

Menue Fischstube

Starters

„Vichyssoise“ cold potato-leek Soup with Parmesan chips und Pata Negra ham*	9.50
Hummer – Bisque with crayfish	18.50
Mixed leaf salad garnished with omelet and bacon	14.50
Smocked duck with lamb's lettuce	26.50
Buffalo mozzarella and cherry tomatoes	18.50
Goat cheese gratinated with honey and a salad of mixed vegetabl	15.50
Shrimp cocktail with toasted Swiss bread *	21.50
Marrowbone with toast and mountain salt	16.50

Risotto

Risotto with dried tomatoes	26.50
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Main courses

Grilled breast of chicken with green mixed leaf salad	29.50
Pan fried filet of whitefish with roast almonds, potatoes and seasonal vegetables	38.50
Pikeperch sautéed with mashed potatoes and sugar snaps	46.50
Black tiger prawns with rice and leaf spinach	48.50
Sole with Colbert butter with rice and seasonal vegetables	62.50
Filet steak with onion confit, roast potatoes and French beans	56.50
Kotelett of veal with tagliatelle and seasonal vegetables	59.50

Desserts

Zitronen-Tarte	12.00
Marinated strawberries with white chocolate and poppy seed mousse	14.50
Warm chocolate cake with sour – cream ice cream	16.00
Crème brûlée	12.50

Tatar (CH), Maispoulardenbrust (F), Rindsfilet (Irland), Kalb (CH)