

Starters

Mixed leaf and raw vegetable salads with roasted seeds	sm. / lg.	9.00 / 11.80
Caesar salad with fried bacon strips and croutons		16.80
French Gillardeau oysters with lemon, served on ice	pc.	4.50
Burrata on ox heart tomatoes with fresh basil		18.90
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
Carpaccio of Simmental beef tenderloin with freshly grated summer truffle from Piemonte		24.80
Sticky Ribfingers of „Simmental Beef“ (boneless Spare Ribs) with glass noodle salad, chili peppers, shallots and coriander		
	starter	24.00
	main course	32.00
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	24.00
	main course	32.00
optional with truffle fries		+ 11.80

Soups

Beef broth with „Flädle“ (pancake slices)		9.00
Porcini consommé		16.80
Clear French fish soup with salmon dumplings and chunks of game fish		15.00
Small lentil coconut dal with fried scallop		13.80 +4.00
Lobster foam soup with crustacean		18.00