

## Daily menu 6<sup>th</sup> & 11<sup>th</sup> January 2025

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### Salad or soup included in the menu price

Mixed leaf salad, beetroot dressing and roasted pumpkin seeds  
or  
Roasted curried cauliflower soup

### Meat

Veal neck roast with potato gratin and broccoli 24.-

### Fish

Pikeperch in lemon and olive oil, Fennel risotto and tomato salsa 24.-

### Veggie

Capuns with herb cream sauce and Sbrinz 21.-

### Pasta

Mushroom ravioli with rocket, nut butter and pine nuts 21.-

### Dessert

Tiramisu 6.-

## Extract from our à la carte menu

### Starter

Colorful leaf salad 12.-  
with parsnips, seeds and cranberrys

Lamb's lettuce salad 18.-  
with bacon, mushrooms, egg

### Main course

Swiss Angus beef entrecote 160g /220g 45.- /52.-  
with pommes frites, winter vegetables and Café de Paris butter

Glazed Oberland veal shank 41.-  
with ribelmais bramata, black salsify and herb mushrooms

Perch fillet from Ringgenberg 42.-  
with wild rice, young spinach and almond butter

### Wine recommendation

#### White wine

	10cl	75cl
Heida Nobles Cépages AOC Valais Bonvin - Wallis Heida	8.50	56.-

#### 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.*