



HOTEL | BRASSERIE

BRASSERIE – MENU



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STARTERS

	Soup of the day		
🌿	Our staff are happy to inform you		9.50

🌿	Green gazpacho paprika oil dates		13.50
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🌿	Herb salad goji berries pumpkin seeds cashew nuts caramelised walnuts pickled onions house dressing		11
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	Duck liver nectarine Ticino pepper brioche bun		28
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🌿	Ratatouille salad olive vinaigrette bread chips		14
🌿	with burratina cheese		+ 5

	Pintxos mezze tapas	3 sorts	13
	Our staff are happy to inform you	5 sorts	18



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VEGETARIAN / VEGAN

	Homemade cavatelli pasta Chanterelle mushrooms creamy sauce paprika oil	31
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	Quinoa roasted vegetables herb oil vegan pepper dip	29
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	Artichokes fleur de sel lemon olive oil fried potatoes	28
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	Philly Cheese Quorn Sandwich Hotdog bun fried quorn Provolone sour cream pickles French fries	32.50



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

FISH

Fish & Chips	small	28
Crispy salmon trout mustard mayonnaise French fries	large	33

Gotthard pike-perch		44
Champagne sauce bimi broccoli stalks port wine-black rice		

Mussels & Fries	small	28
pre-order only Season: September - April	large	33



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

MEAT

Black angus entrecôte
Roasted vegetables | green peppercorn sauce | chickpea French fries 48.50

Iberico pork secreto
Chorizo cream sauce | fried potatoes | sautéed zucchini 44

Chicken Supreme
Tarragon sauce | herb-quinoa | ratatouille 43

Philly Steak Sandwich
Hotdog bun | beef rump | provolone cheese | pickled vegetables | sour
cream | French fries 36.50

Beef tatar "SwissprimGourmet"
Quail eggs | Belper cheese | pickled vegetables | brioche bun 37



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ALLERGIES AND INTOLERANCES

Our staff are happy to provide you with information about allergens and foods that can cause intolerances.

FOOD DECLARATION

Beef: Switzerland | Pork: Switzerland | Veal: Switzerland | Duck breast: France | Salmon: Switzerland, farmed (Lostallo, GR) | Salmon trout (fish crisps): Switzerland, breeding

Our bread comes from our bakery in Aarau or from Switzerland

PRICES

Our prices are in Swiss francs and include VAT.




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DESSERTS



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DESSERTS

 Strawberries | heavy cream | Pastis spirit | vanilla ice cream 13.50

 Roasted peaches | puff pastry | almond creme | lemon oil 14

 Vegan chocolate mousse | apricot sorbet | raspberries 12.50

 Homemade pastries from 5
Our staff are happy to inform you

OUR HOMEMADE ICE CREAM | SORBET scoop 5
Our staff are happy to inform you

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