

M E N U

Burrata | Tomaten | Brotkrustel | Balsamico
Burrata | tomatoes | bread crumbs | balsamic vinegar

ODER
or

Bunter Salat | Avocado | Radieschen
karamalisierte Nüsse | Hausdressing
Variegated salad | avocado | radish | caramelized nuts | house dressing

UND / ODER
and / or

Eierschwämmli Suppe | Kräutercroutons
Chanterelle soup | herb croutons

Rindsfiletspitzen “ Stroganoff “ | hausgemachte Nudeln | Gemüse
Beef fillet tips ‘ Stroganoff ’ | homemade noodles | vegetables

ODER
or

Lachforellenfilet (I-Aqua) | Safranrisotto | Blattspinat
Salmon trout fillet (I-Aqua) | saffron risotto | spinach leaves

Beeren Cheesecake | Im Glas serviert
Berry cheesecake | served in a glass

Nur Hauptgang	CHF 46.50
Menupreis Zweigang	CHF 59.50
Menupreis Dreigang	CHF 69.50
Menupreis Viergang	CHF 79.50

GARTEN UND/ODER BAR KLASSIKER

Olma Kalbsbratwurst | Zwiebelsauce | Rösti

Olma veal sausage | onionsauce | Rösti

CHF 24.50

Schweinsrückensteak | Kräuterbutter | Pommes frites | Gemüse

Steak of saddle of pork | herbs butter | French fries | vegetables

CHF 32.50

GARTEN UND/ODER BAR MENU

CHF 26.50

Menu Salat | Haus Dressing | **oder** Menusuppe

Menu Salad | house dressing | or menusoup

Spaghetti Bolognese | Parmesan

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Alle Preise inkl. MWST

Vorspeisen

Starters

Gemischter Salat oder Blattsalat | Dressing

Assorted salads or leaf lettuce | dressing of your choice

CHF 13.50

Tintenfischcarpaccio | Zitrone | Avocado | Oliven

Octopus carpaccio | lemon | avocado | olives

CHF 26.50

Rindstatar | Mango-Chili Chutney | Wildkräutersalat

Beef tatar | mango-chilli chutney | wild herb salad

CHF 28.50

Suppen

Soups

Klare Kraftbrühe | getrüffelter Griess | Gemüse

Clear consomme | truffled semolina | vegetables

CHF 14.50

Kalte Spanische Gemüsesuppe "Gazpacho" | Feta

Cold vegetable soup "Gazpacho" | Feta

CHF 15.00

Warme Vorspeise

Warm starter

Frische Pfifferlinge | hausgemachte Nudeln | Kräuter | Sauerrahm

Fresh Chanterelles | home made noodles | herbs | sour cream

CHF 26.50

Hauptgerichte Fleisch

Main courses meat

"Zürcher Geschnetzeltes" | Kalbfleisch | Rösti | Gemüse

Sliced veal "Zurich style" | Rösti | vegetables

CHF 46.50

Tagliata vom Rinds Entrecôte | Ruccola | Parmesan | Tomaten | Kartoffeln

Beef entrecôte tagliata | rocket salad | parmesan cheese | tomatoes | potatoes

CHF 49.50

Rindsfiletsteak | Alpenblüten-Pfefferbutter | Kartoffel Kroketten | Speckbohnen

Beef fillet steak | alpine flower pepper butter | potato croquettes | bacon beans

CHF 58.50

Kalbschnitzel | Pfifferlinge | hausgemachte Nudeln | Gemüse

Escalope of veal | chanterelles | homemade noodles | vegetables

CHF 48.50

Hauptgerichte Fisch

Main courses fish

Riesencrevetten "Black Tiger" | Krustentiersauce | Reis | Spinat

"Black tiger" king sized prawns | crustacean sauce | rice | spinach

CHF 44.50

Doradenfilet gebraten (G -Aqua) | Thymian-Zitronensauce | buntes Gemüse

Roasted gilthead sea bream fillet | thyme-lemon sauce | assorted vegetables

CHF 45.50

Fleischlos

Vegetarian food

Quarkpizokel | Kirschtomaten | Ruccola | Pinienkerne

Quark pizokel | cherry tomatoes | rocket | pine nuts

CHF 34.50

Frische Pfifferlinge | hausgemachte Nudeln | Kräuter | Sauerrahm

Fresh Chanterelles | home made noodles | herbs | sour cream

CHF 36.50

Salatkreationen

Salad creations

"Summer"

Bunter Salat | Grapefruit | Avocado | Balsamico | Nüsse

Variegated salad | grapefruit | avocado | Balsamic vinegar | nuts

CHF 24.50

"W K"

Wurst | Käse | Zwiebel | Essiggurken | Salat

Sausage | cheese | onions | pickled gherkin | salad

CHF 24.50

"Tuna"

Thunfisch | Zwiebeln | Salat

Tuna | onions | salad

CHF 24.50

"Fitness"

Kalbsschnitzel | bunte Salate | Kräuterbutter

Escalope of veal | colourful salad | herbsbutter

CHF 39.50

"Pulpo"

Oktopus Salat | Blattsalate | Taggiasche Oliven | Cherry Tomaten

Pulpo salad | leaf lettuce | Taggiasche olives | cherry tomatoes

CHF 36.50

"Cesar Löwen"

Blattsalate | Ribelmaispoulet | Parmesan | Brotkrustel | Frenchdressing

Leaf lettuce | corn chicken | Parmesan cheese | bread crumbs | French dressing

CHF 36.50

"Cous-Cous"

Doradenfilet | Perl cous cous Salat | Tomatensalsa

Gilthead sea bream fillet | pearl cous cous salad | tomato salsa

CHF 39.50

"Steak and Salad"

Entrecôte oder Rindsfilet | Salat | Alpenblüten- Pfefferbutter

Sirloin steak or beef fillet steak | salad | alpine flower pepper butter

Entrecôte CHF 46.50

Rindsfiletsteak CHF 58.50

Desserts

Sweets

Erdbeermousse | Rhabarbersorbet | Pistazien Streusel

Strawberrymousse | rhubarbsherbet | pistachio crumble

CHF 15.50

Grand Marnier Parfait | Schokoladen Erde

Grand Marnier parfait | chocolate earth

CHF 15.50

Sachertorte | Schlagrahm

Sachertorte (chocolate cake) | whipped cream

CHF 12.50

Zitronen – Thymian Panna cotta | Holunder Tapioka

Lemon - thyme panna cotta | elderberry tapioca

CHF 14.50

"Patrik's" Eiscafé gerührt | nach altem Schweizer Rezept

Ice coffee "Swiss style"

CHF 14.50

Espresso "Affogato" | Vanille Eis | mit oder ohne Rahm

Espresso "Affogato" | vanilla ice cream | with or without whipped cream

CHF 9.50

Käsevariation | Liechtensteiner und Schweizer Produzenten | Nüsse | Weintrauben | Feigensenf

Small cheese platter | local and Swiss producers | nuts | grapes | fig mustard

CHF 18.50

EISCREMEN- UND HAUSGEMACHTE SORBETAROMEN

Eiscreme: Vanille | Schokolade | Mocca | Joghurt

Ice cream: ice cream | vanilla | chocolate | mocca | yoghurt

Sorbet: Rhabarber | Passionsfrucht | Zitrone

Sherbet: rhubarb | passionfruit | lemon

Pro Kugel CHF 4.80

Portion Rahm CHF 2.80

Preise inklusive MWST

Kinder-Eis: Schatztruhe (Vanille- Schokolade)

Children's icecream: treasure chest (vanilla-chocolate)

CHF 6.50
