










## Starters

  Mixed Leaf Salad	9
 Tomato salad with Mini-Burrata, Basil and Onions	12
 Hirschsalsiz mit Nufener-Alpkäse	26
 Marinated salmon on wakame salad and wasabi mayonnaise	26
 Jörg`s Pimp my Tatar	32 / 42

*A new and completely different interpretation of the classic tartare! Not finely sliced like the classic tartare.*




## Soups

 Curry cream soup with homemade ravioli	21
  Gazpacho with Mini- Burrata	16

## Main courses

Prättigauer Chnödli (Meatballs) with mashed potatoes and vegetables	28
Corn-fed chicken breast wrapped in raw ham on spinach pasta	32
Cordon-bleu (pork) with homemade pasta and vegetables	39
 Pork steak with herb butter, hash browns (Rösti) and vegetables	28
Braised pork head cheeks with mashed potatoes and vegetables	39
Glazed salmon on fresh spinach and potato cakes	38
 Crispy fillet of pike-perch on tomato cipolotti with rösti	35
 Scampi-Rösti	39
Beef tenderloin with herb butter and spinach taglierini	68
 Spicy Chicken Wings with garlic bread and Currymayonnaise	28
 Homemade tagliolini with porcini mushrooms	28
Capuns overbaked with mountain cheese  without Salsiz	32
 Rösti with bacon, cheese and a fried egg on top  without bacon	25

## Sweets

Stirred iced coffee	14
 Caramel cake with cream	12
 Dark chocolate mousse with raspberries	15
Cream slice... when our Chef is in the mood...	12
 Ice cream per scoop (vanilla, chocolate, coffee, yoghurt, strawberry & mango)	3.80