


Summer Menu

Green Gazpacho with Tzatziki 		8.50
Cold and refreshing soup with pepper, apple, celery and cucumber Garnished with a dollop of tzatziki		
Boiled Beef Salad with Pumpkin Seed Oil		21.00
Slowly braised, finely cut and garnished with seasonal salad		
Insalata Caprese		18.50
Tomatoes, buffalo mozzarella, basil and olive oil		
Potato Salad «ao murro»		14.00
Spring potato salad with tomatoes, olives, green beans and onions <i>With fried cod fillet</i>		
		17.00
Local Perch with a Delicate Herb Crust		34.00
Perch fillets served with boiled potatoes and a cooled confit of cherry tomatoes		
Pasta with Raw Gambero Rosso		28.50
With a Sicilian giant prawn and its tatar, a reduced Gambero Rosso bisque and garlic sauce		
Fresh Salad Platter Served with:		
Chicken wings		16.50
Pork steak		28.50
Beef sirloin steak		37.50
Tarte Flambee alla Norma 		19.50
With confit cherry tomatoes, aubergines and freshly grated parmesan cheese		
Ice Cream from our Local Cheesemonger		6.00
Served in a tub - you have the choice of the following flavours: Nougat, white chocolate, chocolate-hazelnut, lemon and cherry or forest berry liqueur (contains alcohol)		
Coupe Romanoff		9.50
Strawberries, vanilla ice cream and whipped cream		
Marius by Michel Chapoutier	75 cl	44.00
Terret / Vermentino 2016/2017	10 cl	6.20
Michel Chapoutier / Pays d'Oc / France		
Brünig Spritz	10 cl	8.00
Brünig Drive (alcohol-free)	10 cl	7.00
Our sparkly summer house drink with Prosecco, grape juice, mixed berries and mint		

Enjoy Your Meal!

 = Vegetarian Dishes, All prices stated in CHF including VAT 7.7%
Perch fillet CH, cod fillet North Sea (fishing area 27), seafood Italy

