet lemon • strawberry • raspberry • passionfruit • plum (v,gf,lf)	per scoop	5.00

Prices in CHF, incl. 8.1% VAT

(v) vegetarian, (v+) vegan
(gf) gluten free / (gf*) gluten free through adaptations
(lf) lactose free / (lf*) lactose free through adaptations

Please inform us about allergies upon ordering. All meals are prepared in one kitchen, making it impossible to completely rule out cross-contamination.

LEAFS
RESTAURANT