

Daily menu 02nd February 2025

11.30 to 14.00 (last order)

Menu

Salad or soup

Norwegian cod confit in lemon olive oil,
mixed wild rice with mushrooms and leek, Pommery sauce
or
Meat bird braised in red wine sauce with Brunoise vegetables
and herb dumplings
or
Indian chickpea curry with potatoes and spinach leaves

39.-

Excerpt from the à la carte menu

Starters

Colorful leaf salad
with parsnips, seeds and cranberries

12.-

Nüssler salad with potato dressing
Crispy fried bacon, chopped egg

16.-

Hand-cut beef tartare
with braised corn on the cob, black garlic,
apple and tarragon ice cream, Belper tuber and plait

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

Marinated Rubiger trout fillet
with rims, horseradish panna cotta, pickled chanterelles and orange

21.-

Spinach risotto with poached egg
Grilled king oyster mushrooms with herb-smoked salt

26.-

Soup of the day

9.-

Main courses

Swiss Angus beef entrecôte
with French fries, winter vegetables and Café de Paris

160/220g 45.-/52.-

Freienhof cordon bleu of pork kidney,
with French fries and glazed carrots and peas

180 g 35.-

Stroganoff beef fillet cubes
with spaetzli, wild broccoli and sour cream

42.-

Fried Ringgenberg perch fillet
with wild rice, young spinach and almond butter

42.-

Wine recommendation

White wine

Heida Nobles Cépages AOC Valais
Bonvin - Wallis
Heida

10cl **75cl**
8.50 56.-

Red wine

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.