

Fall Sunday menu 11.30 bis 20.30 Uhr (last order)

Menu

Salad or soup

Beef hoof steak with sun-dried tomatoes, risotto with herbs and two kinds of cauliflower
or

Crispy felts (EU) with remoulade sauce, parsley potatoes and spinach
with roasted hazelnuts

or

Lentil dahl with coconut cream, tofu from Frutiugen and Asian vegetables

39.-

Excerpt from the à la carte menu

Starters

Colorful leaf salad

With parsnips, chestnuts and cranberries

12.-

Lamb's lettuce salad

With bacon, mushrooms, egg and pickled pumpkin

16.-

Hand-cut beef tartare

with braised corn on the cob, black garlic,
pumpkin chili ice, Belper knolle and plait

as starter/as main course

26.-/37.-

Flamed Rubiger trout fillet

Beetroot tartelette, pickled chanterelles and merrettichespumas

21.-

Croque Monsieur

Toast with ham and cheese, lettuce, pickled pumpkin and parsnips

14.-

Freienhofbrättli

Niesenmöckli, beef pastrami, castle sausage, smoked ham, sliced cheese
Amsolder cheese, mixed pickles and house bread

21.-

Soup of the day

9.-

Main courses

Swiss Angus beef entrecote

French fries, fall vegetables and Café de Paris

160/220g

45.-/52.-

Deer pepper hunter style (AT)

Spaetzli, Brussels sprouts, red cabbage, chestnuts and port wine pear

39.-

Beef fillet and head cheek with red wine jus

Potato, pumpkin puree and parsnips

54.-

Fried Ringenberg perch fillet

wild rice, young spinach and almond butter

42.-

Weinempfehlung

Weisswein

Sancerre Blanc AC

Domaine Michel Girard et Fils - Loire

Sauvignon Blanc

10cl

9.-

75cl

62.-

Rotwein

Le Volte

Tenuta di Ornellaia - Toskana

Merlot - Cabernet Sauvignon - Cabernet Franc

9.50

65.-

Our products come mainly from Swiss production. Exceptions are declared on the menu.

If you have any questions about allergens or intolerances, our service staff will be happy to provide you with information.