



L U N C H

#### **CRUDOS & STARTERS**

COLORFUL LEAF SALAD 11.00

CREAMY PUMKIN SOUP 14.80

GARDEN LAMB'S LETTUCE WITH FARMER EGG AND FRIED SWISS BACON 21.00

AVOCADO & SHRIMP COCKTAIL MSC, SAUCE TIVOLI 23.00

TARTAR DE BOEUF SUISSE, TOAST, BUTTER 23.00 / 37.00

SPRING SALAD WITH RADISHES, GREEN ASPARAGUS, PINE NUTS,  
FRIED SCALOPPS 23.80

#### **MEAT DISHES**

CHICKEN BREAST AND CHICKEN THIGH FROM THE ALPSTEIN-  
APPENZELLERLAND, GSCHWELTI POTATO WITH BUTTER AND CHERVIL.

MAIS. GREEN ASPARAGUS, JUS DE VOLAILLE 43.80

TOURNEDOS DE BŒUF- FILLET STEAK FROM IRELAND WITH  
CAFÉ DE PARIS BUTTER AU GRATIN, POMMES ALLUMETTES 59.80 / 74.00

+ COLORFUL VEGETABLE PLATTER 8.50

#### **THINK OF NO MEAT**

SPAGHETTI AL SUGO DI POMODORO & BASILICO 24.80

+ SAUTEED KING SHRIMPS 18.00

#### **SWEETS**

MOUSSE AU CHOCOLAT FELCHLIN 9.80 / 14.80

PANNA COTTA WITH MIXED BERRIES 14.80

WARM MOELLEUX AU CHOCOLAT, VANILLA ICE CREAM 14.80

RASPBERRY- ALMOND CAKE 8.00

AFFOGATO 10.00

ICE CREAM / SORBETS

VANILLA BOURBON, CAFÉ, CHOCOLATE, CINNAMON 5.50

CITRON, MANGO, PINEAPPLE, ORANGE 5.50