



STARTERS VORSPEISEN

WINTER LEAF SALAD WINTERLICHER BLATTSALAT  (G, E, M)
Quinoa | Beetroot | Hokkaido pumpkin | Orange-cardamom vinaigrette
Quinoa | Randen | Hokkaido | Orangen-Kardamom Vinaigrette
- CHF 12

CAESAR SALAD CEASAR SALAD (G, L, E, F, M)
Romaine lettuce | Caesar dressing | Chicken | Bacon | Grana Padano
Lattich | Caesar Dressing | Poulet | Bacon | Grana Padano
- CHF 15

CARAMELIZED GOAT CHEESE
KARAMELLISierter ZIEGENKÄSE (N, H, L)
Port wine figs | Arugula | Roasted walnuts
Portweinfeigen | Rucola | geröstete Baumnüsse
- CHF 17

BLACK TIGER PRAWNS BLACK TIGER GARNELEN (B, O)
Caramelized onions | Cherry tomatoes | Capers
Mustard caviar | Cilantro
Karamellierte Zwiebeln | Cherrytomaten | Kapern | Senfkaviar | Koriander
- CHF 19

BEEF TARTARE RINDSTATAR (G, O, E, S)
Egg yolk | Pickled red onion | Herb mayo | Pea shoots
Eigelb | Gepickelte Rote Zwiebel | Kräutermayo | Erbsenkresse
- CHF 19
Choice of whiskey or cognac
Wahlweise mit Whiskey oder Cognac
- CHF 6

APERO PLATTER APERO PLÄTTLI (G, E, L, O)
Cured ham | Dried sausage | Gruyère | Brie | Mountain cheese
Pickles | Herb mayo
Rohschinken | Trockenwurst | Gruyère | Brie Bergkäse | Pickles | Kräutermayo
- CHF 24

PUMPKIN CREAM SOUP KÜRBISCREMESUPPE  (L)
Fried chorizo | Dried sage
Gebratener Chorizo | getrockneter Salbei
- CHF 12

PALATINE CARROT-GINGER SOUP
PFÄLZER KAROTTEN INGWERSUPPE  (G, SE, O)
Gyoza | Carrot ragout *Gyoza | Karottenragout*
- CHF 12

MAIN'S HAUPTGÄNGE

SALMON FILLET LACHSFILET (L, E, H, O)
Beetroot risotto | Pumpkin foam | Hokkaido chips
Rote Beete Risotto | Kürbisschaum | Hokkaidochips
- CHF 32

TRUFFLED CORN-FED CHICKEN
GETRÜFFELTE MAISPOULARDE (G, L, S, T, O, P)
White wine foam | Vegetable tagliatelle
Potato-celery purée | Fried kale
*Weißwein Schaum | Gemüsetagliatelle | Frittierte Grünkohl
Kartoffel-Selleriepürree*
- CHF 34

BRAISED PORK CHEEKS
SCHWEINSKOPFBÄGGELI (G, L, S, T, O)
Red wine sauce | Potato-celery purée | Baby carrots
Port wine pear | Kale
*Rotweinsauce | Baby-Rüebli | Portweinbirne
Frittierte Grünkohl | Kartoffel-Selleriepürree*
- CHF 36

BEEF BURGER BEEFBURGER (G, L, O, SE, S)
Brioche bun | 200g beef | Arugula | Tomato
BBQ sauce | Gruyère | French fries
Brioche Bun | 200g Beef | Rucola | Tomato | BBQ-Sauce | Gruyère | Pommes
- CHF 36

GRILLED DUCK BREAST
GRILLIERTE ENTENBRUST (G, L, O, H)
Orange-Cognac sauce | Red cabbage Pickled apple slices
Potato dumplings
Orangen-Cognac Sauce | Rotkraut | Eingelegte Apfelspalten | Kartoffelklöße
- CHF 39

SURF & TURF (L, B, G, O, S, SE)
120g beef fillet | Black Tiger prawns | Béarnaise sauce
Pickled baby carrots | Carrot ragout | Pommes Dauphine
*120g Rind's Filet | Black Tiger Garnelen | Sauce Bernaise
Gepickelte Baby Karotten | Karottenragout | Pom Dauphine*
- CHF 49

CHATEAUBRIAND CHATEAU BRIAND (L, G, E, O)
Béarnaise sauce | Winter vegetables | Pommes Dauphine
Sauce Bernaise | Wintergemüse | Pom Dauphine
- CHF 120

BERNER RÖSTI (L, E, O)
Fried egg | Bacon *Spiegelei | Bacon*
- CHF 19

BERNER RÖSTI (L, O, F)
Smoked salmon | Sour cream *Rauchblachs | Sourcream*
- CHF 24

KINDERMENÜ KIDS MENU

TOMATO SOUP TOMATENSÜPPLI  (M)
- CHF 6.50

CARROT-APPLE SALAD
KAROTTEN-APFELSALAT  (M, O)
Sweet lemon dressing *Süßes Zitronendressing*
- CHF 6.50

KIDS' SCHNITZEL KINDERSCHNITZLI (G, E)
Winter vegetables | French fries
Wintergemüse | Pommes
- CHF 15

