

REGIONAL – FRISCH – AUTHENTISCH

15.09.2020–18.09.2020 | This week for lunch

LUNCH FOR CHF 24.50

Leaf salad accompanied by a small soup

Pork Steak with herb crust | red wine sauce | pomme dauphine | vegetables

LUNCH FOR CHF 19.50

Leaf salad accompanied by a small soup

Boletus-Agnolotti | herb foam | cherry tomatoes

BURGER

- Swiss hand-selected beef burger (180 g) fried egg | cheese | home sauce | fries
CHF 30.50
t-rex (double beef) +9.50
- Quinoa-burger | avocado-lime-cream | mountain cheese | wedges
CHF 24.50

HEALTHY OPTIONS

- Mixed salads with deep-fried pike perch | tartare sauce
CHF 24.50
- Mixed Salads with Entrecôte (ARG)
CHF 38.50
- Mixed salads | king prawns
CHF 34.50
- Mixed salads | chicken | herb butter
CHF 26.50
Dressings: honey-mustard, mango-avocado, french, italian

A LA CARTE

- Leaf salad accompanied by a small soup
CHF 8.50
- Schaffhauser white wine soup
CHF 10.50
- Market salad | melon | raw ham | figgs
CHF 17.50
- King prawns alla Beckenburg | Brioche
CHF 23.50

- Slice of veal | mushroom cream sauce | homemade fries
CHF 39.00
- Whole sea bass | chanterelles risotto | spinach | herb foam
CHF 45.-
- Irish beef tatar | toast | butter | onion | capers | pickle
small: CHF 24.50.-, big: CHF 34.50
with fries +6.50
- Lamb rack | herb crust | truffle potatoe mash | vegetable | red wine sauce
CHF 44.-
- Entrecôte (ARG) 180g | fries | spinach | Café de Paris
CHF 49.-

- Beckenburg's Ice Coffee «Best in Town»
CHF 7.50/11.-
- I'm full up! (small surprise)
CHF 6.50
- Chocolate cake | sour cream-mascarpone-thyme ice cream | berries
CHF 13.50

CLAUDIO'S WINE RECOMMENDATION

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

