

SPECIALS

OYSTERS GILLARDEAU NR. 2 58/6 PIECES

AUSTERN GILLARDEAU NR. 2 AND A BOTTLE OF PERRIER-JOUËT GRAND BRUT 195

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, Vaud, 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 Raymondpiere 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

S P A R K L I N G

RHUBARB PIE 25

Suntory Toki Blended Japanese Whisky, Williams, Rhubarb, Vanilla, CO²

DADDY COOL 24

Ketel One Vodka, Lillet Blanc, Aloe Vera, Mint, Eucalyptus, CO²

CROWN VELVET 25

Martell Blue Swift Cognac, Elderflower, Gooseberry, Perrier-Jouët Grand Brut

IL PEPERINO 25

“Another” Hendrick’s Gin, Cucumber, Sesame, Pepper, Perrier-Jouët Grand Brut

E X O T I C

SAPUCAÌ 24

Janeiro Cachaça, Fino Sherry, Passionfruit, Ginger, Condensed Milk

TICINO - MILANO 24

Monkey Shoulder Smokey Blended Scotch Whisky, Campari, La Lepre Bianco del Ticino, Basil, Mango

END DEBATE 24

Tanqueray Rangpur Gin, Chartreuse Jaune, Jasmin, Kaffir Lime Leaf, Coconut

K’UHUL SAC 25

Se Busca Reposado Mezcal, Altos Plata Tequila, Watermelon, Green Tomato, Salsa Verde, Pickled Jalapeños

R E M I X E S

MAYER'S

Glenlivet 12 years Single Malt, Amaretto, Peach, Lemon

24

● STRAWBERRY LETTER

Barcelo Imperial Port Cask Rum, Tarragon, Lacto-Fermented Strawberries, Lime

25

BUFFALO SOLDIER

Buffalo Trace Bourbon, Lemon Verbena, Apricot, Lemon

24

KAHVE

Absolut Elyx Vodka, Raki, Coffee, Caramelized Turkish Yogurt, Cardamom

24

N O N - A L C O H O L I C

RESSACA

G'Nuine Pink Grapefruit 0%, Passionfruit, Condensed Milk, Ginger

18

WIINIK SAC

Green Tomato, Watermelon, Lime, Salsa Verde

18

PEACH, PLEASE!

Jsotta Aperitivo Senza, Peach, Carbonised Sauvignon Blanc 0,0%, Swiss Mountain Spring Soda Water

18

CHILL BILL

White Grape Juice, Aloe Vera, Mint, Eucalyptus, CO2

18

GOOSE

Lillet 0 %, Gooseberry, Swiss Mountain Spring Tonic Water

18

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

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

SANDWICHES & BURGER

Daily 11.30 until 21.30

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

SUMMER BOWLS

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

STARTERS

Monday to Saturday 18.00 until 21.30

JAPANESE VEGETABLE SALAD (VEGAN) Cucumber, Sweet Potatoes, Edamame, Yuzu-Soy Dressing	18
GAZPACHO ANDALUZ Summer Vegetables, Basil, Croutons	19
TATAR OF SWISS ALPINE PIKE-PERCH Buttermilk, Pomegranate, Coconut	32
VITELLO TONNATO Pink Veal, Tuna-Sauce, Tomatoes, Capers	34

MAINS

● GARDEN PASTA Tagliatelle, fresh Porcini, Parsley, Parmesan Cheese	48
MONKFISH Fregola Sarda, Mediterranean Vegetables, Chorizo-Sauce	52
TAGLIATA OF SWISS BEEF Pink Entrecôte, Arugula, Potatoes, Balsamic	56
● SALAD NIÇOISE Seared Tuna, Beans, Potatoes, Egg from our own farm Schlattgut, Olives	58

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