



Hospitality is a specific everyday culture in how we interact with each other, defined by mindfulness, freedom, tolerance, and shared life.

Wolfgang Vorländer

Starters

Lentil Soup 13
with vegetables, smoked sausage pieces, and bacon cubes

Œuf parfait 15
Perfectly cooked egg with celery purée, rocket espuma, and bacon cubes

Tartelette périgourdine 16
Savoury tartlet with chicken, poultry liver, and duck ragout

Mixed Leaf and Vegetable Salad 11

Leaf Salad with Roasted Nuts 10

Salad with Smoked Chicken 16
Leaf salad with smoked chicken strips, potatoes, and mushrooms

*We serve salads with homemade Italian dressing
or the classic Bienenberg French dressing.*

Meat and Fish Dishes

Pike-perch Fillet on Leek Fondue 38

Caper–lemon brown butter, creamy risotto, and vegetables

Entrecôte with Gorgonzola Sauce 39

with French fries and vegetables

Veal Schnitzel with Raw Ham and Sage 40

in white wine–sage sauce, served with tagliatelle and vegetables

Duck Breast with Three-Pepper Sauce 37

with croquettes and vegetables

Tagliatelle with Two Types of Salmon 35

Pork Fillet Mignon with Wholegrain Mustard 35

with rice and vegetables

Veal Cordon Bleu 41

Homemade cordon bleu, served with French fries and vegetables

Sweetbread with Morels 38

with rice and vegetables

Samaritan Plate (Monday to Saturday) 17

Save food! This plate is a daily dish made from overproduced items. You may choose vegetarian or with meat. Valid while supplies last.

Vegetarian Dishes

Gnocchi Gratin	29
Homemade gnocchi gratin with broccoli, ginger, and sesame	
Homemade Cannelloni with Ricotta and Spinach	28
Filled cannelloni with a delicate ricotta–spinach filling, gratinated with a mild tomato sauce and cheese	
Risotto with Wild Mushrooms and Parmesan Crisp	32
Paneer Curry with Sweet Potato	31
Spicy paneer curry with spinach-filled sweet potato	
Homemade Spätzli	27
with Münster cheese cream and caraway	

Desserts

Warm Chocolate Cake with Liquid Centre 16
with liquid raspberry centre and vanilla sauce

Caramelised Clementine 13
with espresso coulis and vanilla ice cream

Praliné Parfait 15
with whipped cream and chopped hazelnuts

Sorbet Colonel 10
Lemon sorbet with vodka – the dessert that always fits

Affogato 7
A scoop of vanilla ice cream with freshly brewed espresso

Portion of Vermicelles with Cream 14/10

You can find more desserts on our separate dessert menu!

Weitere Desserts finden Sie in unserer separaten Dessertkarte!



Allergens and Intolerances

For information about allergens or intolerances in individual dishes, please contact our staff.

Origin Declaration

Beef, veal, and pork: Switzerland

Chicken: Switzerland

Duck: France

Salmon: Norway

Pike-perch: Wild-caught, Lake Peipus, Estonia