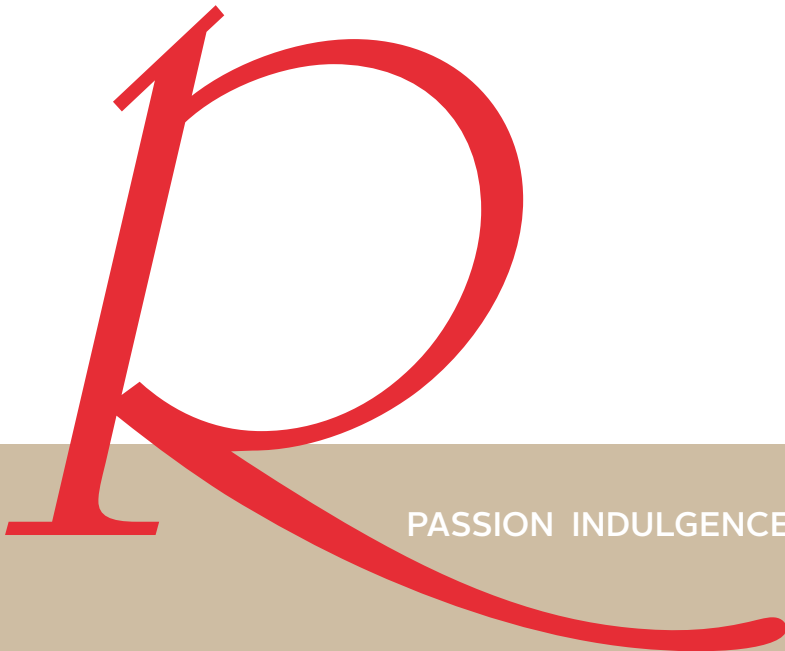


Lunch Menu



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 croissants are slightly overlapping, and the lighting is soft and warm, highlighting their flaky texture. The background is a plain, light-colored surface.

*Good food
soothes the soul.*

WHAT'S FOR LUNCH

Salads

GREEN SALAD WITH EGG 🌿	CHF 10.00
MIXED SALAD 🌿	CHF 12.50
SMALL SALAD WITH EGG 🌿	CHF 19.50
BIG SALAD WITH EGG 🌿	CHF 23.00

with French or Italian 🌿 house dressing

Main Course

WIENER SCHNITZEL	CHF 39.00
breaded veal schnitzel with French fries and vegetables	
PORK SAUSAGE HOMEMADE RECIPE (200 G)	CHF 26.50
with homemade apricot mustard and French fries	
RIZ CASIMIR	CHF 38.00
diced veal in curry cream sauce served in a rice ring, garnished with fruit	
TROUT FILLET CHIQUITA (ISL)	CHF 38.00
served with baked bananas, creamy curry sauce and rice	
BEEF TATAR (130 G)	big CHF 36.00 small CHF 26.00
mild, medium or spicy with homemade toast and butter	

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 34.50

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

STROGANOFF PUFF PASTRY CHF 36.50

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

ASPARAGUS PUFF PASTRY  CHF 32.50

in a creamy white wine sauce

QUICHE WITH CHEESE OR SPINACH  CHF 18.00

with a small mixed salad

Vegan

SOUS VIDE COOKED EGGPLANT  CHF 27.50

in a BBQ sauce, with quinoa salad and asparagus

Spring Delights

HOMEMADE CREAM OF ASPARAGUS SOUP 4 DL  CHF 19.80

HOMEMADE ASPARAGUS RAVIOLI  CHF 28.50

with sautéed asparagus, beurre noisette and
parmesan shavings

SALMON FILET CHF 35.50

roasted, with white wine risotto and
green 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

homemade chicken nuggets, French fries

DONALD DUCK DISH

CHF 14.50

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