



Potage Turmix de tomate 13.-

Chèvre chaud. NÜSSCi salat.

granatapfel 19.80

Grèretten cocktail. Minilattich 21.80

Kopfsalat veerore 13.80

Veganus Gemüse tāt dli. gartengemüse.

Jüßker toffel - Nourme Cime 34.-

Ravioli al far tofo alla panna 36.-  
+ gehobeter Perigord-Trüffel 12.-

Tourne dor de bœuf veerore.

Nada gas ker sauce. Pommes frites

58.80 / 74.-

Loftallo Bio Lachs Suisse.

Erdnüssli. granny Smith sauce.

Junger Broccoli. Jüßker toffel -  
Nourme Cime 47.-

### **CRUDOS & STARTERS**

- Potage crème de tomate 13.00  
Lamb's lettuce with pomegranate. Chèvre chaud with honey 19.80  
Shrimp cocktail MSC, sauce Calypso, mini lettuce salad 21.80  
Green lettuce with chives 13.80

### **VEGAN / VEGETARIAN**

- Vegan vegetable pady. Jus de légumes, seasonal vegetables.  
Sweet potato mousseline 34.00

### **PASTA**

- Ravioli al tartufo fatti a mano alla panna 36.00  
+ truffle from Périgord 12.00

### **LES POISSONS**

- Swiss organic salmon from Lostallo roasted. Peanuts. Granny Smith  
sauce,  
Roasted young broccoli, sweet potato mousseline, 47.00

### **LES VIANDES**

- Tournedos de bœuf (Ireland) SEEROSE. Madagascar sauce au gratin.  
French fries 58.80 / 74.-  
+ colorful vegetables from the garden 7.50  
Pointes de filet de bœuf (Ireland) Stroganoff. Spaetzli Maison 54.00