

SOUPS

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| 🌱🍷 Vegetable broth with homemade egg bite – a swiss classic | 9.00 |
| Soup of the week | 9.00 |

APPETIZERS

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| 🌱🍷 Small portion of lettuce | 6.50 |
| 🌱🍷 Mixed salad with radish, tomatoes and cucumber | 8.50 |
| 🌱 Field salad with chopped egg, bacon and croutons dressing: french, italian or balsamic | 14.00 |
| 🌱 Goat-cheese with sweet and sour beet root, fig-mustard sauce, fermented walnut and crostini | 21.00 |
| 🍷 Deer-Salsiz from Hatecke 90g served on a wooden board | 17.00 |
| Crostini with ricotta-cheese and fig, olive oil and fleur de sel | 11.00 |

FISH

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| Fresh "Egli-Knusperli" approx. 150g fish filets in batter with tartare sauce and lettuce | 33.00 |
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MAIN DISHES

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| 🌱🍷 Braised beef cheeks ca. 160g with mashed potatoes and jus | 38.00 |
| Brasato with polenta and gremolata | 36.00 |
| Homemade Engadine "Quarkpizokel" with swiss chard, bacon, mountain-cheese and fried onion | 23.00 |
| Veltliner Pizzoccheri buckwheat pasta with potatoes, spinach, garlic, sage, mountain-cheese and parmesan cheese | 21.00 |
| 🌱 Nani's meatloaf ca. 200g served with mashed potatoes and jus | 29.00 |
| Capuns dough dumplings wrapped in swiss chard with bacon, dry-cured sausage, herbs, mountain-cheese and cream sauce | 38.00 |
| Pastetli – a Lucerne classic puff pastry "Pastetli" with ragout of veal letter and creamy mushroom sauce | 38.00 |
| 🌱 Bone Marrow cooked sous-vide, with potato puree, red wine jus and herbs | 33.00 |
| 🌱🍷 we recommend our weekly vegetables to all our main dishes | 4.50 |

FONDUE CHINOISE ab 2 Personen

on pre-order until 24h before booking
price per person / 210g per person

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| Engadine beef, veal and chicken meats with sides of your choice and several sauces | 54.00 |
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DESSERTS

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| Homemade desserts | |
| 🍷 Panna Cotta with berry sauce | 9.00 |
| 🍷 Burnt cream with whipped cream | 7.00 |

SWISS CHILDHOOD MEMORIES

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| Gasparini popsicles from a small popsicle manufacturer from Münchenstein | |
| 🍷 Forest fruit | 3.90 |
| 🍷 Choco-Banana | 3.90 |
| 🌱🍷 Pepita grapefruit | 3.90 |
| 🍷 Straciatella | 3.90 |
| Original Dubler from Waltenschwil | 3.00 |

APEROS

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| Winter Vertschi | 12.50 |
| Blood orange and ginger shorley | 5.90 |
| Palü beer from Pontresina, amber | 33cl 7.90 |
| Bernina beer from Pontresina, natural | 25cl 6.00 |
| Quöllfrisch lager beer from Appenzell | 25cl 4.90 |

all prices are in swiss francs (CHF) incl. tax