

Diner

Appetizers to Share

Knuspriges Lavosh, Houmous, Baba Ghanoush (<i>v,lf</i>)	9
Gemüse-Avocado-Wraps Sprossen, Gurken, Kresse, Dukkah (<i>v,gf,lf</i>)	12
Auberginen-Kroketten Kartoffel, Erbsen-Minze-Dip, Brunnenkresse (<i>v,lf</i>)	14
Tramezzini Guacamole, Ei, Brie de Meaux, Dörrotomaten (<i>vi</i>)	13
Bio-Lachs-Quinoa-Tatar (<i>GB</i>) Linsen-Cracker, Limette (<i>gf,lf</i>)	16
Panierte Oliven und Artischocken Basilikum-Joghurt-Dip (<i>vi</i>)	14
Randenfalafel, Sesammantel Ingwer-Tofu-Dip (<i>v,gf,lf</i>)	12
Garlic-Naan frisch gemacht im Tandoori-Ofen, Kräuter (<i>v/vi</i>)	9

Daizy Drinks

Franciacorta Brut Uberti, Erbusco, Italien	10
Blaubeer-Spritz Prosecco, hausgemachter Blaubeeren-Sirup, Zitrone, Soda	13
Rhabarbara Prosecco, hausgemachter Rhabarber-Sirup, Soda	11
Erdbeer-Mojito Bio-Erdbeere, Limette, Rohrzucker, Soda, Minze (alkoholfrei)	10
Sloe Gin Tonic Pink Pepper	14
Hibiskus Negroni Gin, Campari, Martini, Hibiscus Tonic	15
Italian Mojito Aperol, Cynar, Limette, Rohrzucker, Soda, Minze	15

Diner

Shared Dishes

Frühlings-Blattsalat Granatapfelkerne, Sonnenblumenkerne (<i>v, gf, lf</i>)	16
Löwenzahnsalat, Bio-Ei Cikorino, Radiesli (<i>vi, gf, lf</i>)	18
Knusprige Samosas Erbsen-Kefen-Sprossen-Salat, Minze-Joghurt (<i>vi</i>)	20
Grillierter Wildspargelsalat gebackener Ricotta, Pomelo, Puntarelle, Pinienkerne (<i>vi, gf</i>)	19
Frühlings-Ofengemüse, Mozzarella di Bufala Bärlauch-Pesto, grüne Spargeln, Artischocken, Pfälzer, Kohlrabi, Rüeblli (<i>vi, gf</i>)	17
Frische Morcheln, DuPuy Linsen Pomodori Secchi (<i>v, gf, lf</i>)	20
Avocado, Rote Quinoa Frühlingsspinat, Fenchel, Harissa (<i>v, lf, gf</i>)	18
Hausgemachte Ravioli Zitrone, frische Erbsen, Kräuter (<i>vi</i>)	23
Daizy-Thali Gemüsecurry, Mango-Chutney (<i>v, gf, lf</i>)	20
Bio-Forellen-Chnusperli (<i>CH</i>) Tatarsauce, Kresse (<i>lf</i>)	26
BBQ-Ribeye (<i>CH</i>) Tagliata, Rucola, Datterini-Tomaten (<i>gf, lf</i>)	32
Poulet-Spiess (<i>CH</i>) Gemüsejulienne, Wok-fried (<i>gf, lf</i>)	28
Bio-Alplamm-Ragout Masala (<i>CH</i>) weisse Spargeln, Joghurt (<i>gf</i>)	30
Nussreis Safran, Frühlingszwiebeln, Cashews, Mandeln, Tomaten, Berberitze (<i>v, gf, lf</i>)	14
Parmigiana Auberginen, Tomaten, Erbsen, Sauerampfer, Cashew-Rahm Kräuter, Blattspinat (<i>v, gf, lf</i>)	16
Naan frisch gemacht im Tandoori-Ofen, Sesam (<i>v/vi</i>)	9

Diner

Sweets

Rhabarber-Crumble, Sauerrahmglacé <i>(vi)</i>	10
Schoggikuchen Crème de la Gruyère, Minze <i>(vi, gf)</i>	8
Cheesecake Beeren-Coulis <i>(vi)</i>	10
Limettenmousse, frische Mango <i>(vi, gf)</i>	10
Panna Cotta Kardamon, Blaubeeren <i>(v, gf, lf)</i>	9
Sweets to share	14

Daizy Menu (ab 4 Personen)

