



# Menu of the week

## — LUNCH —



**CANNELLONI AL FORMAGGIO**

*Cook: Giovanni*

**DUMPLING SOUP**

*Cook: Suppärteam*

**POLLO ALLA SICILIANA**

*Cook: Paul & Lulu*

**ZÜRI GESCHNÄTZLETS**

*Cook: Paul & Lulu*

**THE SALAD BOWL: CROUTONS & CHEESE**

*Creation: The Salad Bowl*

**CHICKEN BARLEY SALAD**

*Cook: Paul & Lulu*



**LASAGNE CON POMODORO E VERDURE**

*Cook: Giovanni*

**NUSA POT SPICY LENTILS**

*Cook: Nusa*

**ASIA BEEF BOLO WITH RICE**

*Cook: Lucky Chi Fan*



**TAGLIERINI WITH MINCED BEEF**

*Cook: Ganni*

**PROTEIN SPINACH SALAD**

*Cook: Hosi*

**SPÄTZLI CHÂTEAU D'OEX**

*Cook: Le Chalet Château d'Oex*

**SATAY CHICKEN NUDELN**

*Cook: Paul & Lulu*

## — SNACKS & Z'NÜNI —



**MÜESLI WITH RASPBERRY COULIS**

*Dairy: Saaländ*

**GRUYÈRES ROHSCHINKEN**

*Charcutier: Gruyères*

**KÖLLIBECK: BREAKFAST EGG**

*Boulangier: Köllibeck*

**ELLA'S NUT BUTTER BALLS - HAZELNUT**

*Creation: Ella*

**POPCORN WITH RASPBERRY AND CHIA SEEDS**

*Creation: Be! Popcorn*

**DARK CHOCOLATE**

*Creation: Täucherli*



**JUST NUTS**

*Creation: FELFEL*

**NATURAL PEANUT BUTTER CUP**

*Creation: Eric's*

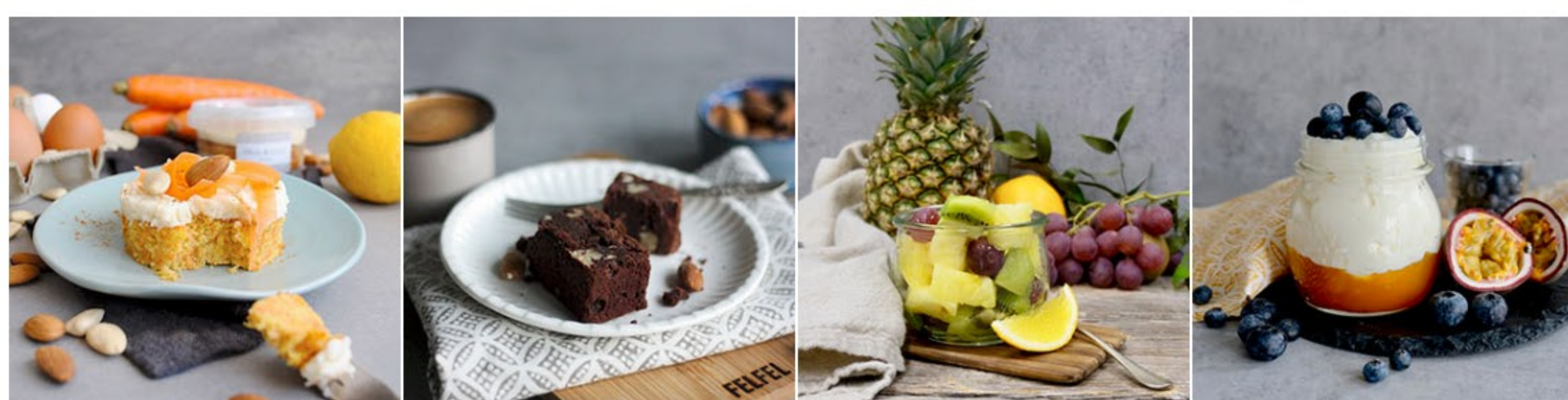
**YOGURT PARFAIT WITH MANDARIN AND MANDELN**

*Dairy: Splügen*

**BREAD: KLOSTERKÄSE & BIRNE**

*Baker: Vuillat*

## — DESSERT —



**CARROT CAKE WITH CREAM CHEESE TOPPING**

*Cook: Paul & Lulu*

**HOMEMADE BROWNIE**

*Baker: Imholz*

**SALADE DE FRUITS**

*Creation: FELFEL*

**RICE PUDDING - BLUEBERRY & PASSIONFRUITCOULIS**

*Creation: FELFEL*

## — DRINKS —



**BIO CHRÜTLI TEE - MATE & MINT**

**GINGER SHOT**

**HEYLIFE COCONUT WATER**

**ACAO ENERGY DRINK**

**AQUA TICINESE FRIZZANTE**

**BIO GINGER WATER**