

Starters

Colourful mixed leaf salad
with Grandma's house dressing
and roasted seeds
12.50

Endive salad with beetroots and black radish
coffee mayonnaise and smoked almonds
16

Free-range beef tartare
with toasted house bread, butter, and salad garnish
23/36

Smoked deer fillet with caper berry curd cheese
two colored cabbage salad and house bread
22

Clarified ox tail soup with Williams schnapps and roasted beef bone
17

Cheese-bacon pie served with organic crème fraîche and salad
16/32

Main

Rösti's veal meatloaf
with mushroom cream sauce
41.50

Jure Mucke (vinegar-braised beef)
as in the good old times
43

Daily Special from the charcoal grill
Daily price

Whole grilled Bachler organic trout filled with herbs,
served with seasonal vegetables
42

Seasonal vegetarian homemade ravioli
24/36

Ragout of Swiss organic lentils with winter vegetables, caramelized salify
and parsnip foam 🌱
36

Buckwheat noodles with roasted onion cream, grilled mushrooms
topinambur and poached organic egg
36

🌱 = vegan


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

Mashed potatoes, spätzle, potato wedges and risotto

Desserts

Caramel flan with lukensau berries and whipped cream
10.50

Chocolate mousse
with double cream
13

Vegan pear tartlet with corn-oat ice cream 
13.50

Homemade organic buttermilk ice cream
different flavors available
6.50
with whipped cream
+1.80

Trio of regional cheese
served with homemade compote
14

From the fridge

Jäntis Cream 18 Vol%
4cl 9.50

Dinner Menu