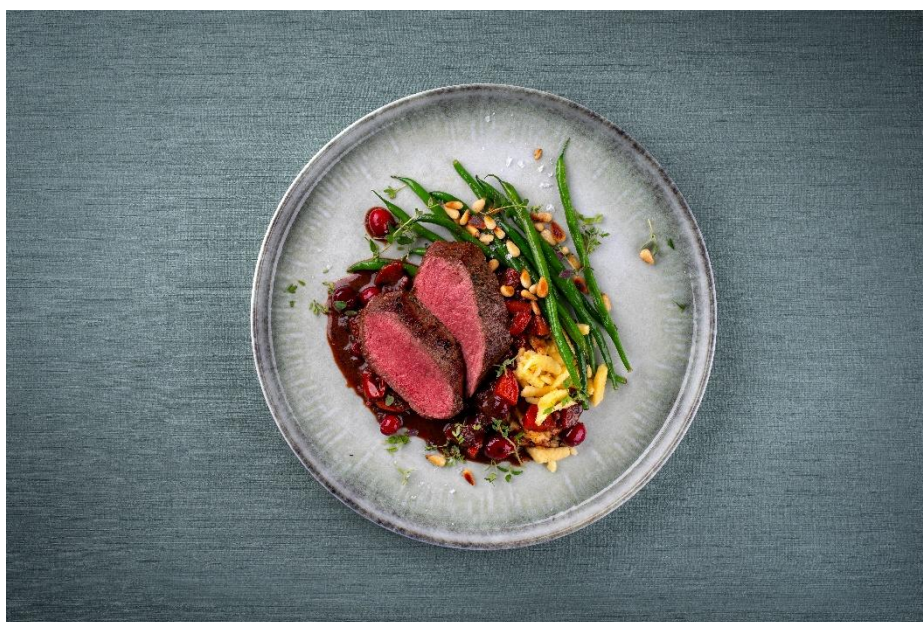


Business-Lunch-Karte

Number One



2-Gang-Menü pro Person exklusive Getränke CHF 29.00 /
Take away-Menu CHF 23.00

2 course menu per person excluding Beverages CHF 29.00 /
Take away menu CHF 23.00

3-Gang-Menü pro Person exklusive Getränke CHF 34.00 /
Take away Menü CHF 28.00

3 course menu per person excluding Beverages CHF 34.00 /
Take away menu CHF 28.00

En Guete

Vorspeisen | Starters

Herbstsalat , Pfifferlinge, Feigen, Gemüseterrine, Preiselbeer-Dressing <i>Autumn Salad, Chanterelles, Figs, Vegetable Terrine, Cranberry Dressing</i>	CHF 11.50
Randenrisotto , gratinierter Ziegenkäse, Baumnüsse <i>Beetroot Risotto, baked Goat's Cheese, Walnuts</i>	CHF 9.50
Rote Linsen – Currycremesuppe , Birnen <i>Red lentil and curry cream soup, Pears</i>	CHF 6.50
Kürbiscremesuppe , Wildschweinschinken <i>Pumpkin cream soup, Wild Boar Ham</i>	CHF 7.50

Hauptgänge | Main courses

Hirschrücken , Gin-Rahmsauce, Kartoffel-Steinpilzgratin, Rosenkohl, Rotkraut <i>Venison Loin, Gin Cream Sauce, Potato and Porcini Mushroom Gratin, Brussels Sprouts, Red Cabbage</i>	CHF 25.50
Pouletbruststreifen Szechuan , Gewürzreis, Wokgemüse <i>Szechuan Chicken Breast Strips, Spiced Rice, Wok-Fried Vegetables</i>	CHF 22.50
Rindsentrecôte , Pfeffer-Hollandaise, Kartoffelkroketten, Marktgemüse <i>Beef Entrecôte, Pepper Hollandaise, Potato Croquettes, Market Vegetables</i>	CHF 25.50
Gebratenes Saiblingfilet , Tagliatelle, Ratatouille <i>Fried Char Fillet, Tagliatelle, Ratatouille</i>	CHF 23.50
Süsskartoffelpüree , sautierte Zucchetti, gebratener Soja-Tofu, Kokos-Curry, Süsskartoffel-Chips <i>Sweet Potato Purée, sautéed Courgette, fried Soy Tofu, Coconut Curry, Sweet Potato Chips</i>	CHF 22.50

Süßes Finale | Sweet creations

Marroni-Kuchen, Apfelsorbet <i>Chestnut Cake, Apple Sorbet</i>	CHF 9.50
Schokoladenkuchen mit flüssigem Kern, Vanilleglace <i>Chocolate Cake with liquid centre, Vanilla Ice Cream</i>	CHF 9.50
Käseteller , Früchtebrot, Chutney <i>Cheese platter, Fruit Bread, Chutney</i>	CHF 12.50