

## Starters

With bread from the bakery Kast – **Organic Quality** with chive dip

<b>Sashimi from tuna- &amp; Scottish salmon</b>	26
ponzu sauce, spring onions, wasabi-mayonnaise, shiso cress, pickled ginger & green papaya salad <b>with a shot of Japanese sake + 4.-</b>	
<b>Smoked Scottish salmon</b> smoked in Neckertal	26
horseradish crème fraîche, fried capers, avocado & toast	
<b>Octopus salad on spicy, smoked adobo-chili mayonnaise</b> 🌾	26
sweet potato mash, pickled red onions, coriander & nacho chips	
<b>Beef tatare with whisky</b>	25 / 35
pickled vegetables, egg yolk cream, herb yoghurt-dip, mustard butter & toast	
<b>Vitello Tonnato</b> 🌾	26
thinly sliced veal, creamy tuna sauce, fried capers, olive crumble & shallots	
<b>White asparagus salad</b> 🌾	19
walnut sherry-vinaigrette, raspberry gelee & roasted hazelnuts	
<b>Spicy green papaya salad</b> 🌾	18
carrots, pepperoncini, peanuts & coriander	
<b>with grilled king prawns with Teriyaki &amp; Furikake seasoning</b>	28
<b>with crispy organic tofu &amp; mango-chutney</b> 🌾	22
<b>Candela salad bowl</b> 🌾	15
salad leaves, fruits, vegetables, roasted seeds & nuts house- or balsamic dressing	

## Warm starters

<b>Riesling cream soup</b> 🌾	16
white asparagus & wild garlic oil	
<b>With smoked salmon strips</b>	19
<b>Bell pepper-pineapple soup</b> 🌾	15
wild paprika	
<b>with king prawn cubes</b>	18
<b>Spicy king prawns «Chorizo»</b> 🌾	28
fermented garlic, pepperoncini, parmesan & Tellicherry-pepper	
<b>Pomodori-ravioli on Prosecco sauce</b>	23
pea coulis & dried tomato oil	

## Main dishes - traditional & international

<b>King prawns with spaghetti alla Chitarra</b>	43
smoked cream sauce, beans & Piment d'Espelette	
<b>Grilled pike perch filet on herb cream sauce</b> 🌾	45
lemon mashed potatoes, pea coulis & green vegetables	
<b>Spicy king prawns „Chorizo”</b>	46
potato gnocchi, pepperoncini, fermented garlic, parmesan & Tellicherry-pepper	
<b>Beef meatloaf on redwine sauce</b>	42
potato gratin & seasonal vegetables	
<b>Pink roasted lamb filet on raspberry-bacon-sauce</b> 🌾	46
potato gratin, pea coulis & green vegetables	
<b>Finely sliced veal filet „Zürich style“</b> 🌾	46
mushroom sauce & buttered rösti	
<b>Sliced veal liver</b> 🌾	39
herbs, onions, portwine sauce & buttered rösti	
<b>Veal filet medaillons on lemon sauce</b> 🌾	47
mascarpone prosecco-risotto & green asparagus	
<b>Beef filet medaillons with Café de Paris</b> 🌾	300 g 64    200 g 54
french fries & spinach on garlic-onion butter	
<b>Beef filet medaillons on cognac-mustard cream sauce “ Diane”</b> 🌾	300 g 64    200 g 54
potato gratin & vegetables	
<b>Surf &amp; Turf</b> we serve 2 grilled king prawns „provençale“ to your steak 🌾	+ 8

🌾 = glutenfree

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

All prices incl. 8.1 % VAT.

## Starters vegan

<b>Candela salad bowl</b> 🌾	15
salad leaves, fruits, vegetables, roasted seeds & nuts balsamic dressing	
<b>White asparagus salad</b> 🌾	19
walnut sherry-vinaigrette, raspberry gelée & roasted hazelnuts	
<b>Spicy green papaya salad</b> 🌾	18
carrots, pepperoncini, peanuts & coriander	
<b>with crispy organic tofu &amp; mango-chutney</b> 🌾	22
<b>Bell pepper-pineapple soup</b> 🌾	15
wild paprika	
<b>Pomodori-ravioli on prosecco sauce</b>	23
pea coulis & dried tomato oil	

## Main courses vegan

<b>Crispy organic tofu from Thurgau</b> 🌾	34
spicy, fruity Madras curry sauce, chickpeas, vegetables, Papadam-cracker & mango-chutney	
<b>Pomodori-ravioli on prosecco sauce</b>	35
pea coulis, green vegetables & dried tomato oil	
<b>Organic potato gnocchi with creamy ragout from morels &amp; mushrooms</b>	34
vegetables	

## Starters vegetarian

<b>Candela salad bowl</b> 🌾	15
salad leaves, fruits, vegetables, roasted seeds & nuts house- or balsamic dressing	
<b>White asparagus salad</b> 🌾	19
walnut sherry-vinaigrette, raspberry gelee & roasted hazelnuts	
<b>Green papaya salad</b> 🌾	18
carrots, pepperoncini, peanuts & coriander	
<b>with crispy organic tofu &amp; mango-chutney</b> 🌾	22
<b>Riesling cream soup</b>	16
white asparagus & wild garlic oil	
<b>Bell pepper-pineapple soup</b> 🌾	15
wild paprika	
<b>Pomodori-ravioli on prosecco sauce</b>	23
pea coulis & dried tomato oil	

## Main courses vegetarian

<b>Crispy organic tofu from Switzerland</b> 🌾	34
spicy, fruity Madras curry sauce, chickpeas, vegetables, Papadam-cracker & mango-chutney	
<b>Pomodori-ravioli on prosecco sauce</b>	35
pea coulis, green vegetables & dried tomato oil	
<b>Taleggio in a crispy coating</b>	34
Mascarpone prosecco-risotto & green vegetables	
<b>Organic potato gnocchi with creamy ragout from morels &amp; mushrooms</b>	34
vegetables	

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# Dessert

<b>Confit strawberries</b> strawberry crunch, sour cream ice cream & chocolate brownie	15
<b>Cheesecake with passionfruit-mango coulis</b> mango & passionfruit sherbet	15
<b>Tipomisu</b> mascarpone cream, chocolate cake and caramelized chocolate-coffee sauce with fleur de sel	14
<b>Mango-blueberry-chocolate-cake</b> 🌾 <b>vegan</b> fresh mango & passionfruit sherbet	15
<b>Home made iced coffee</b> 🌾 whipped cream served with Baileys	12 14
<b>Passionfruit sherbet</b> 🌾 Malfy Gin from Italy	16
<b>Raspberry sherbet</b> 🌾 Champagner Louis Roederer	16
<b>Lemon sherbet</b> 🌾 Cîroc Vodka from France	16
<b>Affogato</b> 🌾 Home made vanilla ice cream with espresso with Frangelico with Bermontis	9 13 13
<b>Taleggio cheese</b> olive tapenade, fig püree & roasted rosemary focaccia	14
<b>Stilton cheese</b> pear chutney & fruit bread	15

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