






## STARTERS

- Leaf salad** | roasted seeds | croutons | dressing  12.00  
**Mixed salad** | roasted seeds | croutons | dressing  14.00

## SOUPS

- Soup of the day** | recommendation of the day 11.00  
**Parsnip - Jerusalem artichoke soup** | parsley oil | coconut flakes  15.00

## LIGHT & FINE

- Spinach gnocchi** | pine nuts | red chard | olive oil 26.50  
dried tomatoes  22.00 | 32.00  
**Truffle ravioli from Burgdorf** | parmesan foam | leek 

## FISCH

- Egliknusperli from the Valais** 43.00  
Tatar sauce | winter vegetables | boiled potatoes

## WINTER GREETINGS

- Sliced chicken «Tom Kha Gai»** 31.00  
Coconut - lemongras sauce | Asia - vegetables | jasmine rice

- Lamm shank** <sup>(GB)</sup> | mountain herb jus | white cabbage 36.00  
dumplings in a napkin

## OUR CLASSICS

- Veal cordon bleu** 48.00  
Kaltbach gruyère | ham  
winter vegetables | French fries

- Breaded pork escalope** 29.00  
winter vegetables | French fries

- Beef tartare** 110g | 24.50  
vegetable pickles | toast 220g | 38.00  
mild | spicy | hot | your choice  
served with French fries +5.50

- Colourful garnished salad plate** | dressing of your choice 30.00  
Café de Paris | chicken breast

## DESSERT

- Café gourmand** 9.50  
Café crème or espresso | something sweet

- Apple pie** | vanille ice cream  13.50

- Fruit salad**  9.00

We have marked vegetarian dishes with  and vegan dishes with a  for you.

For information on allergens in the individual dishes, our staff will be happy to provide you with information.

Origin: Unless otherwise stated, we serve Swiss meat.

Our prices are quoted in CHF and include VAT.