

Fresh Salad

Fr.

Choose our french or italian dressing

Green Salad 11.50

Mixed Salad 12.50

Colorful Salad "Schari Vari" 13.50

Big Salad Plate with egg 18.50

The chefs choice:

Colorful Salad-Leafs "Fischerinnen Art" 18.50

**(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 10.50

Beef broth with marrow and sherry 14.00

Homemade tomato-soup with gin 14.50

**Big clear fish-soup "Neptun Style" with vegetables,
mushrooms and pieces of fish 17.50**

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**

Vegetarian dishes

Fr.

Vegetable plate with fried mushrooms and a fried
egg **29.00**

Spicy vegetable-curry "Asia-Style", served with Basmati-
rice and a green salad **35.00**

Tenderly fried Quorn "Caribbean", served with homemade
curry sauce with bananas, Basmati rice and a green salad **36.00**



Our meat dishes

Fr.

Crumbed pork-escalope "Vienna Style"

29.00

with chips and a green salad before

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

37.00

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

46.00

Origin of pork and veal: Switzerland

Origin of beef: Uruguay, Paraguay, Australia, Switzerland

Origin of perch-pike and golden trout: EU-Countries and Russian

Origin of ferra-filets and perch: Swiss lakes and breeding

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 7,7% VAT. Euro prices are based on the daily rate.

Our fish dishes

Fr.

"Wochenhit" with breaded fried fera-fillets (whitefish), served with a lot of vegetables, potatoes and sauce remoulade	37.50
Fera-fillets (whitefish) "Schwyzer Ratsherren Art" with a fine creamy safran-whitewine-sauce. Served with rice.	38.00
Fera-fillets (whitefish) "Nidwaldner Art" crispy fried. Served with potatoes and sauce remoulade.	38.00
Fera-fillets (whitefish) "Zuger Landfrauen Art" on a fine creamy herb-white-wine-sauce. Served with rice.	37.00
Fried Fera-fillets (whitefish) "St. Saphorin" A famous recipe created of winegrowers. Served with potatoes.	39.00
Fera-fillets (whitefish) in a foil "Gersauer Art" The best recipe from Gersau. You will love it! Served with potatoes.	39.00

The fishermen Michael & Luca Nöpflin and Comestible Bianchi supply us with freshly caught fish. Please inquire about it.