

Starters

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

Field salad with egg
11

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

Clear chicken soup with pulled meat of it
and fine noodles
12.50

Soup of the day
9

Home smoked whitefish fillet from Zug
with dill sour cream
and rye black bread
16

Main

Rösti's Meat Loaf
with creamy porcini sauce
32

Veal escalops wrapped in country ham
on sagefish
36

Whole trout from Bern from the oven
with sour apple compote
32

Handmade Fresh Ravioli from Höngg
Price of the day

Grundy grilled pork belly
on Zürich beer sauce
34

Black stew from lentil, black salsify and bread
with white duo from parsley root and celery
26

Braised tripe "worker type"
27

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

Baked red cabbage and potato wedges
with homemade kohlrabi-mayonnaise
24

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 is of Swiss origin
Allergies and intolerances: In this regard, we ask you to inform our employees

Desserts

Honey Parfait
served with sour cherry compote
12.50

Chocolate Mousse
with double cream
10

Carrot Cake
with whipped cream
8

Ice Cream & Sorbet
4.50 per scoop

Homemade Grisards nut torte in a glass
of your choice with a glass of "roteli"
13/19

Trio of regional cheeses
served with pear-compote
12