

STARTERS

**Goat's cheese** 18.50/28.-  
**in a puff pastry patty**  
Mixed leaves • apple chutney

---

**Omoso beef tatar** 28.-/39.-  
Pickles • toast or  
French fries

---

**Burrata** 23.50  
Warm asparagus • wild garlic  
vinaigrette

SALAD / SOUP

**Mixed leaves** 16.-  
Fresh herbs • sprouts  
croûtons • housedressing

---

**Spring herb  
cream soup** 15.50  
Asparagus • croutons

Our staff will be happy to  
inform you about any  
intolerances and allergies.

All prices in CHF and incl.  
VAT.

**Smoked Salmon Bagel**

Horseradish cream  
avocado • leaf salad

24.-

MAIN COURSES

**Homemade meat loaf**  
"Helvetia" 42.-  
Mashed potatoes • mushrooms  
bacon • veal gravy

---

**Wiener Schnitzel** 52.-  
Veal • potato and cucumber  
salad with yoghurt • cranberries

---

**Ground beef sauce** 28.-  
Elbow macaroni • apple puree  
cheese

---

**Eggplant Parmigiana** 34.-  
Wild garlic pesto  
Schlossberger cheese crumble

DESSERTS

**Bolivia chocolate mousse** 16.-  
Double cream

---

**Ice cream** 5.-/scoop  
**and sorbets**  
Vanilla • Maracaibo chocolate  
raspberry • mango • salted  
caramel

---

**Rhubarb-  
cream cheese strudel** 16.-  
Strawberry sorbet

**We use:**

**Beef** for Tatar from Jumi from  
Boll

**Beef and Veal** for our meat loaf  
from Butcher Rust from St.  
Johann

**Declaration:**

Beef, pork, veal, poultry, bread:  
CH  
Salmon: NO