

Weekly menu 25th to 30 November 2024

Salad or soup included in the menu price

Celery salad with wild boar ham and figs
or
Sweetcorn cream soup with chili foam and taco crumbles

Meat

Chicken breast escalope with mustard cream sauce, tagliolini and broccoli
with roasted pine nuts 24.-

Fish

Fried trout fillet in an egg and herb coating, jus, venere rice and fried white cabbage 24.-

Veggie

Mini spring rolls with sweet and sour sauce and basmati rice 21.-

Pasta

Orecchiette with gorgonzola sauce, spinach, pears and walnuts
with bacon 21.-
23.-

Dessert

Brownie with vanilla ice cream 6.-

Extract from our à la carte menu

Starter

Colorful leaf salad 12.-
with parsnips, chestnuts and cranberries

Lamb's lettuce salad 18.-
bacon, mushrooms, egg and pickled pumpkin

Main course

Swiss Angus beef entrecote 160g 43.-
with with pommes frites, autumn vegetables and Café de Paris butter 220g 49.-

Venison pepper 39.-
spaetzle, brussels sprouts, red cabbage, chestnuts and port wine pear

Fried Ringgenberg perch fillet 42.-
wild rice, young spinach and almond butter

Wine recommendation

White wine

	10cl	75cl
Sancerre Blanc AC Domaine Michel Girard et Fils - Loire Sauvignon Blanc	9.-	62.-

Red wine

Le Volte Tenuta di Ornellaia - Toscana Merlot - Cabernet Sauvignon - Cabernet Franc	9.50	65.-
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*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.*