

STARTERS

Warm 19.50/29.-
goat's cheese
Rocket & red cabbage salad
apricot chutney • brioche

.....

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

.....

Crayfish cocktail 25.-
Pear slices • dates
mesclun salad

SALAD / SOUP

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

.....

Eggplant cream soup 16.-
Pickled bellpepper cubes
pine nuts • basil oil

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

All prices in CHF and incl.
VAT.

"Fritto Misto"
Calamari • Prawns
Zucchini • Sage
Lemon Aioli
29.-

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

.....

Ratatouille 34.-
White beans • potato crisps
garlic bread

DESSERTS

Affogato al caffè 9.50

.....

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

.....

Mille-Feuille 17.-
Mascarpone cream
blackberries
basil and lime 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
Prawns: VN
Calamari: ESP