

# Cantina Don Camillo Restaurant

## 3-Gang Menu pflanzlich | 3 course menu plant based

vorspeise / starter

Topinambur, Pink Grapefruit,

Fenchel, Miso-Sonnenblumenkern-Creme **gf**

Jerusalem artichokes, pink grapefruit, fennel, cream of sunflower seeds and miso

hauptgang / main

Blumenkohlsteak, Kichererbsen-Spinat-Daal, Koriander-Pesto **gf**

Cauliflower steak, chickpea and spinach daal, coriander pesto

dessert

Ananas Carpaccio, Kaffir-Limetten-Sirup, Kokos-Lemongras-Sorbet **gf**

Pineapple carpaccio with kaffir lime syrup, coconut lemongrass sorbet

CHF 55

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pflanzlich / plant based

**vorspeisen** starters

Soup du Jour <b>v gf</b>	10
Blattsalate an Kürbiskern-Dressing <b>v gf</b> Seasonal leaf salads, pumpkin seed dressing	10
Marinierte Kürbiswürfel mit glasierten Marronen auf Sellerie-Creme, Rosinen, Feldsalat <b>v gf</b> Marinated pumpkin, glazed marrons, celery cream, raisins, lambs lettuce	18
Topinambur, Pink Grapefruit, Fenchel an Sonnenblumenkerne Miso Cream <b>v gf</b> Jerusalem artichokes, pink grapefruit, fennel, cream of sunflower seeds and miso	17
Kürbis-Hummus geräucht, Granatapfel Kerne, knusprige Wonton Cracker <b>v</b> Smoked pumpkin hummus, pomegranate seeds, crispy wonton crackers	17

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## hauptspeisen mains

Knusper-Rollen gefüllt mit Gemüse, serviert auf Beluga-Linsen, Bok Choy und Erbsen-Minzsauce Crispy veggie filled rolls, beluga lentils, bok choy, mint green pea sauce	30
Donna's Burger mit Cashew-Käse, pikanter Mayonnaise, Ofenkartoffeln Veggie burger, cashew cheese, spicy mayonnaise, baked potatoes	28
Pasta "Conchiglie" mit Brokkoli-Pesto, Cashew-Sauerrahm, Rucola Pasta, broccoli pesto, cashew sour cream, arugula	26
Blumenkohlsteak, Kichererbsen-Spinat-Daal, Koriander-Pesto <b>gf</b> Cauliflower steak, chickpea and spinach daal, coriander pesto	30
Gemüse-Nussbraten, Rotweinsauce, Bratkartoffeln, Fenchel, Nüsse <b>gf</b> Vegetable nut roast, red wine sauce, pan fried potatoes, fennel, nuts	32

fleisch / meat (rind,ch / poulet,f/ schwein,ch / lamm,ch / ente, f)

## hauptspeisen mains

Don's Rindfleisch-Cheeseburger mit Raclette-Käse überbacken, Chutney und pikanter Mayonnaise, Ofenkartoffeln Beef burger, organic raclette cheese, chutney, spicy mayonnaise, potatoes	32
Maispouardenbrust auf Ptitim Couscous mit Chorizo, Kürbis Cornfed chicken breast, chorizo ptitim couscous, pumpkin	33
Wildschwein-Entrecôte, Cranberry-Rotweinsauce, Spitzkohl, Kartoffelgratin <b>gf</b> Wild boar entrecote, cranberry red wine sauce, pointed cabbage, potato gratin	40
Lammhaxe an Pflaumensauce, Fenchel, Kartoffel-gratin <b>gf</b> Braised lamb shank, plum sauce, fennel, potato gratin	40
Entenbrust an Balsamico-Orangensauce, Bok Choy, Pistazien-Bratkartoffeln <b>gf</b> Duck breast, balsamic orange sauce, bok choy, pistachio roast potatoes	39

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## desserts

Baklava mit Ingwer Glace <b>v</b>	10
Oriental sweet pastry, ginger ice cream	
Bananen-Dattel-Cake, Caramelsauce, Mandel-Vanille Glace <b>v</b>	12
Banana date cake, caramel sauce, almond vanilla ice cream	
Zwetschgen-Crumble mit Blaubeeren Glace <b>v gf</b>	12
Plum fruit crumble with blueberry ice cream	
Schokoladenmousse mit Schokolade-Granita <b>v gf</b>	12
Chocolate mousse, chocolate granita	
Ananas Carpaccio, Kaffir-Limetten-Sirup, Kokos-Lemongras-Sorbet <b>v gf</b>	12
Pineapple carpaccio with kaffir lime syrup, coconut lemongrass sorbet	
Donna Camilla Varia <b>v</b>	19
Variation of our homemade desserts	

*Vegane Glace und Sorbet sind hausgemacht*  
*All vegan ice cream and sorbet are homemade*

## süsswein / sweet wine

Pedro Ximenez Premium Sweet Sherry <b>v</b>	5cl	6
Moscato d'Asti	10cl	7
Bianco Passito, Dogale organic <b>v</b>	10cl	9