

LUNCH MENU

MENU I 21

Soup of the day
or
Menu salad

Lunch menu
Monday-Friday

MENU II 21

Soup of the day
or
Menu salad

Lunch menu vegetarian
Monday-Friday

KING-MEAL / 48

Colourful leaf salad
with our homemade dressing

loin of pork cordon bleu 400g filled with
raclette cheese and ham
served with french fries and vegetables

Ice coffee in coffee glass

MAID OF HONOUR-MEAL / 39

Colourful leaf salad
with our homemade dressing

loin of pork cordon bleu 280g filled with
raclette cheese and ham
served with french fries and vegetables

Ice coffee in coffee glass

Leaf salad  11
garnished with corn, tomato, cucumber, carrot,
bell peppers, pine nuts, homemade croutons
and our house dressing

Autumn salad  14
leaf salad with grapes, figs and forest
mushrooms on fig dressing

Lamb's lettuce 16
with fried bacon, egg and croutons
on our house dressing

Chestnuts-boletus mushroom cream soup  11
with boletus mushroom pieces

Pumpkin cream soup  13
with pumpkin seeds and pumpkin-seed oil

Reuti beef burger 180g 26
with raclette cheese, bacon, pickled cucumbers
and tomatoes, served with french fries

Veggie burger  24
soya burger with raclette cheese, pickled
cucumbers and tomatoes, served with
french fries

Hasliberger frying sausage 23
according to our house recipe
served with onion sauce and french fries

Beef fillet 200g 49
pink roasted, with french fries, herb butter
and colourful vegetables

Jugged chamois 34
with homemade spätzli, red cabbage, chestnuts,
brussels sprouts and cranberry apple

Hanspeter's Pasta
with a cognac cream sauce and
crème fraîche  22
with chicken strips 26

Venison escalope 43
in a creamy game sauce with homemade
spätzli, red cabbage, chestnuts, brussels
sprouts and cranberry apple

Colourful autumn plate  29
with homemade spätzli, red cabbage,
chestnuts, cranberry apple, brussels sprouts
and mushroom sauce