

Summer Kitchen 2025

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|  Melon cold soup with crème fraîche and peppermint | 10.50 |
|  Buffalo mozzarella on colourful tomato salad and basil dressing | 20.50 |
| Tuna salad with green leaves, Taggiasca olives, peppers and dill-marinated cucumber | 18.50 |
| Cold roastbeef, pink roasted with homemade remoulade and coleslaw salad optional with French fries | 28.50 + 5.50 |
| Summer Tarte Flambée with avocado, shrimps and cocktail sauce | 25.50 |
|  Breaded aubergine slices with hummus and grilled tomato | 22.00 |
|  Tagliatelle with capers, cherry tomatoes, parmesan chips and deep-fried rocket | 19.50 |
| Home marinated tender pork spareribs with homemade garlic dip and French fries | 29.50 |
| Fitness plate – mixed salad and... | |
| ▪ roasted salmon | 36.50 |
| ▪ cordon-bleu | 34.50 |
| ▪ ribeye steak | 39.50 |
| ▪ home-marinated spareribs | 29.50 |
| ▪ chicken breast (without bones) | 28.50 |
| optional with French fries | + 5.50 |
| Strawberry tartlet with vanilla cream and whipped cream | 9.50 |
| Coupe Romanoff – strawberries, vanilla ice-cream, whipped cream | 12.50 |
| Coupe Brünig – fresh fruits, pistachio and mango ice-cream | 13.50 |
| Tiramisu , homemade, of course | 12.50 |

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| Chardonnay Zürichsee AOC Kümin winery / Lake of Zurich / Switzerland | Bottle | 10 cl 75 cl | 7.40 51.00 |
| Petit Blei, DOQ Garnacha negra / Carinian / Cabernet Franc Mas d'en Blei / Priorat / Spain | Bottle | 10 cl 75 cl | 7.00 49.00 |