



Starters

Delicious oriental appetisers



Hummus CHF 11

- A creamy hummus with:
- Smoked Beetroot
 - Goat Cheese
 - Pine nut
 - Zataar (blend of spices)

Leaf lettuce CHF 12

- Tasty salad dish with:
- Pine nut Pesto
 - Plum
 - Fennel

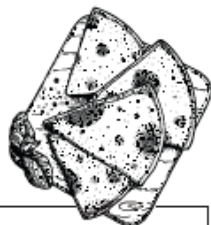


Babaganoush CHF 10

- Arabian cuisine puree made from eggplant and sesame paste.
- Tomato
 - Onion
 - Parsley



Tasty to dip with



Pitabread CHF 10

Homemade bread.

- Zaziki
- Ezme (Chillies from Turkey)



Dessert

Treat for the connoisseur

Chocolate Tarte CHF 15

The sweet classic:

- Coffee cardamom ice cream
- Yoghurt
- Pistachio



Orange Saffron Cream CHF 14

A Levantine dessert with:

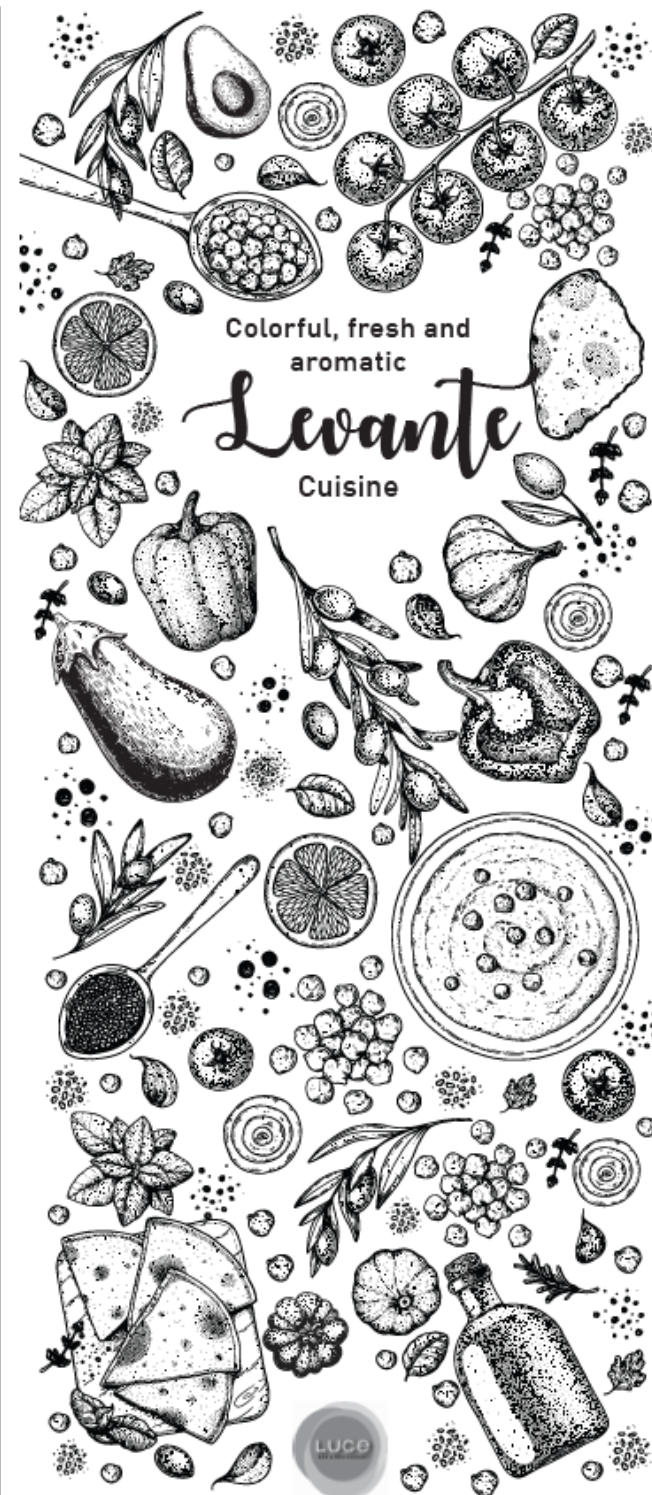
- Date jam
- Ginger sorbet
- Almonds



- | | |
|--------------|-------------|
| Beef | Ireland |
| Lamb | Ireland |
| Sea bass | Greece |
| Chicken | Switzerland |
| Shrimps | Argentina |
| Beef tartare | Switzerland |



All prices are in CHF and inclusive of taxes.
For allergens and special diets, please ask our staff.



Colorful, fresh and aromatic

Levante Cuisine

LUCO

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Starters

A new food trend: The fresh, colorful and healthy Levant cuisine



Beef tartare

- Potato Aioli
- Pickled radish
- Pitabread

CHF 21



Harissa Shrimps

CHF 18

- A delicious dish you'll want to try.
- Tabouleh (Parsley salad with tomato, cucumber and couscous)
 - Labneh (Cream Cheese)
 - Sesame



Wine Recommend

White:

1dl Fl

Blanc Bekaa Valley Domaine des Tourelles | LBN CHF 8.50 CHF 57
Oherdonnay, Muscat, Obeldi, Vignier |
Domaine des Tourelles - Bekaa Valley

Chardonnay Caliz DDD | Südtirol | IT CHF 9.50 CHF 63
Oherdonnay
Kellerei Kurtatsch

Red:

Le Volte Bolgheri DDD | Toscana | IT CHF 10 CHF 69
Merlot | Cabernet Sauvignon | Sangiovese
Tenuta dell'Ornellale



Main Dish

Let yourself be seduced by the scent of exotic and rare spices



Beef Entrecôte

CHF 46

A special delicacy.

We serve:

- Topinambur (root vegetable)
- Pickled pumpkin
- Licorice



Lamb Rack

CHF 44

Own creation from the Levant kitchen, refined with:

- White cabbage
- Oriental potatoes
- Tahina
- Onion mushroom crumble



Chicken Skewer

CHF 35

This delicious chicken dish we serve with:

- Rice with saffron
- Pepperoni cream
- Braised onions
- Zhug (spicy sauce from Jemen)




Main Dish

The Levant cuisine has its origin in Israel, specifically in Tel Aviv and Jerusalem



Sea Bass

CHF 45

We serve:

- Tomato pepperoni sauce
- Chickpeas
- Olives
- Plait loaf with poppy seeds and sesame



Falafel

CHF 24

Spicy, delicious and vegan.

- Red cabbage
- Tahina
- Hummus

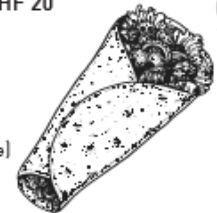


Pide

CHF 20

The classic recipe:

- Spinach
- Shepard's Cheese
- Red onions
- Egg
- Tahina (sesame paste)
- Pine nut



Side Dishes



Pitabread

CHF 10

Homemade bread.

- Zaziki
- Ezme (Chillies from Turkey)

