

Starters

Mixed leaf and raw vegetable salads with roasted seeds	sm. / lg.	9.00 / 11.80
French Gillardeau oysters with lemon, served on ice	pc.	4.50
Red cabbage salad, beluga lentils and chick peas with orange fillets and roasted Brazil nuts, seasoned with oriental spices (vegan)		16.80
Carpaccio of beetroot with goat cheese and caramelized walnuts		18.00
Carpaccio of Yellowfin Tuna sweet and sour marinated with lime and ginger		26.00
Beefsteak tartar of „Simmental beef“ dressed with fresh herbs, onions, olive oil and egg yolk with a small salad bouquet and freshly baked bread	starter main course	24.00 32.00
optional with truffle fries		+ 11.80

Soups

Beef broth with „Flädle“ (pancake slices)	9.00
Pumpkin - ginger soup with roasted pumpkin seeds (vegan)	11.80
Small lentil coconut dal with fried scallop	13.80 +4.00
Clear French fish soup with salmon dumplings and chunks of game fish	15.00
Lobster foam soup with crustacean	18.00
Consommé of venison with stuffed morels	18.00