

# *Lunch Menu*



PASSION INDULGENCE EXPERIENCE



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

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 Vegetarian

 Vegan

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

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

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Fresh salmon: Norway  
From Dyhrberg AG, Klus/Balsthal

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

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All prices include 8.1% VAT.





A close-up photograph of three golden-brown croissants arranged diagonally on a white rectangular plate. Each croissant is topped with a thick, creamy white sauce containing sliced mushrooms and finely chopped green herbs. A small sprig of fresh parsley is placed on top of the middle croissant. The background is a soft, out-of-focus light color.

*Good food  
soothes the soul.*

**WHAT'S FOR LUNCH**



# Salads

<b>GREEN SALAD WITH EGG</b> 🌿	CHF 10.00
<b>MIXED SALAD</b> 🌿	CHF 12.50
<b>SMALL SALAD WITH EGG</b> 🌿	CHF 19.50
<b>BIG SALAD WITH EGG</b> 🌿	CHF 23.00

with French or Italian 🌿 house dressing

# Main Course

<b>WIENER SCHNITZEL</b>	CHF 39.00
breaded veal schnitzel with French fries and vegetables	
<b>PORK SAUSAGE HOMEMADE RECIPE (200 G)</b>	CHF 27.00
with onion sauce, served with rösti	
<b>RIZ CASIMIR</b>	CHF 38.00
diced veal in curry cream sauce served in a rice ring, garnished with fruit	
<b>TROUT FILLET CHIQUITA (ISL)</b>	CHF 38.00
served with baked bananas, creamy curry sauce and rice	
<b>BEEF TATAR (130 G)</b>	big CHF 36.00 small CHF 26.00
mild, medium or spicy with homemade toast and butter	



# House Specialties

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

**CLASSIC RICHEMONT PUFF PASTRY** CHF 34.50

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

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**STROGANOFF PUFF PASTRY** CHF 36.50

filled with Swiss Black Angus beef rump strips  
in a stroganoff sauce

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**MUSHROOM VOL-AU-VENTS**  CHF 29.00

in cream sauce

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**QUICHE WITH CHEESE OR SPINACH**  CHF 18.00

with a small mixed salad

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## Vegan

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**CHICKPEA AND ZUCCHINI PATTIES**  CHF 28.00

with Thai curry sauce, rice, and sautéed vegetables

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# Autumn Delights

Venison dishes only available until 2.00 pm (14.00h)

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<b>HOME-MADE PUMPKIN AND GINGER CREAM SOUP</b> 	CHF 19.50
with pumpkin seed oil and roasted pumpkin seeds	

as a starter	CHF 11.00
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<b>BEETROOT CARPACCIO</b>	CHF 22.50
with walnut dressing, served with arugula, baked feta, and venison jerky	

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<b>VEGGIE AUTUMN DISH</b> 	CHF 35.00
homemade quark spaetzle, red cabbage, glazed chestnuts, Brussels sprouts, cranberry-apple and mushroom cream sauce, served in a cast iron pan	

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<b>VENISON "GESCHNETZELTES"</b>	CHF 42.00
venison strips (AUT) in a creamy venison sauce, garnished with red cabbage, chestnuts, and Brussels sprouts, served with homemade quark spaetzle	



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<b>RICHEMONT SANDWICHES</b>	CHF 30.00
Helvetia sourdough bread with sesame-crusted chicken, kimchi, Sriracha mayonnaise, egg and pickled onions, served with French fries	

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# Friday's Quiche Buffet

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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.

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

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**MICKY MAUS DISH**

CHF 14.50

homemade chicken nuggets, French fries

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**DONALD DUCK DISH**

CHF 14.50

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

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