



Bruschetta with burrata	<i>with basil, garlic and onions</i>	15
Greek Salad	<i>with mediterranean vegetables and feta cheese</i>	16
Tuna Tataki	<i>on wakame salad with bean sprouts</i>	28
Chef`s Beefsteak Tatar	<i>not chopped, just carved with marinade on top</i>	32/42
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Gazpacho	<i>cold vegetable soup with mini burrata</i>	18
Stock with flädli	<i>Chef`s homemade fresh stock</i>	16
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Rigatoni carbonara	<i>homemade with egg, parmesan and bacon cubes</i>	30
Homemade Taglierini	<i>with mushroom sauce, tomatoes and spring onions</i>	31
Risotto-Vialone	<i>depending on the season...ask our service staff!</i>	Daily Price
Capuns with prawns	<i>old traditional dish with turmeric sauce</i>	42
Pork Cordon bleu	<i>with homemade taglierini and vegetables</i>	41
Beef fillet goulash "Stroganoff"	<i>with sweet pepper sauce and mashed potatoes</i>	48
Breaded chicken	<i>with potato salad and cranberries</i>	38
Beef tenderloin	<i>with crispy rösti, pink pepper sauce and vegetables</i>	68
Meatballs	<i>with mashed potatoes in red wine sauce and vegetables</i>	32
Bacon Rösti	<i>crispy rösti with cheese, bacon and fried egg</i>	25
Pork steak with herb butter	<i>served with mixed leaf salad</i>	34
Baby-Rocklobster with pasta	<i>Chili ice cream, Tomatoes and spring onions</i>	65
Fried pike-perch fillet	<i>on coco beans and mashed potatoes</i>	41

Change of side dishes? Of course! No problem! Surcharge of CHF 3.00 !
Thank you for your understanding!



Sweet temptations

all desserts are freshly homemade

Fresh berries	<i>with heavy cream and yogurt ice cream</i>	18
Stirred iced coffee	<i>coffee ice cream with a shot of espresso & kirsch schnaps and cream on top</i>	14
Panna cotta	<i>with strawberries</i>	16
THE cream slice	<i>...only when Chef is in the mood...</i>	15
Homemade ice cream	<i>vanilla, chocolate, hazelnut, coffee, yoghurt, mango, strawberry, lemon</i>	per scoop 4

Our sweet wine recommendation for our desserts

Weingut Nigl (AT)	17	0.1	16
Grüner Veltliner Eiswein		0.375	56
Pojer e Sandri (IT)	16	0.375	65
Château Doisy-Védrines (FR)	18	0.1	19
		0.375	69
Eiswein Kracher (AT)	19	0.375	95
Sauvignon Blanc Eiswein Frei (DE)	16	0.375	109

**All prices are in CHF and include 8.1% VAT.
For information on allergens, please ask our service staff!**



Snack Menu

after 10pm in the Sture Bock Stübli

Mixed Leaf Salad	<i>French or Italian Dressing?</i>	9
Salsiz from the deer with cheese	<i>bread, homemade dripping and pickles & onions</i>	18
Chef`s Beefsteak Tatar	<i>not chopped, just carved with marinade on top</i>	32
Chicken-Wings	<i>spicy with garlic bread and homemade curry mayonnaise</i>	32
Capuns	<i>overbaked with cheese</i>	33
Homemade Taglierini	<i>with mushroom sauce, tomatoes and spring onions</i>	31
Pork Cordon-Bleu min. 40 Min.	<i>with homemade Taglierini and vegetables</i>	41
Pork steak with herb butter	<i>served with mixed leaf salad</i>	34

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