

Snacks

Warm Beer Pretzel	3.00
Frikadelle (home-made meatball)	8.00
Fleischkäse (Swiss type meat loaf) (taste's similar to Frankfurter's but it's flat) - including a fried egg	9.50 per egg + 3.00
Bavarian veal sausages (Weisswürste) with sweet mustard & Pretzel	13.50
Sausage salad	19.50
French fries	9.00
Portuguese sardines in tomato sauce with parsley salad	13.00

Soup & salads

	1/2 Port.	
Green pea soup with bone marrow & bacon		16.00
Green salad		9.50
Mixed salad		13.50
Pakistani lentil salad with tiger prawns	14.00	21.00
Green salad with pan fried liver slices and croutons	18.00	26.00

Warm starters

	1/2 Port.	
Poached egg on warm Broccoli with vinaigrette sauce		16.50
Deep-fried slices of tripes with spicy sriracha- mayonnaise	11.00	17.00
Deep-fried slices of liver with a spicy herb-mayonnaise	14.00	21.00

Snacks, soup & salads available until 11 p.m.. All other dishes available until 10 p.m.

On request, our staff will be happy to inform you about ingredients in our dishes that can trigger allergies or intolerances. 6/09/22



Main dishes

Traditional dishes (incl. one side-dish)

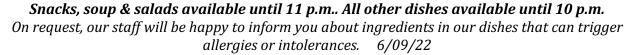
	1/2 Port.	
"Lion-Burger" with mixed salad and French fries		29.00
Tatar (beef) with toast and butter instead of a side dish $(80g = 1/2 \text{ port.}, 160g = \text{full portion})$	18.00	29.00
Pan fried sliced liver "Löwenzorn style" with Rösti (hash browns)		34.00
Wienerschnitzel (breaded veal escalope)		38.00
Veal cordon bleu with mountain cheese and bacon		46.00
Flat Iron Steak with home-made "Café de Paris" butter		43.00
Cheese fondue with bread (other side dishes at additional cost) served either in our court yard or a separate room (if available)		29.50

Side dishes

French fries, pommes allumettes, Spaetzli, Rösti (hash browns), potato salad, roasted potato, rice, vegetables or a small-salad

Regional specialities

Tripe "Gemsberg" simmered in a spicy tomato sauce, with roasted potatoes	28.00
Braised pork cheeks in a beer sauce, Spätzli	36.00
6 False Escargots (i.e. beef) au gratin with Café de Paris, French fries	26.00





Our specials

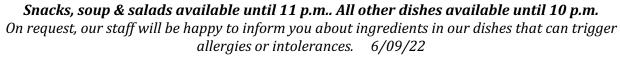
Shepherd's pie	26.00
Shahajahani chicken-curry with basmati rice	30.00
Guilds' sausage (E.E. Zunft zu Schneidern) with potato salad or Rösti (Tailor's guild of Basel)	26.00
Free-range butcher's pork cutlet with sambal garlic sauce Provençale) (about 400 gr)	38.00

For connoisseurs

Tripe "Gemsberg" simmered in a spicy tomato sauce, with roasted potatoes	28.00
Sautéed veal kidney slices on a cognac cream sauce, sautéed spinach & rice	39.00
Sweetbread ragout with white rice and spinach	38.00

Fish

Pike-perch fillet (Estonia) on sautéed leaf spinach and saffron-herb sauce	
Pike-perch crispies in panko with a salad bouquet, tartar sauce &	
smashed potatoes	39.00





Vegetarian dishes

	½ Port	
Green pea soup with Absinth		14.50
Poached egg on broccoli with vinaigrette		16.50
Pakistani lentil salad	12.00	16.00
Gnocchi Parisienne with a sambal-cream sauce and Gran	na Padano	28.00
Vegetable curry with basmati rice tribal style		28.00
Braised Eggplant, Oriental Style on Couscous		29.00

Cheese

Swiss mountain cheese	11.00
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Desserts

Warm chocolate volcano with amaretto ice cream & blueberry-ragout	14.00
Crema catalana	10.50
Mini Banana-split	13.00
Löwenzorn pudding (Chestnut purée (i.e.vermicelles) with a Kirsch-custard	d) 16.00

Ice cream	Per scoop	4.00
(by Gabri's Gelato)	Cream	+ 2.00

Ice Cream	Sorbets	Specialities
Coffee	Lemon	Amaretto
Caramel	Cassis	Walnut & fig
Chocolate	Passionfruit	Pistachio
Fior di Latte (slightly salty)	Chocolate sorbet	Greek yoghurt ice cream
Mint		
Vanilla		

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