



MENU

Crudos & Starters

Creamy pumpkin soup	12.80
Goat cheese. Beetroot. Apple. Trevisano. Red Chicory	17.50
Lamb's lettuce with farmer egg	14.80
Lamb's lettuce with sauteed chanterelles	19.80
Avocado with shrimps (MSC)	17.80
Green garden salad with chives	12.80
Beef tatar Suisse SEEROSE with toast & butter	19.80 / 36.00

Think of no meat.....

vegan Oven braised tranche of celeriac. Boletus. Polenta. Sauteed green beans	39.80
Spaghetti all pomodoro & basilico	23.80
Handmade ravioli filled with Schloss cheese. Nuts, butter, sage	38.00
Autumnal Platter with red cabbage. Chestnuts. Brussel sprouts. Red vine pear. Spätzli. Creamy boletus sauce.	39.00

Fish dishes

Panfried Swiss char. Colorful vegetables from the market. Boiled potatoes. Sauce beurre blanc au Champagne	44.80
Sole SEEROSE (NL) with lemon, boiled potatoes. Colorful vegetables	59.00

Meat dishes

Beef Tenderloin (Ireland) SEEROSE gratinated with herb butter & matchstick fries (Since 1 st of May 2000) + our garden vegetables	58.80 / 74.00 7.50
Sauteed cubes of beef fillet. Sauce moutarde de Meaux with crème fraîche. Spätzli. Hazel nuts. Sauteed green beans	45.80
Roasted guinea fowl. Spätzli. Sauteed green beans. Juniper jus	44.00
For 2 guests: Oven roasted Saddle of venison. Red cabbage. Chestnuts. Brussel sprouts. Red vine pear. Spätzli. Creamy boletus sauce	/ guest 52.00

Sweets homemade, what else

Mousse au chocolat	8.00
Tiramisù classico	8.00
Cake of the moment	8.00
Affogato with vanilla ice cream. nuts & Espresso	12.00
Chocolate cake with whipped cream	10.00
Coupe Nesslerode with chestnuts puree. Vanilla ice cream. Whipped cream. Meringue	14.50
Sorbet Colonel with lemon sherbet & Vodka	16.50

Ice cream: Vanille Bourbon. Café. Chocolat.
Cinnamon. Sour cream 4.80

Sherbet: Lemon. Raspberry. Blood orange. Tangerine 4.80