



# LUNCHMENU

**Pumpkin, carrot and ginger soup with coconut foam**  9.80 | 14.80  
pumpkin seed | pumpkin seed oil

**Winter bowl**  17.80  
rice | red cabbage | kidney beans  
arugula | pine nut | carrot | date  
+ smoked duck breast 7.80

**Alsatian tarte flambée** 22.80  
bacon | red onion | crème fraîche | parsley

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**Eggplant lasagna**  22.80  
tomato sauce | béchamel sauce | basil

**Pink roasted duck breast** 38.80  
butter spaetzle | apple | red cabbage | kumquat jus

**MAAG-Classic** 24.50  
breaded pork escalope  
cranberry | lemon

**Original MAAG Escalope from pasture-fed calf** 38.50  
cranberry | lemon

+ country fries 6.50  
+ mixed salad 5.50  
+ potato salad 5.50

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**Seasonal crème dessert in a jar**  9.50  
mascarpone | sponge cake | fruit

Veggie  Vegan 

**k2** | Maag  
Bar  
Bistro



MAAG  
MOMENTS  
CULTURE  
GASTRO  
EVENTS

\*All prices on this menu are in CHF and include VAT  
duck, France| pork, beef & calf, Switzerland  
Our bread and baked goods come exclusively from Switzerland.  
If you have any questions about allergens or intolerances, please contact  
our staff.

