

# l'iodo

## BRUNCH

|   |      |
|---|------|
| Light menu: <i>one savoury plate + a dessert</i>    | 42.- |
| Classic menu: <i>two savoury plates + a dessert</i> | 49.- |
| Savoury menu: <i>three savoury plates</i>           | 59.- |
| Drunch: <i>unlimited Prosecco</i>                   | 12.- |

Includes hot beverage, bottled water, juice, selection of pastries, bread, butter & jams

## SAVOURY

- Scrambled eggs with bacon
- Homemade focaccia, olives, tomatoes, ham, burrata
- Grilled avocado toast, seasoned tempura shrimp, fried onions
- Bruschetta vitello tonnato
- Eggs Benedict, chanterelles
- Grilled curry cauliflower steak, hummus, and chimichurri
- Bagel with smoked salmon, Philadelphia, guacamole, cucumber
- Mesclun salad, roasted peaches, feta, cashews

## DESSERTS

- Red berries waffle
- Chocolate praline hazelnut pancakes
- French toast brioche with caramelized peaches
- Granola, yogurt, mango, passion fruit coulis

### Origin of our fresh products

|            |                     |
|------------|---------------------|
| Pike-perch | Kazakhstan          |
| Shrimp     | Vietnam             |
| Salmon     | North-East Atlantic |
| Veal, ham  | Switzerland         |

Please let us know if you have any allergies or dietary requirements.  
Some of our dishes may contain allergens.  
CHF - Service charge and 8.1% VAT included

#artattiffany - watercolor illustrations by the Ukrainian artist Diana Spirova

