



EVENING MENU

Spring is here, and with it nature awakens to new life. The first flowers break through the earth, the trees sprout fresh greenery and the birds fill the air with their song. The days become brighter, the sun warms our faces and a gentle breeze carries the scent of flowers and fresh grass. After the silence of winter, we are drawn out - to flowering meadows, lively street cafés and cheerful get-togethers with friends. Spring gives us lightness, new energy and the anticipation of all that lies ahead.

STARTERS

Salad bowl with young spinach per person 16

fermented radishes, puffed cereal grains and two types of beetroot with Meaux mustard dressing

Hand-cut tartare of Simmental Brown Swiss cattle small 26 / large 38

with hay schnapps, served with pickled vegetables, egg yolk cream and toasted house bread

Smoked beef tongue 19

on warm kohlrabi with tarragon

St. Louis Cut pork ribs on a colorful cabbage stalk salad 23

with mountain herb salsa and fermented nettle puree

Pea camembert with black walnut puree 19

and verjus and marigold reduction

Bone marrow from the oven with garlic and parsley 21

served with toasted bread – preparation time approximately 20 minutes

Parsley soup 16

Parsley root, fresh parsley, parsley gel and parsley root chips

Alpsteiner duck broth 19

with 63°C organic egg, duck paté and Kefen straw

MAINS

Absinthe - green spelt risotto with braised beetroot 37

served with fennel sprouts and kale chipss

Homemade wild garlic gnocchi on lemon cream cheese 39

served with garden cress and poppy seed crackers

Smoked Appenzeller guinea fowl breast on beluga lentil puree 53

served with hemp seed pesto and glazed carrots

Roasted Zurich veal liver in a calvados sauce 41

served with buttered rösti and seasonal vegetables

Black Angus "Spider Steak" from the charcoal grill 45

served with Anna fries, wild cauliflower and dandelion dip with Jersey Blue

Whole grilled Trout from the organic alpine farm at Blausee 53

with roasted potato and herb roulade, beetroot puree and savoy cabbage

Pink roasted rabbit fillet in Bündler raw ham 49

with Rhine Valley Ribelmais cream, served with baked sage and morel sauce

DESSERT

Rosemary parfait 🌿 19.5

with juniper mousse and cucumber gel

Rhubarb tarte tatin 17.5

with sorrel ice cream and oat crumble

House cheese selection with fig mustard and fruit bread 22

Bûchette cendré, Malögin, das Blaue Wunder, Alp Flix Schafskäse and the Chräftige Schorsch

Two kinds of sweets 12

served with a coffee or espresso

All prices in CHF, inkl. 8.1% VAT

We are happy to provide you with detailed information about possible allergens in the individual dishes