

Starters

Green leaf salad
with granny's dressing and roasted seeds
9.50

Assorted, mixed salads
11

Lamb's lettuce
with pan-fried mushrooms
13

Tatar of free-range beef
served with toast, butter and salad bouquet
18 / 32

Soup of the day
9

Strong chicken cream soup
with croûtons
12.50

Raw marinated pumpkin salad with
dried pear and Grisons ham chips
14

Main

Rösti's Meat Loaf
with creamy porcini sauce
32

Jure Mocke (vinegar-braised beef)
as in the good old times
34

Crispy cured pork chop from the oven
with fir honey and
pale beer from Villmergen
33

Stews from the Emmetbürger fallows deer
cooked in apple juice
with autumn vegetables and pearl onion
35

Roasted veal kidney
with juniper cream sauce
31

Swiss catch of the day
with herbed-oil
32

Handmade Fresh Ravioli from Hönegg
Price of the day

Spätzli au gratin with pumpkin
savoy cabbage, mushrooms and tuber from Belp
25

Bicolour baked beetroots with walnuts
horseradish cream, carrot moussé and
Aargauer quail fried egg
26

All meat and fish main courses are served
with seasonal vegetables and one side dish of your choice:

mashed potatoes, spätzli, butter rice or noodle

Prices in CHF incl. 7.7% VAT / All meat and fish is of Swiss origin
Allergies and intolerances: In this regard, we ask you to inform our employees

Desserts

Homemade Vermicelles
with Kirsche and whipped cream
12

Chocolate Mousse
with double cream
10

Seasonal dessert
our daily offer

Ice cream & Sorbet
4.50 per scoop

Argan carrot cake
with whipped cream
9

Trio of regional Cheeses
served with homemade compote
12