

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

Seared scallops 25.-
(Coquilles St. Jacques)
Artichoke cream
Toggenburg royal ham
crispy kale

Roasted beetroot 18.50
wedges
Rocket salad • horseradish
hazelnuts • stracciatella di
Burrata

SALADS / SOUPS

Lamb's lettuce salad 19.-
Fried apple rings • bacon
walnuts • house dressing

Mixed leaves 16.-
Fresh herbs • sprouts
croûtons • house dressing

Spinach cream soup 15.-
Sun-dried tomato gremolata
Pine nuts

Soup of the day 14.50

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

All prices in CHF and incl.
VAT.

**Alpstein
corn-fed chicken**

Red wine-braised leg
& seared breast
potato-leek gratin
root vegetables

45.-

MAIN COURSES

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

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

Sliced veal "Zurich style" 54.-
Veal • butter roesti

Organic salmon trout 46.-
fillet
Pommes dauphine • pear
creamy sauerkraut

Vegetarian Capuns 38.-
Schwellbrunn mountain cheese
crispy onions

**Vegan pumpkin-
coconut ragout** 34.-
Albula mountain potatoes
chickpeas • kale

Angus Chuck Flap 48.-
Stroganoff
Quark spaetzle • pickled
mushrooms

DESSERTS

Crème brûlée 15.-
Rum-stewed plums

Apple fritters 16.-
Cinnamon sugar
vanilla sauce

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

Orange cake 15.-
Sour cream ice cream

Bolivia chocolate mousse 16.-
Double cream

We use:

Beef for Tatar from Jumi from
Boll

Beef for the stroganoff from
"Metzgerei Holzen" in
Ennetbürgen

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

Trouts from the organic trout
farm of family Glauser from
Bachs

Declaration:

Beef, pork, veal, poultry, trout:
CH
Coquilles St. Jacques: JPN
Bread: CH