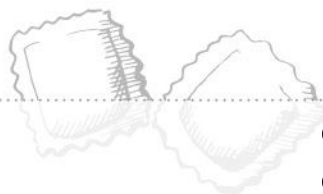


TO START

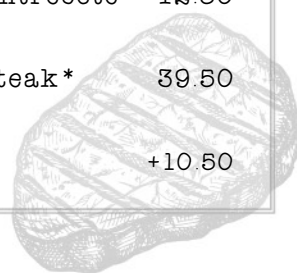
Daily soup	6.50
Mixed leaf salad	6.50
Pumpkin soup with curry and ginger	13.00
+ prawns	+ 5.50
Fall bitter salad	15.50
with hazelnut sherry vinaigrette, figs, cranberries, roasted onions and dried egg yolk	
Smoked char fillet	20.50
with brown butter, bell pepper and almonds	
Caesar's salad	12.50 18.50
Lettuce, bacon, Parmesan shavings	
+ chicken breast or prawns	+ 9.50
Lamb's lettuce with egg and croutons	15.50
with bacon or pan fried mushrooms	



«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

Sliced deer 38.50
with creamy gin sauce, Spätzli, red cabbage, Brussels sprouts, chestnuts and red wine pear

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

GREEN

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), 33 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.