

STARTERS

Salad of fresh green leaves

Roasted seeds
Vegetables stripes
Croutons
Honey-mustard dressing

L G V 13.50

Sweetpotatoe soup

Leek straw and oil
Yoghurt gnocchetti

Gwithout gnocchetti

V 15.50

Marinated Mackerel filet with dill and oranges

Orange-saffron gel
Two kinds of celery
Buttermilk
Herb Salad

24.50

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

V 28.50

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

G L 26.50

Baked goat cheese

Thyme-honey
Beetroot cream
Fresh spinach

18.50

G L 26.50

Moules ^(NL) marinière

White wine and cream sauce
Garlic toast

22.50

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

Carotts Variation

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



31.50

Fregola Sarda with goat cheese espuma

Pumkin
Cauliflower
Kale



29.50

Duroc Pork Cutlet (CH/250g) Milanese (breaded)

Oven carrots
Herbal sourcream
Parmesan risotto

43.50

Veal escalope (CH)

Artichokes
Ciciorino Rosso salad
Fregola Sarda

49.50

Beef Cheek (CH) Braised in Porter beer sauce

Parsnips
Leek straw
Pickeld beetroot
Mashed potatoes



42.50

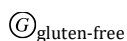
Beef Tatar (CH) toast & butter

With
Calvados
Whiskey
or Cognac **+ CHF 4.50**

70g **26.50**

130g **34.50**

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MOULES ET FRITES^(NL)

Moules marinière

White wine and cream sauce
French fries
Garlic & chili-mayonnaise

Ⓞ 41.50

Moules provençale

Tomato and herb sauce
French fries
Garlic & chili-mayonnaise

ⓄL 41.50

Moules au cidre

Apple julienne
Cider butter sauce
French fries
Garlic & chili-mayonnaise

Ⓞ 41.50

Our beer recommendation with our Moules

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

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TAPAS

Ⓛ	Can of sardines with focaccia	9.50
🍃	Hummus with sesame and focaccia	10.50
🍃	Beetroot cream with pistachios and focaccia	10.50
Ⓞ 🍃	Tete Moine cheese	11.50
Ⓞ 🍃	Baked goat cheese with thyme-honey	9.50
Ⓞ 🍃	Olives & sun-dried tomatoes	8.50
	Ham (CH) with bread	12.50

Bread

Focaccia with rosemary	6.00
Sourdough bread with olive oil	6.00

SANDWICHES/FOCACCIA

(Sandwiches daily from 10 am till 6 pm)

	small	large
Focaccia with Hummus, spinach, sun dried tomatoes & Mozzarella	10.50	15.50
Toast with Ham (CH), cheese, tomatoes & herbal mayonnaise	9.50	14.50

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Ⓛ lactose free

🍃 vegetarian

🍃 vegan



DESSERTS

Café Deluxe

Coffee or espresso
With a sweet surprise
From the kitchen

12.50

Homemade apple pie with al- monds

8.50

Pears with sirup of Williams liqueur

Chocolate sauce
Bay leaf oil
Caramelized nuts

Ⓞ 14.50

Crème Brûlée with Mango

Chocolate crumble

Ⓞ 12.50

Homemade Birramisu

With Portereer 13.50

Vanilla ice cream

Warm chocolate sauce
Whipped cream

Ⓞ 12.50

Dessert Variation

Plum ice cream
Crème Catalan
Chocolate cake
Pears sous vide

For single use or for sharing

Ⓞ 19.50

Affogato

Vanilla ice cream
Doused with espresso

With Baileys +CHF 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 - stracciatella **V** Ⓞ

Coffee Ⓞ

Dark chocolate **V** Ⓞ

Sour cherry - chocolate Ⓞ

Becher **6.50**

Vanilla **L**

Plum sorbet **L**

pro Kugel **4.50**

+ Whipped cream

+1.80

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BREAKFAST

Saturday 9 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
Prosecco

27.50

Small Breakfast

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

12.50

Cheese Breakfast

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

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

Fried egg	4.50
With bacon	6.50
Scrambled eggs (2 eggs)	7.50
With bacon (CH)	9.50
Muesli with mango and passionfruit, yoghurt, dates & nuts	10.50
Portion smoked salmon (80g/NOR)	12.50
Croissant	3.00
1 slices Zopf or multigrain bread	3.00

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