

STARTERS

Salad of fresh green leaves

Roasted seeds
Vegetables stripes
Grapes
Honey-mustard dressing



13.50

Coconut pumpkin soup

Pumkinseed oil
Saffron Quadrolini
Vegetable filling



14.50

Porcini mushroom salad

Porcini mushrooms
Herbal Salad
Apple barrique vinegar
Vinaigrette
Grapes
Baked ricotta



21.50

Tapas Plate

Hummus with sesame seeds
Harissa-pumpkin cream
Blue mould goat cheese
Beetroot cream
Olives, Pomodori Secchi
Focaccia

As main course or to share



28.50

Moules Marinière (NL)

white wine -cream sauce
garlic toast

22.50

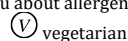
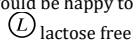
Baked blue cheese

thyme-honey
beetroot
Green lentils salad

18.50

26.50

Our prices are in Swiss Francs, including sales tax of 8.1%.
We would be happy to tell you about allergens.



MAINS

Vegetarian autumn plate

Chestnuts
Red cabbage
Brussels sprouts
Wild mushroom sauce
Port wine pear
Pumpkin
Herb Spätzle
Buck Wheat Spätzle
t



31.50

Pumkin pattision risotto

Pumkin seed oil
Pumpkin Seeds
Goat cheese flakes

Also VEGAN available



29.50

Tri Tip Steak ^(CH) Café de Paris Butter

Pattision
French Fries
Jus



43.50

Wild Boar Entrecote ^(EU)

Sauerkisch jus
Red cabbage
Brussels sprouts
Chestnuts
Port wine pear
Herb spaetzle

38.50

Deer Ragout ^(EU)

Cocoa sauce
Red cabbage
Chestnuts
Brussels sprouts
Port wine pear
Buckwheat spätzle

36.50

Corn poulard Breast ^(FR)

Wild mushroom sauce
Beetroot
White wine risotto

36.50

Beef Tatar ^(CH) toast & butter

With
Calvados
Whiskey
Or Cognac **+ 4.50**

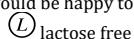
70g **26.50**

130g **34.50**

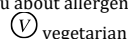
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gluten-free



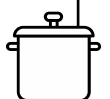
lactose free



vegetarian



vegan



MOULES ET FRITES

Moules marinière

French fries
garlic & chili-mayonnaise
white wine and cream sauce

Ⓞ 41.50

Moules provençale

French fries
garlic & chili-mayonnaise
tomato and herb sauce

ⓄⓁ 41.50

Moules au cidre

French fries
garlic & chili-mayonnaise
apple julienne & cider butter
sauce

Ⓞ 41.50

Our beer recommendation with our Moules

	1dl	2.5dl	3.3dl
Leffe beer from Belgium (6.6% Vol.)		7.50	8.80
ENTRE-DEUX-MERS BLANC Château Tour de Mirambeau, Bordeaux (12.5% Vol.)	7.30		

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Ⓞ gluten-free

Ⓛ lactose free

Ⓥ vegetarian

Ⓥ vegan



TAPAS

Ⓛ	Can of sardines with focaccia	9.50
✓	Hummus with sesame and focaccia	8.50
ⓋⓄ	Baked Fig with blue cheese	10.50
✓	Beetroot crème and focaccia	8.50
✓	Olives & sun-dried tomatoes	8.50
ⓄⓋ	Roasted nut and kernel mix	5.50
	Warm Chorizo with bread	10.50
	Harissa pumpkin cream with focaccia	8.50
	Ham (CH) with bread	9.50

Bread

Focaccia with rosemary	4.50
Sourdough bread with olive oil	4.50

SANDWICHES/FOCACCIA

(Sandwiches daily 14.00 - 18.00., Saturday & Sunday from 10:00 - 18.00)
(no changes possible)

	small	large
Focaccia with Hummus, rocket salad, sun dried tomatoes & Mozzarella	9.50	14.50
Toast with brie and ham, tomatoes, herb mayo	9.50	14.50

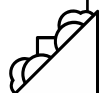
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✓ vegan



DESSERTS

Café Deluxe

Coffee or espresso
With a sweet surprise
From the kitchen

12.50

Warm Plums

Plum compote
Chocolate ice cream

With whipped cream + 1.80

11.50

Apple cakes

Vanilla sauce
Cinnamon

14.50

Homemade cake

As long as it is available

8.50

Plum tiramisu

12.50

Vanilla ice cream

Warm chocolate sauce
Whipped cream

12.50

Coupe Nesselrode

Vermicelles
Merengue
Vanilla ice cream
Grapes
Whipped cream

14.50

Affogato

Vanilla ice cream
Doused with espresso

With Baileys + 4.50

9.50

Cheese plate (from the chäshütte)

Homemade fruitcake

14.50

19.50

Ice cream

Plum sorbet with vieille prune (24% Vol.) 12.50

Kalte Lust (Ice cream cups from Olten)

Cocos Stracciatelle [Ⓞ]

Coffee [Ⓞ]

Dark chocolate [Ⓟ] [Ⓞ]

Cherry and chocolate sorbet [Ⓞ] [Ⓟ] Cup 6.50

Vanilla [Ⓛ] [Ⓞ]

Plum sorbet [Ⓛ] [Ⓞ]

Per scoop 4.00

+ Whipped cream +1.80

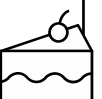
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[Ⓛ] lactose free

[Ⓟ] vegetarian

[Ⓟ] vegan



BREAKFAST

Saturday 9.30 am till 3 pm + Sunday 10 am till 3 pm

Eggs Benedict on brioche

Smoked salmon (NOR)
Spinach and hollandaise sauce

22.50

With a glass of Cava **27.50**

Small Breakfast

«Zopf» (2 slices of Swiss
Bread)
Butter, jam & honey

1 hot drink

12.50

Cheese Breakfast

«Zopf» (2 slices of Swiss
Bread)
Butter, jam, honey, and cheese

1 hot drink
1 orange juice

20.50

Ham breakfast

«Zopf» (2 slices of Swiss
Bread)
Butter, jam & honey
Cured ham (CH)

1 hot drink
1 orange juice

20.50

Salmon breakfast

«Zopf» (2 slices of Swiss
Bread)
Butter, jam & honey
Smoked salmon (NOR)

1 hot drink
1 orange juice

23.50

Classic breakfast

Croissant, «Zopf» (Swiss
Bread)
Multigrain bread
Butter, jam & honey
Cured ham (CH), cheese
Smoked salmon (NOR)


1 hot drink
1 orange juice


28.50


To combine

<u>Fried egg</u>	4.50
<u>Fried egg with bacon (CH)</u>	6.50
<u>Scrambled eggs (2 eggs)</u>	7.50
<u>Scrambled eggs or Fried eggs (2 Eggs) with bacon (CH)</u>	9.50
<u>Plum muesli, yogurt & nuts</u>	10.50
<u>Portion smoked salmon (80g/NOR)</u>	12.50
<u>Croissant</u>	3.00
<u>1 slices Zopf or multigrain bread</u>	3.00
<u>1 slice of «Zopf»</u>	3.00
<u>Ham (CH) with bread</u>	9.50

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