

Fresh Salad

Fr.

Choose our french or italian dressing

Green Salad 10.50

Mixed Salad 11.50

Colorful Salad "Schari Vari" 12.00

Big Salad Plate with egg 17.50

Big Sausage Salad "central swiss style" 18.50

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 with marrow and sherry 13.50

Homemade tomato-soup with gin 13.50

**Big clear fish-soup "Neptun Style" with vegetables,
mushrooms and pieces of fish 16.50**

Our popular "Tatar"

Fr.

(preparation time ca. 20 min.)

"Beefsteak Tatar Classic" refined with Cognac,
according to your wishes, served with butter and toast **32.50**

1/2 portion Beefsteak Tatar Classic **22.50**

"Beefsteak Tatar Deluxe" refined with whiskey,
according to your wishes, served with butter and toast **33.50**

1/2 portion Beefsteak Tatar Deluxe **23.50**

"Beefsteak Tatar Hausart" refined with pickled ginger,
...let yourself be surprised! Served with butter and toast **34.50**

1/2 portion Beefsteak Tatar Hausart **24.50**

Vegetarian dishes

Fr.

Vegetable plate with fried mushrooms and a fried
egg **26.00**

Spicy vegetable-curry "Bombay", served with rice
and a green salad **28.50**

Soy slices "Madagaskar" of a cognac pepper cream
sauce with pineapple cubes. Served with Basmati rice **32.50**



Our meat dishes

Fr.

Crumbed pork-escalope "Vienna Style"

24.50

with chips and a green salad before

"Schweins-Schnitzelfit" with grilled pork escalope,

29.50

served with crisp lettuce and chips

Big pork steak grilled "Café de Paris" (200g)

35.50

served with chips and a lot of vegetables

"Matrosen-Steak" (200g)

47.50

Delicate grilled beef entrecote with a raspy pepper cream sauce, served with croquettes and vegetables

Special cordon-bleu dishes

Fr.

"Bergburrä-Cordon bleu" a pork cordon bleu filled with special mountain-cheese and smoked bacon, served with chips and filled tomatoes

33.00

Tender veal cordon-bleu "Wiener Art", served with a lot of vegetables and chips

42.00

Origin of pork and veal: Switzerland

Origin of beef: Switzerland and South America

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

Origin of fera-filets and perch: Lake Lucerne

Origin of fish from the ocean: Comestible Bianchi

About ingredients in our dishes which can trigger allergies or intolerances

please contact our staff on request.

All prices inclusive 8% VAT. Euro prices are based on the daily rate.

Our fish dishes

Fr.

"**Seegusler-Fit**" breaded fried fish fillets (depending on the catch), served with crisp lettuce and sauce remoulade **31.50**

"**Wochenhit**" with breaded fried fera-fillets (whitefish), served with a lot of vegetables, potatoes and sauce remoulade **36.00**

The following fish dishes are served with a green salad as an appetizer

Fera-fillets (whitefish) "**Schwyzter Ratsherren Art**" with a fine creamy safran-whitewine-sauce. Served with rice. **39.00**

Fera-fillets (whitefish) "**Nidwaldner Art**" crispy fried. Served with potatoes and sauce remoulade. **40.50**

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

Fried Fera-fillets (whitefish) "**St. Saphorin**" A famous recipe created of winegrowers. Served with potatoes. **41.00**

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

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

The fishermen Zimmermann and Comestible Bianchi supply us with freshly caught fish. Please inquire about it.