

## Fresh Salad

Fr.

Choose our french or italian dressing

<b>Green Salad</b>	<b>10.50</b>
<b>Mixed Salad</b>	<b>11.50</b>
<b>Colorful Salad "Schari Vari"</b>	<b>12.00</b>
<b>Tomato-Salad "Calabrese" with Mozzarella</b>	<b>15.50</b>
<b>Big Salad-Plate</b>	<b>17.00</b>

**The chefs choice:**

<b>Colorful Salad-Leafs "Fischerinnen Art"</b>	<b>17.00</b>
<b>( a very special recipe from the eastern part of switzerland with cubes of apple and smoked trout)</b>	

## Out of the soup-pot

Fr.

<b>Soup of the day</b>	<b>9.50</b>
<b>Beef broth gardener style with vegetables</b>	<b>10.00</b>
<b>Beef broth with marrow and sherry</b>	<b>13.50</b>
<b>Homemade tomato-soup with gin</b>	<b>13.50</b>
<b>"Tessiner Merlot-soup" (speciality)</b>	<b>13.50</b>
<b>Clear fish-soup "seegusler style"</b>	<b>15.50</b>

## Cold plates

Fr.

<b>Air-ried meat-plate "Grischuna"</b>	<b>24.00</b>
<b>"Beefsteak Tatar" spiced as you like, served with toast and butter</b>	<b>32.50</b>
<b>1/2 Portion Beefsteak Tatar</b>	<b>22.50</b>
<b>(20 min. preparation)</b>	

<u>Vegetarian dishes</u>	Fr.
<b>Farmer-Omelette with vegetables and mushrooms</b>	<b>22.00</b>
<b>Vegetable-plate</b> with fried mushrooms and a fried egg	<b>24.00</b>
<b>Spicy vegetable-curry "Bombay"</b> , served with rice and a green salad	<b>27.50</b>

<u>Favourite hot plates</u>	Fr.
<b>Crumbed pork-escalope "Vienna-style"</b> with chips and a green salad before	<b>24.50</b>
<b>"Schnitzelfit"</b> with grilled escalope, a mixed salad and chips	<b>28.50</b>
<b>"Schnitzelfit"</b> with veal-escalope instead of pork	<b>35.50</b>
<b>Pork-steak grilled "Café de Paris"</b> served with chips and a lot of vegetables	<b>35.50</b>
<b>"Schwyzer Ratsherren-Rösti"</b> tender veal-kidney with a creamy vodka-sauce and rösti, served with a green salad	<b>37.50</b>
<b>"Gourmet-Fit"</b> with a tender grilled veal-escalope and a lot of vegetables	<b>38.80</b>

<u>Special cordon-bleu dishes</u>	Fr.
<b>"Bergburrä-Cordon bleu"</b> a pork cordon-bleu filled with special mountain-cheese and smoked bacon, served with chips and filled tomatos	<b>33.00</b>
<b>Tender veal cordon-bleu "Wiener Art"</b> served with a lot of vegetables and chips	<b>42.00</b>
<b>Tender veal cordon-bleu "Grischuna"</b> with air-tried-meat and mountain-cheese, served with vegetables and croquettes	<b>41.00</b>

....more hot-plates -->

**Fish from the central part of switzerland** **Fr.**

**"Felchenfit"** tender fried fera-filets (whitefish) served with a big mixed salad, potatoes and Sauce Tartar **31.00**

**"Wochenhit"** with tender fried fera-filets (whitefish) served with a lot of vegetables, potatoes and Sauce Tartar **36.00**

***A special dish to try:***

**"Fish cordon-bleu Romana"** a filled perch-pike with mozzarella, sage and raw ham. Served with potatoes, Sauce Tartar and a green salad **39.00**

**Fera-filets (whitefish) "Schwyzer Ratsherren Art"** with a fine creamy safran-whitewine-sauce. Served with rice and a green salad **39.00**

**Fera-filets (whitefish) "Nidwaldner Art"** crispy fried. Served with potatoes, Sauce Tartar and a green salad. **40.50**

**Fera-filets (whitefish) "Chloster Einsiedeln"** let us surprise you with this traditional dish! Served with rice and a green salad. **40.50**

**Fera-filets (whitefish) "Zuger Landfrauen Art"** on a fine creamy herb-white-wine-sauce. Served with rice and a green salad. **39.00**

**Fera-filets (whitefish) "Luzerner Art"** in butter fried and garnished with tomato, onions and capers. Served with potatoes and a green salad. **41.00**

**Fera-filets (whitefish) "St. Saphorin"** a famous recipe brought to the central part of switzerland by winegrowers. Served with potatoes and a green salad. **41.00**

....followed by more fish specialities....

**Fera-filets (whitefish) in a foil "Gersauer Art"** The best recipe from Gersau. You will love it! Served with potatoes and a green salad. **42.00**

**Fera-filets (whitefish) "Seefahrer Art"** tender fried filets with a spicy curry-white-wine-sauce and fruits. Served with rice and a green salad. **40.50**



Origin of pork and veal: Switzerland

Origin of beef: Switzerland and Southamerika

Origin of the fera-filets and perch: Lake lucerne

Origin of perch-pike and golden trout: EU-countrys

Origin of fish from the ocean: Comestible Bianchi

All prices inclusive 8% VAT