

# Our asparagus menu

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A creamy asparagus soup 10

A portion of white asparagus

with new potatoes

with clarified butter or sauce hollandaise

starter 26

main 36

with cooked ham + 6.00

with cured ham + 8.00

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Roasted fillet of salmon from Lostallo, Switzerland 42

with white or green asparagus, served with new potatoes  
and clarified butter or hollandaise sauce

Crispy chicken 32

with white or green asparagus, served with new potatoes  
and hollandaise sauce

# Our startes

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## Homemade beef broth

with stripes of pancakes

8

with bacon dumplings

10

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## Variation of leaf salad

9

## Mixed salad

11

## Salad plate

with roasted spinach dumplings

24

with spicy chicken breast

26

## Our dressings

French, Italian or white IPA beer dressing

## Herb salad

10

with crispy bacon and garlic crostini

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## Beef tartar with marinated onions, capers and homemade chili sauce

(70g)

28

(140g)

36

with a side dish of fries

6

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All prices in CHF including 7,7% VAT.

Please contact our service team concerning ingredients that may cause allergies or Intolerances.

## Our hearty meat dishes

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Beef beer goulash with „Spätzle“	28
Viennese escalope (veal) with cranberry jam, fries or potato salad	42
Breaded pork escalope with cranberry jam, fries or potato salad	28

## Our classics from the grill

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Roasted herbal pork crust with a dark beer sauce, bread dumplings and Bavarian cabbage	26
Pork knuckles with roasted potatoes and Bavarian cabbage	28
Spareribs with a beer and honey marinade gross weight approx. 550g with fries, coleslaw salad and a spicy sauce	36
Beer roast Braustuben-style with onions, homemade spaetzle and beans with bacon	46

# Our recommendation

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Grilled veal chops out of the dry ageing cupboard 64  
with roasted potatoes and new spring vegetables  
with lemon-butter and thyme sauce

# Our mains without meat

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Spinach dumplings 25  
with roasted mushrooms and grated parmesan cheese

Local delicacy “Käseknöpfe” 25  
with roasted onions and mashed apples

**For group of ten people and more**

To avoid long waits, we ask that you limit your choice of meals to three different dishes per course.

**OUR MEAT AND FISH DECLARATION**

Veal, chicken, pork - Switzerland. Beef - Switzerland, USA (may have been produced with hormonal or non-hormonal performance enhancers such as antibiotics, etc.). Salmon - Switzerland

# Our desserts

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Cafè Affogato	6.50
Espresso with a scoop of vanilla ice cream	
„Bieramisu“	8
The Italian tiramisu in a Bavarian disguise	
Coupe Colonel	12
Lemon sorbet with vodka	
Juicy apple strudel	9.50
with whipped cream	11.50
with Vanilla ice cream	
Fresh strawberries	12
with homemade sour cream ice cream	
Rhubarb-crumble with walnut brittles	12
and homemade ginger ice cream	