

MENU SUGGESTIONS

WE RECOMMEND OUR SEASONAL LUNCH MENUS

Spring menu at 38.00 per person (available from 01st March to 31st May)

Mushroom terrine with herb oil

Pan-seared chicken thigh with red wine sauce

New potatoes

Green asparagus

Strawberry mousse with rhubarb sauce

Vegetarian alternative

Mediterranean tomato ragout

with green asparagus and olives

New potatoes

Our wine recommendation: **Pinot Noir de Salquenen AOC**, Valais at CHF 41.00

Summer menu at CHF 38.00 per person (available from 01st June to 31st August)

Gazpacho with croutons

Pork steak with herb butter

Turmeric and Aubergine Couscous

Broccoli with almonds

Grand Marnier ice cream soufflé

Vegetarian alternative

Fried courgette fritters

with tzatziki

Turmeric and Aubergine Couscous

Our wine recommendation: **Compleo Cuvée Noire**, Zurich at CHF 48.00

Autum menu at CHF 38.00 per person (available from 01st September to 30th November)

Autumn salad with nuts, grapes and pomegranate

Venison stew with croutons and pearl onions

Spätzli

Brussels sprouts with chestnuts

Red wine pear

Crème brûlée with cinnamon and blueberry compote

Vegetarian alternative

Puff pastry croustade with mushroom sauce

Spätzli

Brussels sprouts with chestnuts

Red wine pear

Our wine recommendation: **Gigondas AC, Cuvée Tradition** Côtes du Rhône at CHF 55.00

Winter menu at 38.00 per person (available from 01st Dezember bis 29th February)

Vegetable tartare on toast with caper cream

Braised beef in a rich gravy

Sweet potato mash

Glazed beans

Chocolate mousse on a mascarpone cream base

Vegetarian alternative

Bean chilli with diced tofu

sweet potato mash

Our wine recommendation: **Das isch Läbe Tinta Barocca**, Portugal at CHF 47.00

COLD STARTERS CHF

Italian salad with courgette, sweet peppers, dried tomatoes	Vegan	12.00
Gardener's salad Leaf salad with carrot strips, cucumber and sweet corn	V	11.00
Kreuz salad Leaf salad with shaved Berner cheese, apple cubes and croutons	V	13.00
Smoked salmon tartare on little gem lettuce		19.00
Beef tartare on little gem lettuce		19.00
Vegetable tartare on little gem lettuce	Vegan	16.00

SOUPS CHF

Sweet corn cream soup	vegan available	9.00
Carrot ginger soup	vegan available	9.00
Pumpkin cream soup with pumpkin seed oil	vegan available	9.00

MAIN COURSES MEAT CHF

Pork Saltimbocca with sage and cured ham with marsala jus Glazed carrots		30.00
Pork fillet medallions with Calvados sauce Broccoli with almonds		36.00
Juicy veal cubes with boletus cream sauce Mixed vegetables		38.00
Suure Moocke (pickled braised beef) Broccoli with almonds		34.00
Roast beef (medium rare) with bearnaise sauce Mixed vegetables		49.00
Pan-seared chicken breast with pepper sauce Fresh Ratatouille		33.00

As a side dish, you may choose from:

Rice, bramata polenta, potato gratin, mashed potatoes, rösti, or pasta.

MAIN COURSES FISH CHF

Poached pike-perch fillet on a bed of leeks
with saffron-white wine sauce
Rice
Mixed vegetables 33.00

VEGETARIAN / VEGAN CHF

Aubergine piccata with basil pesto
Rosemary potatoes
Peperonata with fresh herbs 26.00

Fresh forest mushrooms stroganoff
with crème fraîche
Butter rösti 26.00

Vegetable curry **Vegan**
Rice with herbs 27.00

Sliced soya stroganoff **Vegan**
Rösti 29.00
Broccoli

DESSERT CHF

Brännli Crème (Caramel cream) 12.00

Chocolate mousse garnished with fruits 12.00

Tiramisu garnished with fruits 12.00

Panna cotta with raspberry coulis 12.00

Our speciality: Öpfuchüchli (fried apple rings) with vanilla sauce 10.00

** Vegan desserts available on request*

DRINKS

COLD DRINKS

CHF

Mineral water still or sparkling	1 l	8.50
Orange juice	1 l	11.00
Apple juice	1 l	12.00
Homemade iced tea with mint and lemon	1 l	12.00

Bottles 3,5 dl

4.90

Mineral water still or sparkling

Bottles 3,3 dl

4.90

Rivella red or blue

Popsi, Popsi Zero

Ramsler sweet cider, Michel Schorle

Sinalco

Bottles 2 dl

4.90

Schweppecs Bitter Lemon

KINLEY Tonic Water

COFFEE AND TEA

CHF

Coffee Crème		4.50
Espresso		4.50
Double Espresso		6.00
Cappuccino		5.10
Coffee with Milk		4.50
Tea		4.50

BEER

Bottle 3,3 dl

Gurten Bäre Gold	(Vol. 5,2 %)	4.90
Gurten Zähringer Amber	(Vol. 5,4 %)	6.50
Feldschlösschen Dunkel Bruno	(Vol. 5,5 %)	4.90
Valaisanne Pale Ale	(Vol. 5,2 %)	6.50
Valaisanne Zwickel	(Vol. 5,4 %)	6.50

Feldschlösschen alcohol-free	(Vol. < 0,6 %)	4.70
Valaisanne alcohol-free	(Vol. 0,0%)	5.20

Bottle 5 dl

Schneider Weiss	(Vol. 5,4 %)	7.30
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APERITIF

Matte Apérosenza – the non-alcoholic aperitif from the Bernese Matte Distillery 1 l 40.00
Bitterness of gentian meets fresh citrus notes, refined with thyme and rosemary

Aperol Spritz – Sparkling, fruity, summery 1 l 45.00
A refreshing Italian classic with a bright orange colour

Fruit bowl with or without alcohol 1 l 30.00 / 25.00