

TO START

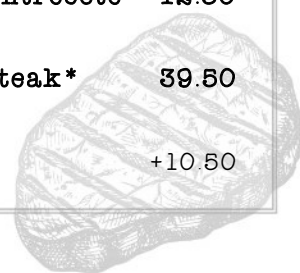
Daily soup	6.50
Fresh leaf salad	8.50
Mixed green salad with pickled vegetables	9.50
Chanterelle foam soup with bread dumpling and mushroom cream	16.50
Autumn salad with hazelnut dressing, fennel, parmesan, goji berries and pine nuts	16.50
Crunchy and gently cooked pike perch with buttermilk, chorizo, cucumber and almond	18.50
Caesar's salad	12.50 18.50
Lettuce, bacon, Parmesan shavings + chicken breast or prawns	+ 9.50
Lamb's lettuce with egg and croutons with bacon or pan-fried mushrooms	16.50



«GREEN EGG»-GRILL

The charcoal-fired "Green Egg"
is famous for even cooking and
smoky BBQ aroma.

Chicken breast*	22.50
«Alpstein», 150 g	
Veal flank steak	36.00
200 g	
Black angus entrecôte	42.50
beef, 250 g *	
Beef rib eye steak*	39.50
250 g	
+ mixed salad	+10.50



SEASON'S BEST

Pan-fried roe deer filet	44.50
with truffle foam, homemade gnocchi, chestnuts and kale	

GREEN

Green Burger with sweet potato fries	28.00
Vegan soy patty in a sesame bun with BBQ sauce, tomato, cucumber, onions and vegan cole slaw	
Fontana Autumn plate	29.00
Spätzli with mushroom cream sauce, red cabbage, Brussel sprouts, pumpkin and chestnuts	

FAVOURITES

BIO Swiss Cheeseburger *	33.50
Organic beef, raclette cheese, cucumber relish, onions and BBQ sauce, served with French fries	
BIO beef tatar from Uelihof	23.50 33.50
The classic with toast and butter or French fries	
Wiener Schnitzel (veal)	38.50
with lingonberry sauce	
Veal Cordon bleu *	40.50
with mountain cheese and smoked ham	
Black angus beef entrecôte 250 g *	44.00
served in a small pan with homemade Café de Paris sauce	

SIDES

5.00 each

French fries
Sweet potato fries
Butter noodles
Rice
Market vegetables
Mixed green salad with pickled vegetables

SAUCES

2.00 each

BBQ sauce
Autumn herb butter
Café de Paris
Mushroom cream sauce

* For this dish, the preparation time is around 30 minutes.

BEVERAGES

SOFTDRINKS

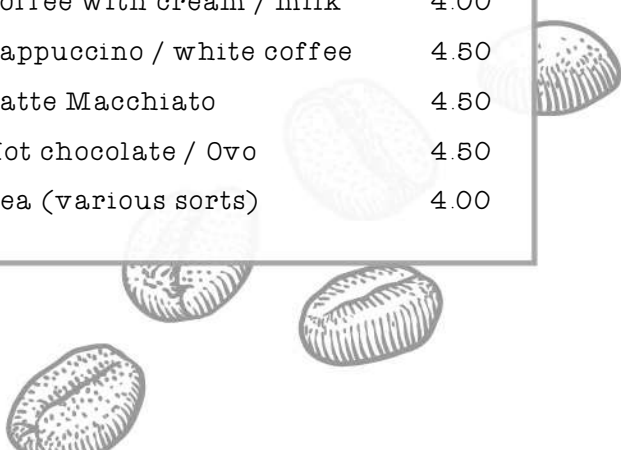
	30cl	50cl	1L
Fontana water sparkling / non-sparkling	3.00	4.00	7.00
Homemade iced tea	4.20	6.50	(45cl)
Homemade lemonade, 45cl			6.50
Lemon juice, elderflower syrup sparkling water, lime			
Coca-Cola / Coca-Cola Zero, 33cl	4.20		
Rivella red / blue, 33 cl	4.20		
Fanta / Sprite, 33 cl	4.20		
Apple Spritzer, 33 cl	4.20		
Gazosa, 35 cl	4.20		
Dolce Aranciata, Lampone / Limone			
Fever Tree, 20cl	4.20		
Sicilian Bitter Lemon, Tonic Water			
Tomato juice, 20 cl	6.50		
Orange juice, 20 cl (freshly pressed)	6.50		
Suure Most (non-alcoholic), 50 cl	5.50		

APERITIF

Aperol Sour	12.00
Aperol, lemon juice, sugar fresh pressed orange juice	
Americano	12.00
Campari, red vermouth sparkling water, orange	
White Wine Spritz (sweet / sour)	7.50
Campari, 25 Vol. %	4 cl 6.50
Aperol, 15 Vol. %	4 cl 6.50
Lillet blanc, 17 Vol. %	4 cl 6.50
Cynar, 16.5 Vol. %	4 cl 6.50
San Bitter (non-alcoholic)	4 cl 6.50
Ramazotti, 30 Vol. %	4 cl 6.50

COFFEE / TEA

Espresso	4.00
Espresso doppio	4.50
Coffee with cream / milk	4.00
Cappuccino / white coffee	4.50
Latte Macchiato	4.50
Hot chocolate / Ovo	4.50
Tea (various sorts)	4.00



BEER

Baarer Bier Herrgöttli	20 cl	3.80
Baarer Bier Stange	30 cl	4.40
Baarer Bier Kübel	50 cl	6.00
Baarer Bier non alcohol	33 cl	4.50
Baarer Goldmandli Bier	33 cl	4.50
Munich wheatbeer (DE)	50 cl	6.50

DIGESTIVES

Original Etter	2 cl	8.00
Zuger Kirsch 41% Vol.		
Original Etter	2 cl	9.00
Vieille Poire Williams 40% Vol.		
Grappa Nardini 40% Vol.	2 cl	7.50