






STARTERS

- Leaf salad** | roasted seeds | croutons | dressing  12.00
- Mixed salad** | roasted seeds | croutons | dressing  14.00

SOUPS

- Soup of the day** | recommendation of the day 11.00
- Avocado cold bowl** | jalapeños | lemon oil | croutons  14.00

LIGHT & FINE

- Potato gnocchi** | tomato velouté | olive oil | spinach  27.50
vegan possible
- Truffle ravioli from Burgdorf** | parmesan foam | artichokes  22.00 | 32.00

FISCH

- Egliknusperli from the Valais** 43.00
tartar sauce | summer vegetables | boiled potatoes

SUMMER GREETINGS

Tender meat

- Chimichurri | summer vegetables | rosemary roasted potatoes
with beef entrecôte | bone matured 180g 52.00
with veal escalope 42.00
with pork steak 29.00

- Asia Chicken** | yakitori sauce | lime | ginger 29.00
wok vegetables | crispy sesame rice balls

OUR CLASSICS



- Veal cordon bleu** 48.00
Kaltbach gruyère | ham
summer vegetables | French fries

- Breaded pork escalope** 29.00
summer vegetables | French fries

- Beef tartare** 110g | 24.50
vegetable pickles | toast 220g | 38.00
mild | spicy | hot | your choice
served with French fries +5.50

- Colourful garnished salad plate** | dressing of your choice 30.00
Café de Paris | chicken breast

DESSERT

- Café gourmand** 9.50
Café crème or espresso | something sweet
- Exotic Dream** | pineapple | mango | malibu coconut ice cream  13.50
- Fruit salad**  9.50

We have marked vegetarian dishes with  and vegan dishes with a  for you.

For information on allergens in the individual dishes, our staff will be happy to provide you with information.

Origin: Unless otherwise stated, we serve Swiss meat.

Our prices are quoted in CHF and include VAT.