

## Starters

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

Raw marinated fennel salad with braised celery  
leaf spinach and sorrel  
12

House smoked duck breast from the Appenzell  
on herb salad with berry vinaigrette  
18

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

Soup of the day  
9

Gold Pea soup with mint  
and Edelweiss Gin from the Entlebuch  
12

Bread salad with early summer vegetables, red onions and rocket  
11

optionally with organic mozzarella  
from the buffalo cows from Meisterkappel  
+5.50

## Mains

Rösti's Meat Loaf  
with creamy porcini sauce  
32

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

Whole Lucerne trout from the oven  
filled with lemon and fresh herbs  
34

Homemade, spicy pepperoni bratwurst  
with sunflower seeds on dijon mustard  
27

Grilled ox heart stripes on pickled cabbage salad  
with caramelized fennel seeds  
25

Pink roast lamb from Emmentaler  
on a strong rosemary jus  
36

Handmade Fresh Vegetarian Ravioli  
28

Baked cauliflower  
with two sour cream dip sauces and hazelnut ruffles  
25

Rösti's Vegetarian Meatloaf with Porcini Cream Sauce  
with side dishes of your choice  
27

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

Rhubarb terrine  
with homemade spoon biscuits  
12

Chocolate Mousse  
with double cream  
10

Seasonal dessert  
our daily offer

ice cream & sorbet  
4.50 per scoop

Mrs. Jauber's apple pie  
with whipped cream  
9

Trio of regional cheeses  
served with homemade compote  
12

### Recommended wine:

tobias sweet AOC St. Gallen, Tobias Schmid  
Berneck, Pinot Noir and Johanner  
1 dl 10.50