



STARTERS

Mixed Leaf Salad 9.50

Julienned vegetables, croutons, herbs

Summer Salad 13.50

Melon, honey mustard dressing
with cured ham + CHF 5.00

Caprese 17.50 | 21.50

Heirloom tomatoes, balsamic vinegar, rocket, herb sablés, buffalo mozzarella

Vitello Tonnato 24.50

Veal with tuna sauce, seasonal vegetables, capers, olives, sun-dried tomatoes, focaccia

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

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

Smoked Salmon Tartare 18.50 | 28.50

Fregola Sarda, vegetable brunoise, horseradish mousse, mustard caviar, toasted bread

Buffalo Chicken Wings 16.50 | 11.50

Served with sour cream

Bruschetta (per piece)

- with cured heritage pork ham **4.50**
- with pulled mushrooms **4.50**
- with olive tapenade **3.00**
- with fresh & sun-dried tomatoes and 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, melon, pickled vegetables, edamame, hummus, buckwheat, julienned vegetables, grilled vegetables, herbs, avocado

Add:

Chicken strips **+11.00**

Pulled pork **+9.00**

Pulled mushrooms **+9.00**

Arancini **+9.00**

Prawns **+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

Olive & thyme crust, port wine sauce, ratatouille, Fregola Sarda

Veal Steak 43.50 | 38.50

Cream sauce, roasted potatoes, morels mushrooms, baby carrots, peas

Chicken Involtini 33.50

Stuffed with spinach, cured ham, cream cheese, pine nuts and sun-dried tomatoes, served with tomato risotto and port wine jus

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

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

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

Stuffed with pastrami, caramelised onions and Käser-Franz cheese, served with Hoberg's French fries and vegetables

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

Served with Hoberg's French fries and vegetables

Summer Salad 23.50

Mixed leaf salad, fennel, sesame, melon, honey mustard dressing with cured ham + 5.00

Buffalo Chicken Wings 25.50 | 20.50

Served with mixed leaf salad and julienned vegetables with mixed seeds or Hoberg's French fries

Spinach & Buffalo Ricotta Ravioli 40.50 | 35.50

With prawns (Vietnam), buffalo mozzarella, rocket, cherry tomatoes, sun-dried tomatoes and olives

VEGETARIAN

Spinach & Buffalo Ricotta Ravioli 29.50 | 24.50

Buffalo mozzarella, rocket, cherry tomatoes, sun-dried tomatoes, olives

Eggplant Cordon Bleu (gluten-free on request) 28.50

Stuffed with Brie, pear and walnuts, served with Hoberg's French fries and vegetables

Tomato Risotto 32.50 | 27.50

Allergen information available on request



DESSERTS & CHEESE

Affogato al Caffè 11.50

Strawberry-Baileys ice cream with hot espresso

Caramel Sundae 12.50

Salted caramel & vanilla ice cream, waffle, popcorn

Danish Sundae 12.50 | 9.50

Vanilla ice cream, chocolate sauce, whipped cream

Romanoff Sundeas 12.50 | 9.50

Vanilla ice cream, marinated strawberries, whipped cream

Passion Sundeas 12.50 | 9.50

Mango-passion fruit sorbet with Passoa

Sour Cream Mousse 13.50

Melon, hazelnut crumble

Cheese Plate 15.50

Five cheeses from Fläcke Chäsi Beromünster, fig mustard, bread

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)