



welcome to OUR WINE tavern “sIByLLa”!

classic of the week

“ZÜRCHER GESCHNETZELTES”
Mushrooms, potato rösti

€ 41,00

menu of the month JUNE 2025

BAKED SARDINE
Bottarga, marinated oxheart tomatoes



GREETINGS FROM MY GRANDMA IN THESSALONIKI:
Pork skewer, mashed eggplant, paprika malsaliki



GREEK SHEEP'S YOGHURT CREAM
Iced mountain tea, mispel and honey

Price per person: € 65,00

Presented by Dimitra Dimtsoudi & Laura Schnur:

Dimitra Dimtsoudi, now in her third year of training, will remain a valued member of our kitchen team following the successful completion of her apprenticeship. Drawing inspiration from her Greek heritage, she teamed up with Laura Schnur, a second-year apprentice, to create this special June menu. With a fine sense of taste, creativity, and genuine passion, the two have crafted a culinary experience that beautifully highlights the talent and dedication of our next generation of chefs.