

Soups

Bouillon with stripes of pancake and chives	€ 7,80
Black Forest potato cream soup with croutons	€ 9,00
Snail cream soup with fresh tarragon	€ 10,00
Lobster cream soup with lobster ravioli	€ 14,00

Starters

Mixed salad	€ 9,80
Carpaccio of beef tenderloin marinated with lemon and olive oil, served with freshly grated parmesan	€ 23,00
Sticky rib-fingers of Simmental beef (spare ribs without bones) with fine glass noodle salad, peperoni, shallots and coriander	€ 23,80
Carpaccio of Bonito (yellowfin tuna) marinated with lime and olive oil, served with pickled ginger	€ 24,00
Panfried goose liver on celery puree with caramelized apple slices and cassis-jus	€ 34,00

Main course

Sticky rib-fingers of Simmental beef (spare ribs without bones) with fine glass noodle salad, peperoni, shallots and coriander		
	as Starter	€ 21,80
	as Main course	€ 26,80
Curry of fresh vegetables with coconut milk, fresh shiitake mushrooms and chickpeas flavored with lemongrass, fresh lime juice and coriander		€ 24,00
Medaillons of pork tenderloin pan-fried in butter on leaf spinach with morel cream sauce and homemade "Spätzle"		€ 29,00
Veal escalope in cream sauce with homemade "Spätzle"		€ 28,00
Fillet of Simmental beef tenderloin with sauce bordelaise, homemade herb butter and pan fried potatoes		€ 29,80
Cordon bleu (escalope stuffed with ham and cheese) served with market vegetables and french fries		€ 34,00
"Zürcher Geschnetzeltes with Rösti" sliced veal tenderloin in cream sauce served with pan-fried potatoes		€ 39,00
Pepper steak of Simmental beef tenderloin with mushrooms, green pepper, market vegetables and french fries		€ 38,00
Simmental beef tenderloin on leaf spinach with morel cream sauce and homemade „Spätzle“		€ 45,00

Our dishes are also available as a small portion for a reduction of € 3,00