









MENU

STARTERS

- MIXED SALAD**  9.-
mix of lightly dressed salads and seasonal vegetables
- GOAT CHEESE BRICK ON LENTIL SALAD**   14.-
with vinaigrette, poached egg, and parsley emulsion
- POTAGE DUBARRY**   12.-
creamy cauliflower velouté, delicately flavored and served with a touch of crème fraîche
- BEEF TARTARE (90G)**    24.-
Italian-style beef tartare, served with toast

WILD GAME SPECIALTIES

- VENISON ENTRECÔTE**   51.-
served with spätzli, red cabbage, candied chestnuts, and pear with lingonberries
- WILD BOAR STEW**   48.-
served with spätzli, red cabbage, candied chestnuts, and pear with lingonberries
- HARE TERRINE**   20.-
with onion chutney

MAIN COURSES

PRESSED BEEF 	36.-
<i>with mashed potatoes, peas, and tangy gravy</i>	
PARMIGIANA   	25.-
<i>smashed eggplant, tomatoes, and gratinated cheese</i>	
SLOW-COOKED FARM CHICKEN 	32.-
<i>with seasonal vegetables and honey-lemon-ginger sauce</i>	
BEEF TARTARE (180GR)   	36.-
<i>Italian-style beef tartare with crispy fries</i>	
BEEF SMASH BURGER  	32.-
<i>with caramelized onions, cheddar, homemade sauce, and fries, served in a homemade burger bun</i>	
FISH & CHIPS 	38.-
<i>cod tempura with fries, salad, and homemade tartar sauce</i>	
SPINACH AND RICOTTA CANNELLONI    	26.-
<i>with crushed nuts, virgin sauce, and crispy parmesan</i>	

HOMEMADE DESSERTS

PANNA COTTA 	12.-
<i>with milk ice cream and homemade blackberry syrup</i>	
APPLE TART  	12.-
<i>served with a scoop of vanilla ice cream</i>	
MILLE-FEUILLE WITH CHOCOLATE MOUSSE  	14.-
<i>indulgent mille-feuille with chocolate mousse and fleur de sel</i>	
FRUIT SALAD	10.-
SELECTION OF SORBETS AND ICE CREAMS	6.-

INFORMATION AND ALLERGENS



Vegetarian



Vegan



Gluten



Lactose



Nuts, Seeds

For any other intolerance or allergy, please contact our team

ORIGIN OF MEAT & FISH

Cod - North Atlantic

Wild Game - Switzerland

Chicken - Switzerland

Beef - Switzerland