



HOTEL | BRASSERIE


## BRASSERIE – MENU



## HOTEL | BRASSERIE

### STARTERS

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	Soup of the day Our service staff are happy to inform you	9.50
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	Roasted onion cream soup   parsley oil	14.50
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	Barracuda salad Goji berries   pumpkin seeds   cashews   caramelized walnuts   house dressing	9.50
	with potato-camembert croquettes	+9.50
	with crispy pork belly	+13.00
	with baked cauliflower   lemon   vegan mayonnaise	+9.00
	with pulled salmon trout	+7.50

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	Duck rilette   crème fraîche   baguette   curly endive lettuce	19.50
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	Roasted vegetable cream   herbal crème fraîche	14.50
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	Pintxos   mezze   tapas	3 sorts	13.00
	Our service staff are happy to inform you	5 sorts	18.00

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 Vegetarian




 Vegan



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

## VEGETARIAN/ VEGAN

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 Homemade pasta artichokes barigoule   sbrinz cheese   herbal chips	29.00
 Poached eggs potato cake   espuma   croutons	29.50
 Cauliflower variation pickles   lemon mayonnaise   wild herb salad	31.00
Burger fried egg   baked paneer cheese   BBQ mayonnaise white cabbage   pickled cucumbers   sweet potato fries	32.50

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## FISH

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Salmon trout fish & chips	small	27.50
chives mayonnaise   sweet potato fries	large	32.50

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Fried char		
Café de Paris butter   potato blinis		44.50
baked broccoli   red pepper coulis		

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Vegetarian



Vegan



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

MEAT

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Braised beef cheeks  
red wine jus | celery puree | purple carrots 38.50

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Fried veal steak  
pepper jus | creamy polenta | onion jam 46.00

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

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Swissprime brioche burger  
fried egg | camembert cheese | BBQ mayonnaise  
white cabbage | pickled cucumbers | sweet potato fries 36.00

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Beef tatar  
potato espuma | Belper Knolle cheese | pickled vegetables 37.00

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## HOTEL | BRASSERIE



### FOR THE SMALL APPETITE

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Pintxos   mezze   tapas	3 sorts	13.00
Our service staff are happy to inform you	5 sorts	18.00

### PANINI

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 Italian basil pesto   tomatoes   mozzarella	10.50
 Vegan spiced hummus   arugula   grilled eggplant	10.50

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#### Allergies and intolerances

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

#### Food Declaration

Beef: Switzerland / Water buffalo: Switzerland / Chicken: Switzerland / Chorizo: Spain / Salmon: Switzerland, breeding (Lostallo, GR) / Whitefish (crispy fried fish): Switzerland, breeding (Lake Lucerne or Lake Sempach) / Trout: Switzerland, breeding (Kundelfingerhof, TG) / Wild boar: Germany / Pikeperch: Gotthard, Uri / Mussels: Mediterranean Sea / Fish: Switzerland / Pork: Switzerland

#### Prices

Our prices are in Swiss francs and include VAT.



Vegetarian



Vegan



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# DESSERTS



## HOTEL | BRASSERIE

### DESSERT

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 Chocolate cream   lemon - thyme ice cream   honey chips	16.50
 Pear compote with vanilla   almond crumble   double-crème de gruyere	13.50
 Baked apple   cranberries   grapefruit sorbet	12.50
 Homemade pastries Our staff are happy to inform you	from 5.00

### OUR HOMEMADE ICE CREAM / SORBET

our service staff are happy to inform you

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#### Allergies and intolerances

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

#### Prices

our prices are in swiss francs and taxes are included