



STARTERS

Mixed Leaf Salad 9.50

Vegetable strips, croutons, herbs

Spring Salad 14.50

Asparagus, citrus fruits, marinated fennel, mixed salad, herbs

Cream of Asparagus Soup 12.50

Asparagus, wild garlic oil, focaccia cracker

Beef Tartare (70 g, gluten-free on request) 21.50

BBQ sauce, egg yolk cream, onion chutney, toasted bread

Smoked Salmon Tartare on Asparagus 18.50

Horseradish mousse, mustard caviar, toasted bread

Spicy Hummus 18.50

Warm grilled vegetables, herb oil, sour cream, sesame pita bread

Buffalo Chicken Wings 16.50 | 11.50

Sour cream

Bruschetta (per piece)

with cured pork ham **4.50**

with pulled mushrooms **4.50**

with olive tapenade **3.00**

with fresh & dried tomatoes, pesto **4.50**

with tomato & buffalo mozzarella **5.50**

with pulled pork **4.50**

with homemade bresaola **5.50**

BOWLS

Salad Bowl 27.50 | 22.50

Mixed leaf salad, citrus fruits, asparagus, edamame, hummus, buckwheat, vegetable strips, grilled vegetables, herbs, avocado

Add:

Chicken strips **+11.00**

Pulled pork **+9.00**

Pulled mushrooms **+9.00**

Arancini **+9.00**

Shrimps **+11.00**

Dressings: French | Italian | Sesame Wasabi | Mango Chili | Honey Mustard

Allergen information available on request



MAIN COURSES

Chateaubriand (from 2 persons, per person) 65.00

Port wine sauce, hollandaise sauce, potato gratin, arancini, seasonal vegetables, served in two courses

Lamb Loin (Ireland) 48.00 | 43.00

Lemon-thyme crust, port wine sauce, potato cake, baby broccoli

Veal Steak 42.50 | 37.50

Cream sauce, roasted potatoes, morels, peas, asparagus ragout

Corn-Fed Chicken Breast stuffed with dried tomatoes 33.50

Asparagus risotto, wild garlic butter

Beef Tartare (140 g, gluten-free on request) 31.50

BBQ sauce, egg yolk cream, onion chutney, toasted bread

Cordon Bleu (gluten-free on request) 39.00 | 34.00

Filled with pastrami, caramelized onions, Käser Franz cheese, served with fries and vegetables

Breaded Schnitzel (gluten-free on request) 33.00 | 28.00

Served with fries and vegetables

Buffalo Chicken Wings 24.50 | 19.50

With mixed leaf salad, vegetable strips, seeds or fries

Linguini 32.50 | 27.50

Spicy tomato sauce, garlic, shrimps (Vietnam), baby broccoli

VEGETARIAN

Linguini 21.50 | 17.50

Spicy tomato sauce, garlic, chili, baby broccoli

Eggplant Cordon Bleu (gluten-free on request) 26.50

Stuffed with brie, pears and walnuts, served with fries and vegetables

Vegetable Feta Patties 23.50 | 18.50

Tzatziki, rosemary potatoes, cress

Asparagus (portion) 400 g 27.50 | 250 g 22.50

Green and white asparagus, hollandaise sauce, roasted potatoes

Allergen information available on request



DESSERTS & CHEESE

Affogato al Caffè 11.50

Strawberry-Baileys ice cream with hot espresso

Coupe Caramel 12.50

Salted caramel & vanilla ice cream, waffle, popcorn

Coupe Denmark 12.50 | 9.50

Vanilla ice cream, chocolate sauce, whipped cream

Coupe Romanoff 12.50 | 9.50

Vanilla ice cream, marinated strawberries, whipped cream

Coupe Passion 12.50 | 9.50

Mango-passion fruit sorbet, Passoã

Yogurt Lime Cream 14.50

Rhubarb, brownie crumble

Brie stuffed with truffle 16.50

Honey madeleines, olive oil ice cream

HOMEMADE ICE CREAM

Per scoop **5.00**

Whipped cream **+1.50**

Flavours:

Vanilla

Strawberry-Baileys

Salted Caramel

Stracciatella

Chocolate

Mocha

Nutella

Tonka bean

Cherry yogurt

Walnut yogurt

Strawberry

Sorbet:

Mango—passion fruit

OUR SUPPLIERS

Chicken, beef, pork

Bread

Eggs

Fruit & vegetables

Cheese

Meat products

exclusively Swiss meat

Bakery Zwysig (Sempach) & Bakery Hänggi (Rothenburg)

Ottiger family (Rothenburg) & Barmettler family (Rothenburg)

Mundo AG / Burri's farm shop

Fläcke Chäsi (Beromünster)

Pistor / Bertswiler Butchery / Bronner's (Galloway beef & pork) Chicken, Frifag (Rain)