

Starters

Green Leaf Salad
with Granny's dressing
and roasted seeds
9.50

Bicolour chicory salad with roasted
hazelnuts, pear piece and
blue cheese from oberwil
12

Lukensarm cabbage salad with
Uetliberger smoked sausage
12

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

Soup of the day
9

Prattigauer wedding soup
with or without bacon
11

Homemade Freiburger cheese tart
with field salad and mustard vinaigrette
11

Mains

Rösti's Meat Loaf
with creamy porcini sauce
32

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

Roasted veal cutlets
on strong mountain cranberries plus
36

Juicy, Lukensarm ox tongue
on green sauce with capture,
cucumber and fresh herbs
28

Knuckle of woolly pig from Emmetbürgen
with rosemary
31

Swiss catch of the day
with herbed-oil
Price of the day

Handmade Fresh Vegetarian Ravioli
Price of the day

Roasted endives with Jerusalem artichokes purée
poached organic egg and kale chips
26

Thurgauer oven-sweet potatoes with
homemade garlic-sour cream-mayonnaise
and baked white cabbage
27

All meat and fish main courses are served
with seasonal vegetables and one side dish of your choice:
mashed potatoes, spätzli, polenta with rosemary or potato wedges

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

Sleeping apple beauty
with vanilla sauce
11

Chocolate Mousse
with double cream
10

Seasonal dessert
our daily offer

ice cream & sorbet
4.50 per scoop

Marigold carrot cake
with whipped cream
9

Trio of regional cheeses
served with homemade compote
12