

## Small Plates

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*We recommend 2-3 plates per person to share.*

Marinated Olives <i>Roasted Honey Rosemary Nuts</i>	9
Small Platter <i>Dried meat • Cheese • Bread • Butter</i>	19
Beef Tartare <i>Brioche • Truffle cream • Sbrinz</i>	28
White Asparagus from Schmitterhof <i>Buttermilk espuma • Hazelnut • Purslane</i>	26
Tagliarini <i>Shrimp • Lemon • Chili • Garlic</i>	28
Bremgarten Rainbow Trout <i>Beurre blanc • Wild garlic oil • Potato</i>	29
Tuggen Limousin Beef <i>Veal jus • Lemon • Sbrinz • Purslane</i>	32
Rhubarb <i>Vanilla • Mascarpone • Almond</i>	16
Viennese Iced Coffee <i>Whipped Cream</i>	17

*From Tuesday to Saturday we serve our 4- and 5-course Pöstli Menu.*

*Our small plates are available from Tuesday to Thursday, in addition to our Pöstli Menu.*

Meat origin: CH / Fish origin: CH/VNM

Bread- & fine baked goods: CH / All prices are in CHF and include VAT

Our team will be happy to inform you about allergens and intolerances

## Drinks

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### Thai Tea Sour °°

*Thai Tea • Milk • Lemon* 15

*Thai Tea • Amaretto • Lemon* 17

### Fennel Tonic °°

*Nettle oil* 10

### Negroni

*Gin • Campari • Vermouth • Olive* 17

### Feral White °°

*Beetroot • Hops • Pepper* 11

### Räuschling

*Schloss Altendorf* 10

### Chardonnay

*Rheinhessen, Germany* 13

### Feral Rot °°

*Beetroor • Blueberry • Oak • Pepper* 11

### L'equilibrista DO

*Catalonia, 2016* 15

### Schlossherren Barrique

*Schloss Altendorf 2019* 12