

Lasalle

Restaurant & Bar

Vorspeise / Starters

Gartensalat	gehobeltes Gemüse, Kerne, Hausdressing	12
Garden salad	vegetables, seeds, house dressing (GF/V)	
Entenleberterrine	Kumquat, Haselnuss, hausgemachte Brioche	21.5
Duck liver terrine.....	kumquat, hazelnut, and homemade brioche	
Handgeschnittenes Rindstatar	Radieschen, Schnittlauchmayonnaise,	
.....	Zitronenbutter, getoastetes Brot (LF)	25 / 38
Hand cut beef tartar	radish, chive mayonnaise, lemon butter	
.....	toasted bread	
Gratinierter Ziegenkäse	mit Randen Salat und Meerrettich	15
Goat cheese au gratin	with beetroot salad and horseradish	
Siedfleisch-Croquetas	Spitzkohl, Senf, rote Zwiebeln	21
Boiled beef croquettes	pointed cabbage, mustard, red onions	
Tagessuppe / Soup of the day		11

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Hauptgänge / Main Courses

Hackbraten	Rotweinjus, Kartoffelstock, Karotten	33 / 39
Meatloaf	red wine jus, mashed potatoes, carrots	
Kalbsleber	Rösti, Kräuter, Schalotten	34 / 39
Veal Liver	swiss hash browns, fresh herbs, shallots (GF)	
Ravioli	Spinat-Ricotta, Zitrone	27 / 36
Ravioli.....	spinach and ricotta, lemon	
Lachsfilet	Beurre Blanc, Macaire Kartoffeln, Mönchsbart,	
.....	Tomate	40
Salmon fillet	beurre blanc, Macaire potatoes, agretti,	
.....	tomato	
Rindsentrecôte	Thymianjus, geschmorter Sellerie, Kartoffelgratin	59
Beef entrecote.....	thyme jus, braised celery, potato gratin	
Peperoni-Risotto	Rauchmandeln, Feta (GF)	26 / 35
Pepperoni risotto	smoked almonds, feta cheese	
Tages Empfehlung	fragen Sie unser Serviceteam	
Today's Special.....	ask our service team	

Alle Preise in CHF inkl. 8.1% Mwst / All prices in CHF incl. 8.1% VAT
LF = laktosefrei / lactose free - GF = glutenfrei / gluten free - V = vegan

Herkunftsdeklaration/Declaration of origin:

