Cravings of the moment

To start

Poultry Terrine 19.–
Morels · Pistachio · Cognac Jus

Château Souaillon, Saint-Blaise - 1dl 6.-
Œil-de-Perdrix AOC

French Onion Soup 16.–
Gratinated onion soup · sourdough bread · regional cheese

Château Souaillon, Saint-Blaise - 1dl 6.50
Chasselas AOC

To follow

Alpine Macaroni 19.– | 22.–
Gruyère AOP · apple compote · bacon
available in a vegetarian version

Johanniter Keller, Twann 1dl 11.-
Chardonnay

Sauerkraut 35.–
BLZ mustard jus (regional brewery)

Château Souaillon, Saint-Blaise 1dl 7.50
Pinot Noir AOC

To conclude

Homemade Brioche French Toast 12.–
Vanilla custard · cinnamon ice cream

The asterisk (*) indicates that one ingredient in the dish does not meet the criteria of the Fait Maison label.

	STARTER	MAIN COURSE
TO START		
Mixed salad homemade dressing	9.-	14.-
Winter Salad beetroot · pickled red cabbage · pickled shallots · orange segments citrus vinaigrette · walnuts	15.-	24.-
Homemade beef filet tartare toast · side dish of your choice	22.-	39.-
Farmer's platter assorted cheeses · charcuterie (CH/EU)	14.-	24.-
TO FOLLOW		
HITS		
Pork spare ribs barbecue sauce · side dish of your choice		36.-
Perche fillets Loé meunière style · tartar sauce · side dish of your choice	24.-	42.-
Monk' s head fondue from the Spielhofer cheese dairy		26.-
Homemade Roesti raclette AOP · grilled bacon · fried egg vegetarian version (without bacon)		23.-
Homemade Beef Burger smoked bacon · local burger bun · side dish of your choice vegan version available(lentil patty)		35.-
Beef entrecôte red onion sauce with BLZ Beer · side dish of your choice		39.-
Pasture-reared beef fillet red onion sauce with BLZ Beer · side dish of your choice		51.-
Saffron risotto homemade seitan · Sautéed mushrooms · herb oil		26.-

Side dishes of your choice
country potatoes · homemade fries · rice · vegetables · small salad

TO CONCLUDE	
All in Ragusa dark Ragusa · pear · Williamine Morand AOP	11.-
Paris-Biel choux pastry · buttercream · homemade praline	15.-
Tiramisu with Café Choucas	11.-
Swiss cheese composition various accompaniments	15.-
Artisanal Ice Cream by Gelatomania	4.50

The asterisk (*) means that an ingredient in the dish does not meet the requirements of the Fait Maison label.

Explanations

The Swiss Wine Gourmet label provides information about the selection of Swiss wines on the wine list. To qualify for the label, a restaurant must offer at least two Swiss wines by the glass throughout the year and have at least five Swiss wines on its wine list. It is then awarded one, two or three glasses.

The dishes offered on our menu are prepared on site using raw and traditional products in accordance with the criteria of the 'Fait Maison' label, with the exception of dishes marked with an asterisk (*). For further information, please visit: labelfaitmaison.ch

The bread we serve in the evening, including our white sesame burger buns, comes from Bell N Bread, an artisan organic bakery located just a few minutes' walk from our restaurant.

Our evening cheese selection is carefully sourced from Spielhofer Cheese Dairy, a regional benchmark. Our butter also comes from this dairy and is refined in-house.

Upon request, ourstaff will be happy to provide you with information about ingredients that may cause allergies or intolerances.

Vegetarian

Vegan

Origins

Our meat and fish are sourced from Switzerland, unless another origin is explicitly stated.

Price in CHF, including VAT and service