



Menu

Vorspeisen | Starters

Tagessuppe | Croûtons | Kräuter

Soup of the day | Croûtons | Herbs

12



Caesar Salat | Mini Salat | Caesar-Dressing | Parmesan-Chips|

Caesar Salad | Mini Salad | Croutons | Caesar Dressing | Parmesan-Chips |

16



Hauptgänge | Mains

Gegrillte Entenbrust | Kartoffelpüree | Tagesgemüse | Rotweinreduktion

Grilled Duck Breast | Mashed potatoes | daily vegetables | reduction red wine

28



Hai Rotes Curry | Shrimps | rote Currypaste | Kokosmilch | Basmati Reis

Hai Red Curry | red curry paste | coconut milk | basmati rice

28



Pappardelle-Nudeln | Champignons | Sahne | Trüffelöl

Pappardelle ai funghi | mushrooms | cream | truffel oil

26

Dessert | Dessert

Schokoladenmousse | süße Streusel

Mousse au chocolate | sweet crumbel

12

2 Gänge nach Wahl | 38

Steak special

300g Entrecôte | Ofenkartoffeln | Bergkräuter-Dip

300g Beef Striploin | Baked potato | Herbal dip

52



300g Rinds Rib-Eye Steak | Ofenkartoffeln | Bergkräuter-Dip

300g Beef rib eye steak | Baked potato | Herbal dip

59



180g Flanksteak | Ofenkartoffeln | Bergkräuter- Dip

180g Flanksteak | Baked potato | Herbal dip

32



40-45°

48-52°

54-58°

58-62°

65°

rare

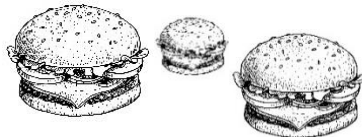
medium rare

medium

medium well

ruined

Craft Burgers



Smashed Pig

24h "slow cooked" Pulled Pork | Brioche Bun | Hausgemachtes Essiggemüse |

Krautsalat | Rucola | Aioli vom schwarzen Knoblauch

24h slow cooked Pulled Pork | Brioche Bun | Homemade pickled vegetables | Cole

slaw | Rocket salad | Black garlic aioli

27

Dirty Chicken

30

Meat declaration: Cornfed chicken (FR), Bison Filet (US), Entrecote (CH), Rib Eye (AR), Beef Filet (CH), Luma Burger (CH), Veal Rib (CH), Pork (CH)
Chicken (CH), Bacon (CH), Wagyu (JP), Sea Bass (GR), Tuna (VN), Salmon (NO), Lobster (CA), Cod (IS), Squid (ES), Beef Burger (CH), KOBE (JP), Turbot (ES), Oona Caviar (CH), Beluga Caviar (CN), Oscietra Caviar (CN), Baeri Caviar (FR)

All prices in CHF including VAT. Some dishes may contain allergens. If you have allergies, we ask that you to contact our team. We are happy to help you with the choice



Glutenfrei | Gluten Free



Laktosefrei | Lactose Free

Gegrillte Cajun Poulebrust | Trüffel Mayo | Spiegelei | Cheddar Käse | Röstzwiebeln | Salat | Tomate | Brioche Bun
 Grilled Cajun Chicken Breast | Truffle Mayonnaise | Fried egg | Cheddar Cheese | Roasted onions | Lettuce | Tomato | Brioche Bun

Drunken Luma 35
 150g Luma Rind | Sesam-Brötchen | Portwein-Pfeffer Käse | Speck-Konfit | Zwiebelringe | Whiskey BBQ-Sauce | Brioche Bun
150g Luma beef | Sesame bun | Portwine pepper cheese | Bacon jam | Onion rings | Whiskey BBQ sauce | Brioche bun

Greedy Giant Burger 26
 Portobello-Champignon | Pfeffer Mayonnaise | Salat | Bergkäse | Essiggurken | Tomaten | Brioche Bun
Portobello Mushrooms | Pepper Mayonnaise | Salad | Mountain Cheese | Pickles | Tomato | Brioche Bun

Smockey Mountain 28
 160g Swiss Black Angus | Brioche Bun | Bergkäse | Speck | karamalisierte Zwiebeln | BBQ-Sauce | Rauchmayonnaise | Salat | Essiggurken | Tomaten | Brioche Bun
160g Swiss Black Angus | Brioche Bun | Mountain Cheese | Bacon | caramelised Onions | BBQ sauce | Smockey mayonnaise | Salad | Pickles | Tomato | Brioche Bun

Alle Burger werden mit Pommes Frites oder grünem Salat serviert.
 Gegen einen Aufpreis von CHF 2.00 können Sie gerne die Beilagen austauschen, welche unten aufgeführt sind *All burgers are served with French Fries or green leaf salad. For an extra charge of CHF 2.00 can you change your sides for one listed below.*

Die Patties sind hausgemacht aus 100% Schweizer Black Angus, 160g | *Patties are homemade from 100% Swiss black angus, 160g*

Extras | On top

Cheddar-Käse | *Cheddar cheese* 3
 Speck | *Bacon* 4
 Spiegelei | *Fried egg* 4

Beilagen | Sides

Marktsalat | *Green leaf salad* 6
 Pommes Frites | *French Fries* 8
 Brokkoli | *Broccoli* 7
 Basmati Reis | *Basmati rice* 6

Saucen | Sauces

Chimichurri | *Chimichurri* 6 Jus | *Jus* 6
 Café de Paris | *Café de Paris* 7 Pfeffer-Sauce | *Pepper sauce* 6
 Dijon-Senf Sauce | *Dijon-Mustard Sauce* 6 Sauce Béarnaise | *Béarnaise Sauce* 7

Bier | Beer

	30cl	50cl
Offen Draft	30cl	50cl
Paulaner Hefe	7	9,5
Weissbier		
Eichhof Lager	6.5	8
Flasche Bottled	33cl	50cl
Birra Moretti		7
(alkoholfrei)		
Eichhof		6.5
Ittinger Amber		8
Paulaner (alkoholfrei)		9

Wasser & Softs | Water & Softs

Henniez blau (ohne still)	33cl 6	75cl 10
Henniez grün (mit sparkling)	33cl 6	75cl 10
Pepsi Pepsi Max	33cl 6.5	
Ramseier Apfelschorle Süssmost	33cl 6.5	
Nestea Lemon	33cl 6.5	
Elmer Citro	33cl 6.5	
Rivella rot Rivella blau	33cl 6.5	
Sinalco	33cl 6.5	

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