

## SPECIALS

OYSTERS GILLARDEAU NR. 2	58/6 PIECES
PORTION OF WHITE ASPARAGUS WITH SAUCE HOLLANDAISE	42
PORTION OF SAN PIETRO HAM FROM TICINO	18/80GR.

## CHAMPAGNE

VAL VILAINE VV/23	BTL	245
Pinot Noir, Roses de Jeanne, by Cedric Bouchard, Champagne, France		

## WHITE

CHARDONNAY EN ÉPINES	BTL	90
Chardonnay, Domaine Bec d'Or, Waadt, Switzerland		

## RED

SAUMUR ROUGE "LES CHAPAUDAISES"	BTL	130
Cabernet Franc, Damaine Guiberteau, Loire, France		

Wine lovers, please ask our staff for the full wine list.

# WIDDER

## GARDEN

At *The Living Circle* farm-to-table is more than a promise – it is a lived connection between agriculture and culinary enjoyment.

Our restaurants are supplied daily with fresh products from our own farms and estates:

Eggs from *Schlattgut* in Herrliberg, meat from

*Château de Raymondpierre* in Jura, grains, risotto and polenta from *Terreni alla Maggia* as well as

wines from *Cantina alla Maggia* in Ascona in Ticino. Regional, seasonal and

produced with care for you.

Look for this symbol.



THE LIVING IRCLE LUXURY FED BY NATURE

## C H A M P A G N E

	DL	BTL
PERRIER-JOUËT GRAND BRUT	24	155
PERRIER-JOUËT BLASON ROSÉ	28	175
PERRIER-JOUËT BLANC DE BLANCS BRUT	28	175
PERRIER-JOUËT BELLE EPOQUE BRUT	43	290

## W H I T E W I N E

	DL	BTL
● LA LEPRE BIANCO DEL TICINO Merlot, Chardonnay, Kerner, Cantina alla Maggia, Ticino, Switzerland	12	75
SANCERRE Sauvignon Blanc, Domaine Vacheron, Loire, France	16	110
CHABLIS Chardonnay, Domaine Lavantureux, Burgundy, France	15	100
GRÜNER VELTLINER EICHENSTAUDE Grüner Veltliner, Kurt Angerer, Kamptal, Austria	14	90

## R O S É

	DL	BTL
● LA PERNICE ROSATO DI MERLOT Merlot, Cantina alla Maggia, Ticino, Switzerland	12	75
“A” Aleatico, Fattoria Aldobrandesca, Toscana, Italy	16	110

## R E D W I N E

	DL	BTL
● IL QUERCETO Merlot, Terreni alla Maggia, Ticino, Switzerland	16	110
PERBACCO LANGHE NEBBIOLO Nebbiolo, Cantina Vietti, Piemont, Italy	15	100
CAP DE FAUGERES Merlot, Cabernet Franc, Château Cap de Faugeres, Bordeaux, France	14	90
MACAN CLASICO Tempranillo, Benjamin de Rothschild, Vega Sicilia, Rioja, Spain	18	120

## SPARKLING

- EL PASTOR** 24  
Cenote Tequila Blanco, Ketel One Vodka, Corn, despiced Habanero & Chipotle, Pineapple, Lime, Coriander Salt, CO2
- DON GRASULE** 24  
Edradour 11years Hermann Brothers, Marsala, Apricot, Sage, CO2
- NO NAME** 25  
Hendrick's Cabaret Gin, Ramazzotti Rosato, Mint, Blackberry, Perrier Jouët Grand Brut
- FLOR DE HIBISCO** 25  
Zacapa 23 years, Hibiscus Kombucha, Lemongrass, Tonka Bean, Perrier Jouët Grand Brut

## REFRESHING

- TOP GUN** 24  
Altos Tequila Plata, Pussanga, Chile Poblano Liqueur, Pomegranate Shrub, Lime, Pussanga Salt
- GIN - GIN** 24  
Gold Gin, Phō Distillate, Ginger, Matcha
- UMAKŌ** 26  
Hibiki Harmony, Kumquat Distillate, Kumquat Shrub, Sakura, Koji
- SAFFRON** 24  
Reyka Vodka, Strega, Afghan Saffron, Orange, Saffron Oil

## HEAVY

“RAM” INHO 24

Martell Blue Swift Cognac, Mount Gay Black Barrel Rum, Pineapple & Coconut “Falernum”, Angostura Bitter

● BOILERMAKER OLD FASHIONED 24

Buffalo Trace Bourbon, Simcoe Hops Distillate, Local Barley, Lager Beer

PRETTY IN PINK 45

Seventy One Gin, Rhum Agricole, Braulio, Lacto-Fermented Beetroot, White Chocolate, Orator Raspberry

THE GRANDFATHER 24

Old Ballantruan Peated 10 years, Glenfiddich 12 years, Cynar, Drambuie Reduction, Cacao Bitters

## NON - ALCOHOLIC

VIRGIN – GIN 20

G’nuine Zero, Lemongrass, Ginger, Matcha

FORBIDDEN FRUIT 20

Jsotta Aperitivo Senza, Pomegranate Shrub, Agave, Lime

FOR GOD'S SAGE! 20

Grape Juice, Apricot, Orgeat, Sage, Swiss Mountain Spring Tonic Water

PAINT IT, RED 20

Clarified Tomato Juice, Lacto-Fermented Beetroot, Coriander Salt

## B E E R

EICHHOF BRAUGOLD, TAP	30 CL	8
ERDINGER WEISSBIER	33 CL	10
BEER OF THE MONTH	-ASK OUR STAFF-	33 CL 10
● CAMPO GOLD ALCOHOL-FREE	33 CL	8
● CAMPO GOLD	33 CL	10

