



# MENU

<b>Samphire fennel salad</b> 	14.80
orange   basil   balsamic pearls   feta   crostini	
<b>Protein bowl</b> 	20.80
tricolore quinoa   smoked tofu   hummus   spinach pomegranate   sun-dried tomato   cress + chicken skewer	9.80
<b>Alsatian tarte flambée</b>	22.80
bacon   red onion   crème fraîche   parsley	
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<b>Greek Chicken Souvlaki</b>	26.80
cucumber   tomato   olive   feta   tzatziki   pita bread	
<b>Grilled salmon fillet</b>	30.80
potato gratin   roasted green asparagus   noilly prat espuma parmesan crisp   sun-dried tomato	
<b>Tagliolini</b> 	20.80
lemon butter   sun-dried tomatoes   parmesan chip   peperoncini	
<b>MAAG-Classic</b>	24.50
breaded pork escalope   cranberry   lemon	
<b>Original MAAG escalope from pasture-fed veal</b>	38.50
cranberry   lemon	
<b>Pork cordon bleu</b>	27.90
chili cheese filling   classic breadcrumb coating   cranberry   lemon	
+ country fries	6.50
+ mixed salad	5.50
+ potato salad	5.50
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<b>Rhubarb Tiramisu in a jar</b> 	9.50
mascarpone   sponge cake   rhubarb	

Vegetarian  Vegan 

**k2** | Maag  
Bar  
Bistro



MAAG  
MOMENTS  
CULTURE  
GASTRO  
EVENTS

\*All prices on this menu are in CHF and include VAT  
Salmon, Norway | Chicken, Brasil | Pork, Switzerland | Veal, Switzerland  
Our bread and baked goods come exclusively from Switzerland.  
If you have any questions about allergens or intolerances, please contact  
our staff.

