

## STARTERS

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| <b>GOULASH SOUP</b><br><i>from local pasture-raised beef &amp; country bread</i>                   | // 8,50 €  |
| <b>BURRATA DI BUFALA</b><br><i>on basil pesto &amp; cherry tomatoes with roasted pumpkin seeds</i> | // 13,90 € |
| <b>GRATINATED GOAT CHEESE</b><br><i>in thyme honey with walnut crunch, fresh figs &amp; salad</i>  | // 15,50 € |
| <b>GRILLED BLACK TIGER PRAWNS</b><br><i>6 pcs with aioli &amp; baguette</i>                        | // 21,90 € |

## SALADS

|                                                                                   |            |
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| <b>MIXED SALAD</b><br><i>with raspberry dressing, served with bread selection</i> | // 10,50 € |
| Choice of:                                                                        |            |
| 3 Black Tiger prawns                                                              | // 18,50 € |
| Grilled salmon                                                                    | // 18,50 € |
| Grilled chicken breast                                                            | // 17,50 € |
| Crispy feta cheese rolls                                                          | // 16,50 € |
| <b>CAESAR SALAD WITH CHICKEN</b><br><i>Parmesan dressing &amp; baguette</i>       | // 10,50 € |

## MAIN COURSES

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| <b>KÖNIGSBERGER MEATBALLS WITH MASHED POTATOES</b><br><i>in caper sauce, beetroot salad</i>                  | // 18,50 € |
| <b>ZÜRICH-STYLE SLICED VEAL</b><br><i>with spaetzle or mashed potatoes</i>                                   | // 26,90 € |
| <b>TAFELSPITZ</b><br><i>in horseradish sauce, potato-carrot mash</i>                                         | // 20,90 € |
| <b>WIENER SCHNITZEL WITH CUCUMBER SALAD</b><br><i>choice of fried potatoes or French fries</i>               | // 27,90 € |
| <b>ARGENTINIAN RUMP STEAK 180G</b><br><i>with French fries, herb butter &amp; side salad</i>                 | // 28,50 € |
| <b>SCAMPI IN WHITE WINE GARLIC BUTTER SAUCE</b><br><i>à la Provence with rice</i>                            | // 28,50 € |
| <b>HOMEMADE CHEESE SPAETZLE (VEGETARIAN)</b><br><i>with mountain cheese, roasted onions &amp; side salad</i> | // 16,50 € |
| <b>RATATOUILLE (VEGAN)</b><br><i>with basmati rice &amp; basil oil</i>                                       | // 15,50 € |
| <b>MIXED SALAD</b><br><i>with salad, beetroot, sesame rice, edamame &amp; fiery mango-soy sauce</i>          | // 18,90 € |
| Choice of:                                                                                                   |            |
| Grilled chicken breast strips                                                                                | // 21,50 € |
| Grilled salmon                                                                                               | // 26,90 € |
| 3 pieces of shrimp                                                                                           | // 25,90 € |
| <b>ROYAL CURRY</b><br><i>with fresh mixed vegetables, basmati rice</i>                                       |            |
| Choice of:                                                                                                   |            |
| Grilled chicken breast                                                                                       | // 22,50 € |
| Grilled salmon                                                                                               | // 26,50 € |
| Chickpeas (vegan)                                                                                            | // 17,50 € |

## SIDE DISHES

|                            |           |
|----------------------------|-----------|
| <b>FRIED POTATOES</b>      | // 5,90 € |
| <b>FRENCH FRIES</b>        | // 5,90 € |
| <b>SEASONAL VEGETABLES</b> | // 6,50 € |
| <b>BASMATI RICE</b>        | // 6,50 € |

## KIDS MENU

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|--------------------------------------------------------------------------------|------------|
| <b>SCHNITZEL-BÄRLI</b><br><i>small veal schnitzel with fries &amp; ketchup</i> | // 13,90 € |
| <b>TOMATO-MAGIC PASTA</b><br><i>macaroni in fine tomato sauce</i>              | // 9,50 €  |
| <b>FRENCH FRIES</b><br><i>with ketchup &amp; mayonnaise</i>                    | // 5,90 €  |

## SNACKS

|                                                                                              |            |
|----------------------------------------------------------------------------------------------|------------|
| <b>OLIVES &amp; BREAD</b><br><i>with homemade bread &amp; house sauce</i>                    | // 7,50 €  |
| <b>NACHOS</b><br><i>au gratin with mountain cheese &amp; salsa dip</i>                       | // 8,50 €  |
| <b>PIMIENTOS DE PADRON</b><br><i>with sea salt</i>                                           | // 6,50 €  |
| <b>CHEESE PLATE</b><br><i>selection of fine cheeses, fig mustard, fresh fruit &amp; nuts</i> | // 18,90 € |

## DESSERTS

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| <b>LEMON CHEESECAKE</b><br><i>Creamy cheesecake with a delicate hint of lemon, served with a scoop of vanilla ice cream</i> | // 8,90 €             |
| <b>BLACK MAGIC</b><br><i>Fine chocolate cake with nougat, served with a scoop of vanilla ice cream</i>                      | // 8,90 €             |
| <b>VEGAN PISTACHIO CHEESECAKE</b><br><i>Light, plant-based cheesecake filling with fine pistachio aroma</i>                 | // 6,50 €             |
| <b>AFFOGATO</b><br><i>An espresso with a scoop of vanilla ice cream</i>                                                     | // 7,90 €             |
| <b>ICE CREAM</b><br><i>Finest flavors: vanilla, strawberry, chocolate</i>                                                   | (per scoop) // 2,90 € |