

MENUKARTE



“Our plates are designed to share or to enjoy individually in our relaxed & spontaneous dining experience where we encourage you to feel at home grazing our menu”

SMALLS PLATES

Tomato Focaccia & Alpine Herb & Walnut Pesto	CHF 6
Roast celeriac carpaccio, wild tapenade Cashew cheese, crispy shallot	CHF 13
Textured Beetroot salad, Cashew cheese, Candied Walnuts, Grany Smith Apple	CHF 14
Soft Perch pate, grilled polenta, preserved cucumber	CHF 13
Mountain Cheese & Onion Empanadas, Mushroom ketchup	CHF 15
Fried Ticino Aubergine, Black Forest Miso, Preserved Cucumber, Fresh Mint	CHF 16
Lausanne Burrata, Poached pear Hazelnuts, Alpine Honey	CHF 21
Swiss Wagyu Bresaola carpaccio, Lenker blue cheese cream, wild mushroom	CHF 26
Regional Alpine platter, cured meats, cheese, fruit, condiments	CHF 28
Martined Schlossli Shrimps, bisque sauce, saffront emulsion, Apple, parsley	CHF 29

MAINS

Regional Cheese Fondue, Garden Potatoes, Bakers Bread	CHF 30 PP
Plant-Based Cheese Fondue, Garden Potatoes, Bakers Bread	CHF 30 PP
Ribelmaise Chiken Schnitzel Holstein, Fried egg, Anchovy, Capers, Parsley, lemon	CHF 76 for two
BBQ Whole Blause Trout, Dill butter, Lemon & Caper Dressing	CHF 86 for two
Crispy Mushroom «Shawarma» Honey Mustard, Pickled Cabbage, Polenta Rossa from Ticino	CHF 32
Waldrand seasonal superfood salad, Fresh fruit, Greens, Quinoa, Alpine dressing	CHF 28
Alpermagroni, Guryère Cheese, Potatoes, Crispy Bacon & Onion	CHF 30
Bratwurst from murren Caramelised & Onion Sauce	CHF 32
Swiss Wagyu / Home Made Vegan burger	CHF 42 / 28
Beer battered Zander fillet, Pine salt, Tartar Sauce	CHF 43

SIDES

Regional salad leaves & house dressing	CHF 7
Wilted Winter greens & Pangritata	CHF 7
Rösti	CHF 9
Steamed new potato, Garlic & parsley butter	CHF 11
French Fries	CHF 8

DESSERTS

(Desserts are presented on show in glass covered cake stands in the centre of the restaurant. At the end of the meal our service team will take the dessert over to the guests and generously serve it tableside)

Swiss Citrus Polenta Cake & Basil Chantilly	CHF 13
Burnt cheesecake, Cinnamon, Alpine berry coulis	CHF 17
Tiramisu, Coffee, Marsala, Mascarpone	CHF 15
Wild Blueberry Pie & Swisse Meringue	CHF 16
Baked Cheese «La Sanglée des couardise» toasted sourdough bread & Redcurrant Chutney	CHF 24

Alle Preise inkl. 8.1% MwSt. in CHF | Vegetarisch

HERKUNFTSDEKLARATION
Fleisch: Spanien – Jamon Iberico, Kotelette | Schweiz – Rind, Poulet, Schwein, Kalb | Irland – Rindsfilet | Frankreich – Entenleber
Fisch: Dänemark – Königsmakrele | Frankreich – Rogen, Kaviar | Nordwest Atlantik – Schneekrabbe | Japan – Jakobsmuschel | Kanada – Hummer Wir informieren Sie gerne über die allergenen Zutaten in unseren Gerichten

Vielleicht anders, als Sie erwarten – bitte fragen Sie nach mehr Informationen Alle Preise inkl. 8.1% MwSt. in CHF

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