

Starters

With bread from the bakery Kast – Organic-Quality

Tuna- and Irish organic-salmon sashimi with ponzu sauce, green Szechuan pepper, wasabi-mayonnaise, shiso cress, chili dip & green papaya salad	26
Octopus salad on spicy, smoked adobo-chili mayonnaise 🌶️ 🌶️ with sweet potatoe mashed, "Cancha", pickled red onions & nacho chips	26
Green papaya salad 🌿 with pepperoncini, peanuts, coriander & carrots	19
with grilled king prawns	26
Beef tatare	24 / 34
with whisky served with cress, pickled vegetables & herb-dip, mustard butter & toast	
Candela salad bowl 🌿 with salad leaves, fruits, vegetables, roasted seeds & nuts on house- or balsamic dressing	15
Field salad on house dressing with Swiss free range egg, herb-dip and roasted seeds & nuts	17
Caramelized goat fresh cheese 🌿 with marinated beet root salad with herb-walnut pesto & chive oil	19

Warm starters

Pumpkin soup with organic-apple 🌿 caramelized pumpkin seeds & creme fraîche	16
Indian curry soup 🌿 with fresh mango, coriander & mango espuma	15
with king prawn cubes	19
Cep mushroom ravioli à la creme with herb-walnut pesto & parmesan	22
Spicy King Prawns 🌶️ chorizo, fermented garlic, pepperoncini & parmesan with Tellicherry-pepper from Etzingers Mill	26

Nose to tail from Demeter Organic feef

From the demeter farm «Frohries» in Neckertal

Demeter is the highest organic quality

Organic-beef-meatloaf with 12 spices on red wine sauce spätzli, red cabbage, chestnuts & redwine apple	42
Organic-braised beef stew with morel 🌿 parsley-mashed potatoe & green vegetables	46

Main dishes - traditional & international

Grilled pike perch filet on herb cream sauce 🌿 parsley-mashed potatoe, green vegetables & chive oil	45
Spicy king prawns "chorizo" with organic-potatoe gnocchi chorizo, pepperoncini, fermented garlic & parmesan with Tellicherry-pepper from Etzingers mill	45
Swiss chicken breast cubes on stroganoff sauce with pickled cucumber spätzli & green vegetables	38
Venison filet on truffle sauce organic-potatoe gnocchi served with red cabbage, chestnuts & redwine-apple	49
Finely sliced veal filet 🌿 with mushroom sauce served with buttered rösti	46
Sliced veal liver 🌿 with herbs and onions on portwine sauce served with buttered rösti	39
Beef filet medallions on DIANE-Sauce cream, Dijon mustard, Cognac & schalot 🌿 with spätzli & green vegetables	300 g 62 200 g 52
Beef tenderloin with Café de Paris 🌿 with french fries & spinach	300 g 64 200 g 54
Surf & Turf we serve 3 grilled king prawns to your steak	+ 9

🌿 = glutenfree

🌶️ = spicy

Starters vegan

Candela salad bowl 🌾	15
with salad leaves, fruits, vegetables, roasted seeds & nuts on balsamic dressing	
Green papaya salad 🌾	19
with pepperoncini, peanuts, coriander & carrots	
Marinated beetroot 🌾	15
with herb-walnut pesto & chive oil	
Field salad on balsamic dressing 🌾	14
with roasted seeds & nuts	
Indian curry soup 🌾	15
with fresh mango, coriander & mango-espuma	
Pumpkin soup with organic apple 🌾	16
caramelized pumpkin seeds & seedoil	
Cep mushroom ravioli on prosecco sauce	22
with herb-walnut pesto & vegan cheese	

Main courses vegan

Organic-potatoe gnocchi with caramelized chestnuts	36
on truffle sauce served with red cabbage & redwine apple	
Cep mushroom ravioli on prosecco sauce	33
with green vegetables, herb-walnut pesto & vegan cheese	
Organic-lentil on Indian curry-coconut sauce 🌾	32
with green vegetables, mango-espuma, coriander & coconut	

Starters vegetarian

Candela salad bowl 🌾	15
with salad leaves, fruits, vegetables, roasted seeds & nuts on house dressing	
Field salad on house dressing 🌾	17
with Swiss free range egg, herb-dip and roasted seeds & nuts	
Pumpkin soup with organic apple 🌾	16
caramelized pumpkin seeds & creme fraîche	
Cep mushroom ravioli à la crème	22
with herb-walnut pesto & parmesan	

Main courses vegetarian

Organic-potatoe gnocchi with caramelized chestnuts	36
on truffle sauce served with red cabbage & redwine apple	
Cep mushroom ravioli à la creme	33
with green vegetables, herb-walnut pesto & parmesan	
Organic Tofu from Switzerland „New Orleans“ 🌶️	33
on spicy cajun-creamsauce with pasta & green vegetables	

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Dessert

Chocolate-walnut brownie with plum compote and vanilla ice cream	15
Cheesecake with passionfruit-mango coulis with mango and passion fruit sherbet	15
Vanilla crème brûlée with plum compote and organic apple sherbet	14
Sour cherry-chestnuts-cake vegan with amarena cherry & organic apple sherbet	15
Home made iced coffee with whipped cream served with Baileys	11 14
Tavolata dessert to share for 2 persons	per person 15
Passionfruit sherbet with Malfy Gin from Italy	16
Organic Apple sherbet with Calvados	16
Calamansi sherbet with KI NO BI Dry Gin from Japan	16
Lemon sherbet with Cîroc Vodka from France	16
Affogato Home made vanilla ice cream with espresso	9
with Frangelico	13
with Bermontis	13
Cheeseplate with cow	15.50
Cheeseplate with goat & sheep	15.50
Cheeseplate mixed	19.50
1 piece of cheese	8.00

We will serve our cheese with pear bread and homemade mustard