

Starters

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

Assorted, mixed salads
11

Lamb's lettuce with egg
13

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

Soup of the day
9

Double clear beef soup
with Sherry and pancake strips
12.50

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

Mains

Rösti's Meat Loaf
with creamy porcini sauce
32

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

Angus rump steak from Emmetbürgen
with dried plum jus
37

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

Veal's Cheek
braised in red wine
3

Swiss catch of the day
with herbed-oil
32

Handmade Fresh Ravioli from Höngg
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, polenta or risotto

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

Cinnamon Parfait
with warm plum compote
12

Chocolate Mousse
with double cream
10

Seasonal dessert
our daily offer

Ice Cream & Sorbet
4.50 per scoop

Orange carrot cake
with whipped cream
9

Trio of regional cheeses
served with homemade compote
12