

Starters

With bread from the bakery Kast – **Organic-Quality**

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

Warm starters

Celery cream soup with organic-apple 🌿	15
caramelized walnuts, flower magic & creme fraîche	
with dried beef strips	18
Indian curry soup 🌿	16
with fresh mango, coriander & mango espuma	
with king prawn cubes	19
Organic potato gnocchi with caramelized chestnuts	24
on truffle sauce & parmesan	
Spicy King Prawns "chorizo" 🌶️ 🌿	26
fermented garlic, pepperoncini & parmesan with Tellicherry-pepper from Etzingers mill	

Nose to tail from Organic Aubrac beef

From the farm «Frohries» in Neckertal	
Organic beef meatloaf with 12 spices on red wine sauce	42
spätzli & green vegetables	
Organic braised beef stew with morels 🌿	43
spätzli & green vegetables	

Main dishes - traditional & international

Grilled pike perch filet on herb cream sauce 🌿	45
parsley-mashed potatoes, spinach & chive oil	
Spicy king prawns "chorizo" with organic potato gnocchi 🌶️	45
pepperoncini, fermented garlic & parmesan with Tellicherry-pepper from Etzingers mill	
Lamb entrecôte on truffle sauce	48
Organic potato gnocchi served with caramelized chestnuts & beans	
« Cajun New Orleans » Chicken breast cubes & grilled king prawn 🌶️	38
on spicy cajun-cream sauce, linguine & green vegetables	
Finely sliced veal filet 🌿	46
with mushroom sauce served with buttered rösti	
Sliced veal liver 🌿	39
with herbs, onions & portwine sauce served with buttered rösti	
Beef filet medallions on DIANE-Sauce cream, Dijon mustard, Cognac & shallots 🌿	300 g 62 200 g 52
with spätzli & green vegetables	
Beef tenderloin with Café de Paris 🌿	300 g 64 200 g 54
with french fries & green vegetables	
Surf & Turf we serve 2 grilled king prawns to your steak	+ 7

🌿 = glutenfree

🌶️ = spicy

We're happy to provide you with detailed information about the origin of our products

All prices incl. 8.1 % Mwst.

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 🌾	16
with fresh mango, coriander & mango-espuma	
Organic potatoe gnocchi with caramelized chestnuts	24
served with truffle sauce & vegan cheese	

Main courses vegan

Organic potato gnocchi with caramelized chestnuts	36
on truffle sauce served with spinach & chive oil	
Cep mushroom ravioli on prosecco sauce	33
with green vegetables, herb-walnut pesto & vegan cheese	
Organic Tofu from Switzerland on red Thai curry sauce 🌾	33
with jasmin rice, bok choy vegetables, coriander & coconut chips	

Starters vegetarian

Candela salad bowl 🌾	15
with salad leaves, fruits, vegetables, roasted seeds & nuts on house or balsamic dressing	
Field salad on house dressing 🌾	17
with Swiss free range egg, herb-dip and roasted seeds & nuts	
Celery cream soup with organic-apple 🌾	15
caramelized walnuts, magic flowers & creme fraîche	
Organic potato gnocchi with caramelized chestnuts	24
served with truffle sauce & parmesan	

Main courses vegetarian

Organic potato gnocchi with caramelized chestnuts	36
on truffle sauce served with spinach & chive oil	
Cep mushroom ravioli à la creme	33
with green vegetables, herb-walnut pesto & parmesan	
Cajun Pasta „New Orleans“ 🌶️	29
spicy cajun-cream sauce with linguine & green vegetables	

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Dessert

Chocolate-walnut brownie with plum compote & vanilla ice cream	15
Cheesecake with passionfruit-mango coulis with mango & passionfruit sherbet	15
Vanilla crème brûlée with plum compote & organic apple sherbet	14
Sour cherry-chestnut-cake vegan with amarena cherry & organic apple sherbet	15
Home made iced coffee with whipped cream	11
served with Baileys	14
Tavolata dessert Surprise plate 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