



HOTEL | BRASSERIE

BRASSERIE MENU



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STARTERS

	Soup of the day		9.50
	Our service staff are happy to advise you!		

	Creamy carrot soup rhubarb		13.50
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	Barracuda Herb Salad		10.50
	Goji berries pumpkin seeds cashew nuts caramelised walnuts sweet-and-sour carrots house dressing		

	Duck rillettes crème fraîche frisée lettuce baguette		19.00
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	Baba Ganoush pickled mushrooms herbal powder		14.00
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	Pintxos Mezze Tapas	3 kinds	13.00
	Our service staff are happy to advise you!	5 kinds	18.00



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VEGETARIAN / VEGAN

	Homemade cavatelli pasta Pistachio creme preserved cherry tomatoes	29.00
	Acquerello risotto Green asparagus goat cheese brick pastry	32.50
	Cauliflower variation Preserved vegetables lemon-mayonnaise wild herbs salad	30.50
	Barracuda Burger Fried paneer cheese brioche bun fried egg wild garlic mayonnaise coleslaw pickled rhubarb French fries	32.50



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

FISH

Fish & Chips with salmon trout garlic mayonnaise French fries	small	28.00
	large	33.00

Coffee-Salmon Aquerello risotto green asparagus verjuice mustard from Aarau		43.50
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Mussels & Chips Pre-order only Season: September to April	small	28.00
	large	33.00



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MEAT

Black Angus Rib Eye steak
baked potatoes | spring carrots | honey mustard | Port wine gravy 48.50

Veal steak
Morel cream sauce | green asparagus | tagliatelle noodles 46.50

Crispy duck breast
Raspberry relish | mushrooms | rosemary potato cake 41.00

Barracuda Burger
Beef patty «SwissprimGourmet» | brioche bun | fried egg | camembert
cheese | wild garlic mayonnaise | coleslaw | pickled rhubarb |
French fries 36.50

Beef tatar from "SwissprimGourmet"
Egg yolk cream | Belper Knolle cheese | pickled vegetables 37.00





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FOR THE SMALL APPETITE

Pintxos Mezze Tapas	3 kinds	13.00
Our staff are happy to advise you!	5 kinds	18.00

PANINI

 Basil pesto tomatoes mozzarella	10.50
 Spiced hummus arugula grilled eggplant	10.50

Allergies and intolerances

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

Food Declaration

Beef: Switzerland | Veal: Switzerland | Duck breast: France | Salmon: bred in Switzerland (Lostallo, GR) | Salmon trout (fish crisps): bred in Switzerland

Prices

Our prices are in Swiss francs and include VAT.






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DESSERT MENU




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DESSERTS

 Toblerone mousse | carrot cream | almond brittle 13.50

 Crème brûlée | strawberry sorbet | thyme marshmallows 14.00

 Rhubarb - compote | cacao sorbet | mint oil 12.50

 Homemade patisserie 5.00
Our staff are happy to advise you! Off

OUR HOMEMADE ICE CREAM | SORBET

Our staff are happy to advise you! scoop 5.00

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