ROOF LUNCH MENU Monday-Friday 12:00-15:00



FLAVOURS OF THE WEEK

Our chefs come up with unique weekly specials to offer diners truly delicious culinary experiences. Ask wait staff for more information.

MAIN 9 € SOUP 7 €

QUICK AND LIGHT

STEAK TARTARE (GF, LF) 18 €

One of Mövenpick's biggest culinary success stories is its steak tartare, which over time our chefs have polished to perfection. It has become a classic not just in Switzerland, but all over the world.

ROOF SALAD (LF, V) 9 €

Mixed leaves, toasted seeds, juicy cherry tomatoes and Estonian farmhouse cheese. White-bread crisps and a distinctive spiced-sprat aioli bring everything together into a delicious whole.

- + grilled chicken (GF, LF) 7 €
- + grilled cheese (GF) 5 €

MAINS

STEAMED SALMON (GF, LF) 12 €

Juicy salmon fillet with spring onion and a silky butter & cream sauce

BRAISED BEEF (GF/LF) 13 €

Slow-cooked beef whose flavour is brought out with an aromatic rosemary sauce

STONE-GRILLED CHICKEN (GF/LF) 11 €

Grilled sliced of chicken fillet with fresh caper sauce

ROASTED VEGETABLES (GF, LF, VG, V) 10 €

Seasonal vegetables with chickpeas and flavourful chimichurri. A hearty and vegan-friendly choice!

MAINS COME WITH ONE SIDE OF YOUR CHOICE:

Additional sides can be ordered at a cost of **4 € per side

Seasonal vegetable & Definition of the Seasonal vegetable

DESSERTS

SWISS CARROT CAKE (GF, VG) 9€

A modern take on traditional Swiss Rüeblichueche: a gluten-free version that is light, airy and full of flavour, and topped with silky smooth cream-cheese frosting

CHOCOLATE MOUSSE (VG) 7 €

An intense bitter-chocolate mousse with cherry compote and Red Velvet cookie crumble

ICE CREAM OR SORBET (GF, VG) 3€ per scoop

Various flavours – ask wait staff for today's options

- + fresh berries **2.50 €**
- + fresh berry sauce 1.50 €

GF - gluten-free | LF - lactose-free | VG - vegetarian | V - contains no animal ingredients

