ALLERGY MENU

STARTERS

Pumpkin cream soup • roasted pumpkin seeds • pumpkin seed oil • whipped cream (v*,gf)	**12.00**	
Leaf salad • fig-mustard dressing • roasted seeds (v,gf,lf)	**9.00**	
Lamb's lettuce • egg • croutons • bacon • French dressing (gf*,lf*)	**18.00**	
Beef tatar • quail egg • pickled vegetables • toast (gf*,lf*)	**27.00**	**39.00**

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**
Duck breast • duck jus • red cabbage • potato gratin (gf)	**180g**	**43.00**
Poached cod • saffron sauce • spinach heads • wild rice (gf,lf*)	**160g**	**47.00**
Quinoa sphere • spinach sauce • sweet potato puree • seasonal vegetables (v+,gf, lf)		**33.00**

DESSERTS

Chocolate-nut cake • vanilla ice cream • whipped cream (gf)		**15.00**
Crème brûlée • roasted plums (gf)		**15.00**
Ice cream | chocolate • vanilla • caramel • coffee • sour cream • pistachio (gf)	**per scoop**	**5.00**
Sorbet | lemon • strawberry • raspberry (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