

 **Mo-Sa: 11:30 - 14:00 | 17:00 - 22:00**
Salads

Seasonal  **27.8**
Mixed melon and feta salad with honey and balsamic dressing with pomegranate, cucumber and mint, served with garlic bread


Australian **31.8**
sauteed saddle of lamb on a mixed leaf salad with garlic and rosemary, garnished with kiwi on refreshing mint-honey-mustard-dressing, served with garlic bread (Lamb: 2 sisters Whales)


Healthy **26.8**
sauteed chicken stripes (CH) on leaf salad, refined with fruits and sunflower seeds, with mint-honey-mustard-dressing, completed with garlic bread

Greek  **22.8**
cucumbers, tomatoes, peppers, olives with stone, small sliced onions on olive oil and balsamico, garnished with two tranches feta-cheese, completed with garlic bread


Refreshing **25.8**
colorful mixed salads with mint-honey-mustard-dressing, parma ham(IT), cream cheese, completed with garlic bread

Country **23.8**
lamb's lettuce with fried bacon(CH) , egg and roasted wall nuts on homemade-dressing, completed with garlic bread

Mediterranean  **21.8**
rocket, dried tomatoes, olives with stone, fresh mushrooms, parmesan on homemade italian sauce, completed with garlic bread


Vegetarian  **21.8**
salad with a lot of raw vegetables, chopped parsley, apple-cubes, roasted pine- and pumpkin nuts, sunflower seeds and walnuts, on mint-honey-mustard-dressing, completed with garlic bread

Vital **26.8**
fried chicken breast stripes(CH) on mixed salad with pine- and pumpkin nuts on homemade-dressing, completed with garlic bread

Fruity  **26.8**
mixed salad with grapes and caramelized pears on mint-honey-mustard-dressing with warm cheese on garlic bread

 **Mo-Sa: 11:30 - 22:00**
Piadina

Piadina Prosciutto di Parma **20.8**
rocket, cherry tomatoes, parma ham(IT), cream cheese with lime-olive-dressing

Piadina Melanzane  **19.8**
grilled eggplants, feta-mousse, rocket, marinated pear with lime-olive-dressing

Piadina Manzo **22.8**
small sliced raw beef(CH) , mixed salad, cherry tomatoes, truffle-oil, parmesan shavings


Piadina Verdura **19.8**
grilled courgette, aubergines, peppers, dried tomatoes, tomatoes, lettuce and yoghurt-limesauce

Piadina Alaska **20.8**
rocket, salmon(NO), yoghurt, cream cheese, onions, cucumbers with lime-olive-dressing

Piadina con Pollo **20.8**
lettuce, chicken(CH), tomatoes, onions, dried tomatoes and cocktailsauce

Piadina Falafel  **20.8**
avocado mousse, salad, tomatoes, falafel, red cabbage, onions and yoghurt

Piadina Avernus **20.8**
rocket, cherry tomatoes, melanzane, parma ham(IT), cream cheese with lime-olive-dressing


Piadina Nippur  **20.8**
mixed salad, dates, cucumber, tomatoes, hummus and eggplants with lime-olive-dressing

Piadina Salame **19.8**
rocket, dried tomatoes, hot salami(IT), cream cheese with lime-olive-dressing

Piadina Bresaola **22.8**
mixed salad, bresaola (italian ham), parmesan, tomatoes, courgette with lime-olive-dressing

Piadina Caprese  **19.8**
rocket, mozzarella, courgette, tomatoes, pesto

Piadina al Tonno **21.8**
mixed salad, tuna-mousse(TH), tomatoes, boiled egg, eggplant, onions and cucumbers with lime-olive-dressing

 **Once upon a time ...**
long time ago, since our world looked very different. There were various Mainland masses that went their way, until they clashed together millions of years ago during the Permian period and become unified. Pangäa, our super-continent, surrounded by the Pacific, was created. Animals and plants could live together and spread on Pangäa, without being contained by the hurdle of a sea. But Pangäa was not of perpetual duration. At the end of the Palaeozoic era, this huge continent broke up in the continents of Gondwana and Laurasia, about 250 million years ago. Over millions of years across further shifted the land masses, divided and moved together differently. So today we live in a world with seven continents, which move - if also very slow - and, if it continues , maybe someday again we will unite to a Pangäa of the all-embracing Earth . Since this takes a little longer, we are pleased to spoil you until then at Pangäa restaurant with our specialties...
Restaurant Pangäa - Aydin Yildirim & Team


