17:30h

Dinner at SEIN.

11 Nov – 19 Dec 2026 · Wednesday to Saturday

CUISINE	Naturally plant-based, mindfully animal. Menu still in the making.*
STYLE	À la carte dishes made for sharing.
PRICE	Depending on your appetite. From CHF 70 per person.

* We will publish the menu as soon as it is ready. On the next page, we explain what our cuisine is all about.

Naturally plant-based. Mindfully faunal.

That is how we described our dinner pop-up.
Here is what we mean by it:

Naturally plant-based

All our dishes are and will remain plant-based. Whether brunch, lunch or dinner, you can enjoy a 100 % plant-based meal with us. Our entire menu is vegan.

Mindfully animal

Our dishes can be paired with small animal-based add-ons. They are an option, never a must. In small, mindful portions, at real rather than artificially low prices, and as ethically sourced as possible.

WHY WE DO THIS

Anyone who has eaten with us is convinced. Yet many people never take that first step, because they cannot imagine that a purely plant-based kitchen could truly win them over. That is exactly the threshold we want to lower. Once here, we convince with flavour, and the real prices of the add-ons let us steer demand consciously.

OUR AIM

For vegan guests, we want to offer a 100 % plant-based culinary paradise of the highest quality. For everyone else, we want to show how varied plant-based cooking can be and help break down prejudices. If everyone ate a little less meat, a lot would already be gained. And to be honest: we can only make this contribution if enough guests find their way to us and SEIN remains economically viable.

AN EXPERIMENT

The dinner pop-up is an experiment for us, too. After the six weeks, we will take a close look at what we have learned. We welcome your feedback: connect@ars-culinaria.ch