

Starters

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

Mixed salad
12.50

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

House-smoked whitefish fillets from Lake Baldeggersee (LU)
with pickled cucumber quark and a salad bouquet
17.50

Swiss mashed - potato cakes with Augustiner sausage
served with sweet and sour radish
14.50

Soup of the day
9

Mains

Rösti's Meat Loaf
with creamy porcini sauce
32

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

Fried Veal-Sweetbreads with herbjus and datterini tomatoes
27

Grilled chicken drummers from the Alpstein with rosemary jus
33

Whole organic trout from Bachli from the oven
filled with herbs and lemon
32

Homemade ravioli with chard stalks, almonds, sage and honey 🌱
18/29

Gratinated curd dumplings on spinach cream with baked cabbage 🌱
caramelized onions and grated Belper-Knolle
27

Genova lentil vegetable salad
with eggplant caviar and Swiss artichokes 🌱
29

🌱 Vegetarian 🌱 Vegan

All meat and fish main courses are served
with seasonal vegetables and one side dish of your choice

Mashed potatoes, spätzli, Lentil Vegetable Ragout or mixed salad

Desserts

Semolina Flan with rhubarb compote and whipped cream
13.50

Chocolate Mousse
with double cream
11

Home made ice-cream
Lemon
Rhubarb
Strawberry
Cherry
4.50 per scoop
with waffle cup 7

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

Ask for our liquor-caddy

Dinner Menu