

REGIONAL – FRISCH – AUTHENTISCH

24.05.2022 – 27.05.2022 | This week for lunch

LUNCH FOR CHF 32.50

leaf salad accompanied by a small soup

rump steak | rosemary potatoes | Mediterranean
vegetables

LUNCH FOR CHF 25.50

leaf salad accompanied by a small soup

Schupfnudel pan | tomato | spinach | spring leeks

BURGER

- Beckenburger | 100% beef
fried egg | cheese | home sauce | fries
CHF 32.00
t-rex (double beef) + CHF 9.50
- chicken burger | crispy chicken patty | cheese | coleslaw |
fries
CHF 29.50
- veggie burger | spinach-potato patty | poached egg |
home sauce | fries
CHF 29.50

HEALTHY OPTIONS

- mixed salads | deep-fried pike perch | tartare sauce
CHF 24.50
- mixed salads | beef fillet stripes (IRL)
CHF 42.50
- mixed salads | king prawns
CHF 42.50
- mixed salads | chicken
CHF 26.50
dressings:
honey-mustard | wild garlic-mango | french | balsamico

A LA CARTE

- leaf salad accompanied by a small soup
CHF 10.50
- asparagus cream soup
CHF 10.50
- mixed salad | artichokes | parmesan | pomegranate
dressings: honey-mustard, balsamico, french, wild garlic-mango
CHF 15.50
- cheese panna cotta | bread crumble | tomatoes |
basil cream | raspberry
CHF 17.50
- shrimps | mango | asparagus | feta | miso | nut butter foam
CHF 24.50

- slice of veal | mushroom cream sauce | rösti | vegetables
CHF 42.00
- fillet of seabass | caper crust | fregola sarda risotto |
lentils | ginger | asparagus
CHF 44.00
- irish beef tatar | toast | onion | capers | pickle
small: CHF 24.50, big: CHF 34.50
with fries +CHF 6.50
- irish beef fillet | shallots | croquettes | carrots | celery |
apple | mushroom cream
CHF 59.00
- Ojo de agua entrecote (ARG) | cafe de paris | fries |
vegetables
CHF 49.00

CLAUDIO'S WINE RECOMMENDATION

- white:
Seyval blanc, GVS Weinkellerei, Schaffhausen
1 DL CHF 9.-
- red:
Pinot Noir Spätlese, Hedinger Weingut & Kellerei,
Wilchingen
1 DL CHF 9.50

