

VINOTHEK 1620 – MENU

All our dishes are homemade, with local & seasonal products whenever possible. We bake our bread & pizza ourselves with organic labelled Demeter (Biodynamic) flour from Jura old and modern grains ground with a millstone (Astrie Mill).





We support sustainable/biodynamic agriculture, artisanal and we are firmly against industrial scale agriculture and its practises. You can find the list of our suppliers after our menu on the second page

SOURDOUGH BREAD & EXTRA VIRGIN OLIVE OIL <i>Bio</i>	6
OLIVES <i>Bio</i>	6
FOCACCIA <i>Bio</i>	14
MEATS & CHEESE BOARD + BREAD	24
FOIE GRAS 90g	30
BRUSCHETTE TOMATOES & ARTICHOKES <i>Bio</i>	18
BRUSCHETTE ALPENKASE CHEESE	18
PIZZA AL TAGLIO	
MARGHERITA	18
NAPOLETANA	20
ALPENKASE & MORTADELLA	22
LASAGNA	22
WURST SAUSAGE & BREAD	18
LEGEND PIES & SALAD	22
STEAK & ALE	
LAMB & MINT	
SPINACH & FETA	
GREEN SALAD, TOMATOES & ARTICHOKES <i>Bio</i>	8
HOMEMADE DESSERT	6



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WE WORK WITH:

 <p><i>La ferme Arc-en-Ciel</i></p>	<p>FLOUR FOR OUR : PIZZA, PASTA & VIENNOISERIE</p> <p>BIO & BIODYNAMIC (DEMETER)</p> <p>JURIENS, WAADT, SWITZERLAND</p>
 <p>Turner Fleisch</p>	<p>COLD MEATS & WURST SAUSAGES</p> <p>ALTDORF, SWITZERLAND</p>
 <p>MOZZA' FIATO TRADITION • TERROIR</p>	<p>MOZZARELLA</p> <p>ALL THE RAW MATERIAKS COME FROM WAADT KANTON & SUSTAINABLE AGRICULTURE.</p> <p>CUARNENS, WAADT, SWITZERLAND</p>
 <p>Legends</p>	<p>PIES</p> <p>HOMEMADE, SWISS PRODUCTS, PALM & MSG FREE</p> <p>LAAX, GRAUBUNDEN, SWITZERLAND</p>
<p><i>Paglione</i></p>	<p>BIO TOMATOES, OLIVES, EXTRA VIRGIN OLIVE OIL</p> <p>LUCERA, PUGLIA. ITALY</p>
<p>FRATELLI BURGIO DAL 1978</p>	<p>BIO ARTICHOKEs, CAPERS & SARDINES</p> <p>SIRACUSA, SICILIA ,ITALY</p>
 <p>Ferme de Gagnet</p>	<p>FOIE GRAS, ARMAGNAC</p> <p>MEZIN, LOT & GARONNE, FRANCE</p>

