

SOUPS AND STARTERS

Fried fish with french fries

Consommé with herb pancake and vegetable strips			
Sugar snap peas mint cream soup with croutons	4,50		
Shrimps fried in garlic oil with herbs, chili pepper, onions, tomato and lemon on a salad bouquet also available as a main course			
	16,80		
SALAD			
Small starter salad variation of lettuce and vegetables with herb yoghurt dressing	4,90		
Large salad plate variation of lettuce and vegetables with herb-yoghurt dressing optionally with			
with fried fish	13,80		
with grilled fillet of pike-perch and almond butter	16,80		
with rump steak and herb butter	19,80		
KIDS MENUE			
French fries	4,50		
Potato cakes with apple sauce	5,80		
Escalope of pork "Vienna Style" with french fries	7,50		

8,50



FISH AND VEGETARIAN	
Herbal Omelet with mushrooms, tomatoes, potato rösti and parmesan shavings	13,50
Fillet of pike-perch fried on the skin (s.) on tomato-olive mushroom ragout and gnocchi	19,50
Fillet of fried sea bream (s.) with fruity tomato-basil-pesto on grilled vegetables and tagliatelle	22,50
MEAT	
Escalope of pork "Vienna Style" served with mixed salad and french fries	15,50
Medallions of fillet of pork (S.) on fried herb mushrooms on burgundy glaze and spaetzle (swabian noodles)	18,80
Corn chicken breast roasted with pepper and onion on grilled vegetables and potato rösti	19,50
Braised lamb shank with lamb sauce with bacon beans and gnocchi	20,80
"Ossobuco" braised veal shank on Mediterranean vegetables and tabliatelle	21,80



SNACKS

"Toast Hawaii" gratinated with ham, pineapple and cheese, cranberries	8,50
"Schweizer Wurstsalat" slices of Lyoner sausage and cheese, pickles, tomatoes and onions with fresh farmer's bread	9,80
Antipasti - cheese variation with olives Selection of antipasti and soft cheese, fresh farm bread	13,80
DESSERT	
3 scoops of mixed ice optional vanilla, strawberry, chocolate, walnut, cappuccino	4,50
3 scoops of mixed ice cream with cream optional vanilla, strawberry, chocolate, walnut, cappuccino	5,00
Children's ice cream Kunterbunt with smarties and cream	4,00
Ice coffee — two scoops of vanilla-ice-cream and cream	4,80
"Cup Cappu" Chocolate and cappuccino ice on pieces of meringue, egg liqueur and cream	6,80
Homemade parfait with wildberries-ragout	8,00
Homemade Kaiserschmarrn homemade sugared pancake with plum roaster	8,50
Warm apple strudel on vanilla sauce and walnut ice cream	8,50
vvai iii appie sti uuei on vaiiiia sauce anu wainut ite tream	0,50



STEAKS

Argentine Black Angus

Argentine beef has a first-class reputation with consistent quality. The most important representative is the Argentine Black Angus beef. The Black Angus cattle, notorious for their high-quality meat, live in perfect freedom in Argentina from birth. In herds they move along the juicy and nutritious grass steppes. The mild climate conditions and the natural nutrition favour the high-quality development of the meat. Originally, the hornless Angus cattle come from the province of Scotland of the same name. Its unambiguous main recognition isits black color.

		Rumpsteak juicy steak with fat edge	Fillet buttertender, lean meat
Ladies	Cut approx. 200 g	18.50 €	23.00 €
Men's	Cut approx. 300 g	22.50 €	28.00 €
XXL	Cut approx. 400g	27.50 €	33.00 €

Club steak Dry Aged

The Premium Dry Aged Beef Club Steak, cut from the thick piece of roast beef, is ca. 2.5 cm thick and heavily marbled. As the meat matures 35 days on the bone, it develops its full potential of great aromas and taste.

XXL Cut approx.400 - 500g **34.50 €**

Our steaks are served with our homemade herb butter

and you can choose from Hickory-Dip (mild) or Whisky-Habanero (hot)

Supplements of choice

Wedges	4,00€
French fries	3.50€
Sweet potato fries	4,50 €
Potato rösti	4,00 €
Grilled vegetables	4,50 €
Bacon beans	3.50 €

Please note that the above weight s of the meats refer to the raw weight.