



Field salad egg house dressing croutons 	16.50
with crispy bacon chips	17.50
Salad leaves roasted seeds house - or balsamic dressing 	13.50
with crispy bacon chips	15.50
grilled mushrooms 	+ 4.50
Caramelized goat cream cheese beetroot blood - orange honey walnuts 	18.50
Grilled king prawns salad leaves house dressing mango - chili dip	21.50
Tuna Tataki apple - lentil salad coconut mango - chili dip 	24.50
Smoked salmon - cream cheese - roll beetroot blood - orange honey walnuts	21.50
Roastbeef sauce tartar fried capers pickled vegetables	22.50
Beef tatare Whisky toast vinegar vegetables mustard - butter	21.50 / 33.50
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Indian curry soup mango - espuma lentil praline 	14.50
with grilled scallop	18.50
Pineapple - bell pepper soup peppadew  	13.50
with king prawn cubes	17.50
Grilled scallops cauliflower & potato mash saffron sauce crusted cauliflower	25.50
Truffle - ravioli vegetables Belper Knolle cheese prosecco sauce 	21.50
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Grilled pike perch filet mild chili sauce risotto vegetables	39.50
King prawns curry sauce vegetables - jasmin rice mango - chili dip cashewnuts	39.50
Grilled scallops cauliflower & potato mash saffron sauce crusted cauliflower 	43.50
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Finely sliced veal rump mushroom sauce rösti	38.50
Sliced veal liver herbs portwine sauce onions rösti	38.50
Braised beef „Brasato“ spätzli red cabbage chestnuts	39.50
Lamb filet grappa sauce truffel - ravioli vegetables 	42.00
Swiss chicken breast cubes Stroganoff sauce spätzli vegetables	33.50
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Beef tenderloin nacho - crust portwine sauce cauliflower & potato mash spinach	300 g 59.50 200 g 49.50
Beef tenderloin skewer french fries spinach herb butter	300 g 55.50 200 g 45.50
Beef tenderloin cubes Stroganoff sauce spätzli red cabbage chestnuts	44.50
Beef tenderloin french fries vegetables herb butter	300 g 58.50 200 g 48.50
	500 g 78.50 400 g 68.50

Surf & Turf we serve 3 grilled king prawns to your steak + 7.50

 Chief's choice














 Vegetarian

all prices 7.7 % Mwst






It's a honor for us to give you information about the various allergenic substances in the dishes

Vegetarian ✓ and vegan ✓ + dishes










Starters

✓	Field salad on house dressing with egg & croutons without croutons	 	16.50
	Salad Leaves with roasted seeds with house dressing ✓+ with balsamic dressing	 	13.50
✓	Caramelized goat cream cheese with beetroot on honey dressing and blood orange - espuma and roasted walnuts		18.50
✓+	Apple - lentil salad with crusted cauliflower and mango - chili dip	 	15.50
✓+	Field salad on balsamic dressing and roasted walnuts	 	11.50
✓+	Grilled mushrooms	 	+ 4.50
✓+	Beetroot on balsamic dressing and roasted walnuts	 	11.50

Soups & warm starters

✓	Truffle - Ravioli with vegetables, Belper Knolle cheese and prosecco sauce		21.50
✓+	Indian curry soup with lentil praline and mango - espuma	 	14.50
✓+	Pineapple - bell pepper soup with peppadew	 	13.50
✓	Crusted cauliflower with cauliflower & potato mash and saffron sauce		16.50

Main dishes

✓	Crepe with spinach & pine nuts gratinated with tomato sauce and cheese		24.50
✓	Mushroom - Stroganoff served with spätzli, red cabbage and chestnuts		26.50
✓	Truffle - ravioli with vegetables, Belper Knolle cheese and prosecco sauce		28.50
	Rösti with vegetables on mushroom sauce ✓+ on mushroom sauce	  	25.50
✓+	Lentil praline on curry sauce served with vegetables - jasmin rice with mango - chili dip and cashewnuts	 	25.50
✓	Crusted cauliflower with cauliflower & potato mash and saffron sauce		26.50
✓+	Split pea - vegetable - curry - Dal with mango - espuma, coconuts, coriander and corn chips	 	24.50
✓+	Tagliatelle on tomato sauce, olives, onions and basil pesto		23.50

Dessert

✓+	Coconut - pannacotta with mango - espuma and passionfruit sherbet	 	13.50
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✓ vegetarian

✓+ vegan

 lactose free

 gluten free