All-Courses-Shared pro Person	60
Appetizers, Starters, Mains Shared pro Person	54
Starters, Mains, Sweets Shared pro Person	54
Starters, Mains Shared pro Person	47

Digestifs

Grappa Bocchino Barrique / Bianco <i>(2cl/40%)</i>	8
Macardo Brände Vieille Prune/Vieille Poire Williams <i>(2cl/35%)</i>	9
Limoncello <i>(4cl/28%)</i>	6

Wein

Hausweine

Schaumweine

Prosecco Ca'Vittoria <i>Ca'Vittoria, Valdobbiadene Glera</i>	54/8
Franciacorta Brut <i>Uberti, Erbusco, Italien Chardonnay, Pinot Blanc & Noir</i>	65/10
Obrecht Brut <i>bio</i> <i>Weingut Zur Sonne, Obrecht, Jénins Pinot Noir</i>	71

Weissweine

Chateau Pierrail Blanc 16 <i>Chateau Pierrail, Bordeaux Sauvignon Blanc & Gris</i>	48/7
Roero Arneis 17 <i>Brenta d'Oro, Roero, Italien Arneis</i>	54/8.5
Nounat 17 <i>Binigrau, Mallorca Prensal Blanc, Chardonnay</i>	60/9.5
Sauvignon Blanc & Chardonnay 17 <i>Weidmann, Regensberg Sauvignon Blanc, Chardonnay</i>	55

Rosé

Chateau Pierrail Rosé 16 <i>Merlot Cabernet Sauvignon</i>	48/7
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Rotweine

TRE 15 <i>La Brancaia, Toscana Sangiovese, Merlot, Cabernet</i>	48/7.5
Chateau Pierrail 15 <i>Chateau Pierrail, Bordeaux Merlot, Cabernet Franc & Sauvignon</i>	52/8
OM 16 <i>bio</i> <i>Oliver Moragues, Mallorca Cabernet Sauvignon, Manto Negro, Callet, Syrah</i>	60/9
Pinot Noir 14 <i>Weidmann, Regensberg Pinot Noir</i>	62
Giornico d'Oro 15 <i>Gialdi, Tessin Merlot</i>	60
Bärnreiser 15 <i>Grassl, Carnuntum, Österreich Zweigelt, Merlot, Blaufränkisch</i>	76
Le Clos du Caillou 16 <i>bio</i> <i>Côtes-du-Rhône, Frankreich Grenache, Mourvèdre, Syrah</i>	56
L'Enfant Perdu 14 <i>bio</i> <i>Domaine des Enfants, Côtes Catalanes Grenache, Syrah, Carignan, Mourvèdre</i>	69
Matsu „El Recio“ 15 <i>bio</i> <i>Matsu, Toro, Spanien Tempranillo Volpola</i>	57
Volpola Sapaio 15 <i>Podere Sapaio, Bolgheri, Toscana Cabernet Sauvignon, Merlot, Petit verdot</i>	66

Wein

Spezialweine

Schaumweine

Taittinger Brut <i>Taittinger, Champagne</i> <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	90
Roederer Brut <i>Louis Roederer, Champagne</i> <i>Chardonnay, Pinot Noir, Pinot Meunier</i>	92

Weissweine

Pouilly Fumé 14 <i>Domaine Pascal Jolivet, Loire, Frankreich</i> <i>Sauvignon Blanc</i>	75
Chablis 15 <i>Domaine Roland Lavantureux, Frankreich</i> <i>Chardonnay</i>	64
Rieslingx Sylvaner 17 bio <i>Weingut zur Sonne, Obrecht, Jenins</i> <i>Riesling Sylvaner</i>	50
Bianco Rovere 15 <i>Gialdi, Tessin</i> <i>Merlot</i>	77
Sancerre Blanc 16 <i>Domaine Pascal Jolivet, Loire, Frankreich</i> <i>Sauvignon Blanc</i>	68

Rotweine

Monolith 16 bio <i>Weingut zur Sonne, Obrecht, Jenins</i> <i>Pinot Noir</i>	91
Sassi Grossi 15 <i>Gialdi, Tessin</i> <i>Merlot</i>	96
Pugnitello 16 bio <i>Sequerciani, Naturwein, Toscana</i>	64
Peyrou 15 bio <i>Côtes de Castillon, Frankreich</i> <i>Merlot, Cabernet Franc</i>	54
Châteauneuf-du-Pape 16 bio <i>Côtes-du-Rhône, Frankreich</i> <i>Grenache, Syrah</i>	68
Gran Veran 14 <i>Biniagual, Mallorca</i> <i>Santo Negro, Syrah</i>	86
Matsu „El Viejo“ 15 bio <i>Matsu, Toro, Spanien</i> <i>Tempranillo</i>	91
Mora di Sassi 12 <i>Malgra, Monferrato, Italien</i> <i>Barbera d'Asti</i>	68
Sapaio Superiore 13 <i>Podere Sapaio, Bolgheri, Toscana</i> <i>Cabernet Sauvignon, Merlot</i>	106

