

Diner

Appetizers to Share

Knuspriges Lavosh, Houmous, Baba Ghanoush (<i>v,lf</i>)	9
Gemüse-Wraps Sprossen, Rüebl, Rotkohl, Avocado, Dukkah (<i>v,gf,lf</i>)	12
Auberginen-Kroketten Cashew-Aioli, Kräuter (<i>v,lf</i>)	14
Kräuter-Scones Getrocknete Tomaten, Sauerrahm, Quitten-Chutney (<i>vi</i>)	13
Bio-Lachs-Quinoa-Tatar (<i>GB</i>) Avocado, Körnerbrot, Limette (<i>lf</i>)	16
Mini-Spinat-Champignon-Quiche Oliven-Kapern-Limetten-Dip (<i>vi</i>)	12
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
Winter Spritz Prosecco, Mandarinsaft, Aperol	11
Grapefruit Mimosa Prosecco, Grapefruit	13
Granade-Kiwi-Mojito Kiwi, Granatapfel, Limette (alkoholfrei)	10
Hot Toddy Gin, Zitrone, Zimt	14
Cosmopolitan Fizz Vodka, Cointreau, Cranberry, Tonic	15
Apple Crumble Vodka, Zimt, Zitrone, Apfelsaft	15

Diner

Shared Dishes

Winter-Blattsalat Rüblistreifen, Sonnenblumenkerne (<i>v, gf, lf</i>)	16
Radicchio, Blutorange Datteln, Minze, rote Quinoa (<i>v, gf, lf</i>)	18
Knusprige Samosas Weisskohl-Pastinaken-Birnensalat, Granatapfelkerne Minze-Joghurt (<i>vi</i>)	20
Fenchel, Avocado Pomelo, Pistazien, Brunnenkresse (<i>v, gf, lf</i>)	19
Büffel-Mozzarella, Randen Meerrettich, Kreuzkümmel (<i>vi, gf</i>)	19
Du-Puy-Linsen, Bio-Ei Blattspinat, Dörrtomaten (<i>vi, gf</i>)	20
Winter-Ofengemüse, Guacamole Pastinaken, Kürbis, Bodenraben, Grünkohl, Tomaten, Kräuter (<i>v, gf, lf</i>)	19
Hausgemachte Ravioli Pomodori Secchi Kräuter, Belper Knolle (<i>vi</i>)	23
Daizy-Thali Gemüsecurry, Mango-Chutney (<i>v, gf, lf</i>)	20
Bio-Forellen-Chnusperli (<i>CH</i>) Tatarsauce, Mangold (<i>gf</i>)	28
Kalbsschnitzel al Limone (<i>CH</i>) Shitakepilze, Kräuter (<i>gf</i>)	32
Bio-Alp-Lammragout (<i>CH</i>) grillierter Weisskohl, Apfelmus (<i>gf, lf</i>)	30
Poulet-Spiess Masala (<i>CH</i>) Wokgemüse, Soja, Sesam (<i>gf, lf</i>)	26
Nussreis Safran, Frühlingszwiebeln, Cashews, Mandeln, Tomaten, Berberitze (<i>v, gf, lf</i>)	14
Süßkartoffel-Stampf, Blumenkohl grilliert Limetten, Chili Koriander-Pesto (<i>v, gf, lf</i>)	15
Naan frisch gemacht im Tandoori-Ofen, Sesam (<i>vi</i>)	9

Diner

Sweets

Gebratene Grapefruit Macadamia-Cashew-Crème (<i>v,gf,lf</i>)	8
Schoggikuchen Crème de la Gruyère, Minze (<i>vi,gf</i>)	8
Cheesecake Beeren-Coulis (<i>vi</i>)	10
Schwarzer Reis, Mango Kokoscrème (<i>v,lf,gf</i>)	10
Panna Cotta Zitronengras, Rosenwasser, Dörr-Pflaumen (<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>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 Cabarnet 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
Obac 15 <i>Binigrau, Mallorca Cabernet Sauvignon, Syrah, Merlot</i>	60/9.5
Pinot Noir 14 <i>Weidmann, Regensberg Pinot Noir</i>	62
Mora di Sassi 12 <i>Malgra, Monferrato, Italien Barbera d'Asti</i>	68
Giornico d'Oro 15 <i>Gialdi, Tessin Merlot</i>	60
Bärreiser 15 <i>Grassl, Carnuntum, Österreich Zweigelt, Merlot, Blaufränkisch</i>	76
L'Enfant Perdu 14 Bio <i>Domaine des Enfants, Côtes Catalanes Grenache, Carignan, Syrah</i>	69
Matsu „El Recio“ 15 Bio <i>Matsu, Toro, Spanien Tempranillo</i>	57
Volpolo Sapaio 15 <i>Podere Sapaio, Bolgheri, Toscana Cabernet Sauvignon, Merlot, Petit verdot</i>	66

Wein

Spezialweine

Schaumweine

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

Weissweine

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

Rotweine

Monolith 14	91
<i>Weingut zur Sonne, Obrecht, Jénins</i>	
<i>Pinot Noir</i>	
Sassi Grossi 14	96
<i>Gialdi, Tessin</i>	
<i>Merlot</i>	
Trocla Nera 13	56
<i>Weingut Zur Sonne, Obrecht, Jénins</i>	
<i>Pinot Noir</i>	
Comondor 12	98
<i>Nittnaus, Österreich</i>	
<i>Zweigelt, Blaufränkisch</i>	
Sapaio Superiore 13	106
<i>Podere Sapaio, Bolgheri, Toscana</i>	
<i>Cabernet Sauvignon, Merlot</i>	
Pugnitello 16 Bio	64
<i>Sequerciani, Naturwein, Toscana</i>	
Le Clos du Caillou 16 Bio	68
<i>Côtes-du-Rhone, Frankreich</i>	
<i>Grenache, Mourvèdre, Syrah</i>	
Gran Veran 14	86
<i>Biniagual, Mallorca</i>	
<i>Santo Negro, Syrah</i>	
Matsu „El Viejo“ 15 Bio	91
<i>Matsu, Toro, Spanien</i>	
<i>Tempranillo</i>	
Peyrou 15 Bio	54
<i>Côtes de Castillon, Frankreich</i>	
<i>Merlot, Cabernet Franc</i>	

Getränke

Wasser

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

Frische Säfte

Säfte <i>Sunrise/ Feel Good 2dl</i>	7
Vegan Shakes <i>Dattel / Kaffee 2.5dl</i>	7

Softdrinks

Coca Cola <i>3.3dl</i>	4.8
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

Unser Hausbier

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

Frische Tees

Schwarz, Rooibosh, Frische Minze, Verveine, Frischer Ingwer, Jasmin-Grün <i>4dl/10dl</i>	4.5/7
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Kaffee

Espresso/Doppio	4/5
Kaffee Crème	4
Cappuccino	5
Grandecchino	6
Chai Tee	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