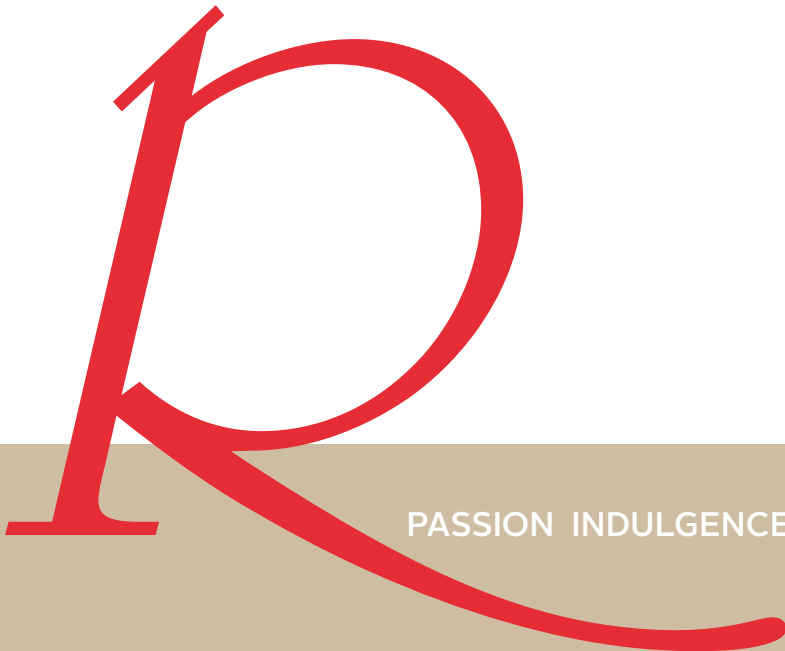


Lunch Menu



PASSION INDULGENCE EXPERIENCE

Our staff will be happy to talk to you about the **allergenic** ingredients in our products.

 Vegetarian

 Vegan

Origin of meat and fish: Switzerland
(unless stated otherwise)

Smoked salmon: Norway
Smoked by Dyhrberg AG, Klus/Balsthal
(Baker's Breakfast, Canapés)

Fresh salmon: Norway
From Dyhrberg AG, Klus/Balsthal

Bread and pastries
Homemade products with predominantly
Swiss raw materials
Country of production Switzerland

All prices include 8.1% VAT.



A close-up photograph of three golden-brown croissants arranged on a white rectangular plate. Each croissant is topped with a thick, creamy white sauce, likely a mushroom or béchamel sauce, which is garnished with finely chopped green herbs. The lighting is bright and soft, highlighting the flaky texture of the croissants and the smooth consistency of the sauce. The background is a plain, light-colored surface.

*Good food
soothes the soul.*

WHAT'S FOR LUNCH

Salads

GREEN SALAD WITH EGG 🌿	CHF 8.80
SMALL MIXED SALAD 🌿	CHF 10.50
SMALL SALAD WITH EGG 🌿	CHF 18.00
BIG SALAD WITH EGG 🌿	CHF 21.00

with French or Italian 🌿 house dressing

Main Course

WIENER SCHNITZEL breaded veal schnitzel with French fries and vegetables	CHF 36.50
PORK SAUSAGE HOMEMADE RECIPE (200 G) with homemade apricot mustard and French fries	CHF 25.50
RIZ CASIMIR diced veal in curry cream sauce served in a rice ring, garnished with fruit	CHF 34.80
TROUT FILLET CHIQUITA (ISL) served with baked bananas, creamy curry sauce and rice	CHF 34.80
BEEF TATAR (130 G) mild, medium or spicy with homemade toast and butter	big CHF 33.50 small CHF 23.50

House Specialties

Puff pastry pie made with butter from our local bakery shop served with rice, French fries or mixed salad

CLASSIC RICHEMONT PUFF PASTRY CHF 32.00


filled with diced veal, meat balls and mushrooms
in a creamy white wine sauce

THE ORIENTAL PUFF PASTRY CHF 32.50

filled with chicken cubes and asparagus,
in a creamy curry sauce

THE ASPARAGUS PUFF PASTRY  CHF 29.80

filled with asparagus, in a creamy white wine sauce

QUICHE WITH CHEESE OR SPINACH  CHF 18.00

with a small mixed salad

Vegan

CHICKPEA-LENTIL-POTATO STEW  CHF 25.50

served with homemade sourdough baguette

Spring Delights

HOMEMADE CREAM OF ASPARAGUS SOUP  CHF 18.50

ASPARAGUS RISOTTO 
with poached egg and cress CHF 27.50

SOURDOUGH BAGUETTE CHF 25.50
Crispy sourdough baguette with marinated chicken
and sautéed asparagus, in a creamy herb sauce and
teriyaki sauce, served with French fries

SALMON CUTS CHF 29.50
fried, on quinoa salad, with asparagus

Friday's Quiche Buffet

Enjoy our buffet with homemade and seasonal quiches, every Friday from 11.30 to 14.00 h. Discover the large selection of savory & sweet quiches and pastries including salad bar.

Quiches from the buffet incl. salad bar (all you can eat)	CHF 26.00
Menu salad with 1 slice of quiche or 2 half slices of different types of quiche	CHF 18.00
Per slice (take away), hot	CHF 8.50
Per slice (take away), cold	CHF 7.50
Per half slice (take away), cold	CHF 4.00

For the Little Ones

MICKY MAUS DISH

CHF 14.50

Chicken nuggets, French fries

DONALD DUCK DISH

CHF 13.50

small puff pastry pastry with sausages
and cream sauce, served with French fries or rice