

Spring is here!

**The sun is shining,
buds are opening - spring whets the appetite for
fresh vegetables
fresh vegetables, combined with fine fish and
meat.**

**In keeping with the motto "Spring Awakening", the
aim is to banish the tired spirits of the cold season
with light food.**

Menü

Marinated chicken skewer with peanut sauce and Asian cucumber salad



Wild garlic cream soup with crème fraîche and croutons



Sliced beef flank steak with herb butter,
new fried potatoes and leaf spinach

or

Escalopes of veal with a sauce of morels, noodles and vegetables

or

Swiss salmon trout fillet with thyme butter and lemon risotto



Warm curd cheese soufflé with rhubarb and raspberry sorbet

Fr. 78.--
without soup Fr. 68.--

starters

Green salad with roasted kernels	Fr. 11.50
Mixed salad	Fr. 13.50
Marinated chicken skewer with peanut sauce and Asian cucumber salad	Fr. 17.50
Lamb's lettuce with hard boiled eggs, bacon and croûtons	Fr. 16.50
Tatare of home smoked salmon and avocado with crème fraîche	Fr. 17.50
Wild garlic cream soup with crème fraîche and croutons	Fr. 11.50
Spiny lobster cream soup with pieces of prawns	Fr. 15.50

vegi and fish

Asparagus triangoli with asparagus sauce, sun-dried tomatoes and rocket	Fr. 29.--
Herb and quark «pizokels» with vegetables and fried prawns	Fr. 41.--
without prawns	Fr. 29.--
Fried perch fillets with almond butter, roasted potatoes and spinach leaves	Fr. 46.--
Swiss salmon trout fillet with thyme butter and lemon risotto	Fr. 44.--

actual

Pork fillet medallions with morel sauce, wild garlic spaetzle and green asparagus	Fr. 41.--
Sliced beef flank steak with herb butter, new fried potatoes and leaf spinach	Fr. 41.--
Grand cru pork chop with rind from the oven with sweet and salty bacon vinaigrette, parmesan risotto and vegetables	Fr. 42.--
Escalopes of veal with a sauce of morels, served with noodles and vegetable	Fr. 44.--
Chicken breast schnitzel with boursin sauce, fine noodles and green asparagus	Fr. 39.--

desserts

Small dessert surprise	Fr. 7.50
Warm curd cheese soufflé with rhubarb and raspberry sorbet	Fr. 14.50
Hot espresso with a scoop of vanilla ice cream	Fr. 7.--
Elderflower panna cotta with raspberry sorbet	Fr. 14.50
Vanilla ice cream with warm chocolate sauce	Fr. 13.50*
Vanilla ice cream with pineapple pieces and egg liqueur	Fr. 13.50*
Vanilla ice cream with hot wild berries	Fr. 13.50*
Vanilla ice cream with chocolate sauce and bananas	Fr. 14.50
Hot baked apple rings with vanilla ice cream	Fr. 15.50
Coffee ice cream with espresso and cream	Fr. 12.50
Crème caramel with whipped cream	Fr. 9.50

inkl. 8.1% MwSt.

Our suppliers and origin

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Chicken	Switzerland
Duck	France
Venison	Austria
Salmon trout / char	Switzerland, Bremgarten
Egli	Switzerland, Valperca La Perche Loë, Valais
Black Tiger	ASC-certified, Vietnam
Wholemeal bread	Unterlunkhofen, Switzerland
Bread rolls	Unterlunkhofen, Switzerland
Butter plait	Switzerland
Croissants	Switzerland
Bread roll	Switzerland
Ticino bread	Switzerland
Potato roll	Germany
Lye sandwich	Lichtenstein
Gluten-free bread rolls	Switzerland
Toast bread	Switzerland
Danish pastry	Denmark

For information on allergens, please ask the service staff.