

Starters

Tuna- and Scottish salmon sashimi on organic apple-lentil salad with wasabi-mayonnaise, ponzu sauce and sansho pepper	25.50
Grilled king prawns with herbs on white asparagus salad with ginger dressing and shiso cress	23.50
From our organic „Aubrac“ cattle in Demeter quality	
Air dried organic beef from Toggenburg with rocket salad on balsamic dressing and basil cream cheese	24.50
Organic boiled beef salad on herb dressing with salad leaves and pickled cucumber	19.50
White asparagus salad on ginger dressing and shiso cress	17.50
Crispy organic Tofu in tempura batter on organic apple-lentil salad with mango-espuma, coconut and chili dip	17.50
Beef tatare with whisky served with cress, pickled vegetables and herb-dip with mustard butter and toast	22.50 / 33.50
Candela salad bowl with salad leaves, fruits, vegetables, roasted seeds and nuts on balsamico- or housedressing	14.50
Indian curry soup with mango espuma, apple-lentils and coriander	14.50
with king prawn cubes	18.50
White asparagus cream soup with asparagus slices	14.50
With air dried beef from our „Aubrac“ cattle	17.50
Morel Ravioli on prosecco sauce served with green asparagus, chive oil and parmesan	21.50

Main courses

Grilled pike perch filet on herb cream sauce with mashed potatoes and ratatouille	42.00
Grilled king prawns on red Thai curry sauce with jasmin rice, pok choi, coco beans, coconut and coriander	43.50
Finely sliced veal rump on mushroom sauce served with buttered rösti	43.50
Sliced veal liver with herbs and onions on portwine sauce served with buttered rösti	38.50
„Cajun New Orleans“ sliced Swiss chicken breast and king prawns on Cajun cream sauce with Tagliatelle and coco beans	38.50
Lamb filet on mustard sauce served with mashed potatoes and ratatouille	42.50
Angus beef tenderloin with Café de Paris served with french fries and spinach	400 g 72.50 300 g 62.50 200 g 52.50
Angus beef tenderloin on portwine sauce with morel ravioli and spinach	200 g 52.50
Beef filet burger in corn-bun with cocktail sauce, salad, roasted onions, bacon and cheese served with french fries	35.50
Surf & Turf we serve 3 grilled king prawns to your steak	+ 8.50
From our organic „Aubrac“ cattle in Demeter quality	
Organic-braised beef brasato in red wine sauce served with mashed potatoes and green asparagus	44.50
200 g organic beef schnitzel on roasted pepper cream sauce with french fries and ratatouille	42.50

Starters

Candela salad bowl with salad leaves, fruits, vegetables, roasted seeds and nuts on house dressing on balsamico dressing <small>vegan</small>	14.50
White asparagus <small>vegan</small> on ginger dressing with shiso cress	17.50
Organic apple lentil salad <small>vegan</small> with mango espuma, coconut and chili dip	13.50
Crispy Organic Tofu in tempura batter <small>vegan</small> with apple-lentil salad with coconut, mango espuma and chili dip	17.50
Rocket salad on balsamico dressing <small>vegan</small> with basil cream cheese from cashew nuts served with roasted seeds and nuts	15.50
Indian curry soup <small>vegan</small> with mango espuma, apple-lentil and coriander	14.50
White asparagus cream soup with asparagus slices	14.50
Morel Ravioli on prosecco sauce with green asparagus, chive oil and parmesan	21.50

Main courses

Morel Ravioli on prosecco sauce with green asparagus, chive oil and parmesan	28.50
Tagliatelle „New Orleans“ on spicy Cajun-cream sauce and beans	26.50
Crispy organic Tofu in tempura batter <small>vegan</small> on red Thai curry sauce with jasmine rice, pok choy, coco beans, coconut and coriander	31.50
Beluga lentil Dal <small>vegan</small> On Indian curry sauce served with coco beans, mango espuma and coriander	28.50
Porcini-mushroom Ravioli <small>vegan</small> on prosecco sauce served with green asparagus and chive oil	28.50

Desserts

Currant-banana cake <small>vegan</small> with rhubarb sherbet and currant coulis	13.50
Vanilla crème brûlée with marinated strawberries and rhubarb sherbet	14.50
Chocolate-walnut brownie with marinated strawberries and vanilla ice cream	15.50
Marinated strawberries with vanilla ice cream	13.50
Home made iced coffee with whipped cream	10.50
Served with Baileys	13.50
Tavolata dessert serves 2 persons	per person 14.50
Lemon sherbet <small>vegan</small> with Cîroc Vodka from France	9.00 16.00
Calamansi sherbet <small>vegan</small> with Louis Roederer Champagne brut Premier	9.00 16.00
Rhubarb sherbet <small>vegan</small> with Bobby's Schiedam Dry Gin from Holland	9.00 16.00
Pineapple ice cream with Malteco 15y Rum from Guatemala	9.00 16.00
Cheeseplate with cow & buffalo	15.50
Cheeseplate with goat & sheep	15.50
Cheeseplate mixed	19.50
1 piece of cheese	8.00
We serve our cheese with pear-bread and apricot-mustard	