## STARTERS

## Salad of fresh green leaves

Roasted seeds
Vegetables stripes
Croutons
Honey-mustard dressing

## Tapas plate

Hummus with sesame
Marinated artichokes
Two kinds of celeriac
(Fresch and creamy)
Apple and celeriac cream
Marinated celery stalks
Tête Moine Cheese, olives
Pomodori Sechi
Focaccia
as main course or to share
$\qquad$

## Sweetpotatoe <br> soup

Leek straw and oil
Yoghurt gnocchetti
$\widehat{G}^{\text {without gnocchetti }}$
(V) 15.50

Salad bowl

Dried apples marinated in
Cider
Tete Moine cheese
Green leaves salad, carrots
Beetroot, celery
Caramelised oat flakes
Honey-mustard dressing
as main course or to share

## MAINS

## Carotts <br> Variation

Baked carrots
Palatinate puree
Carrot salat
Sauce of carrots, mustard and mascarpone
Blue St Gallen potatoe also available vegan with Salsa verde

Veal escalope (CH)

## Artichokes

Ciciorino Rosso salad
Fregola Sarda

Fregola Sarda
with goat cheese espuma

Pumkin
Cauliflower
Kale

Duroc Pork Cutlet (CH/250g)
Milanese
(breaded)
Oven carrots
Herbal sourcream
Parmesan risotto

Beef Cheek (сн)
Braised in Porter beer sauce

Parsnips
Leek straw
Pickeld beetroot Mashed potatoes

## Beef Tatar (сн)

 toast \& butterWith
Calvados
Whiskey or Cognac + CHF 4.50

## TAPAS

| (L) | Can of sardines with focaccia | $\mathbf{9 . 5 0}$ |
| :--- | :--- | ---: |
| (1) | Hummus with sesame and focaccia | $\mathbf{1 0 . 5 0}$ |
| (1) | Beetroot cream with pistachios and focaccia | $\mathbf{1 0 . 5 0}$ |
| (C) (1) | Tete Moine cheese | $\mathbf{1 1 . 5 0}$ |
| (C) (ㄱ) | Baked goat cheese with thyme-honey | $\mathbf{9 . 5 0}$ |
| (C) (5) | Olives \& sun-dried tomatoes | $\mathbf{8 . 5 0}$ |
|  | Ham (CH) with bread | $\mathbf{1 2 . 5 0}$ |

## Bread

Focaccia with rosemary $\quad \mathbf{6 . 0 0}$
Sourdough bread with olive oil $\quad \mathbf{6 . 0 0}$

## SANDWICHES/FOCACCIA <br> (Sandwiches daily from 10 am till 6 pm )

|  | small | large |
| :--- | :---: | :---: |
|  <br> Mozzarella |  |  |
| Toast with Ham (CH), cheese, tomatoes \& herbal <br> mayonnaise | $\mathbf{1 0 . 5 0}$ | $\mathbf{1 5 . 5 0}$ |

## DESSERTS

## Café Deluxe <br> Crème Brûlée with Mango <br> Coffee or espresso <br> With a sweet surprise <br> From the kitchen

Chocolate crumble
$\qquad$

Homemade apple pie with almonds

Homemade Birramisu

Pears with sirup of Williams liqueur

## Chocolate sauce

Bay leaf oil
Caramelized nuts
(G)
14.50

## Vanilla ice cream

Warm chocolate sauce Whipped cream
(G)
12.50

## Cheese plate

(from the chäshütte)
Hopmemade fruitcake

## Ice cream

Kalte Lust (Ice cream cups from Olten)
Cocos - stracciatella $\sqrt{\text { V }}$ (G)
Coffee (G)
Dark chocolate (V)
Sour cherry - chocolate ${ }^{(G} \quad$ Becher $\mathbf{6 . 5 0}$
Vanilla (L)

| Plum sorbet $(L)$ | pro Kugel | $\mathbf{4 . 5 0}$ |
| :--- | ---: | ---: |
| + Whipped cream | $\mathbf{+ 1 . 8 0}$ |  |

## BREAKFAST

## Eggs Benedict on brioche

Smoked salmon (NOR)
Spinach and hollandaise sauce

With a glass of
Cava
27.50

## Ham breakfast

«Zopf» (2 slices of Swiss
Bread)
Butter, jam \& honey
Cured ham (CH)
1 hot drink
1 orange juice

## Small Breakfast

«Zopf» (2 slices of Swiss Bread)
Butter, jam \& honey
1 hot drink incl.

## Cheese Breakfast

«Zopf» (2 slices of Swiss Bread)
Butter, jam, honey, and cheese
1 hot drink incl.
1 orange juice incl.

## Salmon breakfast

«Zopf» (2 slices of Swiss
Bread)
Butter, jam \& honey
Smoked salmon (NOR)
1 hot drink
1 orange juice

## To combine

| Fried egg | $\mathbf{4 . 5 0}$ |
| :--- | ---: |
| With bacon | $\mathbf{6 . 5 0}$ |
| Scrambled eggs (2 eggs) | $\mathbf{7 . 5 0}$ |
| With bacon (CH) | $\mathbf{9 . 5 0}$ |
| Muesli with mango and passionfruit, yoghurt, dates \& nuts | $\mathbf{1 0 . 5 0}$ |
| Portion smoked salmon (80g/NOR) | $\mathbf{1 2 . 5 0}$ |
| Croissant | $\mathbf{3 . 0 0}$ |
| 1 slices Zopf or multigrain bread | $\mathbf{3 . 0 0}$ |

