

Meat

Fresh grilled meatballs in a chanterelle cream sauce, with market vegetables and „Spätzle“	24.80
Grilled veal escalopes in cream sauce with homemade „Spätzle“	32.00
„Wiener Schnitzel“ with market vegetables and French fries	34.00
Rump steak -roasted pink- with herb butter on a Bordelaise sauce with French fries <u>or</u> „Rösti“	35.00
„Zürcher Geschnetzeltes“ Chunks of veal tenderloin in white wine – mushroom sauce on leaf spinach with crispy „Rösti“	38.00
Fillet of Angus beef -roasted pink- with a morel cream sauce, on young leaf spinach with „Spätzle“ + one slice of fried goose liver	45.00 +14.00

Fish

Roasted salmon fillet with lobster sauce and vegetable tagliatelle	32.80
Fried cod fillet “Winzerin Art” with sauerkraut, glazed grapes, fried bacon, bread croutons and potato puree	38.00
Variation of fresh game fish (varies according to daily offer) on leaf spinach, gratinated with champagne sauce and served with homemade tagliatelle	46.80
Whole Breton sole pan-fried in butter with leaf spinach and small potatoes	48.00

Vegetarian

Goat cheese and pumpkin ravioli with beetroot and pumpkin	29.80
Homemade porcini ravioli on market vegetables with mushroom cream sauce	32.00
Crispy fried „Rösti“ with seasonal vegetables and roasted mushrooms (also available as vegan dish)	32.00