



## BRED FROM "EIGENBRÖTLER" BAKERY

Landbrot Bio & Sauerteig Holzofen Bio 125g CHF 4.50/piece  
Sauerländer Schwarzbrot Bio Knospe 440g CHF 9.50/piece

## STARTERS

Lobster soup in 5dl glas CHF 22.00  
Daily soup in 5dl glas CHF 10.00  
"Pollo tonnato" chicken breast & tuna sashimi with tuna sauce CHF 22.00  
Boiled beef terrine with passion fruit vinaigrette 100g CHF 8.50  
Veal tartar with Périgord truffle CHF 28.00  
Ceaser Salad with Parmesan cheese, bacon & egg CHF 10.00

## MEAT

Beef cuts (from Sirloin Steak) "Stroganoff" CHF 28.00  
Fried fish from Lake Lucerne & Tartar sauce CHF 18.00/portion  
Beef roll with red wine sauce CHF 10.00/portion  
Minced chicken "Casimir", curry sauce & fruits CHF 14.00  
Pork Cordon bleu CHF 18.00/portion  
Pork Piccata "alla Milanese" CHF 18.00/portion  
Lake Lucerne trout filet from Nils Hofer "Provençale" CHF 26.00/portion  
Parma ham as side order for asparagus CHF 8.00/portion  
Side orders (Gnocchetti Sardi pasta, new potatoes, Rice, mashed potatoes) CHF 6.00/side  
Sous-vide vegetables (creamy spinach, glazed carrots) CHF 6.00/portion

## SAUCES

Red wine juice / Creamy white sauce / Saffron sauce / Curry sauce in 2dl glas CHF 8.50  
Depot glas CHF 3.00

## VEGETARIAN

Wild garlic "Pizokel" with roasted onions & apple mousse CHF 14.00/portion  
Asparagus from "Baden" with vinaigrette CHF 20.00/portion

## CHEESE FROM "CHÄS BARMETTLER"

Prices per 100g, without surcharge  
Emmenthaler Felsenkeller extra rezent CHF 2.90, Mont Vully CHF 3.30  
Wertensteiner Enlebucher Hauskäse CHF 2.80, Fribourger Vacherin CHF 3.40  
Cremoso (ähnlich wie Taleggio) CHF 3.00, Brie „Roitelet“ CHF 3.00, Connaisseur CHF 3.00  
Blauschimmel / Stilton CHF 4.70

## DESSERT

7 piece assorted pralines CHF 10.00

## DRINKS

Monsteiner Huus Beer 33cl CHF 3.50/incl. Depot  
Opaline fruit juice 100% natural (carrot-apple, apricot, pear-quince) 0.75 litre CHF 10.00