



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

Wolfgang Vorländer

Asparagus

Creamy asparagus soup with croutons	11
Asparagus duo with hollandaise or herb vinaigrette	31
Asparagus duo with Black Forest ham	37
Roast beef with fried potatoes and asparagus with béarnaise sauce	39
Asparagus duo with smoked salmon	39
Asparagus and morel mushroom risotto	34
Asparagus gratin with cured ham	34
Spring Salad Leaf salad, asparagus, avocado,, ham strips and sun-dried tomatoes	24

Starters

Lentil Soup with vegetables, smoked sausage pieces, and bacon cubes	13
Œuf parfait Perfectly cooked egg with celery purée, rocket espuma, and bacon cubes	15
Tartelette périgourdine Savoury tartlet with chicken, poultry liver, and duck ragout	16
Mixed Leaf and Vegetable Salad	11
Leaf Salad with Roasted Nuts	10
Salad with Smoked Chicken Leaf salad with smoked chicken strips, potatoes, and mushrooms	16


*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 with liquid raspberry centre and vanilla sauce	16
Caramelised Clementine with espresso coulis and vanilla ice cream	13
Praliné Parfait with whipped cream and chopped hazelnuts	15
Sorbet Colonel Lemon sorbet with vodka – the dessert that always fits	10
Affogato A scoop of vanilla ice cream with freshly brewed espresso	7
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