

soups

minestrone vegetable soup fr. 14.--

goulash beef soup with vegetables fr. 14.--

light meals

hummus mashed chickpeas with pita bread  fr. 18.--

falafel fried ball made from chickpeas 6 pieces fr. 9.--

falafel fried ball made from chickpeas 12 pieces fr. 15.50

cheese or ham omelette fr. 19.50

pitta sandwiches

falafel sandwich fried ball made from chickpeas with pita bread fr. 14.--

hot chicken pita sandwich with hummus fr. 19.--


salads

small green salad	fr. 11.--
mixed salad	fr. 14.--
“oriental” salad 	fr. 14.--
burrata with tomatoes and rucola	fr. 19.50
sausage-cheese salad “swiss style” small	fr. 16.--
sausage-cheese salad “swiss style” with mixed salad	fr. 19.50
fried fish sticks (zander) with mixed salad	fr. 29.50
tuna with mixed salad	fr. 19.50
falafel fried ball made from chickpeas with mixed salad	fr. 26.--
“caesar” salad	fr. 29.50

tarte flambee with ...

bacon, onions and sour cream	fr. 21.--
tuna, onions and sour cream	fr. 22.50
“vegetarian” with vegetables and sour cream	fr. 23.--
burrata, cherry tomatoes, rucola and tomato sauce	fr. 23.—
salamí, chilli and sour cream	fr. 23.50
dried ham, dried tomatoes and sour cream	fr. 25.50
smoked salmon, onions and sour cream	fr. 27.--

pasta

penne „roma“ cream, cheese, zucchetti, cherry tomatoes and champignons	fr. 25.50
“middlesea“ ravioli filled with figs and cheese	fr. 31.--
spaghetti “aglio e olio“ with garlic and olive oil 	fr. 23.--
spaghetti “carbonara“ with cream, ham, cheese, egg	fr. 24.50
spaghetti “toutoune“ with prawns and mussels	fr. 38.50

meat

pork

schnitzel with french fries fr. 25.--

cordon-bleu filled with ham and radette cheese
and french fries fr. 38.--

chicken

chicken breast „stroganoff“ creamy sauce and rice fr. 29.50

veal

“wiener schnitzel” with cranberries and french fries fr. 47.--

beef

fillet-stripes „stroganoff“ creamy sauce and rice fr. 48.50

entrecôte with herb butter, french fries and vegetables fr. 51.--

filet-steak with herb butter, french fries and vegetables fr. 63.50

fish / prawns / mussels

fried fish sticks (zander), tartarsauce and french fries	fr. 31.--
grilled salmon filet on vegetables and rice	fr. 39.50
prawns „piri piri“ with olive oil and garlic with rice	fr. 43.50
mussels „mediterranean sea“ white wine sauce with thyme, garlic and cream	fr. 33.50
mussels „oriental“ tomato-herb sauce with white wine and garlic	fr. 33.50
..to match, we recommend french fries	fr. 8.50

your wishes and suggestions are always welcome
all prices are in swiss francs and include 8,1% vat
please ask our staff for allergy information

origin fish: salmon = norway, scotland & ireland

fish sticks, pike-perch/zander = switzerland, germany & russia

origin prawns = vietnam / origin mussels = italy, france & the netherlands