

Z'morgä

10 to 13 o'clock

D` Gipfeli z`Morgä

Croissant with butter, homemade jam and fruit garnish

4,00

Der Zürcher z`Morgä

Appenzeller, alpine soft cheese, cooked Rosemary ham,
Fennel salami, homemade jam and bircher muesli

10,50

S`Chäser z`Morgä

Appenzeller, alpine soft cheese , goat cheese with fig-raisin-chutney,
mozzarella & tomato & pesto, bircher muesli

10,50

Der Ami z`Morgä

scrambled eggs with bacon or nuremberg sausages, toast, fruit salad,
pancake with maple syrup, sesame-leach-donut with salmon tartar

12,50

Am Alpöhi sis z`Morgä

Loose hash browns with 2 fried eggs and bacon

10,50

Än Vegane z`Morgä

Chia Müesli with fruits, nuts, dates, gluten-free oatmeal and soy-yoghurt,
tomato-hummus, avocado and sweet, gluten-free muffin

12,50

Langsam und Gmuetlich (2 or more persons)

Appenzeller, goat cheese with fig-raisin-chutney,
mozzarella & tomato & pesto, rosemary ham, fennel salami,
scrambled eggs, salmon tartar, tomato hummus, bircher muesli,
jam, honey and a glass of sparkling wine or fresh orange juice p.p.

17,50

Assorted Gluten-free Bread

p.p.

2,50

all prices in euro

Sesam-Leach-Donuts,

with your choice of:

Gmüäs

With avocado, grilled chili-tomatoes to basilic-olive-oil and vegetable chips

6,00

Ziege

With fresh goat cheese and fig-raisin-chutney

6,50

Fisch

With salmon tartar and avocado cream

6,50

1 boiled egg

1,50

2 fried eggs, served with Butter and Toast

5,00

3 scrambled eggs

With butter and toast

6,00

With tomato and Swiss Greyezer cheese

7,00

With Bacon

7,50

With Nuremberg sausages

7,50

Bircher Muesli

With grated apple, squeezed banana, yoghurt, white cheese, honey, grated hazelnuts, oatmeal and fruit salad

6,50

Chia Muesli

With chia, dates, nuts, gluten-free oatmeal, soy-yoghurt and fruit salad

7,00

Yoghurt

With fresh fruit salad

6,00

Fruit salad

6,00

4 Pancakes

With maple syrup and butter

5,50

all prices in euro

Swiss Classics

from 12 o`clock

Starter

Früäligssuppä

Seasonal vegetable soup, served with crunch 6,00

Chliine Grüene

Mixed lettuces to lemon-mustard-olive oil-dressing 5,50

Geissä-Chäs usem Ofe

Goat cheese gratinated with honey and thyme,
served with caramelized walnuts and spinach salad to balsamic glaze 9,50

Burrata

Excitingly creamy mozzarella, served to warm chili-tomatoes
in basil-marinade-olive oil 8,50

Salmon Tartar

Herb-pickled salmon with onions and capers,
served with avocado and chili-tomatoes 12,50

Chnabber Plättli to beer

Olives, cheese chunks, and dried prunes wrapped in bacon 10,50

Small Dishes

or Starters to share

Schüsslä Energie

Herb salad, tomato, cucumber, chunks of ovenbaked vegetables,
curry-marinated sunflowerseeds and croutons 10,50

Served pure or with your choice of:

Grilled goat cheese	plus	4,50
Lemon-marinated, panfried strips of corn-fed-chicken-breast	plus	4,50
Panfried slices of beefsteak	plus	6,00
Fillet of salmon marinated in fennelseeds	plus	6,00

Schwiizer Wurscht-Chäs-Salat

Swiss Original with Emmentaler cheese, Lyoner sausage, cornichons
and red onions to white balsamic-dressing, served with bread & butter 12,50

Alphüttä Plättli

For one person a main course, 16,50
for two persons a good start in the evening or to beer!
Swiss cheese-sausage-salad, fennel salami, raw ham, Appenzeller,
alpine soft cheese, fig-raisin-chutney, served with bread & butter

all prices in euro

Hauptspiisä

Chäs Chnöpfle

Traditional alpine pasta, sauteed with Appenzeller, Emmentaler and Gruyere, served with stewed apples, melted onions and a side salad 12,00

Risotto

Luscious Saffron-white wine-risotto, served to green asparagus, grilled chili-tomatoes and parmesan 12,50
(by choice also served vegan style – without parmesan)

Served pure or with your choice of:

Grilled goat cheese	plus	4,50
Lemon-marinated, panfried strips of corn-fed-chicken-breast	plus	4,50
Panfried slices of beefsteak	plus	6,00
Fillet of salmon marinated in fennelseeds	plus	6,00

Burä Röschti

Röschti – the Swiss „hashbrown“, gratinated with Gruyere and Vacherin, served with two fried eggs and a side salad 13,50

Vegani Röschti

Röschti, served with artichokes, fresh spinach and fried tomatoes in creamy almond, pure vegan 14,50

Fisch Röschti

Röschti served with fillet of salmon, panfried on its skin, to green asparagus, served with rhubarb-chutney 15,50

Bratwurscht und Bölläsauce

Original St. Galler veal sausage, served with onion-jus, röschti and a side salad 14,50

Züri Gschnätzlets

Veal, panfried in slices and served in creamy mushroom sauce, to homemade röschti 18,50

Wiäner Schnitzel

Original Schnitzel from veal, thinly tapped, wrapped in breadcrumbs and baked golden brown, served to lukewarm potato-cucumber-salad 19,50

Rindsfilet

Fillet of beef with alpine truffle-herb-butter, served with ovenbaked potatoes und vegetables and gazpacho-salad 22,50

Fondue „Moitié-Moitié“ for 2 or more persons

Original Swiss cheese fondue with Vacherin and Gruyere, p.p. 22,50
served with bread chunks, potatoes, cornichons and with Chasselas/white wine & Kirschwasser, to give it your personal flavor!

Desserts

Toblerone Mousse

Chocolate Mousse from Swiss Toblerone to carrot-apricot-compote, unfortunately highly addictive...

6,00

Marillenknödel

Traditional alpine dumplings from white cheese, filled with apricots, served to strawberry ragout and vanilla-sauce

7,00

Thurgauer Äpfelstrudel

Applestrudel fresh from the oven, served with vanilla-ice-cream

7,00

Süesses Ändi

Coffee or Espresso to a small Swiss nut-tartlet

4,50

Eiskaffee

Vanilla-ice cream with cold coffee and whipped cream

5,00

Erdbeerbecher

Vanilla and strawberry - ice cream with strawberry ragout and whipped cream

6,00

Glace Chuglä

Assorte dice cream: vanilla, strawberry, dark chocolate, lemon-sorbet

each 1,20

Whipped cream

1,00

Bätziwasser / Swiss Digestifs

from Kindschi Destillery, Bünden, Switzerland

Röteli

Liqueur from dried cherries

2 cl

4,00

Wacholder

Elegant distilled swiss juniper

2 cl

4,00

Chrüter

50 distilled herbs from Switzerland in one bottle!

2 cl

4,00

Enzian

Distilled yellow radical of gentian

2 cl

5,00

For more spirit of Switzerland

Such as Single Malt Whisky, Glacier-Vodka, High End-Grappa... have a look at our beverages menu!

all prices in euro