

# Menu

## Snacks and Appetizers

### Garlic Bread

Brioche bread  
Garlic butter with smoked paprika 14.50

### Charcuterie & cheese

Pork sausage with Sbrinz cheese  
Smoked ham • raw ham for 1 23.00  
Swiss mountain cheese for 2 28.50  
Mixed pickles • bread for 3 37.00

### Homemade cheese torte

*Freshly baked / limited supply*  
Cheese torte • pear-chutney 16.50  
With house salad 25.00

## Salads and Soups


### House salad

Seasonal leaves • radishes  
Carrots • cucumbers • roasted seeds  
Crispbread stick  
Balsamic dressing 12.80

### Winter salad

Roasted beetroot • green cabbage  
Celery • pistachio  
Orange slices  
Honey mustard dressing 18.00

### Homemade Dressings

French • Balsamic  
Honey mustard 

**Soup of the day** 11.00 14.50

### Three mushroom soup

Mushrooms from Kerns • pumpkinseed oil  
Crispbread stick 14.50

## Starters

### Swiss beef Tatar

Toast • butter 70g 29.00  
Classic garniture 140g 37.00  
With French fries + 8.50

### Cured salmon

Swiss Baby chard salad • radishes  
Pumpkin seeds  
Honey-mustard dressing 24.50

## Vegetarian dishes

### Swiss macaroni with three mushrooms

Arugula • red lettuce • Sbrinz cheese 29.50

### Veggie curry

Green vegetables • Jasmine rice  
Madras coconut curry 28.50

### Cheese-Fondue Moitié-Moitié 200g

From the dairy "Fromagerie de Marsens" (Fribourg)  
Gruyère • Vacherin  
Bread • potatoes  
Available from 2 persons or more / per person 35.00

## Fish

### Fish & Chips

Crispy beer-battered Adler fish filet  
Tartare sauce with saffron small 32.00  
French fries or salad large 37.00



lactose free



gluten free



vegan




**Kitchen opening hours**  
**From 11:00 till 23:00**



## From the Grill

Our grilled meats are prepared on our Southbend broiler. This 800°C hot grill caramelizes the sugar of the meat, producing a deliciously crispy crust while keeping the inside juicy.

Preparation time circa 20 minutes.

-  **Ribeye Steak** 250g  
Mashed potatoes and vegetables 60.00
-  **Fillet of beef** 200g  
Truffled fries and vegetables 69.00
-  **Veal chop** 350g  
Truffled fries and vegetables 85.00

**With every grilled meat dish, we serve:**

Herb butter • jus

Another side-dish?  
Please ask our staff

 These dishes are available:  
11.00h till 14.00h  
and  
18.00h till 22.00h

All main dishes are also available as a fitness platter with lettuce salads.

## Pork

### **Homemade pork sausage** 220g

Wiesner family recipe

Onion sauce

With bread

25.00

French fries or roesti

30.00

### **Handmade pork meatballs**

Mashed potatoes • vegetables small

29.50

Gravy

large

34.50

### **Crispy pork belly**

Jasmine rice • vegetables

Sambal-Yaya sauce

36.00

### **Cordon Bleu**

Filled with a trio of cheese & ham

French fries • vegetables

36.50

### **Pulled pork Sammy**

Brioche bread • French fries

Horseradish-Coleslaw

33.50

## Veal, Beef and Lamb

### **Ähti Lozärner Chögelipastete**

Vol-au-vent Lucerne style

Veal ragout • mushrooms

Raisins • peas

42.00

### **Braised beef cheek**

Gravy • mashed potatoes

Vegetables

38.00

### **Masala Lamb-curry**

Onions • Jasmin rice

Pear chutney

37.00

## Sweet desserts

### Sara's Homemade Brownies

Double cream from Gruyère 16.00

### Warm apple fritters

Cinnamon sugar • vanilla ice cream 15.00

### Original Kemmeriboden-Bad giant meringue

Vanilla ice cream • strawberry ice cream • double cream 17.50

### Old-School coffee sundae

2 scoops of vanilla ice cream • coffee • whipped cream 14.50

Additional with some liquor (Kirsch, Baileys or plum liquor) + 2.50

### Affogato

1 scoop of vanilla ice cream • Espresso 9.80

### Coupe Wasserturm

3 scoops of vanilla ice cream • chocolate sauce 14.50

Whipped cream • almonds 11.50

Mini-Coupe with 2 scoops of vanilla ice cream 11.50

### Sorbet Colonel

2 scoops of lemon sorbet • Vodka 14.50

### Ice cream

Vanilla • strawberry • chocolate • mocha • lemon sorbet per scoop 4.50

### Portion of whipped cream

1.70

#### Declaration of provenience:

Beef, veal, pork, chicken • Switzerland  
Lamb • Australia / New Zealand

Curved salmon • Scotland / Norway  
Adler fish • Greece / Turkey

Egg, dairy products • Switzerland and Lucerne  
Parmesan • Italy

Brioche bread, bread, toast, vol-au-vent • Switzerland  
Gluten free bread • Spain

#### Looking forward to your feedback!



If you have a food allergy, intolerance or sensitivity, please inform our staff before ordering your meal.

All prices are in Swiss Francs (CHF), including VAT.