

Winter Sunday menu 29th December 2024

11.30 to 20.30 Uhr (last order)

Menu

Salad or soup

Sliced venison (Austria) with sausage cream sauce

Schupfnudeln, braised red cabbage, chestnuts and white wine apple

or

Cod fillet (Northeast Atlantic) with herb crust, Pumpkin, mashed potatoes and spinach

or

Mushroom rondelles with cheese sauce

39.-

Yellow beetroot, cabbage and fried mushrooms

Excerpt from the à la carte menu

Starters

Colorful leaf salad

with parsnips, seeds 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,
apple-tarragon glaze, Belper Knolle and plait

as starter/as main course 26.-/37.-

Flamed Rubiger trout fillet

with beetroot, horseradish panna cotta, pickled chanterelles and orange

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, winter vegetables and Café de Paris

160/220g 45.-/52.-

Glazed Oberland veal shank

with ribelmais bramata, black salsify and herb mushrooms

41.-

Beef fillet Stroganoff cubes

with spätzli, wild broccoli and sour cream

42.-

Perch fillet from Ringgenberg

with wild rice, young spinach and almond butter

42.-

Wine recommendation

White wine

Heida Nobles Cépages AOC Valais

10cl 75cl
8.50 56.-

Bonvin - Wallis

Heida

Red wine

Le Volte

9.50 65.-

Tenuta di Ornellaia - Toskana

Merlot - Cabernet Sauvignon - Cabernet Franc

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.