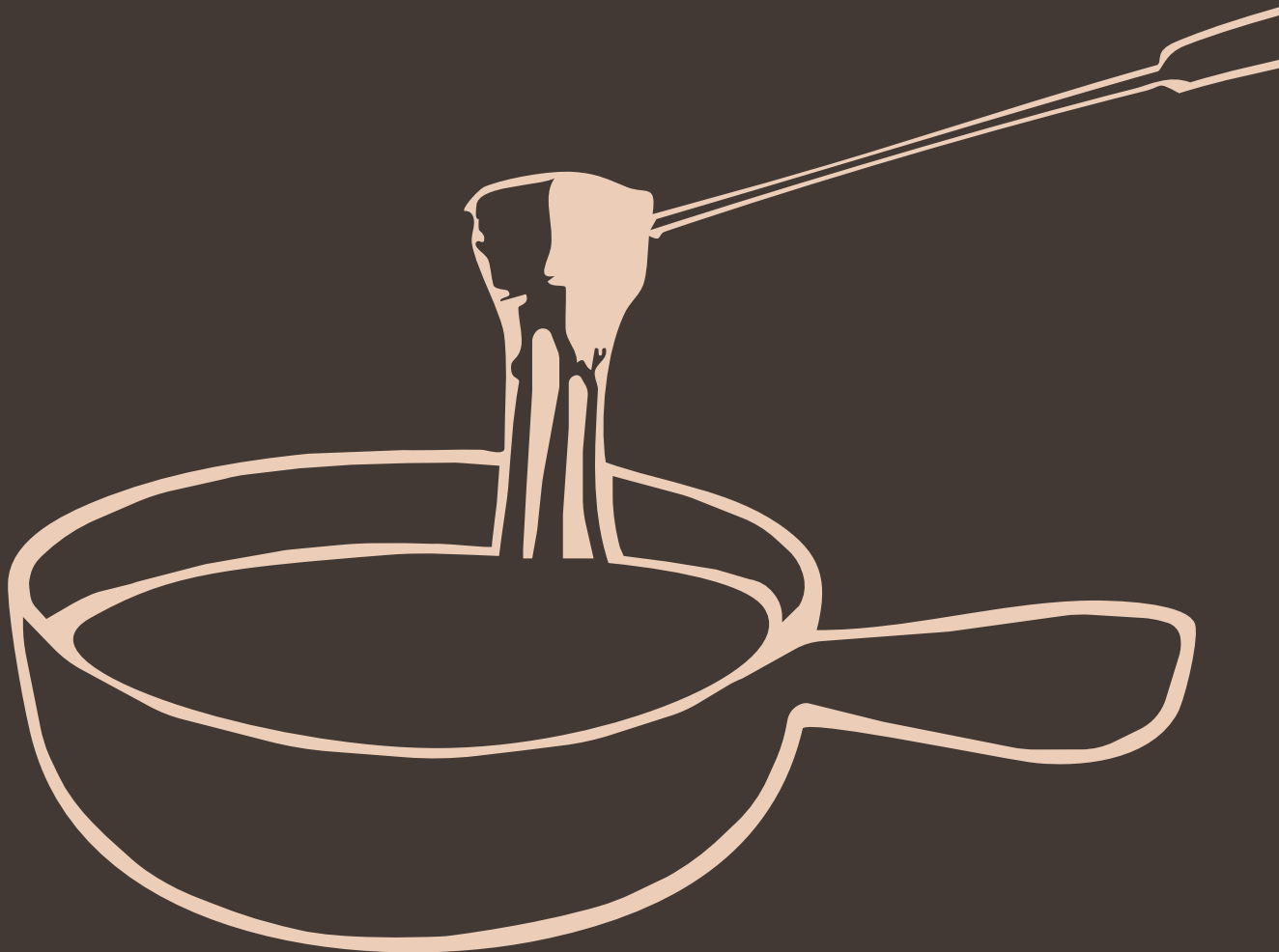


Cheese
amSee

MENU



DRINKS

Sparkling wine

10cl 75cl

ZÜRISCHUM BRUT BLANC DE NOIR Zürischum <i>Pinot Noir</i>	12	86
CHAMPAGNE DEUTZ BRUT (CLASSIC) Deutz <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	15	98

White wine

10cl 75cl 70cl

VINATTIERI BIANCO Vinattieri <i>Chardonnay, Sauvignon Blanc, Sémillon</i>	10	69
SAUVIGNON BLANC Bechtel Weine <i>Sauvignon Blanc</i>	12	74
ST-SAPHORIN LA ROCHE AUX VIGNES Domaine Bovy <i>Chasselas</i>	10	65

Red wine

10cl 75cl

BLAUBURGUNDER Bechtel Weine <i>Pinot Noir</i>	10	65
MASSERONE VINATTIERI Vinattieri <i>Merlot</i>	11	69
MALANASER PINOT NOIR Von Salis <i>Pinot Noir</i>	12	72

Water & soft drinks

33cl 40cl 80cl

Pepsi, Pepsi Zero, Eistee, Rivella rot/blau	6
Mineralwasser Arkina & Rhäzünser	7 10

Beer

33cl

Hürlimann Lager	7
Valaisane Lager	8
Feldschlösschen alcohol-free	7

Spirits

2cl

URS HECHT GUNZWILER DESTILLATE	
Dollesepppler cherry brandy, 40 %	11
Appenzeller Alpenbitter, 29 %	11
FASSBIND	
Vieille Barrique, 40 %	13

Hot drinks

Glühwein (mulled wine) red	8
Alcohol-free fruit punch	7
Coffee	5
Espresso	5
Double espresso	6
Cappuccino	6
Latte	6
Sirocco organic tea	6

MENU

Starters

LUX platter for 2 people	39
with meat, sausage specialities, cheese and pickled vegetables	
Lamb's lettuce with bacon, egg and herb croutons ^{LF}	21
Mixed leaf salad with mustard dressing ^{VG, GF}	12
Bündner barley soup with chives	17
Pumpkin cream soup with pumpkin seed oil and pumpkin seeds ^{VG, GF}	16

Cheese fondue with bread and pickled vegetables per serving

LUX special in-house mixture ^{VE, GF, LF*}	38
Cheese fondue with black truffle ^{VE, GF, LF*}	46
Cheese fondue with chilli ^{VE, GF, LF*}	40
,New Roots' vegan Fondue ^{VG, GF, LF*}	38

* Our fondues are prepared with alcohol. With the exception of the vegan fondue, all fondues are available alcohol-free.

Side dishes per serving

Potatoes ^{VG}	7
Pickled pears ^{VG}	7
Crispy Chicken Legs (150g) ^{LF}	17

Dessert

Cinnamon mousse with oranges ^{VE}	14
Apple crumble with vanilla ice cream ^{VE, GF}	12
Selection of ice cream (Chocolate, Vanilla or Strawberry) ^{VE}	5 per scoop
<i>Optional with homemade egg liqueur (4 cl)</i>	7

Group menu (minimum 8 people) 87 per person

Uetliberg platter with meat, sausage specialities, cheese and pickled vegetables
Lamb's lettuce with bacon, egg and herb croutons ^{LF}
Choice of 2 types of fondue incl. unlimited potatoes and pickled pears*
Cinnamon mousse with oranges ^{VE}