

Summer Menu

 Refreshing Summer Soup		8.50
Cooled Summer Soup with Melon, Bell Pepper, Apricot, Cucumber, Yellow Tomato, Homemade Herb Oil and a Dollop of Sour Cream		
 Insalata Caprese		18.50
Tomato, Buffalo Mozzarella, Basil and Olive Oil		
Traditional Boiled Beef Salad with Pumpkin Seed Oil		21.00
Slowly Braised, Finely Cut and Garnished with a Seasonal Salad		
 Southern Tarte Flambee		19.50
Fresh Cheese from Lungern, Green Beans, Homemade Basil Pesto, Pine Kernels		
Perch Tartar and Couscous		25.50
Delicate Perch Tartar Marinaded in Olive Oil, Lemon and Herbs on Egg, Served with Couscous, Pak Choi and Vegetable Consommé		
 Breaded Aubergine Schnitzels		22.50
On a Tomato Sauce, Served with Herb Rice and Seasonal Vegetables		
Fresh Salad Platter Served with:		
Chicken Wings		16.50
Battered and Fried Pike-Perch Strips		24.50
Pork Steak		28.50
Beef Sirloin Steak		37.50
Cheesecake		11.50
Made with Locally Produced Ricotta and Coulis of Swiss Berries		
Marius by Michel Chapoutier	10 cl	6.20
Terret / Vermentino 2016/2017	Bottle	44.00
Michel Chapoutier / Pays d'Oc / France		

Enjoy Your Meal!

 = Vegetarian Dishes

If you have any allergy or food intolerance, please contact our service staff.
All prices are in CHF and including VAT 7.7%

Declaration of Origin:

Meat: Switzerland, Beef Sirloin: Paraguay / Uruguay / Ireland

Perch: Switzerland; Pike-Perch European Union, catch zone FAO 05

