

# STARTERS

## Salad of fresh green leaves

Roasted seeds  
Vegetables stripes  
Cranberry  
Croutons  
Honey-mustard dressing

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**(L)(V)** **13.50**

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## Lobster (US) bisque

Fried shrimp pillows  
Cognac  
Butter  
Cream

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**22.50**

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## Apulian Appetizers Moules (NL)

Orange juice  
Taralli  
(Apulian aperitif pastries)

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**22.50**

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## Tapas plate

Hummus with sesame  
Harissa pumpkin cream  
Purple-Carrots-laurel cream  
Alpensbrinz cheese  
Olives  
Pomodori Secchi  
Focaccia

As a main course or for  
Sharing

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**(V)** **28.50**

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## Lambs' Lettuce

Egg  
Croutons

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**With bacon** **+2.50**

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**16.50**

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## Baked goat cheese

Thyme honey  
Quinoa  
Beetroot salad

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**(G)(V)** **18.50**

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## Moules (NL) marinière

White wine and cream sauce  
Taralli  
(Apulian aperitif pastries)

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**22.50**

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We would be happy to tell you about allergens.  
Our prices are in Swiss Francs, including sales tax of 8.1%.

**(G)** gluten-free   **(L)** lactose free   **(V)** vegetarian   **(V)** vegan



# MAINS

## Homemade pasta

Thyme honey  
Blue mold Espuma  
Fennel  
Walnuts

With Guanciale (bacon) + 3.50

Ⓥ 29.50

## Winter vegetables Gratin

Parsnip  
Celery  
Yellow carrots  
Beetroot  
Potatoes  
Sweet potatoes  
Vegan Parmesan

ⓋⓄ 28.50

## Lamb carré (IR)

Brioche eggplant soufflé  
Grilled Cicorino Rosso  
Portwine Beurre Blanc

48.50

## Breaded Pork chops (Duroc/CH)

Fries  
Baked Purple-carrots  
Café de Paris

42.50

## Brasato di Manzo (Shoulder Point, Black Angus /CH)

Bramata polenta  
Baked leeks  
Merlotsauce

Ⓞ 38.50

## Beef Tatar (CH) toast & butter

with calvados whiskey + CHF  
or cognac 4.50

70g  
23.50

130g  
34.50

## Daily changing fish and meat specialties.

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Ⓞ gluten-free

Ⓛ lactose free

Ⓥ vegetarian

Ⓥ vegan



# MOULES ET FRITES<sup>(NL)</sup>

## Moules marinière

French fries  
Garlic & chili-mayonnaise  
White wine and cream sauce

Ⓞ 41.50

## Moules provençale

French fries  
Garlic & chili-mayonnaise  
Tomato and herb sauce

ⓄⓁ 41.50

## Moules Apulian Style

French fries  
Taralli  
Orange juice  
Garlic & chili mayonnaise

41.50

## Moules Marseiller Style

French Fries  
White wine pastis sauce  
Fennel  
Garlic & chili mayonnaise

Ⓞ 41.50

## Our beer recommendation with our Moules

	1 dl	2.5dl	3.3dl
Leffe beer from Belgium (6.6% Vol.)		7.50	8.80
Entre-Deux-Mers Blanc, Château Tour de Mirambeau, Bordeaux	8.00		

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# TAPAS

Ⓛ	Can of sardines (EU) with focaccia	9.50
🍃	Hummus with sesame and focaccia	8.50
🍃	Purple-carrot-laurel cream and focaccia	8.50
🍃 🍃	Harrisa pumpkin cream and focaccia	8.50
🍃 🍃	Baked goat cheese with thyme-honey	9.50
🍃 🍃	Olives & sun-dried tomatoes	8.50
Ⓛ	Cured ham with bread (CH)	9.50
Ⓛ	Warm Chorizo with bread	10.50
🍃🍃	Roastet honey nut and kernel mix	5.50

## Bread

Focaccia with rosemary	4.50
Sourdough bread with olive oil	4.50

# SANDWICHES/FOCACCIA

(Sandwiches daily 14.00 – 18.00., Saturday & Sunday from 10:00 – 18.00)  
(no changes possible)

	small	large
Focaccia with Hummus, rocket salad, tomatoes & Mozzarella	9.50	14.50
Toast with brie and ham, tomatoes, chili mayo	9.50	14.50

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# DESSERTS

## Café Deluxe

Coffee or espresso  
With a sweet surprise  
From the kitchen

With Grappa + 2.50  
12.50

## Homemade cake

8.50

## Crepes Suzette

Vanilla ice cream  
Grand Marnier  
Apple

15.50

## Dark Tobleronemousse

Hazelnut crumble

11.50

## Crema Leggera

Chocolate sorbet

Ⓞ 11.50

## Vanilla ice cream

Warm chocolate sauce  
Whipped cream

Ⓞ 12.50

## Cheese plate (from the chäshütte)

Homemade fruitcake

19.50

## Affogato

Vanilla ice cream  
Doused with espresso

With Baileys +CHF 4.50

Ⓞ 9.50

## Ice cream

Plum sorbet with vieille prune (24% Vol.) 12.50

**Kalte Lust** (Ice cream cups from Olten)

Cocos - stracciatella **V** Ⓞ

Coffee Ⓞ

Dark chocolate **V** Ⓞ

Sour cherry **V** Ⓞ Becher 6.50

Vanilla **L**

Plum sorbet **L** pro Kugel 4.00

+ whipped cream +1.80

Ⓞ gluten-free

**L** lactose free

**V** vegetarian

**V** vegan



# BREAKFAST

Saturday 9 am till 3 pm + Sunday 10 am till 3 pm

## Eggs Benedict on brioche

Smoked salmon (NOR)  
Spinach and hollandaise sauce

**22.50**

with a glass of  
Cava

**27.50**

## Small Breakfast

«Zopf» (2 slices of Swiss  
Bread)  
Butter, jam & honey

1 hot drink incl.

Ⓥ

**12.50**

## Cheese Breakfast

«Zopf» (2 slices of Swiss  
Bread)  
Butter, jam, honey, and cheese

1 hot drink incl.  
1 orange juice incl.

Ⓥ

**20.50**

## Ham breakfast

«Zopf» (2 slices of Swiss  
Bread)  
Butter, jam & honey  
Cured ham (CH)

1 hot drink  
1 orange juice

**20.50**

## Salmon breakfast

«Zopf» (2 slices of Swiss  
Bread)  
Butter, jam & honey  
Smoked salmon (NOR)

1 hot drink  
1 orange juice

**23.50**

## Classic breakfast

Croissant, «Zopf» (Swiss  
Bread)  
Multigrain bread  
Butter, jam & honey  
Cured ham (CH), cheese  
Smoked salmon (NOR)

1 hot drink  
1 orange juice

**28.50**

## To combine

Fried egg	<b>4.50</b>
With bacon	<b>6.50</b>
Scrambled eggs (2 eggs)	<b>7.50</b>
With bacon (CH)	<b>9.50</b>
Muesli with plums, yoghurt, dates & nuts Ⓥ	<b>10.50</b>
Tapas cured ham (CH)	<b>12.50</b>
Portion smoked salmon (80g/NOR)	<b>12.50</b>
Croissant	<b>3.00</b>
1 slices Zopf or multigrain bread	<b>3.00</b>

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