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|--------------------------------|---|-------------|
| Mixed Leaf Salad | <i>French or Italian?</i> | 9 |
| Lamb`s Lettuce Salad | <i>with fried bacon, egg and croutons</i> | 18 |
| Tuna Tartare | <i>with avocado mousse, saffron mayonnaise and radish sprouts</i> | 28 |
| Beef fillet tartare | <i>from Sture Bock, not chopped, a little different, just carved with marinade on top</i> | 32 |
| Duck liver terrine | <i>with apricot chutney and Szechuan pepper blossoms</i> | 32 |
| Pimp my liver sausage bread | <i>with echalot confit and apple balsamic vinegar</i> | 35 |
| <hr/> | | |
| Tomato cream soup | <i>with fried scallops</i> | 25 |
| Lobster bisque | <i>strong, foamy</i> | 42 |
| <hr/> | | |
| Homemade orecchiette | <i>with cherry tomatoes, garlic, rocket, cipolotti and veal strips</i> | 30 |
| Porcini mushroom taglierini | <i>with porcini mushroom sauce</i> | 31 |
| Capuns with giant prawns | <i>an old classic with turmeric sauce</i> | 42 |
| Cordon Bleu from pork | <i>ith homemade taglierini and vegetables</i> | 41 |
| Braised pork head cheeks | <i>in barolo sauce with truffled bramata and vegetables</i> | 39 |
| Duck breast with mango sauce | <i>on crispy rösti and tomato cipolotti</i> | 51 |
| Beef fillet Stroganoff goulash | <i>with homemade taglierini</i> | 48 |
| Tournedon with herb butter | <i>grilled vegetables and crispy rösti</i> | 68 |
| Crispy scampi rösti | <i>with cipolotti and tomato sugo</i> | 41 |
| Bouillabaisse | <i>with lots of vegetables and fish with rouille and toasted baquette slices</i> | 57 |
| Daily Fish | <i>please ask our service team what we can offer you today</i> | daily price |
| Chicken-Wings | <i>spicy chicken wings with curry maionnaise and garlic bread</i> | 32 |

Change of side dish? No problem! Extra charge is CHF 3.00! Thanks for your understanding!



Sweet temptations

all desserts/ puddings are freshly homemade

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|---------------------------|---|-----------|----|
| Crème brûlée with saffron | <i>saffron poached cream with caramelised sugar and yoghurt ice cream</i> | | 18 |
| Heavenly chocolate tart | <i>with Bolivian dark chocolate with 68% cocoa content and mandarin yoghurt ice cream</i> | | 16 |
| The cream slice | <i>only when the boss is in the mood</i> | | 15 |
| Homemade ice cream | <i>vanilla, chocolate, hazelnut, mocha, yoghurt, mandarin yoghurt, mango, strawberry, lemon</i> | per scoup | 4 |
| Truffled brie | <i>French white mould cheese filled with truffled soft cheese</i> | | 23 |
| Cheese platter | <i>with Brie and Nufener alp cheese</i> | | 18 |

Our recommendations on sweet wine for desserts and cheese

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|--------------------------|----|-------|-----|
| Weingut Nigl | 17 | 0.1 | 16 |
| Grüner Veltliner Eiswein | | 0.375 | 56 |
| Pojer e Sandri | 16 | 0.375 | 65 |
| Château Doisy-Védrières | 18 | 0.1 | 19 |
| | | 0.375 | 69 |
| Frei | 16 | 0.375 | 109 |
| Sauvignon Blanc Eiswein | | | |

All Prices in CHF and including 8.1% taxes!