

STARTERS

Small Mixed Salad Bowl

Pickled pumpkin
Roasted Seeds
Vegetable Strips
Honey Mustard Sauce
Croutons

(L) (V) 13.50

Porcini mushroom salad

Porcini mushrooms
Herbal Salad
Apple barrique vinegar
Vinaigrette
Grapes
Lemon-Ricotta Cream

(V) 23.50

Pumpkin coconut soup

Pumkinseed oil
Grate coconut
Lemon Ricotta Raviolo

Also available vegan
(V) 15.50

Baked Goat Cheese

Thyme Honey
Green Lentil
Beetroot ginger cream
Leek

19.50
(G) (V) 27.50

Moules Marinière (NL)

White wine -cream sauce
Focoaccia

22.50

Tapas plate

Hummus with Sesame
Beetroot ginger cream
Pickled pumpkin
Mushroom cream
Mountain cheese
Olives
Pomodori Secchi
Focaccia

As a main course or to share

(V) 28.50

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

(G) gluten-free (L) lactose free (V) vegetarian (V) vegan



MAINS

Vegetarian
autumn plate

Chestnuts
Red cabbage
Brussels sprouts
Mushroom sauce
Pear
Pumpkin
Herb Spätzle

Ⓥ 31.50

Chanterelles
Risotto

Taleggio cheese
Walnuts
Grapes
Herb oil

Also available vegan

Ⓥ 28.50

Beef Entrecôte
(200g/CH)

Café de Paris butter
Market Vegetables
French Fries
Jus

48.50

Deer Ossobuco
(EU)

Risotto
Pear
Walnuts
Chestnuts
Brussels sprouts
Red cabbage

38.50

Roe Deer Cordon
Bleu (EU)

Smoked Raclette Cheese
Lardo
Pumpkin
Herb Spätzli
Red cabbage

Ⓥ 42.50

Beef Tatar (CH)
toast & butter

with calvados,
whiskey
or cognac +4.50

70g 26.50

130g 34.50

Corn-fed chicken
Breast (CH)

Savoy cabbage with Cream
Mashed potatoes
Rosemary Jus

ⓖ 38.50

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TAPAS

Ⓛ	Can of sardines (EU)with focaccia	9.50
🍃	Hummus with sesame and focaccia	8.50
🍃	Mushroom cream and focaccia	9.50
🍃	Beetroot ginger cream	8.50
Ⓜ🍃	Pickled pumpkin	8.50
Ⓜ🍃	Baked goat cheese with thyme-honey	9.50
Ⓜ🍃	Olives & sun-dried tomatoes	8.50
Ⓛ	Warm Chorizo with bread	10.50
🍃	Roastet nuts and kernel mix	5.50
Ⓛ	Cured ham with bread (CH)	9.50
Ⓜ🍃	Mountain cheese	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, tomatoes, mozzarella	9.50	14.50
Toast with brie and ham, tomatoes, chili mayo	9.50	14.50

Ⓜgluten-free

Ⓛlactose free

🍃vegetarian

🍃vegan

MOULES ET FRITES (NL)

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 Marseiller style

French fries
garlic & chili-mayonnaise
Pastis
Crème fraîche
Fennel Julienne

Ⓞ 41.50

Our beer and wine recommendation with our Moules

	1dl	2.5dl	3.3dl
Leffe beer from Belgium (6.6% Vol.)		7.50	8.80

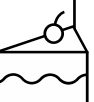
Entre-Deux-Mers Blanc Château Tour de Mirambeau, Bordeaux (12.5% Vol.)	8.00
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Ⓥ vegan



DESSERTS

Café Deluxe

Coffee or espresso
With a sweet surprise
From the kitchen

With Grappa + 2.50

12.50

Homemade cake

8.50

Vermicelli

Meringue
Whipped cream
Grapes
Cherry brandy

13.50

Chocolate cake with a liquid center

Cherry ice creme

14.50

Plums Tiramisu

Hazelnut

12.50

Vanilla ice cream

Warm chocolate sauce
Whipped cream

Ⓞ

12.50

Affogato

Vanilla ice cream
Doused with espresso

With Frangelico + 4.50 CHF

Ⓞ

12.50

Coupe Nesselrode

Vermicelle
Meringue
Vanilla ice cream
Grapes
Whipped Cream
Cherry brandy

Ⓞ

16.50

Cheese plate (from the chäshütte)

Homemade fruitcake

19.50

Ice cream

Kalte Lust (Ice cream cups from Olten)

Cocos - stracciatella Ⓥ Ⓞ

Coffee Ⓞ,

Dark chocolate Ⓥ Ⓞ, Mango Ⓞ Ⓥ

Raspberry Ⓞ Ⓥ, Pistachio Ⓞ Ⓥ

Cup **6.50**

Vanilla Ⓞ

Lemonsorbet Ⓞ Ⓥ

per Ball **4.00**

+ whipped cream

+1.80

Ⓞ gluten-free

Ⓛ lactose free

Ⓥ vegetarian

Ⓥ vegan



BREAKFAST

Saturday 9 am till 3 pm + Sunday 10 am till 3 pm

Eggs Benedict on brioche

Smoked salmon (NOR)
Spinach and hollandaise

22.50

with a glass Cava **27.50**

Small Breakfast

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

1 hot drink

12.50

Cheese Breakfast

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

1 hot drink
1 orange juice

20.50

Ham breakfast

«Zopf» (2 slices of Swiss Bread)
Butter
Cured ham (CH)

1 hot drink
1 orange juice

20.50

Salmon breakfast

«Zopf» (2 slices of Swiss Bread)
Butter
Smoked salmon (NOR)

1 hot drink
1 orange juice

23.50

Classic breakfast

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

1 hot drink
1 orange juice

28.50

To combine

Fried egg	4.50
With bacon	6.50
Scrambled eggs (2 eggs)	7.50
With bacon (CH)	9.50
Muesli with seasonal Compote, yoghurt, nuts ^(V)	10.50
Tapas cured ham (CH) ^(G)	9.50
Portion smoked salmon (80g/NOR) ^(G)	12.50
Croissant	3.00
1 slices Zopf or multigrain bread	3.00
Portion homemade jam & honey	3.50

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