# JOURNEY TO SEIN

All paths lead to the centre.
We recommend 5–6 culinary companions for two.

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|---|---|---|
| DEPARTURE | Filo cigar \| Cranberry ash \| Chestnut | 22 |
| | Pissaladière \| Green ricotta \| Taggiasca | 22 |
| | Hokkaido \| Sea buckthorn leche \| Tarragon | 22 |
| | Tartare \| Beet ketchup \| Purple sweet potato | 22 |
| | *DETOUR: Ueli-Hof (organic farm)* | |
| | *Hay-cured ham \| Chive radish* | *16* |
| | *Bresaola \| Blackberry beets* | *16* |
| ASCENT | Pumpkin seed vichyssoise \| Brussels sprouts \| Cracker | 24 |
| | Forest consommé \| Tortellini \| Smoked chives | 26 |
| | *DETOUR: Ueli-Hof (organic farm)* | |
| | *Pan-seared cut \| Local chimichurri* | *23* |
| SUMMIT | Confit celeriac \| Poire à botzi \| Horseradish | 32 |
| | Beetroot rose \| Spiced red cabbage \| Black salsify | 32 |
| | Green curry \| Plant-based pocket \| Tempeh | 32 |
| | *DETOUR: Ueli-Hof (organic farm)* | |
| | *Braised meat \| Herb salad \| Demi-glace* | *24* |
| WAY HOME | Persimmon \| Chocolate \| Rooibos | 15 |
| | Sea buckthorn \| Cashew \| Vanilla | 15 |
| | Cheese \| Plant-based or vegetarian | 15 |

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*Our plant-based dishes are already complete in flavour. Anyone who would still like an animal-based addition should be able to choose it in mindful quantities, at real prices and as ethically as possible. It is the small things that, added up, make a big difference.*

# RECOMMENDED COMPANIONS

## SPARKLING DEPARTURE

Dits-Lieux | Pinot Noir, Pinot Blanc, Chardonnay. Pierre Brocard, France. Fruity, elegant, saline-mineral. 17 | 89

Rue du Sorbier | Meunier, Pinot Noir, Chardonnay. A. Levasseur, France. Honeyed, juicy, spicy. 17 | 89

Quince Bellini | Champagne or non-alcoholic ver-jus, quince, thyme. Fruity, bitter, sparkling. 15

## FROM THE VINEYARD

GLASS | BOTTLE

Riesling Silvaner Fläsch AOC | Müller-Thurgau. Weingut Roman Hermann, Switzerland. Exotic-fruity, muscat-scented, lively. 12 | 65

Solarce Blanco Rioja DOC | Macabeo, Tempranillo Blanco, Chardonnay. Casa la Rad, Spain. Floral, mineral, herbal-spicy. 11 | 60

Krü | Müller-Thurgau, Kerner, Solaris, Johanniter. 8427 Weinbau, Switzerland. Juicy, floral, herbal. 14 | 70

Ceel Blaufränkisch Reserve | Blaufränkisch. Weingut Ceel, Austria. Cherry, refined, mineral. 12 | 65

Gemei | Merlot, Cabernet Sauvignon, Corvina. Ottella, Italy. Plummy, soft, easy-drinking. 14 | 70

# MORE COMPANIONS

FROM THE VINEYARD

BY THE BOTTLE

Borgeri Bianco Bolgheri DOC | Vermentino, Viognier. Meletti Cavallari, Italy. Almond, mineral, floral. 75

Il Secondo | Pinot Blanc, Chardonnay, Sauvignon Blanc. Peter Sölva, South Tyrol. Juicy, smooth, vibrant. 70

Cornalin Vigne Rovettaz Vallée d'Aoste DOC | Cornalin d'Aoste (Humagne Rouge). Grosjean, Italy. Dark-berried, earthy, characterful. 85

Rioja Reserva Viña Ardanza | Tempranillo, Garnacha. La Rioja Alta S.A., Spain. Spicy, coffee, complex. 85

# FOR THE DRY STRETCH

| | | |
|---|---|---|
| DRINKS | Winter orange-rosemary Margarita | 15 |
| + / - alc | Gin Fizz Grapefruit-Bergamot | 15 |
| BEER | Augustinerbräu | 8.50 |
| | Paul IPA | 7 |
| | Quöllfrisch alcohol-free | 7 |
| CLEAR VIEW | Sparkling mineral \| 50 cl | 6 |
| | Tap water, unlimited | 6 |
| WELL | Spirits from the Allgäu | 9 |
| DIGESTED | Quince brandy from Croatia | 9 |
| COFFEE & CO | Espresso \| Doppio | 5 \| 6 |
| | Americano | 6 |
| | Pot of tea \| Verbena, Rooibos, Herbal, Hibiscus, Teelabor \| Winterthur | 8 |

# DECLARATIONS & ALLERGENS

VEGAN, all dishes except the "Detours"
BREAD, homemade or from Switzerland
MEAT, Ueli-Hof Ebikon, Switzerland

We are happy to advise you on allergens in person.

# 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