

Sommer Spezialitäten

Summer specialties

Châteaubriand (ca. 30-40min)

Kleiner Blattsalat

Rindsfilet ca. 450g mit Café de Paris, Gemüse, Bratkartoffeln

Châteaubriand (approx. 30-40min)

small green salad

Beef fillet ~450g with Café de Paris, vegetables, roasted potatoes

160.00

Ganze Forelle ca. 350 – 450g in der Folie gegart (ca 25-30min)

Zitrone, frische Kräuter, Butter, Olivenöl

Gemüse, Salzkartoffeln

Whole trout 350-450g cooked in foil (approx. 25-30min)

lemon, fresh herbs, butter, olive oil

vegetables, boiled potatoes

46.00

Rustikaler Brotsalat

Cherry Tomaten, Gurken,

geröstete Brotkrumen, Zitrone, Olivenöl

Rustic bread salad

Cherry tomatoes, cucumbers,

roasted breadcrumbs, lemon, olive oil

12.00



Alle Preisangaben sind in CHF und inklusive MwSt.

All prices in CHF and incl. taxes