

Vorspeisen

Bunt gemischter Salat/ Haussauce

12.50

Linsensalat/ Zitronen Crème fraîche/ Kräutersalat

15.50

Hausgeräuchertes Störfilet/ Avocado-Gurkensalat

Chili-Passionsfrucht-Vinaigrette

22.50

Onsenei pochiert bei 63°/ Kartoffelespuma

Winterspinat/ Trüffelsauce

22.50

Milken/ Waldpilze/ Milchschaum

18.50

Calamares/ Jungspinat/ Oliven/ Zitrone

19.50

Rinds-Tatar „Weisses Rössli“/Toast

klein 22.50/gross 38.50

«Foie gras maison au torchon »

Sauternesgelée/ Butter-Brioche

28.50

Blumenkohlsuppe/ Curry Popcorn

14.50

Tagessuppe

12.50

Rind: Schweiz, Australien

Schwein: Schweiz

Kalb: Schweiz

Ente: FR

Hauptgang

Kalbsbäggli „Weisses Rössli“/Kartoffelstock/grünen Speck- Bohnen

44.50

Wiener Schnitzel vom Schweinsfilet/Sauce Remoulade/Bratkartoffeln

35.00

Rinds Rib-Eye Steak 150/200gr/ Rucola

Süsskartoffel Pommes frites / Kräuterbutter/ Chimichurri

44.00/52.00

«Canard à l'orange»

geröstete Pastinaken/ Cima di rapa

45.00

Skrei (Winterkabeljau)/ Olivenöl/ Knoblauch/ Kräuter/ Balsamico

Gnocchi/ Winterspinat

47.00

Zander/ Granny Smith-Salsa

Randenrisotto/ Catalogna

44.50

Pasta

Kalbfleischravioli/ Vecchia Romagnasauce

klein 24.50/gross 38.00

Gnocchi/glace de viande/Salbeibutter/Parmesan

klein 19.00/gross 33.00

Cappellaccio mit Fontinakäse und Birnen Füllung

Chardonnay-Rahmsauce/ Haselnuss

klein 22.50/gross 35.00

appetizers

Mixed salad/house sauce

12.50

Lentil salad/ lemon crème fraîche/ herb salad

15.50

Home smoked sturgeon/ avocado cucumber salad/

Chili passionfruit vinaigrette

22.50

Poached egg/ potatoes espuma/ winter spinach/ truffle sauce

22.50

Roasted sweet breads/ forest mushroom/ milk foam

18.50

Beef-Tatar „Weisses Rössli“/ toast/ salad

small 22.50/ main course 38.50

Foie gras au torchon/ Sauternes jelly/ buttered brioche

28.50

Cauliflower soup/ curry popcorn

14.50

Soup of the day

12.50

Beef=Swiss, Australia

Pork=Swiss

Veal=Swiss

Duck=France

main course

Veal cheeks „Weisses Rössli“/ mashed potatoes/ bacon string beans

44.50

Wiener Schnitzel of pork/ sauce tartar/ fried potatoes

35.00

Beef Rib Eye steak 150/200/ rocket salad/ sweet potatoes fries/ herb butter/
chimichurri

44.00/52.00

Roasted duck breast/ orange sauce/ parsnip/ cima di rapa

45.00

Cod fish filet/ olive oil/ garlic/ herbs/ balsamic/ potatoes gnocchi/ spinach

47.00

Grilled pike perch filet/ granny smith salsa/ beet root risotto/ catalogna

44.50

Pasta

Home made veal ravioli/ Vecchia Romagna sauce

small 24.50/big 38.00

Gnocchi/glace de viande/ sage butter/ parmesan

small 19.00/big 33.00

Cappellaccio/ fontina cheese/ pear/ chardonnay cream sauce/ hazelnut

small 22.50/big 35.00