

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 | 68
Merlot, Cabernet Sauvignon, Cabernet Franc,
Carminoir, Terreni alla Maggia, Ascona, 2016

BUBBLES

Prosecco Spumate extra dry DOC 9
Ponte – Veneto
Glera

Nicolas Feuillatte 19
Champagne reserve exclusive brut
Chardonnay, Pinot Noir, Pinot Meunier

WHITE WINE

Otelfinger Chardonnay, 2018 12
Zweifel Weine – Zurich, Switzerland
Chardonnay

Giunco Vermentino DOC, 2019 9
Cantina Mesa – Sardinia, Italy
Vermentino

Weissburgunder Appenheim, 2018 11
Weingut Knewitz – Rheingau, Germany
Weissburgunder

Verdejo, 2018 9
Bodegas Javier Sanz – Rueda, Spain
Verdejo

REDWINE

Botrosecco 2017 9
Le Mortelle – Maremma, Tuscany doc
Cabernet Sauvignon, Cabernet Franc

Flores de Callejo, 2018 8
Bodegas Felix Callejo, Ribera del Duero, Spain
Tempranillo

ROSÉ

Château Les Valentines rosé, 2019 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.

DECLARATION

Sea bass; Greece, salmon; Scotland, calamari; Spain, sardines; France, wild salmon; Norway, tuna; Philippines, prawns; Vietnam, 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.

small bites.

CEVICHE Seabream 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
SCOTISH WILD SALMON «SELECTION VON ESCHER» with grilled Focaccia bread (A, D, L)	34
BEEF TATAR Pickled red onions Lagavulin cream roasted sesame (A, C, D, G, M, N)	28
POTATO SOUP North Sea shrimps Marjoram (B, G, L)	18

bowls.

ORIENT lentils wheat grains goat cheese dried fruits (A, H, L)	19
CAESAR Lettuce stir fried chicken parmesan (A, C, D, G, M)	22
SWISS Field salad bacon croutons egg from our own farm (A, C, G, O, L)	21
ITALIA Burrata mixed tomatoes rocket salad (A, M, O)	23

main plates.

FILET OF SEA BASS 160gr Soy stock Asian-Broccoli fermented radish basmati rice (A, D, F, O)	48
MOULES ET FRITES Mussels marinière Zurich fries (L, R)	38
STIRED PRAWNS 160gr Stired prawns Kampot pepper rice (A, B, L, D, N, F)	48
SPAGHETTI Seafood parsley lemon (A, G, C, L)	46
MASSAMAN CURRY Beef potatoes shallots peanuts (A, D, F, E, H, L, N, R)	44
WAGYU BURGER 180 gr. Wagyu patty summer truffle Zurich fries (A, C, G)	49 foie gras +16
DICED BEEF FILLET 180gr Beef tenderloin chili garlic Thai basil rice (A, E, D, H, N, L, R)	56
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 Plums 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