## S O F T D R I N K S

VALSER CLASSIC/SILENCE	50CL	9
RAMSEIER APFELSCHORLE	33CL	8
COCA-COLA/COCA-COLA ZERO	33CL	8
SWISS MOUNTAIN SPRING	20CL	8
Tonic   Soda   Bitter Lemon   Ginger Ale   Ginger Beer   Salty Grapefruit		
GAZOSA LEMONADE	35CL	8
SAN BITTER	10CL	7

# GARDEN LUNCH

*Monday to Saturday 11.30 until 14.00*

## ● ASPARAGUS SALAD

Ticino dry-cured ham, capers, tomatoes

*or*

## CHILLED GREEN PEA SOUP

Buttermilk, North Sea prawns, mint

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## MEDITERRANEAN VEGETABLE RAVIOLI

burrata, artichokes, olives

*or*

## ● TAGLIATA DI MANZO

Arugula, Parmesan, tomatoes, new potatoes

2 COURSE MENU

49

2 COURSE MENU

65

Incl. Water, Coffee, Summer Sorbet from Widder Pastry

## S N A C K S

*Daily 11.30 until 21.30*

<b>GUACAMOLE</b> (VEGAN) Nachos	22
<b>BRUSCHETTA</b> (VEGAN) Tomatoes, Shallots, Basil	18
<b>ANTIPASTI MISTI «WIDDER STYLE»</b> Olives, Charcuterie, Cheese	42
<b>BEEF TATAR (100G/200G)</b> Toast & Butter   mild, medium or spicy	28/42
<b>MEDITERRANEAN VEGETABLE TATAR</b> (VEGAN) Focaccia	28/42
<b>VINTAGE SARDINE</b> Aioli, Pan-fried bread	24
<b>NUGGETS, THE SPICY ONES</b> Swiss Chicken, Chili, Lime-Mayonnaise	24
<b>SATAY SKEWER</b> Swiss Chicken, Peanut Sauce	24
<b>CURRYWURST</b> The Original from Berlin, French Fries	24

## SANDWICHES & BURGER

*Daily 11.30 until 21.30*

<b>LOBSTER ROLL</b> Lobster, Char Roe, Lemon	45
<b>PHILADELPHIA STEAKSANDWICH</b> Pink-roasted Swiss Beef, Rocket Salad, Parmesan, French Fries	45
<b>WIDDER GARDEN BURGER</b> (VEGETARIAN OPTION) Swiss Beef- or homemade Vegi- Patty, Rocket Salad, Tomatoes, French Fries	39

## SUMMER BOWLS

<b>THAI</b> Beef, Tepid Glass Noodle Salad, Chili, Mint, Coriander	45
<b>ORIENT</b> Cous Cous, Pomegranate, Cranberries, Mint-Yogurt, Cashew	28
<b>ITALIA</b> Colorful Tomatoes, Burrata, Basil	32
<b>CAESAR</b> Lettuce with Swiss Chicken, Bacon, Croutons	36

## STARTERS

*Monday to Saturday 18.00 until 21.30*

<b>JAPANESE VEGETABLE SALAD</b> (VEGAN)	18
Cucumber, Sweet Potatoes, Edamame, Yuzu-Soy Dressing	
<b>ASPARAGUS SOUP</b>	19
North Sea Shrimps, Dill, Asparagus	
<b>TATAR OF SWISS ALPINE PIKE-PERCH</b>	32
Buttermilk, Pomegranate, Coconut	
<b>VITELLO TONNATO</b>	34
Pink Veal, Tuna-Sauce, Tomatoes, Capers	

## MAINS

● <b>GARDEN PASTA</b>	44
Linguine, Poached egg from our own farm Schlattgut, Spinach, Morels	
<b>MONKFISH</b>	52
Fregola Sarda, Mediterranean Vegetables, Chorizo-Sauce	
● <b>WIDDER CURRY</b>	42
Beef from our own farm, Potatoes, Shallots, Peanuts	
<b>SHORT RIB OF SWISS WAGYU BEEF</b>	62
Green Asparagus, Potato Purée, Pepper	

# SWEETS

Daily 11.30 until 21.30

- ITALIAN ROSE CAKE 16  
Wild Berry Sorbet from our own farm Schlattgut, Berry Coulis
- MATCHA SLICE 18  
Coconut Ice Cream from our own farm Schlattgut
- TIRAMISUSHI 18  
Vanilla Roulade, Mascarpone Cream, Coffee Crèmeux
- ICED COFFEE «WIDDER» 17  
Vanilla Ice Cream, Mocha Ice Cream, Lucerne Cherry Brandy, Coffee
- POPSICLE (VEGAN & GLUTEN-FREE) 10  
Apricot Sorbet, Caramel
- FRIANDISE 12  
Coconut Chocolates, Almond-Passionfruit Cremino, Mango Tartlets
- ICE CREAM FROM OUR OWN FARM SCHLATTGUT PER SCOOP 7
- ICE CREAM  
Vanilla, Strawberry-Yogurt, Chocolate, Hazelnut, Coconut, Stracciatella, Caramel
- SORBET  
Wild Berry, Apricot, Mango, Lemon