Getränke

Wasser

Daizy-Wasser (filtriert, sprudel) <i>5dl/10dl</i>	5/9
Daizy-Wasser (filtriert, still) <i>5dl/10dl</i>	5/9

Frische Bio-Säfte

Orangensaft <i>2 dl</i>	6
Sunrise Karotte, Orange, Ingwer <i>2 dl</i>	6
Feel Good Limette, Spinat, Apfel, Gurke <i>2 dl</i>	6
Veganer Shake Dattel, Cashew, Mandel <i>2 dl</i>	6

Softdrinks

Coca Cola / Zero <i>3.3dl</i>	4.8
Club Mate <i>3.3dl</i>	5.5
Pimiento Spicy Ginger <i>2.5dl</i>	6
Biofarm Obstsaft Trüb BIO <i>3dl</i>	4.5

Homemade

Ingwer-Limetten Limonade <i>3dl/5dl</i>	4.5/6
Kräuter Eis Tee <i>3dl/5dl</i>	4.5/6

Dr. Brauwolf - Craft Beer

Offen Boho Lager/Red Ale <i>2.5dl/4dl</i>	4.5/7
Belgium Witbier <i>3.3dl</i>	7
American Pale Ale <i>3.3dl</i>	7
Black Indian Pale Ale <i>3.3dl</i>	7

Bier

Appenzeller Vollmond BIO <i>3.3dl</i>	5.5
Appenzeller Leermond Alkoholfrei <i>3.3dl</i>	5.5

Tee

Frische Minze <i>4dl/10dl</i>	5.5/8
Frischer Ingwer mit oder ohne Honig <i>4dl/10dl</i>	5.5/8
Schwarz, Rooibosh, Verveine, Jasmin-Grün <i>4dl/10dl</i>	4.5/8

Kaffee

Espresso/Doppio	4/5
Kaffee Crème	4
Cappuccino	5
Grandecchino	6
Milchkaffee	5
Chai Tee / Chai Latte	5
Caffe Freddo	5.5
Schoggi warm/kalt	4.5

Drinks

Apéritifs

Kein Hugo Prosecco, Spicy Ginger	11
Aperol Sprizz Aperol, Prosecco, Soda	11
Lillet Vive Lillet, Tonic, Gurke, Minze	11
Campari Orange / Soda (4cl/25%)	11
Martini rosso / bianco (4cl/15%)	7

Digestifs

Cynar (4cl/16.5%)	7
Hierbas (4cl/26%)	7
Pastis Henri Bardouin (2cl/45%)	8
Tequila Espolon (2cl/40%)	8

Classics

Mojito Rum, Limette, Minze, Rohrzucker	15
Moscow Mule Vodka, Spicy Ginger	15
Dark & Stormy Rum, Spicy Ginger, Limette	15
Amaretto Sour Amaretto, Zitrone, Zucker	15
Negroni Gin, Martini, Campari, Orange	15
Turicum Basil Smash Gin, Basilikum, frische Bio-Zitrone	15
Pimms No. 1 Pimms, Gingerale, Gurke	12
Gin & Tonic Hendricks / Crafter's / Turicum, Tonic	13/14/15

Spirits

Gin

Hendrick's (4cl/41.4%)	9
Turicum (4cl/41.5%)	9
Crafter's Standard/London Dry Gin/Aromatic Flower (4cl/38%/44%)	7/9/9
Macardo Sloe Gin (4cl/28%)	9

Rum

Ratu 5 y. Spiced Premium Rum/ 8 y. Premium Rum Liqueur (4cl/40%/35%)	10/11
Havanna Hell/Dunkel (4cl/40%)	8
Vana Tallin Rum Liqueur (4cl/40%)	7

Vodka

Chinggis Khan (4cl/40%)	10
Hobe (4cl/40%)	7

Whisky

Maker's Mark (4cl/40%)	9
Oban 14 (4cl/40%)	14
Macardo Swiss Bourbon (4cl/40%)	14