



Mixed Leaf Salad	<i>Italian or French?</i>	18
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
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Tomato cream soup	<i>with fried scallops</i>	25
Lobster bisque	<i>strong, foamy</i>	32
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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



## Sweet temptations

*all desserts/ puddings are freshly homemade*

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, coffee, 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

## We recommend our sweet wines with our desserts and cheese

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			



## Snack menu

*from 10 pm in the Sture Bock Stübli*

Lamb`s Lettuce Salad

*with bacon, egg and croutons*

Venison salsiz

*with cheese bread, lard and pickled vegetables*

Chicken-Wings

*spicy with garlic bread and curry*

Capuns

*gratinated with mountain cheese*

Homemade Taglierini

*with porcini mushroom sauce, cipolotti and cherry tomatoes*

Cordon-Bleu from pork

min. 40 Min.

*with homemade taglierini and vegetables*

Braised pork head cheeks

*in barolo sauce with truffled bramata and vegetables*