



SOMMERLUST

SOMMER MENU

«Snacks» house bread, nut butter, nibbles, amuse-bouche

Gazpacho granite, pickled cucumber, smoked cream cheese, puffed wild rice

Arctic char fried on the skin «Kundelfingerhof», red carrot, carrot cream

Nohara Yaki, Kaltenbacher Swiss Wagyu, smoked egg yolk, yakiniku sauce

Luma Pata Negra «Secreto Bellota» from the charcoal grill, sweet potato variation, coriander, lime, quinoa, pickles

Family MAXX: the cheeky, the sharp, the noble, three cheese textures with fig-nut bread

Honey mousse, citrus crumble, tonka bean espuma, ginger, popping sugar, flowers

- 3 course 79.00 (without Swiss Wagyu)
- 4 course 95.00 (without Swiss Wagyu)
- 5 course 109.00
- 6 course 120.00

«Snacks» are always served and do not count as a course.

You are free to combine the courses from both menus as you wish..

Wine accompaniment (one glass per course):

- 3 course 33.00
- 4 course 44.00
- 5 course 55.00
- 6 course 66.00



S O M M E R L U S T

SOMMER MENU PLANT BASED

«Snacks» house bread, nut butter, nibbles, amuse-bouche

Beetroot, roasted nuts, shiso, balsamic vinegar, mandarin sorbet

Truffles, potatoes, mushrooms, herbs, chips

Pickled watermelon, melon basil sorbet, jalapeño espuma, pine nuts, tomato chutney

Grilled cauliflower, mole sauce, pickles, cauliflower couscous

Parsnip sous-vide, parsnip sorbet, parsley granite, parsnip chips

Mango curry sorbet, peanut butter, mango espuma, roasted peanut crumble, mango chips

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- 4 course 95.00
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SOMMERLUST

À LA CARTE

STARTERS

Swiss Francs

Baby latish, mustard-honey dressing, pomegranate, quinoa	13.50
Pickled watermelon, melon basil sorbet, jalapeño espuma, pine nuts, tomato chutney	21.00
Gazpacho granité, pickled cucumber, smoked cream cheese, puffed wild rice	17.00
Beef tartar, mustard glace, capers, cucumber, egg, brioche	25.00/36.00

MAIN COURSE

MEAT

Beef fillet tataki, teriyaki, potato	59.00
Luma Pata Negra «Secreto Bellota» from charcoal grill Sweet potato variation, coriander-lime gel, quinoa	49.00
Chateaubriand in the pan (from 2 persons) Café de Paris, vegetable variation, «Sommerlust» fries optional with bone marrow	65.00/Person +5.00

FISH

Pulpo from charcoal grill, chorizo, mojo rojo, potato	32.00/39.00
Arctic char fried on the skin «Kundelfingerhof», red carrot, carrot cream, risotto	45.00

VEGETARIAN

Risotto, morels, truffles, potato chips	44.00
Grilled cauliflower, mole sauce, pickles, cauliflower couscous	33.00



S O M M E R L U S T

DESSERT

Schweizer Franken

Honey mousse, citrus crumble, tonka bean espuma, ginger, popping sugar, flowers	18.00
Parsnip sous-vide, parsnip sorbet, parsley granite, parsnip chip	16.00
Mango curry sorbet, peanut butter, mango espuma, roasted peanut crumble, mango	21.00
Small but nice	9.50

CHEESE

Family MAXX: the cheeky, the sharp, the noble, three cheese textures with fig-nut bread	19.00
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DECLARATION OF MEAT AND FISH

Beef: Australia; Pata Negra: Spain; Poultry: Switzerland

Suppliers: Metzgerei Villiger Stein am Rhein, Oceanis SH, Bianchi ZH, LUMA Beef SH

Fish: Kundelfingerhof, Atlantic

Suppliers: Kundelfingerhof TG, Oceanis SH, Bianchi ZH

VEGETABLES

Our vegetables are exclusively from Swiss organic farmers.

Suppliers: Gemüsemarkt Marinello ZH



SOMMERLUST

SUN IN A WINE GLASS. OUR RECOMMENDATIONS:

<i>Rose</i>	1 dl	7,5 dl
Weissherbst 2019 (Bio/Biodynamic)	8.50	59.00
Pinot Noir, Markus Ruch AOC SH		

This easily digestible Weissherbst is made from the run-off juice of Pinot Noir.
A wine to quench your thirst, fresh, drinkable and easy to drink.

<i>White</i>	1 dl	7,5 dl
Ninfa del Nera 2018 (Bio/Biodynamic)	8.50	59.00
Annesanti, Umbria, Italy DOCG Grechetto, Malvasia, Trebbiano Toscano		

Light straw gold, unfiltered, therefore slightly cloudy. A very aromatic nose reveals itself to the Observer: apple skin, ripe pear, exotic notes in the background, peach, candied pineapple.

<i>Red</i>	1 dl	7,5 dl	Magnum
Mesarone 2018 (Bio/Biodynamic)	11.00	69.00	159.00
Baco Noir, Guido Lenz, AOC Uesslingen			

The wine shows a dark, bright ruby red colour. Elegant, slightly smoky notes of coffee, star anise and dried fruit. A wine with great depth, strong body and long finish. An exceptional wine of artisan winemaking tradition.

<i>Red</i>	1 dl	7,5 dl
Cuvée Barrique Nobleten 2008 (Bio/Biodynamic)	13.00	79.00
Baco Noir, Regent, Guido Lenz, AOC Uesslingen		

Something not commonplace: We were able to get hold of the last 130 bottles of this extremely great wine. The wine shows an impressive depth in taste, releasing scents and tastes like peppermint, gooseberries and marigolds of the monocultural vine. We recommend drinking the wine slightly chilled on ice.
