

Spring salad with cherry tomato, cress and radish
house dressing Fr. 12.50

Turnip Carpaccio drizzled with balsamic honey dressing
toasted hemp seeds, spring herbs Fr. 15.50

Cauliflower soup with yellow curry Fr. 13.50

Porc Cordon bleu
with french fries and vegetables Fr. 36.50

Roastbeef
Sauce Choron
green asparagus, Potatoes à la Hasselbacken Fr. 52.00

Veal liver in merlot sauce
with rösti croquettes and vegetables Fr. 36.50

Veal slices "Lucerne style"
with rösti croquettes and vegetables Fr. 41.00

Kangaroo entrecôte on the hot stone
with sauce trio and vegetables 170g Fr. 35.50
Side dish: French fries / rösti croquettes / rice 250g Fr. 45.50

Lamb fillet on the hot stone
with sauce trio and vegetables 170g Fr. 37.50
Side dish: French fries / rösti croquettes / rice 250g Fr. 47.50

Pike-perch fillet in a pan au gratin with dill sauce
with green asparagus and rice Fr. 35.50

Gersotto
topped with lemon zest
spring vegetable, warm Burrata Fr. 32.50

Turnip Carpaccio
balsamic honey dressing
toasted hemp seeds
spring herbs



Roastbeef
Sauce Choron
green asparagus
Potatoes à la Hasselbacken

oder

Gersotto
topped with lemon zest
spring vegetable
warm Burrata



Deconstructed Banana split
with vanilla and chocolate custard
and bananas

3-course menu meat CHF 72.00

3-course menu vegi CHF 58.00