

## DINNER MENUS 07.03.-20.03.20

SATHURDAY 07.03.	SUNDAY 08.03.	MONDAY 09.03.	THUESDAY 10.03.	WEDNESDAY 11.03.	THURSDAY 12.03.	FRIDAY 13.03.
GREEN ASPARAGUS CREAM SOUP OR MIXED SALAD	MUSHROOM CREAM SOUP WITH ROASTED CHAMPIGNONS	TOTAMOE CREAM SOUP WIH FRESH BASIL OR MIXED SALAD	CELLERAC VANILLA SOUP WITH WALNUTS & PECCORINO OR MIXED SALAD	TRUFFLED PARSNIP CREAM SOUP OR MIXED SALAD	LOCAL WHITE WINE CREAM SOUP WITH REYBREAD CROUTONS OR MIXED SALAD	MEDITERANEAN FISH SOUP OR MIXED SALAD
PASTA WITH GRILLED EGGPLANS, TOMATOESAUCE AN RICOTTA CREAM	PASTA WITH YOUNG BABY SPINACH WITH A LIGHT GORGONZOLA - WALNUT SAUCE	GNOCCHI WITH PORCINI- CREAM-SAUCE & WATERCRESS	RISOTTO PRIMAVER WITH SPRINNG VEGETABLES	AGNOLOTTI FILLE WITH BUFFLE MORZARELLA AND PORCINI MUSHROOMS	ÄLPLER MAKKONI, WITH ROASTED ONIONS AND APPLE MOUSSE	PASTA ALL AGLIO OLIO & PEPPERONCINI
SWISS FILET OF BEEF WITH LIGHT GORGONZOLA SAUCE, SPRING POTATOES AND MIXED OVEN VEGETABLES	SWISS VEAL STEAK WITH PORCINI- MUSHROOM-SAUCE, HOMEMADE SPÄTZLI AND MIXED OVEN VEGETALBES	SWISS ENTRECOTE WITH REDWINE JUS, ROSMARY POTATOES AND MIXED OVEN VEGETABLES	SWISS VEAL ROAST WITH MORREL-CREAM- SAUCE, HOMEMADE SPÄTZLI AND OVEN VEGETABLES	SWISS ROASTBEEF WITH WHISKY-MUSTARD- SAUCE, ROSMAY POTATOES AND MIXED OVEN VEGETABLES	SWISS RACK OF LAMB WITH MEDIERREAN STYLED JUS, POTATO GRATIN AND MIXED OVEN VEGETABLES	SWISS FILET OF BEEF WITH REDWINE JUS, ROSMARY POTATOES AND MIXED OVEN VEGETABLES
CHEES CAKE SERVED WITH FRESH ORANGE SALAD	LUKEWARM APRICOTE CAKE SERVED IN A GLASS WITH VANILLIA ICE CREAM	EXOTIC LEMENGRAS CREME BRULEE	DESSERT SURPRISE	EXOTIC SEMOLINO FLAN WITH FRESH MANGO	SWISS TOBLERONE MOUSSE	FRESH EXOTIC FRUIT SALAD WITH COCONUT ICE CREAM

YOU PREFER A FILET OF BEEF OR FISH AS MAINCOURSE, NO PROBLEM AT AN EXTRA CHARGE OF 8 CHF

ON PREORDER WE OFFER VEGAN MENUS AND WIENERSCHNITZEL FOR DINNER / PLEASE LET US KNOW AT LEAST AT 14:00 THE SAME DAY

MENU PRICE 69 CHF

## DINNER MENUS 07.03.-20.03.20

SATHURDAY 14.03.	SUNDAY 15.03.	MONDAY 16.03.	THUESDAY 17.03.	WEDNESDAY 18.03	THURSDAY 19.03.	SATHURDAY 20.03.
TRUFFLED PARSNIP CREAM SOUP OR MIXED SALAD	WATERCRESS-CREAM-SOUP OR MIXED SALAD	CASHEW-POTATO-CREAM-SOUP WITH CARAMELIZED SPRING ONIONS OR MIXED SALAD	APPLE CELERIAC CREAM SOUP WITH ROASTED APPLES OR MIXED SALAD	ROASTED SESAME & GARLIC CREAM SOUP OR MIXED SALAD	CARROTE - LEMONGRASS SOUP OR MIXED SALAD	SPINACH-COCONUT-MILK SOUP OR MIXED SALAD
GNOCCHI WITH YOUNG SPINACH LEAVES, LIGHT GORGONZOLA SAUCE AND ROASTED WALNUTS	SAFRAN RISOTTO WITH SAUTED PRAWNS	PASTA WITH WALNUTSAUCE, SUN DRIED TOMATOES AND ROASTED BREAD CRUMBS	CAVATELLI WITH TALLEGIO CHEESE AND CIMA DI RAPA	PASTA WITH FRESH GOAT CHEESE, CHERRY TOMATOES AND ROCKET	PASTA WITH PEAS, GREEN ASPARAGUS, RICOTTA, FRESH MINT & PISTAZIEN	PASTA WITH HOMESMOKED MORZARELLA, FRESCH MUSHROOMS AND LEMON THYM
SWISS ROASTBEEF WITH POMMERY-MUSTARD SAUCE, ROSMARY POTATOES AND MIXED OVEN VEGETABLES	SWISS CORN FEED CHICKEN BREAST WITH BASIL SAUCE, GREEN ASPARAGUS AND SPRING POTATOES	SWISS VEAL STEAK WITH PORCINI MUSHROOMSAUCE, HOMEMADE SPÄTZLI AND MIXED OVEN VEGETABLES	SWISS FILET OF BEEF WITH GREEN PEPPERSAUCE, GREEN BEANS WITH PARSLEY & ALMODS WITH ROASTED POTATOES	SWISS RACK OF LAMB WITH ROSMARY JUS, POTATOEGRATIN & RATATOUILLE	SWISS FILET OF BEEF WITH REDWINE JUS, ROSMARY POTATOES AND MIXED OVEN VEGETABLES	SWISS VEAL STEAK WITH PORCINI MUSHROOMSAUCE, HOMEMADE SPÄTZLI AND MIXED OVEN VEGETABLES
LUKEWARM APRICOT CAKE SERVED IN A GLASS WITH VANILLA ICE CREAM	CHEES CAKE SERVED WITH FRESH ORANGE SALAD	COCOLATE CAKE SERVED IN A GLASS WITH VANILLIA ICE CREAM	DESSERT SURPRISE	TIRAMISU SERVEDIN A GLASS	WHITE TOBLERONE MOUSSE WITH FRESH BERRIES	RICOTTA MASCAPONE CREAM WITH MARINATED BEERIES & MERINGUE

YOU PREFER A FILET OF BEEF OR FISH AS MAINCOURSE, NO PROBLEM AT AN EXTRA CHARGE OF 8 CHF

ON PREORDER WE OFFER VEGAN MENUS AND WIENERSCHNITZEL FOR DINNER / PLEASE LET US KNOW AT LEAST AT 14:00 THE SAME DAY

MENU PRICE 69 CHF