

PRELUDE

Bread from „Eigenbrötler“ with butter

various appetizers

SEASONAL MENU

Pan-fried Scottish salmon with spices
oranges & Belgian endive

Lobster soup with pan-fried scallop

Breton turbot fillet
with lemon grass sauce, pumpkin & pumpkin seeds

Pan-fried fillet & braised cheek of Swiss veal
young leaf spinach, porcini & Champagne-risotto

Selection of cheese from “Chäs Barmettler”
with fig mustard

Lime curd mousse with raspberries & raspberry sorbet

5 courses 114

4 courses 99

3 courses 84

2 courses 69

Wine accompaniment per course 10

11.30 a.m. to 2.00 p.m.

6.00 p.m. to 9.30 p.m. (Sundays to 8.30 p.m.)

All prices in Swiss francs & including 7.7% tax.

STARTERS

Swiss free range beef tartar prepared at the table, toast & butter 29 / 46

Young lamb's lettuce with raspberry dressing & mushrooms 18

Duo of “Alpstein” duck
pan-fried breast & spring roll of the drumstick with orange & Belgian endive 28

Pan-fried lobster & terrine of boiled Black Angus beef
passion fruit vinaigrette & herbal salad 36

Lobster soup with pan-fried scallop 19

Venison burger & goose liver escalope
port wine butter & savoy cabbage 28

MAINS

Swiss venison saddle with a venison cream sauce
red cabbage with chestnut, cranberry, apple, pumpkin & curd-Spätzli 55

Swiss beef fillet & beef marrow
Chimichurri, peperonata, olives & rosemary potatoes 58

Pan-fried fillet & braised cheek of Swiss veal
young leaf spinach, porcini & Champagne-risotto 54

Breton turbot fillet
lemon grass sauce, pumpkin, pumpkin seeds & basmati rice 58

Lake Lucerne white fish braised in a clay pot
Champagne sauce, young spinach & boiled potatoes for 2 people 98

Swiss veal shank roasted in the oven
porcini, savoy cabbage & rosemary potatoes for 2 people 110

Additional side orders

Champagne-risotto, curd spätzli, rosemary potatoes, young spinach 8