

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	
Pan-seared seasonal forest mushrooms • fresh herbs (v,gf,lf*)	25.00	
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	
- chanterelles (v,gf,lf*)	+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
Venison Entrecôte • cranberry jus • salsify • potato-leek gratin (gf)	160g	55.00
Venison stew hunter's style • bacon • mushrooms • croutons • pickled onions • red cabbage • chestnuts • pear • cranberries • Spätzli (gf*,lf*)		41.00
Poached cod • saffron sauce • spinach heads • wild rice (gf,lf*)	160g	47.00
Tagliolini • chanterelle cream sauce • Belp cheese (v,gf*)		35.00
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