

# STARTERS

## Salad of fresh green leaves

Roasted seeds  
Vegetables stripes  
Croutons  
Honey-mustard dressing

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

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## Chestnut date soup

Date praline  
Yoghurt dip  
Lemongrass caramelized

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**(V)(G)** **15.50**

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## Charfish tartare

Orange salad  
Focaccia breadsticks  
Toast

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**24.50**

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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's Lettuce

Egg  
Croutons

**With bacon +2.50**

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**(L)** **16.50**

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## Baked goat cheese

Thyme honey  
Beetroot carpaccio  
Lambs's Lettuce

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**(G)(L)** **18.50**

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## Moules <sup>(NL)</sup> marinière

white wine and cream sauce  
garlic toast

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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 Quark-Herbs- Pizokel

(Swiss pasta)

Tree nuts  
Pears  
Spinach  
Cheese-Creamsauce

With Guanciale (bacon) + 3.50

Ⓥ 31.50

## King oyster mushroom

Baked parsnips  
Herbal emulsion  
Purple-carrots-laurel cream

ⓋⓄ 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

## Coq au vin (chicken/CH)

Mushrooms  
Beetroot  
Herbs Pizokel

Ⓞ 38.50

## Beef Tatar <sup>(CH)</sup> toast & butter

with calvados  
whiskey  
or cognac + CHF 4.50

70g 23.50

130g 34.50

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# 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

Ⓞ<sup>L</sup> **41.50**

## Moules au cidre

French fries  
Garlic & chili-mayonnaise  
Apple julienne & cider butter  
Sauce

Ⓞ **41.50**

## Our beer recommendation with our Moules

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

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# TAPAS

Ⓛ	Can of sardines 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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Ⓛ lactose free

🍃 vegetarian

🍃 vegan



# DESSERTS

## Café Deluxe

Coffee or espresso  
With a sweet surprise  
From the kitchen

With Grappa + 2.50

**12.50**

## Homemade cake

**8.50**

## Apple cakes

Vanilla sauce  
Cinnamon  
Laurel oil

**14.50**

## Dark chocolate mousse

Orange fillets  
Whipped cream

Ⓞ **10.50**

## Crema Leggera

Chocolate sorbet

Ⓞ **11.50**

## Vanilla ice cream

Warm chocolate sauce  
Whipped cream

Ⓞ **12.50**

## Chestnut vermicelli with cherry schnaps

Vanilla ice cream  
Meringues  
Whipped cream

Ⓞ **14.50**

## Affogato

Vanilla ice cream  
Doused with espresso

With Baileys +CHF 4.50

Ⓞ **9.50**

## Cheese plate (from the chäschütte)

Homemade fruitcake

**14.50**

**19.50**

## 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**Ⓞ, Blueberry yoghurt Ⓞ

RaspberryⓄ**V**, Pistachio Ⓞ

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 4 pm + Sunday 10 am till 4 pm

## Eggs Benedict on brioche

Smoked salmon (NOR)  
Spinach and hollandaise sauce

**22.50**

with a glass of  
Prosecco

**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 (V)	<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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