




Menu

from 17.30 p.m.

Starters / Salads


small / big portion

Spring salad | herbs | seeds | nuts | green asparagus   14

Graved salmon | mini roesti | rhubarb | cucumber  16


Beef tartare | lardo | egg yolk cream | tarragon mustard | focaccia  27 / 38


Soups

Frothy asparagus soup | wild garlic oil | asparagus tempura  14

Main courses with meat

White asparagus | hollandaise sauce | cured ham | parsley potatoes  36

Beef tenderloin 160g | rosemary-potato wedges | green asparagus | hollandaise sauce  59

Corn-fed chicken | red wine gravy | wild garlic-barley risotto | baby spinach  32

Lamb hip | fermented garlic | potato-thyme gratin | spring onions  42

Breaded veal escalope | parsley potatoes | white asparagus | hollandaise sauce 58


Seeburg*er 29

Beef brisket | crispy bacon | sticky barbecue sauce | red cabbage-coleslaw  + 6

+ potato wedges + 6

+ mountain cheese + 5



Main courses with fish and seafood


Cod | white asparagus | miso-hollandaise sauce | parsley potatoes  38

Octopus | sea food gravy | chorizo risotto | parmesan crunch  35


Little guests, big connoisseurs! Children can choose freely from our menu for CHF 15 and get a scoop of ice cream for dessert.

Vegetarian main courses

Chickpea-asparagus curry | basil | preserved lemon | Moroccan bulgur   35

Tagliatelle | green asparagus | wild garlic pesto | pine nuts | parmesan crunch  28

Desserts

Almond tiramisù | marinated strawberries | rhubarb jelly | white "Felchlin" chocolate  13

Rhubarb cake | vanilla ice cream | meringue  12

Ice coffee with Kirsch   12

Ice cream | mini sundaes

Vanilla ice cream | marinated strawberries | meringue   8

Yogurt ice cream | berry ragout   7

Mango sorbet | passion fruit    7

Salted caramel ice cream | roasted almond flakes   7

Ice cream | scoops

per scoop 3.50

Ice cream

Vanilla | chocolate | raspberry | coffee | yogurt | salted caramel | walnut

Sorbet

Lemon | mango

Declaration of origin

veal, beef and pork - Switzerland
corn-fed chicken - France
lamb hip - New Zealand
cured ham - Italy
graved salmon - Norway
octopus - wild catch / FAO 34 Atlantic, Eastern Central
cod - wild catch / FAO 27 Atlantic, Northeast

 vegetarian |  vegan |  gluten free |  lactose free

All prices are in Swiss francs and include VAT.