

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



all desserts are freshly homemade

vanilla, chocolate, hazelnut, coffee,

yoghurt, mango, strawberry, lemon

per

scoup 4

Sweet temptations with heavy cream and yogurtice cream 18 Fresh berries coffee ice cream with a shot of espresso & Stirred iced coffee 14 kirsch schnaps and cream on top with strawberries 16 Panna cotta THE cream slice ...only when Chef is in the mood... 15

Our sweet wine recommendation for our desserts

Homemade ice cream

Weingut Nigl (AT) Grüner Veltliner Eiswein	17	0.1 0.375	16 56
Pojer e Sandri (IT)	16	0.375	65
Château Doisy-Védrines (FR)	18	0.1 0.375	19 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!