

Apero Time

Aperol Spritz 13.00
Aperol Aperitiv, Prosecco, Soda
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Hugo 13.00
Saint Germain, Prosecco, Soda, Minze, Limettensaft
Saint Germain, Prosecco, Soda, Mint, Lime juice

Fiero Tonic 12.00
Martini Fiero (Blutorange), Classic Tonic
martini fiero (blood orange), classic tonic

White Wine

Prosecco NUDO Extra Dry 9.00
Colli del Soligo/ Veneto

Riesling "Goldmund" feinherb BIO 2019 8.00
Bastgen/ Mosel
Riesling

Roero Arneis 2019 8.50
Pescaja/ Piemonte
Arneis

Red Wine

Bourgogne Pinot Noir, AOC BIO, 10.50
Domaine Michel Lafarge, Côte de Beaune, 2015
Pinot Noir

7 Fuentes, Tinto Kanarische Inseln 8.50
Suerte del Marques, Tenerife, 2016
Listan Negro, Tintilla

Snacks by Art House

Art House Fries 8.00
Art House Frise

Süsskartoffel Fries 10.00
Sweet Potatoes Fries

Kartoffel-Lauch Wähe mit Speck und Salatbouquet 12.50
Potato-leek tart with bacon and salad bouquet

Kürbissuppe mit gerösteten Kürbiskernen 12.50
Pumpkin soup with roasted pumpkin seeds

Indisches Linsendaal mit Curry und Kokosmilch, Fladenbrot 19.00
Indian lentil soup with curry and coconut milk, flatbread

Salat Bowl mit bunten Blattsalaten, Radicchio, Tomaten, Oliven, Feta und Randen 18.00
Salad bowl with lettuce, radicchio, tomatoes, olives, feta and beetroot

Only on Friday and Saturday

Art House Burger mit Pulled Beef, Champignons, Spiegelei, BBQ-Sauce, Aioli, Salat, Tomate und Country Fries 27.00
ART HOUSE Burger with pulled beef, champignons, fried egg, bbq sauce, aioli, salad, tomato and country fries

Marinierte Pouletbrust mit Kürbisrisotto, Ofengemüse und Rosmarinjus 25.00
Marinated chicken breast with pumpkin risotto, oven vegetables and rosemary jus

The better Spare Ribs, Schweinsbrustspitz «Sous Vide», Ofengemüse, BBQ-Sauce, Art House Fries 23.00
The better spare ribs, "Sous Vide" pork fillet, roasted vegetables, BBQ sauce, art house fries