

Starters

Mixed leaf salad	12.-
Lamb's lettuce with bacon & egg	18.-
Venison salsiz with cheese & bread	18.-
Tuna sashimi with pickled ginger and mashed potatoes	26.-
Pimp my liver sausage bread - Finest fried duck liver on crispy bread with Shallot confit	32.-
Jörg's Pimp my Tartare	32.- / 42.-
<i>The tartare reinterpreted in a completely different way! Not finely sliced like the classic tartare.</i>	

Soups

Cream of tomato soup with croutons	12.-
Cream of mushroom soup with sweetbread nuts	18.-

Main courses

Meatballs with mashed potatoes and vegetables	28.-
Capuns overbaked with mountain cheese	33.-
Cordon-bleu from pork with pasta and vegetables	36.-
Pork steak with herb butter, vegetables and rösti	32.-
Braised pork head cheeks with bramata and flagolets	39.-
Stroganoff fillet goulash with mashed potatoes	46.-
Veal saddle steak in pink pepper sauce with noodles and vegetables	56.-
Fillet of beef overbaked with herb butter, rösti and vegetables	68.-
Lamb chops with bramata and flagolets	57.-
Crispy pike-perch fillet on flagolets with rösti	35.-
Rösti with bacon, cheese and fried egg	23.-
Scampi Rösti	39.-
Homemade Tagliolini with mushroom sauce	28.-
Homemade Tagliolini with lobster	45.-
 Spicy chicken wings with garlic bread and curry mayonnaise	28.-

Menu change +CHF 5.00! Thank you for your understanding!

Homemade dessert from the chef

Chocolate cake with yoghurt ice cream	15.-
Cream slice... if the chef feels like it...	12.-
French Toast "Sonne Style"	10.-
Crème brulée with mango sorbet	15.-
Tiramisu	13.-
Giolito ice cream per scoop	3.90
- Vanilla	
- Chocolate	
- Mocha	
- Yoghurt	
- Strawberry	
- Mango	
With cream additional	1.50

Perfect match for your pudding:

Sweet Wine

Weingut Nigl Grüner Veltliner Eiswein	17	0.375	56.-
Pojer e Sandri Essenzia Dolomiti	16	0.375	65.-
Château Doisy-Védrières	18	0.375	69.-
Frei Sauvignon Blanc Eiswein	16/17	0.375	109.-