

## Starters & soups

Seasonal lettuce salad with sunflower seeds, nuts & croûtons 👽		CHF	12.80
Barca salad with lettuce salads, bacon, mushrooms, eggs & croûtons		CHF	18.50
Antipasti platter served with bread Raw ham, salami, cheese, dried tomatoes & two kinds of olives	for 1 for 2 for 3	CHF	23.00 28.50 37.00
Swiss beef tatar served with toast & butter Additionally with French fries + CHF 8.00			29.00 37.00
Carrot & ginger soup 🍼		CHF	14.50
Goulash soup with beef	small large		18.50 25.00
Marked dishes are served from 11:30 – 14:00 Uhr and from 18:00 – 21:30 Uhr			
Breaded pork escalope (schnitzel) French fries & seasonal vegetables	1 schnitzel 2 schnitzels		27.50 32.50

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Breaded pork escalope (schnitz French fries & seasonal vegetable	•	1 schnitzel 2 schnitzels		27.50 32.50
Pork belly crispy fried Rice or French fries			CHF	36.00
Veal cordon bleu French fries & seasonal vegetable	S		CHF	48.50
Beef entrecôte « Café de Paris	» with French fries & fresh vegetables	200g	CHF	49.80
Sliced chicken Zurich style with	creamy mushroom sauce & crispy roest	i	CHF	35.50
Beer-battered pike perch With homemade sauce & French	fries	150g 220g		32.00 37.00
Fillet of seabass with Pernod sau	ice, seasonal vegetables & rice		CHF	38.00

Our meat and fish dishes can also be ordered as fitness meals.



# Swiss specials

Vol-au-vent Queen style stuffed with small veal meatballs, creamy mushroom sauce	CHF	24.50
Vol-au-vent Queen style stuffed with small veal meatballs, creamy mushroom sauce With rice or seasonal vegetables or French fries	CHF	29.80
Cheese spaetzli Grisons style 🗹 Onions, garlic, mountain cheese, cream & chives	CHF	29.80
Bernese roesti gratinated with bacon, onions & raclette cheese	CHF	29.80
Raclette platter melted raclette cheese with boiled potatoes & bread 🍼	CHF	35.00
* Cheese fondue Moitié-Moitié 🗸 per person From the Slow Food «Fromagerie des Marsens» in Fribourg Vacherin & Gruyère cheese, potatoes & diced bread	CHF	35.00
* Paprika & chorizo fondue per person Vacherin & Gruyère cheese, chorizo, potatoes & diced bread	CHF	42.00
* Truffle fondue 🗸 per person Vacherin & Gruyère cheese, porcini-mushroom-truffle oil, potatoes & diced bread	CHF	44.00
* Fondue available from 2 or more portions (400g)		

## Tartes flambées

Traditional bacon, onion & mountain cheese & sour cream	CHF	26.50
Calabrese spicy salami, olives, bell peppers, garlic, cheese & tomato sauce	CHF	26.50
Verdura tomato sauce, grilled vegetables, oregano, arugula 😿 🔞	CHF	26.50

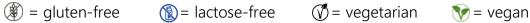
#### Pasta

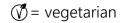
Spaghetti alla panna with cream & parmesan 🕠	CHF	28.00
Spaghetti Bolognese with beef sauce	CHF	29.00



#### **Desserts**

Cheese platter cheese selection with Lucerne pear rolls & nuts		19.50
Lukewarm chocolate cake with vanilla ice cream		15.50
Homemade ginger bread with 1 scoop of ice cream of your choice		12.50
Homemade fruit cake "while stocks last" Ask our staff about today's offer! with whipped crean	CHF n + CHF	8.80 1.70
Tipsy orange sorbet 🕸 🕲 🤡 1 scoop of orange sorbet with Campari	CHF	12.00
Ice coffee 2 scoops of mocha ice cream, espresso & whipped cream with kirscl	_	14.50 2.50
Coupe Denmark 2 scoops of vanilla ice cream, chocolate sauce & whipped cream Mini coupe with 1 scoop	CHF CHF	14.50 11.50
Milkshakes 2 scoops of ice cream mixed with milk Vanilla, mocha, chocolate, strawberry	CHF	12.00
Affogato 1 scoop of vanilla ice cream with espresso	CHF	9.80
Ice cream Vanilla, mocha, chocolate, strawberry, orange sorbet per scool with whipped cream	•	4.50 1.70







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.