

Diner

Appetizers to Share

Knuspriges Lavosh, Houmous, Baba Ghanoush (<i>v</i>)	9
Gemüse-Avocado-Wraps Sprossen, Gurken, Kresse, Dukkah (<i>v, gf</i>)	12
Mini-Samosas Minze-Joghurt-Dip, Rüeblli-Crudité (<i>vi</i>)	14
Crostini Guacamole, Edamame, Ei, Tomate, Pistazien (<i>vi</i>)	13
Bio-Lachs-Quinoa-Tatar (<i>GB</i>) geröstetes Körnerbrot, Limette (<i>lf</i>)	16
Auberginen-Involtini Dörrtomaten, Rucola, veganer Frischkäse (<i>v, gf</i>)	14
Randenfalafel, Sesammantel Ingwer-Tofu-Dip (<i>v, gf</i>)	12
Garlic-Naan frisch gemacht im Tandoori-Ofen, Kräuter (<i>v/vi</i>)	9

Daizy Drinks

Franciacorta Brut Uberti, Erbusco, Italien	10
Rhabarber-Spritz Prosecco, hausgemachter Rhabarber-Sirup, Soda	11
Aprikosen Bellini Prosecco, Aprikosenpüree, Holunderblüte, Limettensaft	13
Erdbeer-Mojito Bio-Erdbeere, Limette, Rohrzucker, Soda, Minze (alkoholfrei)	10
Erdbeer-Pfeffer Gin Tonic Gin, Bio-Erdbeere, grüner Pfeffer, Tonic	14
Hibiskus Negroni Gin, Campari, Martini, Hibiscus Tonic	15
Italian Mojito Aperol, Cynar, Limette, Rohrzucker, Soda, Minze	15

Diner

Shared Dishes

Sommer-Blattsalat, Beeren Sonnenblumenkerne (<i>v,gf</i>)	16
Fenchel-Oliven-Salat, Kichererbsen Cashew, Rucola (<i>v,gf</i>)	18
Büffelmozzarella, Ofen-Pfirsich Schmortomate, Thymian (<i>vi,gf</i>)	20
Melonen-Salat, Gurke gebackener Ricotta, Brunnenkresse, Limette Pinienerkerne (<i>vi,gf</i>)	19
Grilliertes Sommergemüse Griechisches Joghurt, Pesto Genovese (<i>vi,gf</i>)	18
Frische Eierschwämmli, Bio-Ei Tomaten, Kräuter (<i>vi,gf,lf</i>)	21
Scharfer Tofu, grüne Bohnen Frühlingszwiebeln (<i>v,gf</i>)	18
Hausgemachte Ravioli Erdbeer, grüner Pfeffer, Blattspinat (<i>vi</i>)	23
Daizy-Thali Gemüsecurry, Aprikosen-Chutney (<i>v,gf</i>)	20
Bio-Forellenfilet (<i>CH</i>) pochiert Gartengemüse, Rahm, Kapern, Dill (<i>gf</i>)	26
BBQ-Ribeye (<i>CH</i>) Tagliata, Patatli, Edamame, Kräuter (<i>gf,lf</i>)	32
Safran-Chicken (<i>CH</i>) Zucchini-gemüse, Joghurt, Honig, Limette (<i>gf</i>)	28
Bio-Alplamm-Gigot pulled (<i>CH</i>) Kefen, Kürbiskerne, Basilikum frische Erbsen (<i>gf</i>)	30
Nussreis Safran, Frühlingszwiebeln, Cashews, Mandeln, Tomaten, Berberitze (<i>v,gf</i>)	14
Geschmorte Harissa-Aubergine grüne Linsen, Tahina, Spinat (<i>v,gf</i>)	16
Naan frisch gemacht im Tandoori-Ofen, Sesam (<i>v/vi</i>)	9

