

Starters

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

Poached organic egg on spinach leaves
with potato cream
14

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

Oxtail soup with sherry
12

Soup of the day
9

Smoked sausages from Uetliberg
on watercress and mustard-lingonberry
13

Mains

Rösti's Meat Loaf
with creamy porcini sauce
32

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

Juicy pork chop
with green pepper sauce
34

Glazed duck leg from Mörschwil
with prune jus
33

Roasted calf's liver escalopes
with braised shallot
33

Whole trout from Bern from the oven
with herbed-oil
32

Handmade Fresh Ravioli from Höngg
Price of the day

With spinach and Toggenburger blue cheese
filled, gratinated omelette
27

Puffed pastries filled with
bean, spring carrots, spinach and grapes
25

All meat and fish main courses are served
with seasonal vegetables and one side dish of your choice:
mashed potatoes, spätzli, fried potatoes or butter noodles

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

Desserts

Sour cream Honey Parfait
served with cherry compote
12.50

Chocolate Mousse
with double cream
10

Crème brûlée with
whipped cream and almond slivers
11

Ice Cream & Sorbet
4.50 per scoop

Homemade pie from
our daily offer

Trio of regional Cheeses
served with homemade compote
12