



HOTEL | BRASSERIE

LOUNGE MENU



HOTEL | BRASSERIE

TAPAS DISPLAY

- Cheese Specialties from JUMI
 - Dried meat specialties from JUMI
 - Pickled vegetables
- 3 varieties 17
5 varieties 21

✓ **BARRACUDA-SALAD** 14.5
Leaf lettuce | curry nuts | Après Soleil Cheese | sautéed mushrooms | Barracuda-Dressing

FISH & CHIPS klein 29.5
Dorade | Kräuter Tempura | Zaziki | Pommes Frites gross 36.5

FLAMMKUCHEN «CLASSIQUE»
Beleaf crème fraîche | Seafood | Red onions | Arugula | Leek oil 27

✓ **TARTE FLAMBÉE SEASONAL**
Beleaf crème fraîche | Pumpkin | Brussels sprouts | Chestnuts | Pickled figs 25

✓ **DESSERT DISPLAY CASE** from 3.5
Take a look at our diverse selection

OUR HOMEMADE ICE CREAM & SORBET Kugel 4
✓ Vanilla | White iced coffee lactose-free | Sour cream | Cinnamon ice cream
✓ Strawberry sorbet | Chocolate sorbet | Plum sorbet

mit Schlagrahm + 2



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

ALLERGENS AND FOOD 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 LABELING

Beef: Switzerland | Game meat: Czech Republic | Sea bass/Sea bream: Greece | Seafood: Italy |
Mussels: Netherlands

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

PRICES

Unsere Prices are listed in Swiss francs and include VAT.

