

Diner

Appetizers to Share

Knuspriges Lavosh, Houmous, Baba Ghanoush (<i>v,lf</i>)	9
Gemüse-Wraps Sprossen, Rüebl, Rotkohl, Chimichurri, Dukkah (<i>v,gf,lf</i>)	12
Auberginen-Kroketten Randen-Dip, Brunnenkresse (<i>v,lf</i>)	14
Linsen-Tortillas Guacamole, Cashew-Aioli, Kräuter (<i>v,gf,lf</i>)	13
Bio-Lachs hausgebeizt (<i>GB</i>) Kräuterblini, Meerrettichschaum	16
Ganze Artischocke Kräuter-Tomaten-Basilikum-Vinaigrette (<i>v,gf,lf</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
Granate Prosecco, Holunderblütensirup, Granatapfel	11
Mimosa Prosecco, Grapefruit, Lillet	12
Kiwi-Mojito Kiwi, Granatapfel, Limette (alkoholfrei)	10
Sloe Gin Tonic Pink Pepper	14
Apple-Elderflower Sour Vodka, St. Germain, Apfelsaft, Limette	15
Green Sun Kiwi, Basilikum, Pisco, Limette	15

Diner

Shared Dishes

Winter-Blattsalat Rüblistreifen, Bio-Kernenmix, Kürbiskernöl (<i>v,gf,lf</i>)	16
Roter Chicorée, Grapefruit Rotkohl, Sprossen, Granatapfel (<i>v,gf,lf</i>)	18
Knusprige Samosas Mango-Karottensalat, Minze-Joghurt (<i>vi</i>)	20
Rote Linsen, Apfel, Avocado Zitronengras, Pomelo, Brunnenkresse, geröstete Mandeln, Kräuter (<i>v,gf,lf</i>)	18
Winter-Ofengemüse, Büffelmozzarella Dörrtomaten-Pesto (<i>vi,gf</i>)	19
Barba di Frate, Bio-Ei Stangensellerie, Chili, Prezzemolo (<i>vi,gf,lf</i>)	18
Grillierter Shiitake, Pak Choi Sesam-Tofu, Soja, Limette (<i>v,gf,lf</i>)	19
Frühlingskräuter-Pizokel Basilikum-Pesto, Parmesan-Späne (<i>vi</i>)	23
Daizy-Thali Gemüsecurry, Mango-Chutney (<i>v,gf,lf</i>)	20
Bio-LoupdeMer-Köfte (<i>D</i>) Joghurt, Weisskohlgemüse (<i>gf</i>)	28
Kalbsschnitzel (<i>CH</i>) Thymianjus, Selleriemousse (<i>gf</i>)	30
Bio-Alp-Lammgigot pulled (<i>CH</i>) Gemüsejulienne, Wok-fried (<i>gf,lf</i>)	32
Chicken-Masala (<i>CH</i>) Tomaten, Kokos, Blattspinat (<i>gf</i>)	26
Nussreis Safran, Frühlingszwiebeln, Cashews, Mandeln, Tomaten, Berberitze (<i>v,gf,lf</i>)	14
Süsskartoffel-Moussaka Auberginen, Tomaten, Linsen, Cashew-Rahm, Rucola, Kräuter (<i>v, gf,lf</i>)	16
Naan frisch gemacht im Tandoori-Ofen, Sesam (<i>v/vi</i>)	9

Diner

Sweets

Schwarzes Sesam-Karamellchöpfli Kiwi, Minze <i>(vi,gf)</i>	10
Schoggikuchen Crème de la Gruyère, Minze <i>(vi,gf)</i>	8
Cheesecake Beeren-Coulis <i>(vi)</i>	10
Lavendel-Amaretti, Zitronenmousse <i>(vi)</i>	10
Panna Cotta Zitronengras, Rosenwasser, Dörrpflaumen <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 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
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
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 bio	50
<i>Weingut zur Sonne, Obrecht, Jenins</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 bio	91
<i>Weingut zur Sonne, Obrecht, Jenins</i>	
<i>Pinot Noir</i>	
Sassi Grossi 15	96
<i>Gialdi, Tessin</i>	
<i>Merlot</i>	
Pugnitello 16 bio	64
<i>Sequerciani, Naturwein, Toscana</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>	
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>	
Mora di Sassi 12	68
<i>Malgra, Monferrato, Italien</i>	
<i>Barbera d'Asti</i>	
Sapaio Superiore 13	106
<i>Podere Sapaio, Bolgheri, Toscana</i>	
<i>Cabernet Sauvignon, Merlot</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>2 dl</i>	6
Sunrise Karotte, Orange, Ingwer <i>2 dl</i>	6
Feel Good Randen, Apfel, Limette <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