

wine by the glass.

FROM OUR OWN FARM

La Lepre 10 | 68
Merlot Bianco, Terreni alla Maggia, Ascona, 2019

Kerner Ticino 9 | 64
Kerner, Terreni alla Maggia, Ascona, 2019

Melodia 11 | 79
Merlot, Cabernet Sauvignon, Cabernet Franc,
Carminoir, Terreni alla Maggia, Ascona, 2016

BUBBLES

Prosecco Spumate extra dry DOC 9
Ponte – Veneto
Glera

Champagne réserve exclusive brut 19
Nicolas Feuillate – Champagne
Chardonnay, Pinot Noir

WHITE WINE

Mad Dry Furmint 9
Mad – Tokaji, Hungary
Furmint

Les Blonnaisses Epesses 12
J. & M Dizerens – Lavaux AOC
Chasselas

Chardonnay 13
Bogle Vineyards – California
Chardonnay

Riesling 355 NN 12
Sankt Annaberg – Pfalz
Riesling

Organic Sauvignon Blanc 12
Villa Maria – Neuseeland
Sauvignon Blanc

DECLARATION

Sea bass; Greece, salmon; Scotland, calamari; Spain, sardines; France, wild salmon; Norway, tuna; Philippines, lobster; US, mussels; Denmark, foie gras;

France, chicken; Switzerland, beef; Switzerland, Wagyu; Japan, pork; Switzerland

Allergens and intolerances:

A: gluten, G: dairy, H: hard-shells & nuts, B: crustaceans, C: eggs, D: fish, L: celery,

M: Mustard, N: Sesame, E: Peanuts, F: Soya, O: Sulphur dioxide & sulphites, P: Lupins, R: Molluscs

If you have questions about allergens and ingredients that cause intolerance, please contact our service staff.

Cross-contamination cannot be completely ruled out

All prices are in CHF and include VAT.

REDWINE

Shymer, 2015 9
Baglio di Pianetto – Sicily
Syrah, Merlot

Pinot Noir Classic, 2018 19
Weingut Hermann – Graubünden
Pinot Noir

Beronia Reserva, 2015 14
Bodegas Beronia – Rioja

ROSÉ

Château Les Valentines rosé, 2018 13
Château Les Valentines – Côtes de Provence
Cinsault, Grenache, Syrah, Mourvèdre

welcome.

We warmly welcome you to our Summer Pop Up Restaurant "Widder by the lake".
It is our greatest honour to be your hosts and to spoil you with culinary highlights
from the international cuisine of Tino Staub.

His Widder Signature Dishes can be enjoyed and are enriched
with Mediterranean creations - cheers to a memorable summer by the lake.

small bites.

CEVICHE Aji Amarillo mango pomegranate (D, L, O)	26
SASHIMI OF SCOTTISH SALMON Shiitake radish coriander soy sauce (A, D, F, L)	24
STIR FRIED CALAMARI Avocado tomato lemon mint (R)	22
VINTAGE SARDINES FROM 2017, «SELECTION VON ESCHER» with grilled Focaccia bread (A, D)	22
WILD SALMON FROM NORWAY «SELECTION VON ESCHER» with grilled Focaccia bread (A, D, L)	34
BOQUERONES FRITOS deep fried Anchovys lemon (A, D)	24
GAZPACHO ANDALUZ Vegetables croutons (A, L)	16

summer bowls.

MEXICAN Lettuce avocado ramati tomatoes jalapenos nachos (A)	19
CAESAR Lettuce stir fried chicken parmesan (A, C, D, G, M)	22
JAPANESE Sushi rice sashimi of tuna sea bream char roe ginger wasabi soy sauce (A, D, L)	28
ITALIA Burrata mixed tomatoes rocket salad (A, M, O)	23

main plates.

FILLET OF SEA BASS Soy stock Asian-Broccoli fermented radish basmati rice (A, D, F, O)	48
MOULES ET FRITES Mussels marinière Zurich fries (L, R)	38
LOBSTER LINGUINE Lobster tomatoes basil Bottarga di Tonno (A, B, C, D, G, L)	65
LINGUINE AL POMODORO Tomatoes basil parmesan (A, B, C, D, G, L)	24
BEEF ENTRECÔTE 200 gr. Red Curry okra shiitake basmati rice (A, D, F, L, R)	58
WAGYU BURGER 150 gr. Wagyu patty summer truffle Zurich fries (A, C, G)	49 foie gras +16
SPARE RIBS WITH KAMPOT PEPPER Sweet potato pimientos de padrón (A, E, F, N, O, L)	46
TOFU THAI STYLE Okra chili sweet potato coriander basmati rice (L)	32

desserts.

BASIL SLICE Sorbet of olive oil strawberries meringue (A, C, G, F, H)	19
SOUR CREAM CHEESECAKE Apricot granola sorrel ice cream (A, G, C, H, F)	18
YUZU-BASIL MACARON (2 pcs.) (C, F, G, H)	12
HOMEMADE ICE COFFEE (A, C, G, H, F, O)	16
HOMEMADE POPSICLE Ask for our daily flavours (A, G, H, F)	9