

Starters

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

Turip cabbage salad with apple juice dressing and pickled cherries,
sweet and sour branch celery and roasted hazelnuts
12.50

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

House-smoked organic trout fillet from Bachli
with pickled cucumber quark and salad bouquet
17.50

"Alperose Plättli"
Specialties from Emmetsbürgen:
Salzig from Fallows deer, dried Angus Beef
Bacon and Lardo from the Wool pig
16.50

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


Grilled pork chop with herb crust and thyme jus
32

Fried chicken hearts with pear rosemary jus
27

Poached organic trout from Bachli with warmouth-herb butter
32

Homemade ravioli with sage butter 
18/29

Kargau potatoes "Pfluten" with roasted onions
served with vegetable ragout and chopped almonds 
29

Baked cauliflower on vegetable puree
with caramelized fennel seeds and almonds 
27



vegetarian



vegan

All meat and fish main courses are served
with seasonal vegetables and one side dish of your choice
Mashed potatoes, spaetzli, potato wedges or rosemary polenta

Desserts

"Spanische Brötli" filled with berry compote
with vanilla cream
13.50

Chocolate Mousse
with double cream
11

Home made ice-cream
Lemon
Strawberry
Cherry
4.50 per scoop

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

From the fridge

Jäntis Cream 18 Vol%
4cl 9.50

Dinner Menu