
Weekly menu

21.09.-25.09.2026

Starters

CELERY-APPLE JUICE SOUP cream, sage and horseradish	6.50
SPINACH SALAD feta and fig, homemade dressing	6.50

Main course

BREAST OF VEAL RAGOUT thyme bramata, dried tomatoes, mushrooms, cream, white wine and herbs	26.-
CRISPY BREAD DUMPLING fresh egg mushrooms, porcini mushrooms, mushrooms, cream and Belper Knolle cheese	24.-
FUSILLI GORGONZOLA radicchio, walnut and pear	22.-

Weekly special

FALAFEL WRAP coleslaw, iceberg lettuce, tzatziki and feta cheese	19.-
---	------

Dessert

MINIDSSERT	5.-
COUPE DENMARK small	6.50

Wine of the week

WHITE WINE Mythos, Landolt wines Switzerland	1 DL 5 DL	6.- 30.-
RED WINE Himmelsleiterli, Landolt wines Switzerland	1 DL 5 DL	6.- 30.-
