


Starters

Mixed Leaf Salad	9
Meat Platter with dried meat, salsiz, ham, cheese	26
House-smoked salmon with pink pepper	26
Jörg`s Pimp my Tatar	32 / 42
<i>A new and completely different interpretation of the classic tartare! Not finely sliced like the classic tartare.</i>	

Soups

Barley soup	12
Gazpacho with burrata	16

Main course

Prättigauer Chnödli (Meatballs) with mashed potatoes and vegetables	28
Cordon-bleu (pork or veal) with homemade pasta and vegetables	32 / 48
Pork steak with herb butter, hash browns (Rösti) and vegetables	28
Braised pork head cheeks with mashed potatoes and vegetables	39
Vitello Tonnato in a different way... Chef Jörg`s way	47
Spicy tuna with mashed potatoes and asian vegetables	38
Crispy pike-perch fillet on creamed savoy cabbage and Rösti	32
Rösti (hash browns) with bacon, cheese and a fried egg on top	21
Raclette (melted cheese) with potatoes, pickles and onions	15
Homemade tagliolini with porcini mushrooms	28
Capuns overbaked with cheese (Speciality from this area)	31
Maluns with bacon and spring onions (Speciality from this area)	23
 Spicy chicken wings with garlic bread and curry mayonnaise	28

Sweets

Stirred Iced Coffee	14
Panna Cotta with raspberry sauce	15
Lukewarm chocolate cake with vanilla ice cream	12
Cream slice... when the boss is up for it...	12
Ice cream per scoop (vanilla, chocolate, mocha, yoghurt, strawberry & mango)	3.80