

## Meat

Fresh grilled meatballs in a cream sauce, with red cabbage and homemade „Spätzle“	23.00
Medallions of pork with morel cream sauce, leaf spinach and homemade “Spätzle”	32.00
Escalope of veal in cream sauce with homemade “Spätzle”	34.00
Grilled rump steak with herb butter, bordelaise sauce and fried potatoes <u>or</u> french fries	34.00
Cordon Bleu (veal schnitzel filled with ham and cheese), with market vegetables and french fries	38.00
Angus beef tenderloin with morel cream sauce, leaf spinach and homemade „Spätzle“	46.00

## Fish

Roasted arctic char on beet risotto with champagne sauce and vegetable pearls	32.80
Monkfish with olive-salt-lemon crust on artichoke puree with stewed tomato relish and porcini mushroom risotto	46.00
White halibut (wild-caught) confit in lobster butter on leaf spinach on a beurre blanc with fried mushrooms and homemade tagliatelle	48.00

## Vegetarian

Homemade porcini mushroom ravioli with market vegetables and truffle foam	29.80
Crispy fried „Rösti“ with seasonal vegetables and roasted mushrooms (also available as <b>vegan</b> dish)	32.00