

Hauptspeisen

Breaded pork schnitzel (180g)

With vegetables of the day and French fries
34.00

Cordon bleu of pork

With ham and spicy Parpan raclette cheese, vegetables of the day and French fries
39.00

Variation of Alpstein chicken

With jus, pak choi and creamy sage polenta
39.00

Roasted fillet of beef with herb butter or green pepper sauce

With vegetables of the day and rosemary potatoes Ladies Cut (150gr) 49.00
Gentleman's Cut (200gr) 59.00

Beef fillet cubes "Stroganoff"

With peppers, mushrooms, pickled gherkin, sour cream and pilaf rice
48.00

Beef boiled beef

With fried marrow slice, horseradish, creamed spinach and bouillon potatoes
44.00

Risotto „Aquarello“

With roast duck foie gras, Granny Smith apple and veal jus
45.00

Pike-perch fillet crispies baked in beer batter

With green tartar sauce and various salads
26.00 Starter
34.00 Main Course

Homemade curd spaetzle with various vegetables, cream and Parpan mountain cheese

25.00

Our specialities

Homemade braised meat "Agnolotti"

On a sage and nut butter with Parmesan shavings and cherry tomatoes
35.00

Homemade two- coloured ravioli

Stuffed with porcini mushrooms and ricotta on a cream sauce
34.00

Sardinian risotto fregola

With sun-dried tomatoes, grilled vegetables, thyme and feta cheese
28.00

All prices are in CHF including VAT.

Starters

Green leaf salad 🌿 ✂️
11.00

Mixed salad 🌿 ✂️
14.00

Caramelised Swiss goat's cheese 🌿 ✂️
With fig mustard, pine nuts, pear, lamb's lettuce and cranberry vinaigrette
19.00

Boiled meat salad with a chive vinaigrette and seed oil ✂️
With gherkins, radishes and garden cress
19.00 Starter
24.00 Main course

Fried shrimps
With rocket pesto, stracciatella di mozzarella, plums and Maggia bread
26.00 Starter (3 pieces)
32.00 Main course (5 pieces)

Beef two ways (tartar and carpaccio)
Swiss beef, parmesan, red marinated onions, spicy mayo, bread crisps
28.00

Fried watermelon pieces 🌿
Glazed with honey, lime, pumpernickel and two types of feta cheese
18.00

Homemade oxtail soup with sherry and oxtail ravioli
18.00

White tomato cream soup with Taggiasca olives, basil and sun-dried tomatoes 🌿 ✂️
18.00

Carrot coconut soup with ginger 🌿 ✂️
14.00

Fondue Chinoise

Only on pre-order.
With many delicious sauces
From 2 people
60.00 per Person

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Dessert

Dessert of the day or cake of the day

Price according to offer

Homemade apple "küachli"

With vanilla sauce or vanilla ice cream and whipped cream

14.00

Pistachio parfait

With mango sauce and macadamia crumble

14.00

Various ice creams of your choice, ask us about the flavours!

4.00 per scoop

Guten Appetit