

## Starters

<b>Pumpkin cream soup</b>	12
with orange and cinnamon/pumpkin oil/seeds	
<b>Mixed Salad</b>	9
Lettuce salad/home dressing/croûtons	
<b>Lamb's lettuce Salad</b>	14
with bacon strips /eggs/croûtons	
<b>Beef tartar</b>	22/29
Onions/caper/cornichons/"Chnebu" bread	
with Cognac/Calvados/Whiskey	+5
<b>Creamy soft "Burrata" cheese</b>	16
served with an orange carpaccio/olive oil/basil	
<b>Goat cheese mousse</b>	16
Goat cheese mousse/beet chutney /puff pastry cracker	

## Vegetarian

**Homemade Pasta with Pumpkin** 23/26

roasted pumpkin cubes/red onions /white wine/  
crushed tomatoes/cream

**Spatzle pan** 26/29

with forest mushrooms /seasonal vegetables/cream/  
Parmesan cheese

**Maronen Risotto** 26/29

with porcini mushrooms and black truffles

## From Land

**Water buffalo ragout from Emmental** 35

Seasoned with saffron/homemade Spatzle/bundle of carrots/  
Tarragon/"Belper Knolle" cheese

**Pink grilled veal steak** 49

Morel cream sauce/seasonal vegetables/  
Truffeld mashed potatoes

**Classic Wienerschnitzel (breaded veal cutlet)** 41

Homemade french fries/Cranberry marmelade

**3 small pork Cordon Bleu** 36

3 Cordon Bleu filled with different local cheeses/dried ham/  
seasonal vegetables/Homemade french fries

## Sweet Treats

<b>Apple and Cinnamon</b>	16
Appel strudel with Cinnamon ice cream	
<b>Crema Catalana</b>	12
caramelized Dessertcream from Catalonia	
<b>Homemade ice creams and sorbets</b>	4.50 p. Kugel
<i>Our service personnel will inform you about our available flavors</i>	
With whipped cream	1.50
<b>Cheese plate from Jumi</b>	16
different local cheeses/fig mustard/truffel honey	

*"We should offer the body good things,  
so that the soul enjoys living in it."*

## **Meat declaration**

<b>Veal</b>	<b>Switzerland</b>
<b>Beef</b>	<b>Switzerland</b>
<b>Pork</b>	<b>Switzerland</b>
<b>Water buffalo</b>	<b>Switzerland</b>

## **Allergens**

**Please do not hesitate to ask about ingredients that could cause intolerance or allergies**