

STARTERS

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

SALADS

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

MAIN COURSES

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

FRIED POTATOES	// 5,90 €
FRENCH FRIES	// 5,90 €
SEASONAL VEGETABLES	// 6,50 €
BASMATI RICE	// 6,50 €

KIDS MENU

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

SNACKS

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

DESSERTS

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