

Lasalle

Restaurant & Bar

Vorspeise / Starters

Gartensalat	gehobelter Gemüse, Kerne, Hausdressing	12
Garden salad	vegetables, seeds, house dressing (GF/V)	
Gebeizter Saibling	Kräutervinaigrette, Gurke, Tobiko Kaviar	14.5
Pickled char.....	herb vinaigrette, cucumber, tobiko caviar	
Handgeschnittenes Rindstatar	Radieschen, Schnittlauchmayonnaise,	
.....	Zitronenbutter, getoastetes Brot (LF)	25 / 38
Hand cut beef tartar	radish, chive mayonnaise, lemon butter	
.....	toasted bread	
Burrata	Ligurisches Gemüse, Pinienkerne,	
.....	Peperoni-Vinaigrette	17
Burrata.....	Ligurian vegetables, pine nuts,	
.....	Pepper vinaigrette	
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)

Spaghetti alla chitarra Wintertrüffel, Spinat 27 / 36
Spaghetti winter truffles, spinach

Seeteufelfilet Beurre Blanc, Safran-Arancini, Federkohl, 41
..... Rauchmandeln
Angler-fish fillet beurre blanc, saffron arancini, kale,
..... smoked almonds

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:

