

Soups

Onion-saffron soup	9. —
Potatosoup with crusty rasher of bacon	9. —
Apple-ginger-Soup	9. —

Salads

Green salad	6.50
Mixed salad	8. —
Cesar salad	10.50

Starters

Blue mold cheese on green salad with honey	13. —
Melted soft-cheese with a walnut crust on a slice of grilled apple, served with green salad	14.50
Home-smoked Salmon with raw roesti (golden potatoes)	16.50
Trout fillets in saffron-Minestrone, with garlicbread	15.50
Homemade Ravioli with fresh cheese and herbs	13.—

Fish

Trout fillets in saffron-Minestrone, Potatoes	32.50
Pike perch fillets under a crust with horseradish served with beetroots-risotto	36.—
Grilles shrimps (prawns) with ratatouille served with risotto	39.—
Smoked salmon on nudles, with a creamy sauce	28.50

Vegetarian

Homemade Ravioli with fresh cheese and herbs	21.—
Roesti with mixed mushrooms	22.50
Ratatouille on risotto	19.50
Sweet peppers-apple goulash on nudels	19.—

Main courses

Chickenbreast with a typical regional applesauce Spätzli (small flower dumplings)	32.50
Porc steak with blue mold cheese Potato gnocchi, vegetables	33.—
Sliced veal with champignons (bottom mushrooms) Roesti (golden potatoes) , vegetables	38. —
Veal escalope with local marc-raisins-sauce Nudles, vegetables	38.50
Beaf stroganoff Nudels, vegetables	40.—
Grilled Beaf with apple-hollandaise roasted potatoes, vegetables	45.—
Lamb saddle with a walnut-mustard crust Potato gratin, vegetables	39.50
Lamb-dices with nuttily vegetables on a Chilli-carott-salsa	39.—

Desserts

Coffee with some sweets	10.—
Fresh fruit-salad	8. —
with homemade elderflower syrup	8.50
with cream	9. —
with maraschino, Kirsch	10. 50
Swiss deep-fried apple-tartles	
with cinnamon ice-cream	9.50
Regional Apple-cream	8. —
Dessert-creation	14.—
Parfait of the day	11.—
Tarte tatin (apple-tarte turned over)	
with vanilla ice-cream	10.—
Chocolate-tarte with cherrys	10.—
Cheese from the region	12.50

Cold meals

Sandwich (two double breads) choose :	
Salami / ham / cheese / liver cheese	7.50
Half portion	4.50
 Traubenteller	
cold slices meat and cheese	19.50
 Salad plate with an egg	15.50
 Liver cheese salad with mixed salad	17.—
with green salad	10.50
Liver cheese and cheese salad with mixed salad	18.50
 Cheese from the region with bread	19.—
 Smoked sausage with bread	13.50

Main course simple

Sliced porc with a mushroom-sauce Roesti (golden potatoes)	24.50
 Chickenbreast with olive-butter homemade herbecheese-ravioli	25.50
 Cordon bleu Porc escalope with ham and cheese served with Potatoes and vegetables	27.—
 Porc steak with french fries	25.50
 Mixed salad with	
Porc steak	25.50
Veal escalope	29.—
Chickenbreast	25.—