

"Perfektion in der Einfachheit", dieses Ziel haben wir unserer Arbeit gesetzt; Hochwertige Rohprodukte in harmonischen Geschmacksverbindungen, leicht und liebevoll gekocht und schnörkellos präsentiert.

In other words; High quality ingredients, harmonious flavours and dishes, lovingly cooked and presented.

Starters – if you so wish, we will serve these as main courses

Green leaf salad with apple vinaigrette 11.50

Mixed salad "Reblaube", a choice of leaf salad,
chopped raw vegetables and herbs with a light dressing
made of milk, cream, apple vinegar, and horseradish 14.50

As a main course served in a bowl with a boiled egg 19.50

Natural duck liver mousse served on an apple rosemary chutney
and brioche 26.50

Ravioli al Plin filled with black budding served with flambéed pear,
Brussels sprouts and Belperknolle (special cheese) 27 / 41

Consommé of woodland mushroom with pickled vegetables 16.50

Main Courses

«Zürcher Geschnetzeltes» veal strips in a creamy sauce
with mushrooms served with Röstli (Swiss hash browns) 49

Wild duck breast with orange sauce, roasted cabbage and polenta 48

Ragout of chamois served in a red wine sauce
with autumn vegetables and Pizokel 46
(for two or more people we serve it in a bowl for the whole table)

Fish of the day 47-53
*We are happy to tell you about our specials depending
on the catch of the day.*