

Brunch at Lotti

New on Saturday and Sunday!

Meat: Switzerland from Reto Rust, Neu St. Johann

Poultry: Switzerland, France

Fish Switzerland: from Fischerei Weidmann, Zürichsee and Bio Zucht
Glauser, Bachs

Fish from the sea: from certified, sustainable fishing

Cheese and dairy products: Switzerland from Chäs & Co

Bread: Holzofenbäckerei Bio-Beck Lehmann, Lanterswil

All weights are approximate.

In case of allergies, please contact our team.

All prices are in CHF incl. 7.7% VAT.

Saturday and Sunday 10 am till 2 pm

Pancake

with apple and cinnamon	14
with blueberries	15
with banana and caramel	15
with bacon and maple syrup	16

KAG certified Onsen Egg «Benedict»

with roasted brioche, spinach and hollandaise sauce	18
with bacon	+ 3

Breakfast plate

with bread and croissants, ham, cheese, jam, butter and nature yoghurt with fruit compote	22
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Nature yoghurt

with home made compote	8
with honey and homemade granola	8

Birchermüsli

with apple and berries	8
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Züriflade and Salad

Chopped beef with chopped beef, sour cream and apple slices	16
Sockey Wild Salmon with sour cream, sockey wild salmon smoked by Sämi Weidmann	19
Goat Cheese with goat cheese from the Muotathal, figs and hazelnuts from Piemont	17
Market salad with mustard seed vinaigrette with KAG certified onsen egg	10 +3

Sweet

Homemade ice cream	per scoop	5
Homemade cakes		

Drinks

Freshly pressed orange juice	2 dl	6.00
Datterino tomato juice, van Nahmen	2 dl	7.80
Prosecco «Rivalta», brut	1 dl	9.50
Champagne Grand Cru Blanc de Noirs	35 cl	49.00
Datterino Bloody Mary with Wodotschka		19.00
Mimosa, Prosecco with freshly squeezed orange juice		12.00
Ralf's homemade Limoncello made from organic lemons from the Amalfi Coast		11.00

You can find more drinks on our drinks menu