

Warm Kitchen
from 11.50 to 13.50
and from 18.00 to 21.00

Starters

Escargots (with herb and garlic butter)	6 pieces 16.50
Home-made Ravioli filled with spinach and ricotta in sage-butter with chanterelle and young leek (4 pieces)	23.50
Spaghetti aglio, olio e peperoncino	16.50
Green leaf salad , french or italian Dressing	12.50
Mixed leaf salad , with pomegranate, berries, nuts, seeds and orange dressing	16.--
Datterini Tomatoe Salad With balsamic dressing, Mozzarella di Bufala, fresh basil and onions	18.50
Caesar salad with bacon, croutons, Sbrinz, cesardressing	16.--
Roasted goat cheese , with lentil salad, orange dressing and figs	22.--
Beef-Carpaccio 50g thin slices of raw beef with Sbrinz and rapeseedoil	25.--
Thuna tartare (70 g) with Burrata Herb salate, pickled peaches, pistachios and pine nuts	28.--
Veal tartare (70 g) with fried quail's egg, pickled asparagus & pickled chanterelles garnished with green salad and a slice of toasted bread	27.--

Main courses

Pork steak (180 g) with chanterelles in a creamy sauce Served with “Quarkpizokel” (tiny flour dumplings with curd cheese) vegetables	37.--
Small portion 140 g	31.--
Roasted char filet on white wine espuma, served on a bed of leaf spinach, chanterelles, pine nuts and cashew nuts potato-peapuree	48.--
Small portion	42.--
Fresh veal liver , sliced and pan-fried with butter, garlic and herbs traditionally served with rösti (hash brown potatoes Swiss style)	40.--
Small portion	34.--
“Schanfigger-Geschnetzeltes“ Pan-fried sliced veal with regional air dried sausage and mushrooms in a creamy sauce traditionally served with rösti (hash brown potatoes Swiss style)	48.--
Small portion	42.--
Veal Cordon bleu (Veal escalope stuffed with raw ham and Aroser Alpine cheese) “Quarkpizokel” (tiny flour dumplings with curd cheese) vegetables	47.--
Beef Entrecôte “Hausart” 250 g on a hot plate with herb butter, french fries and dip	56.--
Beef Entrecôte “Hausart” 200 g Served on a hot plate with herb butter, french fries and Gspänli-dip	46.--
instead of the side dish: vegetables (+4.--)	

Country of origin meat: Switzerland

Vegetables side dish	14.50
Vegetables dish small portion	9.--

Home-made Ravioli filled with spinach and ricotta in sage-butter with chanterelles and young leek (8 pieces)	32.--
Spaghetti all' arrabbiata , spicy tomato sauce with chilli (vegan)	21.--
Spaghetti aglio, olio e peperoncino (vegan)	22.50
Vegetable-Curry (vegan) with sweet potatoes, black lentils and caramelised nuts	25.50
Rösti (Hash brown potatoes Swiss style)	16.50
Rösti with vegetables	24.--
Rösti with smoked salmon (100g)	27.50
each Rösti is available with an extra fried egg, per egg	2.50

Dear guests, we are also happy to prepare gluten-free and lactose-free dishes for you.

Just like a good conversation or a fine wine,
our cuisine unfolds its magic with calm and patience.
Our kitchen team devotes time,
dedication and precision to every dish – so that it brings you joy.
We thank you for your patience and invite you to savour the anticipation.

Children's menu

for children up to 12 years

Raspberry syrup (the first one is free)	2 dl	1.--
	5 dl	4.50
Hustee (local re ice tea)	1 lt.	10.50
	5 dl	6.50
	3 dl	5.--
Pancake with apple sauce		12.--
“Quarkpizokel” (tiny flour dumplings with curd cheese) with vegetables in a creamy cheese sauce		14.--
Breaded pork schnitzel , with French fries and vegetables		16.--
Beef Entrecôte 160g with herb butter, potato puff and vegetables		32.--
“Schanfigger-Geschnetzeltes“ Pan-fried sliced veal with regional air dried sausage and mushrooms in a creamy sauce, served with rösti		29.--
Wienerli (Vienna sausages) with French fries (2 pieces)		11.50
Wienerli (Vienna sausages) with French fries (1 piece)		9.--
Mini Spaghetti with tomato sauce		11.--
French fries		7.--
Robber`s plate (take from mummy's plate)		0.--

Desserts

„Billy Smarties“ with smarties & cream Ice cream flavor of your choice		6.--
„Bärli“ with gummy bears & cream Ice cream flavor of your choice		6.--
Frappe Ice cream flavor of your choice		6.50
Maxibonpops (Ice cream bonbons)		5.--
Winnetou (Water ice)		2.50

All prices in CHF & incl. VAT