Diner

Sweets

Safran-Aprikosen, Sauerrahmglacé Pistazien (<i>vi, gf</i>)	10
Schoggikuchen Crème de la Gruyère, Minze (<i>vi, gf</i>)	8
Cheesecake Beeren-Coulis (<i>vi</i>)	10
Mandel-Crumble, frische Beeren Mascarpone (<i>vi</i>)	10
Kokos-Flan Kardamon, Blaubeeren (<i>v, gf</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
OM 18 <i>bio</i> <i>Oliver Moragues, Mallorca Viognier, Sauvignon Blanc, Prensal Blanc</i>	60/9
Chardonnay 17 <i>bio</i> <i>Achs Paul, Neusiedlersee, Österreich Chardonnay</i>	49
Le Clos du Caillou 18 <i>bio</i> <i>Côtes-du-Rhône, Frankreich Clairette, Grenache blanc, Viognier, Bourboulenc</i>	54

Rosé

Le Clos du Caillou 18 <i>bio</i> <i>Côtes-du-Rhône, Frankreich Cunoise, Mourvèdre</i>	50/7
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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
Volpola Sapaio 15 <i>Podere Sapaio, Bolgheri, Toscana Cabernet Sauvignon, Merlot, Petit verdot</i>	66
Matsu „El Recio“ 15 <i>bio</i> <i>Matsu, Toro, Spanien Tempranillo</i>	57

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

Sauvignon Blanc & Chardonnay 17	55
<i>Weidmann, Regensberg</i>	
<i>Sauvignon Blanc, Chardonnay</i>	
Rieslingx Sylvaner 17 bio	50
<i>Weingut zur Sonne, Obrecht, Jenins</i>	
<i>Riesling Sylvaner</i>	
Bianco Rovere 15	77
<i>Gialdi, Tessin</i>	
<i>Merlot</i>	
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>	
Sancerre Blanc 16	68
<i>Domaine Pascal Jolivet, Loire, Frankreich</i>	
<i>Sauvignon Blanc</i>	

Rotweine

Monolith 16 bio	91
<i>Weingut zur Sonne, Obrecht, Jenins</i>	
<i>Pinot Noir</i>	
Sassi Grossi 15	96
<i>Gialdi, Tessin</i>	
<i>Merlot</i>	
Pannobile 16 bio	62
<i>Achs Paul, Neusiedlersee, Österreich</i>	
<i>Zweigelt, Blaufränkisch, St. Laurent</i>	
Peyrou 15 bio	54
<i>Côtes de Castillon, Frankreich</i>	
<i>Merlot, Cabernet Franc</i>	
Châteauneuf-du-Pape 16 bio	68
<i>Côtes-du-Rhône, Frankreich</i>	
<i>Grenache, Syrah</i>	
Mora di Sassi 12	68
<i>Malgra, Monferrato, Italien</i>	
<i>Barbera d'Asti</i>	
Pugnitello 16 bio	64
<i>Sequerciani, Naturwein, Toscana</i>	
Sapaio Superiore 13	106
<i>Podere Sapaio, Bolgheri, Toscana</i>	
<i>Cabernet Sauvignon, Merlot</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>	

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>2dl</i>	6
Sunrise Karotte, Orange, Ingwer <i>2dl</i>	6
Saisonaler Saft <i>2dl</i>	6
Veganer Shake Dattel, Cashew, Mandel <i>2dl</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>4dl</i>	5

Homemade

Ingwer-Limetten Limonade <i>3dl/4dl</i>	4.5/6
Kräuter Eis Tee <i>3dl/4dl</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>2.5dl/10dl</i>	5.5/9
Frischer Ingwer mit oder ohne Honig <i>2.5dl/10dl</i>	5.5/9
Schwarz, Rooibosh, Verveine, Jasmin-Grün <i>3dl/10dl</i>	4.5/8

Kaffee

Espresso/Doppio	4/5
Kaffee Crème	4
Cappuccino / Grandeccino	5/6.5
Latte Macchiato	6
Milchkaffee	5
Chai Tee / Chai Latte	6
Caffè Freddo	6
Schoggi warm/kalt	5.5

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