



HOTEL | BRASSERIE

BRASSERIE MENU



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À PARTAGER




ideal for sharing or enjoying on your own

TAPAS DISPLAY

- Cheese Specialities from JUMI
- Meat Specialities from JUMI
- Pickled vegetables

3 sorts 17
5 sorts 21

SMALL BITES

- Beef tataré
- Crispy fish bites
-  ▪ Bread salad
- Pike-perch
-  ▪ Tempura asparagus
- Rack of lamb
-  ▪ Asparagus soup

3 sorts 35
5 sorts 50

SIDES

- French fries
- Brioche
- roasted Chickpeas
- Rösti croquettes

1 sort 3.5



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PETITES

Just a quick thing first

SOUP OF THE DAY

Our staff will be happy to inform you

9.5

ASPARAGUS SOUP

Wild garlic oil | green asparagus

12.5

BARRACUDA SALAD

Leaf lettuce | cherry tomatoes | cucumber | pickled radish | cashews | Barracuda dressing

14.5

BREAD SALAD

Green and white asparagus | spinach | radishes | vinaigrette

15

CURED SALMON

radish | ginger broth

18.5



H O T E L | B R A S S E R I E

NOS CLASSIQUES

classic dishes, seasonally inspired

TATARE DE BOEUF	70gr	27
Pickled vegetables quail egg brioche	140gr	38
FISH & CHIPS	small	29.5
Cod fillet wild garlic mayonnaise French fries	large	36.5
 FLAMMKUCHEN		25
Beleaf Crème fraîche asparagus red onions wild garlic oil		
BARRACUDA BURGER		37
Croissant bun beef patty Beleaf Crème fraîche bacon raclette cheese spring onions rhubarb chutney lettuce rösti croquettes		
 BARRACUDA VEGI BURGER		33
Sesame bun buckwheat patty Beleaf Crème fraîche spring onions rhubarb chutney lettuce rösti croquettes		
with bacon raclette cheese		+ 1.50
STEAK FRITES		45
Beef entrecôte tomato butter asparagus roasted potatoes		
with sweet potato fries		+ 2



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GRANDES

what the season has to offer

✓ FRIED CHICKPEAS	30
Humus asparagus radishes romanesco pak choi	
✓ BRAISED LETTUCE	30
Spring carrots Palatinate carrot sauce crispy potatoes	
RACK OF LAMB	49
Herb crust turnips leek jus	
PIKE-PERCH FILLET	46
Lime sauce beluga lentils tempura asparagus	



H O T E L | B R A S S E R I E

ALLERGENS AND INTOLERANCES

We will be happy to provide you with our menu including allergen information. Our staff can gladly advise you on allergens and foods that may cause intolerances.

FOOD DECLARATION

Beef: Switzerland | Lamb: Ireland | Pike-perch: Estland | Cod (fish bites): Norway, Iceland

Our bread comes from our in-house bakery in Aarau or from Switzerland and France.

PRICES

All prices are in Swiss francs and include VAT.





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DESSERT MENU



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 MARINATED STRAWBERRIES		15.5
Mascarpone cream crumble cake		
 WHITE BROWNIE		14
Rhubarb sorbet		
 ELDERFLOWER TERRINE		15.5
Kiwi sauce chocolate		
OUR HOMEMADE ICE CREAM & SORBETS	Scoop	4
 Vanilla white iced coffee (lactose-free) passion fruit yogurt		
 Strawberry sorbet chocolate sorbet rhubarb sorbet		
with whipped cream		+ 2
 DESSERT DISPLAY	from	3.5
Take a look at our wide selection		

ALREADY FULL, BUT STILL IN THE MOOD FOR A SMALL TREAT?

Additional spoons can be ordered to share desserts:

- Thief's spoon
- Tasting spoon



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CRÉATIONS PERSONELLES

combine according to your taste

DESSERT

Crumble cake	6
Elderflower terrine	8
White brownie	6

ICE CREAM

Vanilla	Scoop	4
White iced coffee lactosefree		
Passion fruit yogurt		

SORBET

Strawberry	Scoop	4
Chocolate		
Rhubarb sorbet		

TOPPING

Chocolate sauce	3
Whipped cream	2
Meringues	2
Fresh strawberry	4
Roasted nuts	2



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