



APPETISERS -

SCHWEINE TERRINE, SCHWEIZER ART

Swiss pork terrine with dried fruits

\$9.80

KLEINER GEMISCHTER SALAT

Small mixed salad

\$7.50

- SOUPS -

BÜNDNER GERSTENSUPPE

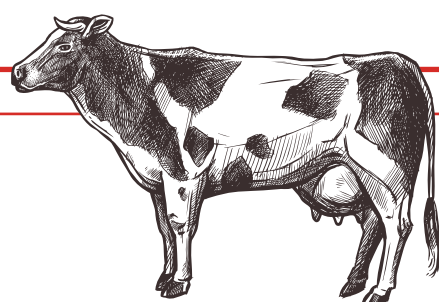
Barley soup with diced vegetables,
ham & air-dried beef

\$6.50

MORCHEL SUPPE

Beef bouillon with vegetables and morels
thickened with egg yolk and cream

\$7.50



MAINS - COLD

BURESCHÜBLIG & LANDJÄGER

Two types of air-dried beef and pork sausage
served with gherkins,
pickled onions and bread

\$11.50

CERVELAT KÄSE SALAT

Sliced cervelat sausage with grated emmentaler
cheese, tossed in a creamy dressing on a
bed of lettuce with boiled eggs and tomatoes

\$12.60

BÜNDNERTELLER

Swiss-style air-dried beef, Swiss farmer
raw bacon and ham served with cheese,
gherkins, pickled onions and bread

\$14.80

SWISS FOOD

- MAINS -

GESCHNETZELTES, ZÜRCHER ART

Sliced veal in mushroom cream sauce with spätzli

\$14.80

PAPET VAUDOISE

A dish from the canton of Waadt. Leeks, onions and
potato stew topped with a smoked pork sausage

\$12.50

EMMENTALER SCHAFSVORESSSEN

Lamb stew in a creamy white sauce with saffron.
Served with boiled potatoes

\$15.00

KALBSADRIO, JÄGER ART

Pan-fried veal and pork emulsion wrapped in caul fat and
topped with mushroom cream sauce. Served with mixed
vegetables and mashed potatoes

\$12.50

TESSINER KUTTELN

Sliced beef tripe and pork knuckle with vegetables in
red wine tomato sauce. Served with boiled potatoes

\$11.80

FILET MIGNON MIT RAHMSAUCE

2 pieces grilled beef fillet topped with mushroom cream
sauce. Served with vegetables and fries

\$17.50

SPAGHETTI, LUIGI ART

Swiss spaghetti mixed with chicken, tomatoes, onions, garlic,
mushrooms and raw ham. Seasoned with oregano

\$11.80

ÄLPLERMAGRONEN

Pasta and potatoes mixed with onions, garlic, bacon and
cream. Gratinated with Gruyère cheese

\$10.80

POULET CORDON BLEU

Breaded chicken breast filled with ham and
Gruyère cheese. Comes with vegetables and fries

\$13.50



- MAINS -



WALLISER KÄSETOAST

Toasted brown bread with garlic butter, white wine, tomatoes, sage and topped with gratinated raclette cheese

\$12.80

WIENERLI MIT KARTOFFELSALAT

Two wienerli sausages with traditional potato and green salad

\$8.50

THURGAUER BRATWURST

Pork sausage made with apples and apple cider, topped with brown apple sauce. Served with spätzli

\$11.80

KALBSBRATWURST MIT ZWIEBELSAUCE

The original veal sausage topped with brown onion sauce and served with spätzli

\$13.80

HEISSER FLEISCHKÄSE

Pan-fried meatloaf topped with a fried egg. Served with creamed spinach and mashed potato

\$12.80

TARTIFLETTE AU FROMAGE DE BARNES

Boiled potatoes, caramelised onions, garlic, bacon & thyme. Topped with raclette cheese then gratinated

\$12.80

RACLETTE CHEESE (AFTER 6 PM)

Hot melted raclette cheese with boiled potatoes and pickles. Two servings per portion.

\$11.80

Add air-dried beef

\$5.00

DESSERTS

KARROTENKUCHEN

Carrot cake

\$4.50

ENGADINER NUSSTORTE

Engadine Nut Tart

\$4.50

THURGAUER MOSTCREME

Apple cider cream, Thurgau-style

\$4.50

SWISS FOOD

- COFFEE/DRINKS -

RIVELLA BLAU/ ROT

\$6.50

KAFFEE LUTZ

\$10.50

KAFFEE KIRSCH

\$10.50

- WINES -



AIGLE DE MURAILLES

\$11/ \$57

PETIT ARVINE- PROVINS

\$11/ \$59

HUMAGNA BLANCHE

\$11/ \$59



DOLE DES MONTS

\$12/ \$55

SELEZIONE D'OTTOBRE MERLOT

\$11/ \$52

GRAF VON SPIEGELBERG

\$9/ \$45



OEIL DE PERDRIX

\$9/ \$44

- BEERS -

FALKEN LAGER HELL

\$6.90

FALKEN EIDGENOSS

\$6.90

ITTINGER KLOSTERBRÄU

\$6.50

APPENZELLER QUÖLLFRISCH

\$6.50