





Salads & starters



Seasonal lettuce salad with sunflower seeds, nuts & croûtons 		CHF 12.50
Winter salad with lettuce, bacon, mushrooms, croûtons & honey sauce		CHF 17.50
Antipasti Platter served with bread	per uno	CHF 22.00
Raw ham, salami, cheese, dried tomatoes & olives	per due	CHF 27.00
	per tre	CHF 36.00
Swiss beef tatar Toast & butter	70g	CHF 28.00
With French fries + CHF 8.00	140g	CHF 37.00

Dressings: French dressing · Italian dressing · Soy-sauce 



Soups

Tomato-fennel cream soup		CHF 14.00
Goulash soup with beef	small	CHF 16.50
	large	CHF 21.00
Soup of the day „while stocks last“	small	CHF 10.50
	large	CHF 14.00

Tartes flambées

Traditional Thinly sliced bacon, onions, cheese		CHF 26.50
Diavolo Spicy salami, olives, peperoni, cheese		CHF 26.50
Spinach Spinach, fried egg, cheese		CHF 26.50
Vegan Tomato sauce, eggplant, tomato, zucchini  		CHF 26.00

Pasta

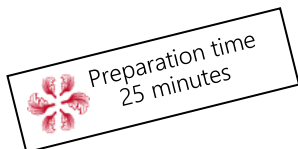
Spaghetti piccante with olives, chilli & dried tomatoes  		CHF 26.00
Spaghetti Cinque Pi - Panna, Prezzemolo, Pomodoro, Parmigiano & Pepe		CHF 27.50
Cheese macaroni with fried onions & apple sauce		CHF 29.50






Cheese fondue & raclette

Raclette platter melted raclette cheese Served with boiled potatoes, mixed pickles & house bread		CHF 32.00
* Cheese fondue Moitié-Moitié From the Slowfood «Fromagerie des Marsens» (Fribourg) Vacherin und Gruyère boiled potatoes, mixed pickles & diced bread	200g	CHF 34.00



* Enjoy our cheese fondue Moitié-Moitié from the «Fromagerie de Marsens» !
Minimum 2 portions or more. For more information, please ask our staff!



Swiss specialities

Vol-au-vent Queen style stuffed with veal meat balls, creamy mushroom sauce		CHF 23.50
Vol-au-vent Queen style stuffed with veal meat balls, creamy mushroom sauce with rice or vegetables or French fries		CHF 28.50
Veal sausage with cheese macaroni		CHF 29.50
 Vegi-Rösti with spinach & Swiss fried egg		CHF 28.00
 Berner-Rösti gratinated with bacon, onions & raclette cheese		CHF 29.80
 Sliced chicken Zurich style with creamy mushroom sauce and roesti		CHF 34.00




Classics

 Pork cordon bleu stuffed with ham and mountain cheese French fries & seasonal vegetables	250g	CHF 36.50
Breaded veal escalope (schnitzel) with French fries & cranberries	90g 180g	CHF 38.00 CHF 46.00
 Beef entrecôte Café de Paris with French fries & vegetables	200g	CHF 49.00
Fillet of sea bass with lemon-basil sauce, seasonal vegetables & rice		CHF 36.00
In beer pattered pike perch	150g	CHF 32.00
Homemade sauce & French fries	220g	CHF 36.00

Our meat and fish dishes can also be ordered as a fitness plate with mixed salads.




Desserts

Cheese platter cheese selection, Lucerne pear rolls, nuts	CHF 18.50
Lukewarm chocolate cake with vanilla ice cream	CHF 14.50
Rice pudding Piña Colada with vanilla ice cream	CHF 14.00
Tipsy apricot sorbet    With amaretto	CHF 12.00
Ice coffee 2 scoops of mocha ice cream, espresso, whipped cream	CHF 13.00
Coupe Choc'n'Roll 2 scoops chocolate ice cream, 1 scoop caramel ice cream & whipped cream Mini coupe with 2 scoops	CHF 14.50 CHF 11.50
Refreshing frappés 2 scoops of ice cream mixed with milk Vanilla, mocha, chocolate, strawberry, stracciatella	CHF 11.50
Glace Vanilla, mocha, chocolate, strawberry, stracciatella, apricot sorbet Portion cream + CHF 1.70	per scoop CHF 4.50

 = gluten-free

 = lactose-free

 = vegan



How did it taste? We look forward to your feedback!



Our staff will be happy to inform you about ingredients in our dishes that may trigger allergies or intolerances on request.

House bread, toast, pastries • Switzerland
Tarte flambée • Switzerland
Gluten-free bread • Spain
Chocolate cake • Italy

Pork, veal • Switzerland
Beef • Switzerland, Ireland
Chicken • Switzerland, Hungary

Pikeperch • Germany
Seabass • Türkiye