MACARONI WITH GROUND MEAT
HÖRNLI MIT GEHACKTEM (G, M, L, E)
Apple sauce *Apfelmus*
- CHF 15

CRISPY FISH BITES FISCHKNUSPERLI (G, N, T, F, O, E)
French fries *Pommes*
- CHF 15

CHICKEN NUGGETS (G, T, E, O, N)
French fries *Pommes*
- CHF 15

TAGLIATELLE  (L, G, T, O)
Tomato sauce *Tomatensauce*
- CHF 15

KIDS' ICE CREAM CUP
KINDEREISBECHER (G, L, N, E)
Vanilla ice cream | Chocolate ice cream
Smarties | Wafer
Vanille Glace | Schoggi Glace | Smarties | Waffel
- CHF 10

CRÊPES CREPES (G, L, E, O, N)
Vanilla ice cream | Berry ragout
Vanille Glace | Beerenragout
- CHF 10

VEGETARIAN MAINS VEGETARISCHE HAUPTGÄNGE

VEGGIE BURGER VEGI BURGER  (G, L, N, H, O, M)
Roasted Hokkaido | Goat cheese | Arugula | Walnut pesto
Cranberry sauce | French fries
*Gerösteter Hokkaido | Ziegenkäse | Rucola | Walnuss Pesto
Preiselbeersauce | Pommes*
- CHF 29

STUFFED HOKKAIDO GEFÜLLTER HOKKAIDO  (G, L, H, N, S)
Roasted beetroot | Goat cheese | Brussels sprouts | Walnut
Parsley | Orange segments Cress
*Geröstete Rote Beete | Ziegenkäse | Rosenkohl Walnuss Peterli
Orangenfilets | Kresse*
- CHF 29

BEETROOT RISOTTO ROTE BEETE RISOTTO  (L, O, N)
Arugula | Goat cheese | Sautéed orange segments | Pine nuts
Rucola | Ziegenkäse | Sautierte Orangenfilets | Pinienkerne
- CHF 29

FONDUES

CLASSIC CHEESE FONDUE
KLASSISCHES FONDUE  (G, L, O)
Gruyère & Emmental | Bread | Sausages | Mixed pickles
Gruyère und Emmentaler | Brot | Brätler | Mixed Pickles
- CHF 34

TRUFFLED CHEESE FONDUE
GETRÜFFELTES FONDUE  (G, L, O, P)
Gruyère & Emmental | Bread | Sausages | Mixed pickles
Gruyère und Emmentaler | Brot | Brätler | Mixed Pickles
- CHF 38

*Each fondue can be flavored with garlic and paprika.
Gluten-free and alcohol-free options available
(approx. 20 min preparation).*
*Jedes Fondue auch mit Knoblauch und Paprikapulver aromatisiert erhältlich
Glutenfrei und alkoholfrei ebenfalls möglich dauert mind. 20 Minuten*

FONDUE CHINOISE (S, L, T, M, SE, O)
Beef broth | Veal | Beef | Chicken | Jasmine rice
Cranberry sauce | Garlic sauce | BBQ sauce | Cocktail sauce
Sriracha sauce
*Rinds Bouillon | Kalb | Rind | Poulet | Jasminreis | Preiselbeersauce
Knoblauchsauce | BBQ-Sauce | Cocktailsauce | Sriracha Sauce*
- CHF 65

DESSERTS

MILLE-FEUILLE
MILLE FEUILLE (G, L, H, O, N)
Vanilla mascarpone | Pistachio cream | Berries
Vanille Mascarpone | Pistaziencreme | Beeren
- CHF 16

TRILOGY OF APRICOT
DREIERLEI VON DER APRIKOSE (L, E, O, H)
Parfait | Ragout | Jelly | Lime-curd cream
Parfait | Ragout | Spiegel | Limetten-Quarkcreme
- CHF 14

CHOCOLATE FONDUE
SCHOKOLADENFONDUE
MIT FRISCHEN FRÜCHTEN (L, H, N)
Banana | Pear | Apple | Marshmallows
Fresh fruit *Banane | Birne | Apfel | Marshmallows*
- CHF 32

Net prices in CHF, taxes and service included. The list of allergens is available on request at the reception.
Allergene: Gluten (G), Lactose (L), Soy (S), Celery (T), Fish (F), Shellfish (B), Nuts (N), Mushrooms (P), Eggs (E),
Sulphur dioxide and sulfites (O), Mustard (M), Sesame seeds (SE), Mollusks (M), Tree nuts (H).
Salmon (Norway), duck (France), chicken (Switzerland), pork (Switzerland), beef (Switzerland), shrimp (Vietnam).
 Vegan |  Vegetarian

Nettopreise in CHF, inklusive Steuern und Service. Die Liste der Allergene ist auf Anfrage an der Rezeption erhältlich.
Allergene: Gluten (G), Laktose (L), Soja (S), Sellerie (T), Fisch (F), Schalenfrüchte (B), Eier (E), Garnelen (B), Sesamsamen (SE),
Senf (M), Schwefeldioxyd und Sulfite (O), Weichtiere (R), Nüsse (N), Pilze (P).
Lachs (Norwegen), Ente (Frankreich), Poulet (Schweiz), Schwein (Schweiz), Rind (Schweiz), Garnelen (Vietnam).
 Vegan |  Vegetarisch