



BAMBOO SUMMER-SPECIALS 2025

GAZPACHO

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| Spicy, cold, Spanish tomato-soup | CHF | 13.70 |
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MELON SLICES WITH DRY-CURED HAM

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| as starter | CHF | 19.50 |
| as main course | CHF | 30.00 |

ROASTBEEF

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| Succulent roast beef garnished with Lollo salad and tartar sauce | as starter (80 gr.) | CHF | 22.50 |
| | as main course (160 gr.) | CHF | 34.50 |

CLASSIC CLUB-SANDWICH

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| Big-Toast-Sandwich with turkey (H), egg and bacon, served with green salad with house dressing or French fries | CHF | 27.70 |
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BEEF CLUB-SANDWICH

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| Big-Toast-Sandwich with roastbeef, egg and tartar sauce; served with green salad with house dressing or French fries | CHF | 30.50 |
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...and for the big appetite in addition to the Club-Sandwiches

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| French fries | CHF | 6.00 |
| green salad with house dressing | CHF | 6.00 |

RISOTTO "AL LIMONE" WITH FRIED GIANT PRAWNS

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| Fried king prawns on white wine risotto with lemon and lime zest | | |
| smaller portion | CHF | 30.50 |
| as main course | CHF | 33.50 |

GNOCCHI „TOSCANA”

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|--|-----|-------|
| Homemade potato gnocchi with olives on tomato sauce with fresh basil | | |
| smaller portion | CHF | 26.70 |
| as main course | CHF | 29.70 |

„SUPERFOOD BUDDHA-BOWL WITH CHICKEN”

Quinoa marinated with rice vinegar, fried chicken breast stripes, avocado, broccoli and green peas, tahini sauce (sesame) CHF 30.50

SALAD PYRAMID VARIATIONS

Salad pyramid with green lettuce,
Rocket, egg, diced tomatoes, melon slice, sunflower seeds and sesame
Salad sauce of your choice – in the following variations

„SAUSAGE-CHEESE”

Cervelat cheese salad with onions and parsley in Italian salad dressing CHF 28.50

„TORCH SPIKE FROM THE GRILL ” (230 gr.)

Torch Spike from the grill with marinated pork chops and roasts (pig / veal) with Herb butter CHF 30.50

„VEAL STEAK ” (140 gr. / 180 gr.)

Roasted veal steak (CH) from the kidney piece with herb butter CHF 42.50 / 46.50

„BEEF FILLET MEDALLIONS ” (140 gr. / 180 gr.)

Pink fried beef fillet medallions with herb butter CHF 44.50 / 48.50

BAMBOO SUMMER-WINE

With wine

Italien, Südtirol

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|---|----------------|-------|-----|-------|
| Sauvignon Blanc Mock, Kellerei Bozen | 2023/24 | 10 cl | CHF | 7.30 |
| | | 75 cl | CHF | 48.50 |

Grape variety Sauvignon Blanc

Maturation/Vol. Fermentation and ageing in steel tanks, 14%

Character This wine embodies the best possible interplay between grape variety, soil conditions and microclimate. Special grapes from vineyards selected by the cellar master produce expressive, varietal and complex wines. The Sauvignon Mock combines vegetal and fruity-floral tones and combines racy acidity with a full-bodied taste.

Red wine

Italien, Südtirol

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|-------------------------------------|----------------|--------|-----|--------|
| Lagrein Perl, Kellerei Bozen | 2022/23 | 10 cl | CHF | 7.90 |
| | | 75 cl | CHF | 53.00 |
| | | 150 cl | CHF | 106.00 |

Grape variety Negroamaro

Maturation/Vol. Fermentation in steel tanks, refinement in barriques, 13.5%

Character The Lagrein Perl is multi-faceted and intense on the nose and harmonious on the palate. With its bright color and fruity aromas, complexity and soft tannins, Lagrein Perl goes well with hearty meat dishes.