

## Soups

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Whitewinesoup with crusty bacon-cracknel	10. —
Potato-Beetroots-soup with horseradish	9. —
Apple-ginger-Soup	9. —

## Salads

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Green salad	7.—
Mixed salad	9. —
Cesar salad	12.—

## Starters

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Blue mold cheese on green salad with honey	14. —
Melted soft-cheese with a walnut crust on a slice of grilled apple, served with green salad	14.50
Home-smoked salmon with raw roesti ( golden potatoes )	16.50
Trout fillets in Verjus-Sauce with homemade pike-Ravioli	16.50
Homemade ravioli with fresh cheese and herbs	13.—

## Cold meals

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Sandwich ( two double breads)

choose :

Salami / ham / cheese / liver cheese 7.50

Half portion 4.50

Traubenteller

cold slices meat and cheese 20.—

Salad plate with an egg 16.—

Liver cheese salad with mixed salad 17.50

with green salad 11.—

Liver cheese and cheese salad with mixed salad 19.—

For two persons : CULINARIUM plate

With a lot of products of the region

Bread and potatoes 36.—

Smoked sausage with bread 13.50

## Main course simple

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Sliced porc with a mushroom-sauce

Roesti ( golden potatoes ) 25.—

Sliced chicken with italienstyle Sauce cinque Pi 26.—

Makkaroni

Cordon bleu

Porc escalope with ham and cheese

served with Potatoes and vegetables 27.50

Porc steak with french fries 26.—

Mixed salad with

Porc steak 27.—

Veal escalope 29.50

Chickenbreast 26.—

## Fish

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Grilled Trout fillets On a Verjus-Sauce, homemade pike-Ravioli	36.50
Grilled Trout fillets under crispy potatoes with vegetable	36.—
Grilled shrimps ( prawns ) with sweet peppers, chili and lime Risotto	40.—

## Vegetarian

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Homemade ravioli with fresh cheese and herbs	23.—
Roesti with Slices of apples , melted with softcheese	24.—
Spicy Champignons on risotto	21.—
Apple-sweet peppers goulash on Spätzli ( small flower dumplings)	20.—
Tandoori-Ragout (regional style) with potatoes-vegetables-Curry	22.—

## Main courses

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Tandoori Chickenspit on a potatoes-vegetablescurry	33.—
Porc steak with a typical regional applesauce Spätzli ( small flower dumplings)	34.50
Sliced veal with champignons ( bottom mushrooms) Roesti ( golden potatoes ) , vegetables	38.50
Veal escalope with a sauce of homemade mustard homemade noodles, vegetables	39.—
Sliced Beef with a swiss whiskysauce gnocchi, vegetables	42.—
Grilled Beef with apple-hollandaise roasted potatoes, vegetables	46.—
Lamb saddle with a walnut-herbecrust Potato gratin, vegetables	39.50
Spicy Lamb-dices with roasted vegetables-potatoes	39.—

## Desserts

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Coffee with some sweets	12.—
Fresh fruit-salad	8.50
with homemade elderflower syrup	8.50
with cream	9. —
with maraschino, Kirsch	10. 50
Swiss deep-fried apple-tartles	
with cinnamon ice-cream	9.50
Regional Apple-cream	8. 50
Dessert-creation	14.—
Variation of Apple delight	12.—
Parfait of the day	11.—
Katharinas Applepie with aromatic applesalad an Cinnamonicecream	12.—
Chocolate-tarte with cherrys	10.—
Cheese from the region	12.50