



## TO START



Daily soup	6.50
Mixed leaf salad	6.50
Cold avocado coconut soup with pineapple and buckwheat	15.00
Refreshing summer salad with raspberry dressing, crunchy feta cheese, radish and pistachios	15.50
Shrimp cocktail with cocktail sauce, baby romana salad, and brioche toast	19.50
Caesar's salad	12.50   18.50
Lettuce, bacon, Parmesan shavings + chicken breast or prawns	+ 9.50

## «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

Vitello tonnato 24.50 | 38.50  
with capers, pickled onions,  
focaccia and garden cress

## 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

Grilled watermelon 30.00  
Catalan style with tomato salsa, celery  
and basil

## 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
- Eggplant dip
- Café de Paris
- Chimichurri

\* 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		4.20	
Fever Tree, 20cl		4.20	
Sicilian Bitter Lemon, Tonic Water		4.20	
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.