

## Starters

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

Mixed seasonal salad  
12.50

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

Home-smoked fillet from the Bachler organic trout  
served with cucumber and apple salad and butter toast  
17.50

Soup of the day  
9

Sausage and cheese salad from "Züri-Stumpen" with matured "Streuberger" cheese  
and homemade pickles with mustard dressing

## Mains

Rösti's Meat Loaf  
with creamy porcini sauce  
32

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

Braised tripe Schaffhauser style with bacon and capers  
29

Homemade Alpenrose Bratwurst with tarragon mustard  
27

Half a chicken Solothurn style with its sauce  
silver onions and mushrooms  
33

Swiss catch of the day  
Daily price

Homemade ravioli according to the daily offer  
18/29

Baked cauliflower with lentil-vegetable ragout  
and creamy flaxseed mayonnaise  
26

Fried potato cake or ratatouille  
with pumpkin seeds and brinz slicer  
27

All meat and fish main courses are served  
with seasonal vegetables and one side dish of your choice  
Mashed potatoes, spaetzle, lentil vegetable ragout or potato wedges

## Desserts

"Untersalder Chokolad"   
 with berry compote and vanilla ice cream   
 11

Chocolate Mousse   
 with double cream   
 11

Fruity seasonal dessert   
 Daily price

ice cream & sorbet   
 4.50 per scoop

Trio of regional cheeses   
 served with homemade compote   
 12

## Recommended wine

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

Dinner Menu