



## BAMBOO WINTER-SPECIAL



### LAMB'S LETTUCE

served with diced eggs

CHF 14.50

### „RAPUNZEL-SALAD“

served with fried bacon, bread croutons and diced eggs

CHF 15.90

### „RANGER SALAD“

served with champignons sautéed in butter and herbs

CHF 15.90

### LAMB'S LETTUCE „GAMBERI“

served with Black-Tiger grilled king prawns

starter CHF 19.50

(3 prawns)

main dish CHF 32.50

(5 prawns)

### CARROT CREAM SOUP „GINGEMBRE“

homemade carrot cream soup with fresh ginger and cream topping

CHF 14.50

### MOULES MARINIÈRES

Mussels (NL), shallots, garlic, white wine, vegetable strips, tomatoes, italian parsley and baguette

starter CHF 20.50

main dish CHF 30.50

French fries

CHF 6.50

### GNOCCHI „NORMANDIE“

homemade potato gnocchi with white wine cream sauce and fried veal strips (CH), fresh herbs, apple cubes and a shot of calvados

smaller portion CHF 27.80

main dish CHF 33.50

## PENNE „MARE MIO”

Penne with grilled “king prawns”

tomato cream sauce and sherry dashes

smaller portion CHF 26.80

main dish CHF 32.30

## DEER CUTLET FROM THE GRILL

Grilled deer cutlet (AT) 180gr with cranberry cream sauce

with spaetzle and vegetables

CHF 44.50

# BAMBOO WINTER-WINE

### White wine

Switzerland, Geneva

**Pont des soupirs blanc – Viognier, Domaine du paradis 2021/2022**

10 cl CHF 7.30

75 cl CHF 48.50

Grape variety Viognier

Maturation/Vol. 60% in stainless steel tanks, 40% in oak barrels

Character The Viognier has something "Côtes du Rhone" to it! With its aromas of peach, apricot and white blossoms, its rich and intoxicating mouth full of fruits and flowers, it manages to forget everything else around it for a minute. Combines perfectly with saffron fish, cheese and even desserts.

### Red wine

Switzerland, Geneva

**Zinfandel - Domaine du paradis**

**2018**

10 cl CHF 7.90

75 cl CHF 53.00

150 cl CHF 106.00

Grape variety Zinfandel

Maturation/Vol. 20% in American barrels / 80% in stainless steel tanks; 13. 6%

Character This zinfandel is well expressed by its purple and violet coloration and its Christmas intentions. Vanilla, chocolate, cinnamon and black fruits share the leading roles in this colorful show! It is a heavenly companion to sweet and sour dishes as well as to all spicy foods.