SEASONAL SPECIALS

Pumpkin Soup 10.00
Our regular guests rave about it.

HITMENU

Mineral Water 20 cl
Starter Salad
Crêpes Advent 19.00
Crêpes with leeks and ham in a creamy sauce.

SPECIAL DESSERTS

Portion Vermicelles 11.00
Homemade chestnut purée with meringues and whipped cream
Small Portion 7.50

Coupe Nesselrode 13.00
Vanilla ice cream with meringues and whipped cream, combined with our delicate chestnut purée
Small Portion 9.00

Vermicelles Frappe 8.50
Blended with milk, vanilla ice cream, and chestnut purée

All prices in CHF

DAILY SPECIALS

Monday
Vegetable Noodle Pot 16.50
Homemade noodles with crisp vegetables, prepared Chinese style.

Tuesday
Chicken Piccata 17.50
Served with tomato rice.

Wednesday
Lasagne Verdi 17.50
Made with homemade pasta and a beef filling.

Thursday
Grain Gratin 16.50
A colorful mix of grains and vegetables, baked with cheese.

Friday
Pollock Fillet Royale (MSC, NO/VNM) 17.00
Fish fillet on a bed of julienned vegetables with a chive cream sauce. Served with boiled potatoes. Fish varies depending on the daily selection.

*MSC (Marine Stewardship Council) is a label for sustainable fisheries

SEASONAL SPECIALS

Season 1
Chestnut Soup 11.00
With lingonberry foam.

Season 2
Hirsotto Slices 16.50
With mushroom ragout.

Season 3
Riz Casimir 18.00
Chicken strips in our popular curry sauce, served in a ring of rice.

Season 4
Black Angus Burge 19.50
Swiss Black Angus beef burger served with a herb waffle, grilled vegetables, and tomato sauce.

Season 5
Colorful Delight Bowl 18.00
Bowl with cottage cheese, Moschtbröckli (Swiss cured pork), quinoa, pumpkin, napa cabbage, pomegranate, and purple radish. Served with our sesame sauce.

ᵛ These dishes are vegan or available in a vegan version.