

REGIONAL – FRISCH – AUTHENTISCH

10.03.2020–14.03.2020 | This week for lunch

LUNCH FOR CHF 24.50

Leaf salad accompanied by a small soup

Chicken breast | cafe de pari butter | cognac cream
sauce | tagliatelle | romanesco

LUNCH FOR CHF 19.50

Leaf salad accompanied by a small soup

Taleggio-Herb-Ravioli | chives cream sauce

BURGER

- Swiss hand-selected beef burger (180 g)
fried egg | cheese | home sauce | fries
CHF 28.50
- Quinoa-burger | avocado-lime-cream | mountain
cheese | wedges
CHF 24.50
- Raclette-burger | green pepper-sauce | bacon |
wedges
CHF 33.00

HEALTHY OPTIONS

- Mixed salads with deep-fried pike perch | tartare
sauce
CHF 24.50
- Mixed Salads with Irish Hereford Entrecôte (IRL)
CHF 38.50
- Mixed salads | king prawns
CHF 34.50

A LA CARTE

- Leaf salad accompanied by a small soup
CHF 8.50
- Potato-Leek cream soup
CHF 10.50
- Leaf salad | brie | pecan
CHF 13.50

- Slice of veal | mushroom cream sauce | homemade
fries
CHF 39.00
- Irish beef tatar | toast | butter | onion | capers | pickle
small: CHF 24.50.-, big: CHF 34.50
- Whole sea bass | herb foam | boiled potatoes | spinach
CHF 44.00
- Irish beef Entrecôte 180g | homemade fries |
vegetables | Café de Paris
CHF 49.00

- Beckenburg's Ice Coffee «Best in Town»
CHF 7.50/11.00
- I'm full up! (small surprise)
CHF 6.50
- Eclair | chocolate sauce | vanilla ice cream | cream
CHF 14.00

CLAUDIO'S WINE RECOMMENDATION

- Red:
Vino Nobile di Montepulciano (Bindella) 2016
1 DL. CHF. 8.80 / CHF. 62.00
- White:
Seyval blanc 1 DL. CHF. 7.30 / CHF. 48.00

