

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

Salads

Seasonal Autumn-Salad 26.8

leaf salad with sautéed chanterelles and honey figs, walnuts, caramelized pumpkin garnished with feta cubes and honey mustard dressing, served with garlic bread

Australian 30.8

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 25.8

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

Greek 21.8

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 21.8

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

Mediterranean 19.8

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

Vegetarian 19.8

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 19.8

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 21.8

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 19.8

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

Piadina con Pollo 19.8

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 19.8

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 21.8

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

pangäa

Restaurant | Caffee | Bar | Lounge

A World for All

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

„put together your Apéro plate“

Hummus	6.8
Zaziki	6.8
Babaganush (eggplant, hummus, yoghurt)	6.8
Avocado with cottage cheese	6.8
Chili-Feta-Cheese	6.8
Bruschetta	4pcs. 14.8
Marinated olives	4.8
Parma ham (IT)	10.8
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	38.8
medium	48.8
big	59.8

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	10.8
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	18.8
Daily offer II	18.8

**Dear Guest
About the ingredients 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	26.8
in chili-cream-sauce with fried chicken strips(CH)	
Spaghetti on Salmon	26.8
cream sauce on smoke salmon(NO) with rocket and parmesan	
Chili con Carne	26.8
fiery hot beef(CH) consumption TexMex style with cheese tortilla	
Filled Ravioli	27.8
with figs and nuts, garnished with olives with stone and dried apricots in butter	
Cous-Cous Salad	27.8
refined with gratinated goat cheese and fig-chutney	
Swiss Pasta & Vegetable-Gratin	28.8
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	

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)	30.8
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	
Sauteed Deer Schnitzel (CH)	39.8
on currant foam, with Swiss Pasta, braised cabbage, Brussel sprouts, savoy cabbage, and red wine pears	
Pork-Cordon bleu(CH)	35.8
filled with chorizo(ES) and mellow appenzeller cheese, served with new potatoes and vegetables	
Chili con Carne	26.8
fiery hot beef(CH) consumption TexMex style with cheese tortilla	
Beef tartar 140gr. (CH)	27.8
with spicy sauce with rocket and hazelnut oil garnished with Parmesan	
Spaghetti on Salmon	26.8
cream sauce on smoke salmon(NO) with rocket and parmesan	
Tagliatelle	26.8
in chili-cream-sauce with fried chicken strips(CH)	
Filled Ravioli	27.8
with figs and nuts, garnish with olives with stone and dried apricots in butter	
Cous-Cous Salad	27.8
refined with gratinated goat cheese and fig-chutney	
Swiss Pasta & Vegetable-Gratin	28.8
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	