

weinzeit  
wine bar

**the rex**

## About our wine bar:

This is our place to gather with friends and family over a glass or a bottle of beautiful wine from Switzerland and beyond. Alongside the wines, we offer a small and carefully chosen selection of food, always guided by quality and respect for pure produce.

Our wines come from grapes grown without weedkillers, pesticides, fertilizers, or synthetic products of any kind. The harvest is done by hand, and during vinification the winemaker seeks to preserve the living character and true expression of each wine.



Raisin



Slow Food CH

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## EARTHY & SAVORY

**Creamy mushrooms | sourdough toast 16**

**Oxtail croquettes | aioli 17**

**Bone marrow | dry aged beef tartar 32**  
fresh black truffle

**Duck hearts skewer 21**  
ginger | green chili | soy | honey

**Roasted pumpkin 17**  
salsa macha | smoked yoghurt

**Warm confit leek 19**  
salsa tonnato | cucugni

## DESSERTS

### **Chocolate Ganache, 15**

70% "la flor" | hazelnut praliné

### **Crème Catalana, 15**

citrus confit

### **Warm apple crumble, 15**

bay leaf custard

### **Affogato, 12**

fior di latte, biscotti and espresso

### **Blanc manger, 15**

blueberry coulis

### **Sorbet & ice cream, 4.5**

price per scoop

add whipped cream + 1.50

*the journey*

## **6-COURSE DINING EXPERIENCE**

“IMMERSE YOURSELF IN SWITZERLAND’S CAPTIVATING AND DIVERSE LANDSCAPES, DISCOVERING EXCEPTIONAL FLAVORS AND PRODUCTS FROM PASSIONATE SMALL-SCALE FARMERS AND PRODUCERS. THIS EXPERIENCE HIGHLIGHTS NATURAL FARMING METHODS, WILD INGREDIENTS, AND NEARLY FORGOTTEN VARIETIES – A TRIBUTE TO THE AUTHENTICITY AND RICHNESS OF THE LAND.”

HEAD CHEF **THOMAS HAUGSTVEDT.**

## **FRIDAY & SATURDAY**

**RESERVE A TABLE:**



**105 CHF PER PERSON**

 Slow Food® CH

 RAISIN

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