



Starters	CHF
<b>Beef tartar</b> with mushrooms, mustard & toast	27
<b>Trout filet ceviche</b> with cucumber, cauliflower & coriander	24
<b>Goose liver pate</b> with plum, brioche & citrus	32
<b>Green or mixed salad</b> with Italian or French or Styrian dressing	9 13
<b>Cream of Pumpkin</b> with apple, pumpkin seeds & oil	13
<b>Broth</b> with pancakes and root vegetables	14
<b>Tagliolini</b> with chorizo, tomatoes, cabbage & parmesan	19
Main courses	CHF
<b>Cordon Bleu</b> from the local veal with potatoes & winter vegetables	43
<b>Filet of catfish</b> with risotto, fennel & saffron	39
<b>Lamb 2.0</b> with red cabbage, pumpkin, mushrooms & mustard sauce	48
<b>Beef tenderloin 180 g</b> with Jerusalem artichoke, onion and quinoa	52
<b>Stuffed baked potato</b> with sheep's cheese, peas, sour cream & almonds	35
<b>Sheperd's cheese fondue</b> with bread	p.P. 28
Desserts	CHF
<b>Homemade apple strudel</b> with hot vanilla sauce	9
<b>Homemade cake of the day</b> Extra of whipped cream	6 1
<b>Tonka beans</b> creme brulee with blueberries	14
<b>Variation of chocolate</b> with mandarine, peanut & coconut	16
<b>Meringues</b> with whipped cream & berries	14