

EN SWISS NATIONAL DAY SPECIALS EN

Available 30th July to 6th August 2020

SUPPEN Bündner Gerstensuppe

6.80

SOUPS Barley Soup, Grison Style

Barley soup with diced vegetables and air-dried beef



Chalet Suppe Chalet Soup, Bistro Style

6.80

A Swiss mountain soup with vegetables, pasta, beans, cream, Gruyère cheese and our own saucisson vaudois

HAUPTSPEISEN Cervelat & Cheese Salad

KALTE Cervelat Käse Salat

12.60

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



Bündnerteller

14.80

Mixed Plate from Grison

Thinly sliced air-dried beef, farmer raw bacon and raw ham with cheese, gherkins, pickled onions and bread

HAUPTSPEISEN HOT MAIN COURSES

WARME Geschnetzeltes Kalbfleisch, Zürcher Art

18.80

Sliced Veal, Zurich Style

Sliced milk-fed veal in mushroom cream sauce with Spätzli

Kalbsadrio, Jäger Art

13.50

Veal Adrio, Hunter Style

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

Tessiner Kutteln

12.50

Beef Tripe, Ticino Style

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



Schweinsbratwurst mit Zwiebelsauce

10.80

Pork sausage with Onion Sauce

Farmer pork sausage topped with brown onion sauce and served with Spätzli

Brasato al Merlot

16.80

Braised Beef in Merlot Wine Sauce

Beef shoulder braised in red wine and garnished with bacon cubes. Served with mixed vegetables and mashed potatoes

NACHSPEISEN Rübli Kuchen

6.50

DESSERTS Swiss Carrot Cake

The original recipe with fresh grated carrots and lots of grated almonds Bsoffni Öpfel

6.50

Baked Whole Apple

Whole apple stuffed with a mixture of quark cheese, raisins, mango chutney and calvados liqueur

