

Spring Kitchen 2024

Onion Soup with small slice of bread gratinated with cheese	12.50
 Spring Salad with balsamic vinegar Green salad, radish, cucumber, beetroot, feta cheese and roasted almonds	14.50
 Spring Tarte Flambée with friar's beard, ricotta and homemade wild garlic pesto	22.50
• with air dried venison meat	+ 3.00
Vitello Tonnato Low-temperature cooked veal with tuna cream and capers	25.50
Game Sausage Homemade venison sausage on onion gravy with rosti (fried grated potatoes)	26.50
Entrecôte Café de Paris with French Fries and vegetables	38.50
Swiss Salmon Trout with tagliatelle, friar's beard and homemade wild garlic pesto	34.50
Rice pudding with plum compote and cinnamon sugar, dessert portion	11.50
• large portion	19.50
Tiramisu	11.50
Côtes du Rhône «Le Rêveur» blanc AOP Viognier / Grenache / Roussane Guillaume Gonnet / Côtes du Rhône / France	10 cl 6.60 Bottle 46.00
L'Heravi Crianza Garnatxa, Samsó, organic cultivation Vinyes d'en Gabriel / Montsant / Spain	10 cl 7.40 Bottle 51.00



= vegetarian dishes

In case of any questions about allergens, please don't hesitate to contact our service staff.
All prices are in CHF and include 8.1 % VAT.

Venison – AT
Veal / beef – CH
Fish – CH
Bread and pastry – CH

