

Starters

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

Chicory salad with pear-honey vinaigrette
with oven beetroots and burnt almonds
13.50

Nidwaldner Ofatori
(potato cake)
with smoked bacon and purslane salad (15min)
14.50

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

Home graded salmon from Lostallo
with honey-mustard sauce
15

Soup of the day
9

Oxtail soup with old plum brandy
and roasted bone marrow
14.50

Main

Rösti's Meat Loaf
with creamy porcini sauce
32

Jure Mucke (vinegar-braised beef)
as in the good old times
34

Beef liver pike Zurich style
with bacon and sage on pruned jus
27

Calf shoulder "mouse" braised in Ticino Merlot
36

Corn feed chicken from Mörschwil
made with tarragon and raw ham on rosemary jus
31

Homemade Appenzeller cheese sausage with dijon mustard
27

Whole deer from Bremgarten
Geneva style
32

Homemade ravioli according to the daily offer
18/28

Upper Valais "cholera" with caramelized cream
served with flower sprouts and roasted walnuts
27

Ancient carrots and celery with vegetable jus
roschip cream and "Schaffhauser" baked potatoes
26

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

Winter spice parfait
with Zurich treats and warm berry compote
12

Chocolate Mousse
with double cream
10

Seasonal dessert
daily price

ice cream & sorbet
4.50 per scoop

Homemade cake with vanilla cream
9

Trio of regional cheeses
served with homemade compote
12

Recommended wine

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

Dinner Menu