

Festive dishes

White wine soup 🌿

based on an old recipe, truffle grissini | 13.50
with prawn skewer | 19.50



Salmon duet 🌿

smoked salmon, home-pickled salmon,
honey-dill mustard sauce, toast | 22.50



Homemade ravioli 🌿

filled with red cabbage, apple and chestnut,
light cinnamon sauce
starter 19.50 | main course 28.50

Tender beef tenderloin medallions 🌿

rich Barolo gravy, seasonal vegetables,
potato gratin | 56.-



Pan-fried Swiss pike-perch fillet

champagne sauerkraut, boiled potatoes | 48.50



Pork saddle steak

Dijon mustard sauce, gratinated fennel,
Fregola Sarda pearls | 39.50



Chateaubriand

for two persons or more, served in two courses
sauce béarnaise, seasonal vegetables,
selection of side dishes: potato gratin,
spätzle, rice, French fries | 68.- per person

On request, we will gladly inform you about the origin of our products,
as well as ingredients that may cause allergic and intolerant reactions.

🌿 gluten-free 🌿 lactose-free 🌿 vegetarian | all prices in CHF incl. Tax | 24.12.