

Starters

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

Assorted, mixed salads
11

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

Soup of the day
9

Sausages - cheese salad with homemade
pickled and red onions
12.50

Mains

Rösti's Meat Loaf
with creamy porcini sauce
32

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

Prime rib of young bull from central Switzerland
with herbal-garlic butter
38

Crispy cockerel with rosemary and honey
(20 minute preparation time)
27

Pair from the homemade Alpenrose sausage
with tarragon-apple mustard
28

Swiss catch of the day
with herbed-oil
32

Handmade Fresh Ravioli from Hönegg
Price of the day

Shallots-tarte on hot-blooded sweet peppers-hazelnut-pesto
with purslane salad
25

Baked cauliflower on eggplant-calmar with
garden pea moussé and poached organic 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, baked potato wedges or assorted salad

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

Tkurgan strawberries
with sour cream glaze
13.50

Chocolate Mousse
with double cream
10

Fruity summer dessert
our daily offer

ice cream & sorbet
4.50 per scoop

Margan carrot cake
with whipped cream
9

Trio of regional cheeses
served with homemade compote
12