

Fresh Salad

Fr.

Choose our french or italian dressing

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

The chefs choice:

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

Out of the soup-pot

Fr.

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

Cold plates

Fr.

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

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

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

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

....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