Restaurant | Caffee | Bar | Lounge

A World for All

 **Mo-Sa: 16:00 - 22:00**
Appetizer

„put together your Apéro plate“

Hummus	7.8
Zaziki	7.8
Babaganush (eggplant, hummus, yoghurt)	7.8
Avocado with cottage cheese	7.8
Chili-Feta-Cheese	7.8
Bruschetta	4pcs. 14.8
Marinated olives	4.8
Parma ham (IT)	13.8
Nachos	13.0
Soup of the day	11.8
ask the staff	

The selected components are each served in separate bowls on an Apéro plate with pita bread

 **Mo-Sa: 16:00 - 22:00**
Pangäa Apéro-Plate

small	39.8
medium	49.8
big	60.8

hummus, zaziki, babaganush, avocado-mousse, chili-feta-cheese, marinated olives, parma ham, salami, nachos, chicken-satai skewers, filled mushrooms, sliced piadina and falafel
serviert with pita bread

 **Mo-Sa: 11:30 - 22:00**
Desserts

Chocolate cake <gluten-free>	13.8
warm chocolate cake with almonds and vanilla ice-cream garnished with fruits	
Apple pie	11.8
warm apple pie with vanilla ice cream and cream	
Vermicelle	9.8
with double cream	
Coupe Nesselrode	11.8
with vanilla ice cream and double cream	

 **Mo-Fr: 11:30 - 14:00**
Lunch-Special

Soup **6.8**

Salad **6.8**

Daily offer I **19.8**

Daily offer II  **19.8**

*"Dear Guest
About the ingreïents in our dishes, which can trigger allergies or intolerances, you inform our staff upon request."*

 **Mo-Fr: 11:30 -**
Lunch menu

Falafel Burger  **29.8**
falafel, iceberg lettuce, pickles, tomatoes, onions, Mozzarella cheese, Zaziki, avocado-mousse, with potato wedges, and quinoa-salad

Tagliatelle  **27.8**
in chili-cream-sauce v.....died chicken strips(CH)

Spaghetti on Salmon **27.8**
cream sauce on smoke salmon(NO) with rocket and parmesan

Chili con Carne **27.8**
fiery hot beef(CH) consumption TexMex style with cheese tortilla

Filled Ravioli  **29.8**
with figs and nuts, garnished with olives with stone and dried apricots in butter

Cous-Cous Salad  **28.8**
refined with gratinated goat cheese and fig-chutney

Swiss Pasta & Vegetable-Gratin **27.8**
with Autumn vegetables, chanterelle mushrooms, and cheddar cheese

Quinoa Stew with Vegetables **27.8**
with hummus, garnished with chili and avocado cubes


Falafel Plate  **29.8**
served with mixed salad, potato-wedges, zaziki, hummus, avocado-mousse, with pita bread

Roastbeef (CH) **32.8**
with french fries and market salad with tartar sauce

 **Mo-Fr: 17:00 - 22:00**
Sa: 12:00 - 22:00
Dinner menu

Pangäa-Burger **29.8**
juicy, breaded chicken(CH) on a salad with tomatoes and cucumber, refined with a sweet-chili-garlic sauce, gratinated with appenzeller cheese and coleslaw salad

Roastbeef-Figs-Burger (CH) **32.8**
120 gr. medium-rare Roastbeef, fig chutney, arugula, with Honey, caramelized goat cheese, served with potato wedges and green salad

Falafel Burger  **29.8**
falafel, iceberg lettuce, pickles, tomatoes, onions, Mozzarella cheese, Zaziki, avocado-mousse, with potato wedges, and quinoa-salad

Pork-Cordon bleu(CH) **36.8**
filled with chorizo(ES) and mellow appenzeller cheese, served with new potatoes and vegetables

Chili con Carne **27.8**
fiery hot beef(CH) consumption TexMex style with cheese tortilla


Beef tartar 140gr. (CH) **29.8**
with spicy sauce with rocket and hazelnut oil garnished with Parmesa7


Spaghetti on Salmon **27.8**
cream sauce on smoke salmon(NO) with rocket and parmesan


Tagliatelle **27.8**
in chili-cream-sauce with fried chicken strips(CH)

Filled Ravioli  **29.8**
with figs and nuts, garnish with olives with stone and dried apricots in butter

Cous-Cous Salad  **28.8**
refined with gratinated goat cheese and fig-chutney

Swiss Pasta & Vegetable-Gratin **27.8** 
with Autumn vegetables, chanterelle mushrooms, and cheddar cheese

Quinoa Stew with Vegetables **27.8** 
with hummus, garnished with chili and avocado cubes

Falafel Plate  **29.8**
served with mixed salad, potato-wedges, zaziki, hummus, avocado-mousse, with pita bread

Roastbeef (CH) **32.8**
with french fries and market salad with tartar sauce