

TO START

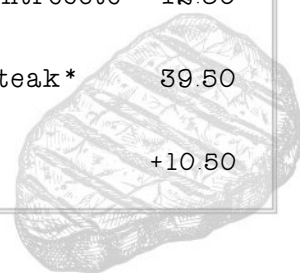
Daily soup	6.50
Mixed leaf salad	6.50
Clear oxtail soup with ravioli and bone marrow	16.00
Colourful winter salad with passion fruit dressing, carrot stripes, grapefruit, sesame and roasted cashew nuts	15.50
Cured salmon with honey mustard sauce and avocado guacamole	20.50
Caesar's salad	12.50 18.50
Lettuce, bacon, Parmesan shavings + chicken breast or prawns	+ 9.50
Lamb's lettuce with egg and croutons with bacon or pan fried mushrooms	15.50



«GREEN EGG»-GRILL

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

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



SEASON'S BEST

Pan-fried duck breast* 42.00
with Szechuan pepper jus,
bread dumplings, salsify
and king oyster mushroom

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 winter plate	29.00
with mashed Jerusalem artichoke with potatoes, flower sprouts, Hokkaido pumpkin and parmesan foam	

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)	36.50
with lingonberry sauce	
Veal Cordon bleu *	38.50
with Urner mountain cheese, 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
Gin cream sauce
Café de Paris
Pumpkin mango chutney

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



BEVERAGES

SOFTDRINKS

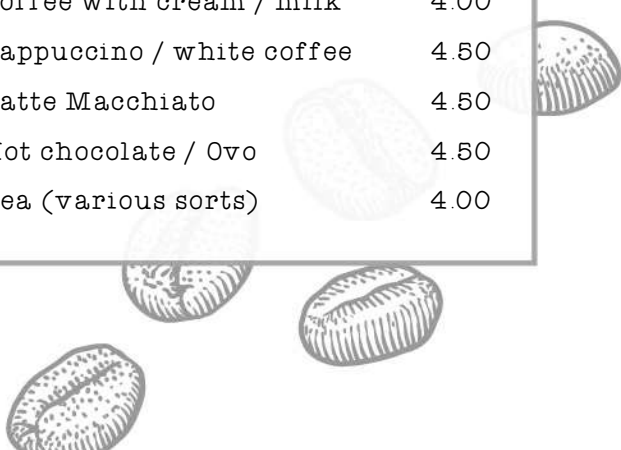
	30cl	50cl	1L
Fontana water sparkling / non-sparkling	3.00	4.00	7.00
Homemade ice tea	4.20	6.50	(45cl)
Homemade lemonade, 45cl			6.50
Lemon juice, elderflower syrup sparkling water, lime			
Coca-Cola / Coca-Cola Zero, 33cl	4.20		
Rivella red / blue, 33 cl	4.20		
Fanta / Sprite, 33 cl	4.20		
Apple Spritzer, 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

For questions about allergens and intolerances, please contact our staff.

Prices in CHF, VAT incl.