











STARTERS FROM BUFFET

Salad Bowl   	7,-
Salad Plate à discrétion   	16,-
Soup of the Day	7,-

LIGHT & TASTY


Vegan Tarte flambée „Pullman style“  	23,-
Romanesco cheese New-Roots-cream pine nuts	
Fried Swiss salmon fillet 	39,-
Crustacean-Champagne-Sauce snow peas carrots asparagus	
Pappardelle 	29,-
Saffron-Sauce Taleggio DOP Vincotto	

Welcome!

As always, we put together a selection of daily menus and fine classics for you. Enjoy your lunch according to your taste.

Bon Appetit

ACTUAL

Pullmans Club-Sandwich .. 26,-
 BIO guinea fowl breast (FR)
 with thyme-honey glaze | bacon |
 mountain cheese "Alpine dairy Grund"
 Scrambled eggs | tomato chutney
 roasted bell peppers | spinach | cos lettuce
 brioche toast
also available vegetarian  .. 26,-
with grilled asparagus

DAILY MENU

from 30.05. until 02.06.2023


A soup of the day *or* a salad bowl included

25,-


Monday

Whit Monday Menu

Tuesday

Pork goulash  | pepperoni | onions | Pasta with parsley

Wednesday

Beef meatloaf  | mushroom cream sauce | glazed carrots | saffron rice

Thursday

Wholemeal spaghetti | spinach | olives | cherry tomatoes | wild garlic sauce

Friday

Poached pike perch (KAZ) | Riesling mushroom sauce | Vegetable Ebly

Dear guests

We use meat from Swiss production. Exceptions are specially declared.

On request, our employees will be happy to inform you about ingredients in our dishes that could trigger allergies or intolerances.

Prices in CHF including 7.7% VAT.




Invoices in Euro are issued at the current daily exchange rate

 vegetarian  vegan  gluten-free

CLASSICS

Veal sausage Basel Style 	21,-
braised onions port wine jus herb salad french fries	
Wiener Schnitzel 	small 24,- large .. 39,-
cranberries lemon anchovies capers french fries small side salad	
Black Angus-Beef (URY) Filet	42,-
„Pullmans Café de Paris“ butter or Madeira-jus french fries	

SWEETS

Crema Catalana 	14,-
Blood orange sorbet	
Cake of the Day 	5,-
Ice Cream & Sorbet 	4,-
Per scoop	